JosÃ© A Pereira

List of Publications by Year
in descending order

336	15,248	19657 61	28297 105
papers	citations	h-index	g-index

340	340	340	14896
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Free-radical scavenging capacity and reducing power of wild edible mushrooms from northeast Portugal: Individual cap and stipe activity. Food Chemistry, 2007, 100, 1511-1516.	8.2	528
2	Phenolics: From Chemistry to Biology. Molecules, 2009, 14, 2202-2211.	3.8	477
3	Phenolic Compounds and Antimicrobial Activity of Olive (Olea europaea L. Cv. CobranÃ§osa) Leaves. Molecules, 2007, 12, 1153-1162.	3.8	385
4	Walnut (Juglans regia L.) leaves: Phenolic compounds, antibacterial activity and antioxidant potential of different cultivars. Food and Chemical Toxicology, 2007, 45, 2287-2295.	3.6	356
5	Total phenols, antioxidant potential and antimicrobial activity of walnut (Juglans regia L.) green husks. Food and Chemical Toxicology, 2008, 46, 2326-2331.	3.6	353
6	Antioxidant activities of the extracts from chestnut flower, leaf, skins and fruit. Food Chemistry, 2008, 107, 1106-1113.	8.2	352
7	Bioactive properties and chemical composition of six walnut (Juglans regia L.) cultivars. Food and Chemical Toxicology, 2008, 46, 2103-2111.	3.6	284
8	Phenolic profiles of Portuguese olive fruits (Olea europaea L.): Influences of cultivar and geographical origin. Food Chemistry, 2005, 89, 561-568.	8.2	281
9	Human cancer cell antiproliferative and antioxidant activities of Juglans regia L.. Food and Chemical Toxicology, 2010, 48, 441-447.	3.6	243
10	Influence of solvent on the antioxidant and antimicrobial properties of walnut (Juglans regia L.) green husk extracts. Industrial Crops and Products, 2013, 42, 126-132.	5.2	237
11	Determination of Sterol and Fatty Acid Compositions, Oxidative Stability, and Nutritional Value of Six Walnut (Juglans regiaL.) Cultivars Grown in Portugal. Journal of Agricultural and Food Chemistry, 2003, 51, 7698-7702.	5.2	227
12	Effect of Lactarius piperatus fruiting body maturity stage on antioxidant activity measured by several biochemical assays. Food and Chemical Toxicology, 2007, 45, 1731-1737.	3.6	224
13	Olive oil stability under deep-frying conditions. Food and Chemical Toxicology, 2010, 48, 2972-2979.	3.6	215
14	Antioxidant properties, total phenols and pollen analysis of propolis samples from Portugal. Food and Chemical Toxicology, 2008, 46, 3482-3485.	3.6	208
15	Antioxidant activity of Agaricus sp. mushrooms by chemical, biochemical and electrochemical assays. Food Chemistry, 2008, 111, 61-66.	8.2	205
16	Ficus carica L.: Metabolic and biological screening. Food and Chemical Toxicology, 2009, 47, 2841-2846.	3.6	204
17	Table Olives from Portugal:â€‰ Phenolic Compounds, Antioxidant Potential, and Antimicrobial Activity. Journal of Agricultural and Food Chemistry, 2006, 54, 8425-8431.	5.2	187
18	Edible flowers: A review of the nutritional, antioxidant, antimicrobial properties and effects on human health. Journal of Food Composition and Analysis, 2017, 60, 38-50.	3.9	184

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19	Espresso Coffee Residues: A Valuable Source of Unextracted Compounds. Journal of Agricultural and Food Chemistry, 2012, 60, 7777-7784.	5.2	151
20	Seed oils of ten traditional Portuguese grape varieties with interesting chemical and antioxidant properties. Food Research International, 2013, 50, 161-166.	6.2	138
21	Evaluation of free radical-scavenging and antihemolytic activities of quince (Cydonia oblonga) leaf: A comparative study with green tea (Camellia sinensis). Food and Chemical Toxicology, 2009, 47, 860-865.	3.6	137
22	Chemometric characterization of three varietal olive oils (Cvs. CobranÃ§osa, Madural and Verdeal) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 406-414.	8.2	136
23	Phenolic profile in the quality control of walnut (Juglans regia L.) leaves. Food Chemistry, 2004, 88, 373-379.	8.2	130
24	Chemical composition, and antioxidant and antimicrobial activities of three hazelnut (Corylus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	3.6	126
25	Correlation between the Pattern Volatiles and the Overall Aroma of Wild Edible Mushrooms. Journal of Agricultural and Food Chemistry, 2008, 56, 1704-1712.	5.2	118
26	Phenolics and antimicrobial activity of traditional stoned table olives â€˜alcaparraâ€™. Bioorganic and Medicinal Chemistry, 2006, 14, 8533-8538.	3.0	113
27	Protective effect of quince (Cydonia oblonga Miller) fruit against oxidative hemolysis of human erythrocytes. Food and Chemical Toxicology, 2009, 47, 1372-1377.	3.6	113
28	Analysis and quantification of flavonoidic compounds from Portuguese olive (Olea Europaea L.) leaf cultivars. Natural Product Research, 2005, 19, 189-195.	1.8	111
29	Characterization of Arbequina virgin olive oils produced in different regions of Brazil and Spain: Physicochemical properties, oxidative stability and fatty acid profile. Food Chemistry, 2017, 215, 454-462.	8.2	111
30	Antioxidant activity and bioactive compounds of ten Portuguese regional and commercial almond cultivars. Food and Chemical Toxicology, 2008, 46, 2230-2235.	3.6	108
31	Comparative antihemolytic and radical scavenging activities of strawberry tree (Arbutus unedo L.) leaf and fruit. Food and Chemical Toxicology, 2011, 49, 2285-2291.	3.6	106
32	Endophytic and Epiphytic Phyllosphere Fungal Communities Are Shaped by Different Environmental Factors in a Mediterranean Ecosystem. Microbial Ecology, 2018, 76, 668-679.	2.8	105
33	Phytochemical characterization and radical scavenging activity of Portulaca oleraceae L. leaves and stems. Microchemical Journal, 2009, 92, 129-134.	4.5	102
34	Phenolic compounds, organic acids profiles and antioxidative properties of beefsteak fungus (Fistulina hepatica). Food and Chemical Toxicology, 2007, 45, 1805-1813.	3.6	101
35	Chemical and antioxidative assessment of dietary turnip (Brassica rapa var. rapa L.). Food Chemistry, 2007, 105, 1003-1010.	8.2	99
36	Simultaneous Determination of Tocopherols and Tocotrienols in Hazelnuts by a Normal Phase Liquid Chromatographic Method. Analytical Sciences, 2005, 21, 1545-1548.	1.6	94

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37	Antioxidant activity and phenolic contents of Olea europaea L. leaves sprayed with different copper formulations. Food Chemistry, 2007, 103, 188-195.	8.2	92
38	Phenolic Profile of Cydonia oblonga Miller Leaves. Journal of Agricultural and Food Chemistry, 2007, 55, 7926-7930.	5.2	89
39	Vitis vinifera leaves towards bioactivity. Industrial Crops and Products, 2013, 43, 434-440.	5.2	89
40	Phenolic Compounds in External Leaves of Tronchuda Cabbage (Brassica oleracea L. var. costata DC). Journal of Agricultural and Food Chemistry, 2005, 53, 2901-2907.	5.2	88
41	Effect of the Conservation Procedure on the Contents of Phenolic Compounds and Organic Acids in Chanterelle (Cantharellus cibarius) Mushroom. Journal of Agricultural and Food Chemistry, 2005, 53, 4925-4931.	5.2	86
42	Contents of Carboxylic Acids and Two Phenolics and Antioxidant Activity of Dried Portuguese Wild Edible Mushrooms. Journal of Agricultural and Food Chemistry, 2006, 54, 8530-8537.	5.2	84
43	Characterization of several hazelnut (Corylus avellana L.) cultivars based in chemical, fatty acid and sterol composition. European Food Research and Technology, 2006, 222, 274-280.	3.3	84
44	Chemical composition and antioxidant activity of tronchuda cabbage internal leaves. European Food Research and Technology, 2006, 222, 88-98.	3.3	81
45	Carotenoids of Lettuce (Lactuca sativa L.) Grown on Soil Enriched with Spent Coffee Grounds. Molecules, 2012, 17, 1535-1547.	3.8	80
46	Volatile profiling of Ficus carica varieties by HS-SPME and GCâ€“IT-MS. Food Chemistry, 2010, 123, 548-557.	8.2	79
47	Quantitation of Nine Organic Acids in Wild Mushrooms. Journal of Agricultural and Food Chemistry, 2005, 53, 3626-3630.	5.2	78
48	Organic acids in two Portuguese chestnut (Castanea sativa Miller) varieties. Food Chemistry, 2007, 100, 504-508.	8.2	77
49	Organic acids composition of Cydonia oblonga Miller leaf. Food Chemistry, 2008, 111, 393-399.	8.2	77
50	Classification of PDO olive oils on the basis of their sterol composition by multivariate analysis. Analytica Chimica Acta, 2005, 549, 166-178.	5.4	76
51	Distribution and Relative Abundance of Insect Vectors of Xylella fastidiosa in Olive Groves of the Iberian Peninsula. Insects, 2018, 9, 175.	2.2	76
52	Sugars Profiles of Different Chestnut (Castanea sativa Mill.) and Almond (Prunus dulcis) Cultivars by HPLC-RI. Plant Foods for Human Nutrition, 2010, 65, 38-43.	3.2	75
53	HPLC-DAD-MS/MS-ESI Screening of Phenolic Compounds in Pieris brassicae L. Reared on Brassica rapa var.rapaL. Journal of Agricultural and Food Chemistry, 2008, 56, 844-853.	5.2	73
54	Volatile biomarkers for wild mushrooms species discrimination. Food Research International, 2013, 54, 186-194.	6.2	73

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55	Effect of solvent and extraction temperatures on the antioxidant potential of traditional stoned table olives â€œalcaparrasâ€• LWT - Food Science and Technology, 2008, 41, 739-745.	5.2	72
56	Fungal endophyte communities in above- and belowground olive tree organs and the effect of season and geographic location on their structures. Fungal Ecology, 2016, 20, 193-201.	1.6	71
57	Scavenging capacity of strawberry tree (Arbutus unedo L.) leaves on free radicals. Food and Chemical Toxicology, 2009, 47, 1507-1511.	3.6	70
58	Abundance and diversity of soil arthropods in olive grove ecosystem (Portugal): Effect of pitfall trap type. European Journal of Soil Biology, 2007, 43, 77-83.	3.2	69
59	Effect of microwave heating with different exposure times on physical and chemical parameters of olive oil. Food and Chemical Toxicology, 2009, 47, 92-97.	3.6	69
60	Single-cultivar extra virgin olive oil classification using a potentiometric electronic tongue. Food Chemistry, 2014, 160, 321-329.	8.2	67
61	Antioxidative properties of tronchuda cabbage (Brassica oleracea L. var. costata DC) external leaves against DPPH, superoxide radical, hydroxyl radical and hypochlorous acid. Food Chemistry, 2006, 98, 416-425.	8.2	66
62	Influence of strawberry tree (Arbutus unedo L.) fruit ripening stage on chemical composition and antioxidant activity. Food Research International, 2011, 44, 1401-1407.	6.2	65
63	The progression from a lower to a higher invasive stage of bladder cancer is associated with severe alterations in glucose and pyruvate metabolism. Experimental Cell Research, 2015, 335, 91-98.	2.6	65
64	Fatty acid, vitamin E and sterols composition of seed oils from nine different pomegranate (Punica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.9	65
65	Hazel (Corylus avellana L.) leaves as source of antimicrobial and antioxidative compounds. Food Chemistry, 2007, 105, 1018-1025.	8.2	64
66	Cultivar effect on the phenolic composition and antioxidant potential of stoned table olives. Food and Chemical Toxicology, 2011, 49, 450-457.	3.6	63
67	Intra- and interspecific mineral composition variability of commercial instant coffees and coffee substitutes: Contribution to mineral intake. Food Chemistry, 2012, 130, 702-709.	8.2	63
68	Effect of cooking on olive oil quality attributes. Food Research International, 2013, 54, 2016-2024.	6.2	63
69	A review of Bactrocera oleae (Rossi) impact in olive products: From the tree to the table. Trends in Food Science and Technology, 2015, 44, 226-242.	15.1	63
70	Hazelnut (Corylus avellana L.) kernels as a source of antioxidants and their potential in relation to other nuts. Industrial Crops and Products, 2010, 32, 621-626.	5.2	62
71	Nutritional, Fatty Acid and Triacylglycerol Profiles of Castanea sativa Mill. Cultivars: A Compositional and Chemometric Approach. Journal of Agricultural and Food Chemistry, 2009, 57, 2836-2842.	5.2	61
72	Influence of Two Fertilization Regimens on the Amounts of Organic Acids and Phenolic Compounds of Tronchuda Cabbage (Brassica oleraceaL. Var.costataDC). Journal of Agricultural and Food Chemistry, 2005, 53, 9128-9132.	5.2	60

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73	Influence of Olive Storage Period on Oil Quality of Three Portuguese Cultivars ofOlea europea, CobranÃ§osa, Madural, and Verdeal Transmontana. Journal of Agricultural and Food Chemistry, 2002, 50, 6335-6340.	5.2	59
74	Tronchuda cabbage (Brassica oleracea L. var. costata DC) seeds: Phytochemical characterization and antioxidant potential. Food Chemistry, 2007, 101, 549-558.	8.2	59
75	Multivariate Analysis of Tronchuda Cabbage (Brassica oleracea L. var.costataDC) Phenolics: Influence of Fertilizers. Journal of Agricultural and Food Chemistry, 2008, 56, 2231-2239.	5.2	58
76	Antimicrobial activity of endophytic fungi from olive tree leaves. World Journal of Microbiology and Biotechnology, 2017, 33, 46.	3.6	58
77	Triacylglycerol Composition of Walnut (Juglans regiaL.) Cultivars:Â Characterization by HPLC-ELSD and Chemometrics. Journal of Agricultural and Food Chemistry, 2004, 52, 7964-7969.	5.2	57
78	Evaluation of the effects, on canopy arthropods, of two agricultural management systems to control pests in olive groves from north-east of Portugal. Chemosphere, 2007, 67, 131-139.	8.2	56
79	The use of olive leaves and tea extracts as effective antioxidants against the oxidation of soybean oil under microwave heating. Industrial Crops and Products, 2013, 44, 37-43.	5.2	56
80	Effect of Olive Leaves Addition during the Extraction Process of Overmature Fruits on Olive Oil Quality. Food and Bioprocess Technology, 2013, 6, 509-521.	4.7	55
81	Influence of spike lavender (Lavandula latifolia Med.) essential oil in the quality, stability and composition of soybean oil during microwave heating. Food and Chemical Toxicology, 2012, 50, 2894-2901.	3.6	54
82	Chemical Assessment and in Vitro Antioxidant Capacity of Ficus carica Latex. Journal of Agricultural and Food Chemistry, 2010, 58, 3393-3398.	5.2	53
83	Epiphytic and Endophytic Bacteria on Olive Tree Phyllosphere: Exploring Tissue and Cultivar Effect. Microbial Ecology, 2020, 80, 145-157.	2.8	53
84	Microbiological characterization of table olives commercialized in Portugal in respect to safety aspects. Food and Chemical Toxicology, 2008, 46, 2895-2902.	3.6	52
85	Revalorization of spent coffee residues by a direct agronomic approach. Food Research International, 2015, 73, 190-196.	6.2	52
86	Sensory intensity assessment of olive oils using an electronic tongue. Talanta, 2016, 146, 585-593.	5.5	52
87	Inflorescences of Brassicacea species as source of bioactive compounds: A comparative study. Food Chemistry, 2008, 110, 953-961.	8.2	50
88	Metabolic and Bioactivity Insights into Brassica oleracea var.acephala. Journal of Agricultural and Food Chemistry, 2009, 57, 8884-8892.	5.2	50
89	Metabolic profiling and biological capacity of Pieris brassicae fed with kale (Brassica oleracea L. var.) Tj ETQq1 1 0.784314 rgBT /Overl	3.6	50
90	Arbutus unedo L. leaves as source of phytochemicals with bioactive properties. Industrial Crops and Products, 2012, 37, 473-478.	5.2	50

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91	Effect of the Extraction Technique and Operational Conditions on the Recovery of Bioactive Compounds from Chestnut (Castanea sativa) Bur and Shell. Separation Science and Technology, 2014, 49, 267-277.	2.5	50
92	Aromatized olive oils: Influence of flavouring in quality, composition, stability, antioxidants, and antiradical potential. LWT - Food Science and Technology, 2015, 60, 22-28.	5.2	50
93	An Overview on the Market of Edible Flowers. Food Reviews International, 2020, 36, 258-275.	8.4	50
94	Validation of a Single-Extraction Procedure for Sequential Analysis of Vitamin E, Cholesterol, Fatty Acids, and Total Fat in Seafood. Food Analytical Methods, 2013, 6, 1196-1204.	2.6	49
95	Further Insight into the Latex Metabolite Profile of Ficus carica. Journal of Agricultural and Food Chemistry, 2010, 58, 10855-10863.	5.2	48
96	Free Water-Soluble Phenolics Profiling in Barley (Hordeum vulgare L.). Journal of Agricultural and Food Chemistry, 2009, 57, 2405-2409.	5.2	47
97	Effect of geographical origin on the essential oil content and composition of fresh and dried MenthaÂ—villosa Hudson leaves. Industrial Crops and Products, 2013, 46, 1-7.	5.2	47
98	Antioxidant Potential of Chestnut (Castanea sativa L.) and Almond (Prunus dulcis L.) By-products. Food Science and Technology International, 2010, 16, 209-216.	2.2	46
99	Evolution of Brassica rapa var. rapa L. volatile composition by HS-SPME and GC/IT-MS. Microchemical Journal, 2009, 93, 140-146.	4.5	45
100	Determination of low molecular weight volatiles in Ficus carica using HS-SPME and GC/FID. Food Chemistry, 2010, 121, 1289-1295.	8.2	43
101	Supervised Chemical Pattern Recognition in Almond (Prunus dulcis) Portuguese PDO Cultivars: PCA- and LDA-Based Triennial Study. Journal of Agricultural and Food Chemistry, 2012, 60, 9697-9704.	5.2	42
102	Improvement of vegetables elemental quality by espresso coffee residues. Food Chemistry, 2014, 148, 294-299.	8.2	42
103	Monitoring olive oils quality and oxidative resistance during storage using an electronic tongue. LWT - Food Science and Technology, 2016, 73, 683-692.	5.2	42
104	Development and Evaluation of a GC/FID Method for the Analysis of Free Amino Acids in Quince Fruit and Jam. Analytical Sciences, 2003, 19, 1285-1290.	1.6	41
105	Quantification of table olives' acid, bitter and salty tastes using potentiometric electronic tongue fingerprints. LWT - Food Science and Technology, 2017, 79, 394-401.	5.2	41
106	Fried potatoes: Impact of prolonged frying in monounsaturated oils. Food Chemistry, 2018, 243, 192-201.	8.2	41
107	Can tea extracts protect extra virgin olive oil from oxidation during microwave heating?. Food Research International, 2012, 48, 148-154.	6.2	39
108	Geographical origin and drying methodology may affect the essential oil of Lippia alba (Mill) N.E. Brown. Industrial Crops and Products, 2012, 37, 247-252.	5.2	39

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109	Olive Volatiles from Portuguese Cultivars CobranÃ§osa, Madural and Verdeal Transmontana: Role in Oviposition Preference of Bactrocera oleae (Rossi) (Diptera: Tephritidae). PLoS ONE, 2015, 10, e0125070.	2.5	39
110	Improvement of stability and carotenoids fraction of virgin olive oils by addition of microalgae Scenedesmus almeriensis extracts. Food Chemistry, 2015, 175, 203-211.	8.2	39
111	Physicochemical composition and antioxidant activity of several pomegranate (Punica granatum L.) cultivars grown in Spain. European Food Research and Technology, 2017, 243, 1799-1814.	3.3	39
112	Fungal community in olive fruits of cultivars with different susceptibilities to anthracnose and selection of isolates to be used as biocontrol agents. Biological Control, 2017, 110, 1-9.	3.0	39
113	Post-harvest technologies applied to edible flowers: A review. Food Reviews International, 2019, 35, 132-154.	8.4	39
114	Differences in the Endophytic Microbiome of Olive Cultivars Infected by Xylella fastidiosa across Seasons. Pathogens, 2020, 9, 723.	2.8	39
115	Vitamin E Profile as a Reliable Authenticity Discrimination Factor between Chestnut (Castanea sativa) Tj ETQq1 1 0.784314 rgBT /Ove	5.2	38
116	Chemical characterization of chestnut cultivars from three consecutive years: Chemometrics and contribution for authentication. Food and Chemical Toxicology, 2012, 50, 2311-2317.	3.6	37
117	In Vitro Cultures of Brassica oleracea L. var.costataDC: Potential Plant Bioreactor for Antioxidant Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2009, 57, 1247-1252.	5.2	36
118	Sensory classification of table olives using an electronic tongue: Analysis of aqueous pastes and brines. Talanta, 2017, 162, 98-106.	5.5	36
119	Tolerance and Stress Response of Macrolepiota procera to Nickel. Journal of Agricultural and Food Chemistry, 2009, 57, 7145-7152.	5.2	35
120	Fungal Diversity Associated to the Olive Moth, Prays Oleae Bernard: A Survey for Potential Entomopathogenic Fungi. Microbial Ecology, 2012, 63, 964-974.	2.8	35
121	A taste sensor device for unmasking admixing of rancid or winey-vinegary olive oil to extra virgin olive oil. Computers and Electronics in Agriculture, 2018, 144, 222-231.	7.7	35
122	Borage, camellia, centaurea and pansies: Nutritional, fatty acids, free sugars, vitamin E, carotenoids and organic acids characterization. Food Research International, 2020, 132, 109070.	6.2	35
123	Antioxidant activity and bioactive compounds of lettuce improved by espresso coffee residues. Food Chemistry, 2014, 145, 95-101.	8.2	34
124	By-product of Lavandula latifolia essential oil distillation as source of antioxidants. Journal of Food and Drug Analysis, 2015, 23, 225-233.	1.9	34
125	YEAST dynamics during the natural fermentation process of table olives (Negrinha de Freixo cv.). Food Microbiology, 2015, 46, 582-586.	4.2	34
126	Identification of leaf volatiles from olive (Olea europaea) and their possible role in the ovipositional preferences of olive fly, Bactrocera oleae (Rossi) (Diptera: Tephritidae). Phytochemistry, 2016, 121, 11-19.	2.9	34

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127	Evaluation of a numerical method to predict the polyphenols content in monovarietal olive oils. Food Chemistry, 2007, 102, 976-983.	8.2	33
128	Probiotic potential of indigenous yeasts isolated during the fermentation of table olives from Northeast of Portugal. Innovative Food Science and Emerging Technologies, 2017, 44, 167-172.	5.6	33
129	Determination of the volatile profile of stoned table olives from different varieties by using HS-SPME and GC/IT-MS. Journal of the Science of Food and Agriculture, 2011, 91, 1693-1701.	3.5	32
130	Validation of an Electrothermal Atomization Atomic Absorption Spectrometry Method for Quantification of Total Chromium and Chromium(VI) in Wild Mushrooms and Underlying Soils. Journal of Agricultural and Food Chemistry, 2007, 55, 7192-7198.	5.2	31
131	Volatile Constituents throughout Brassica oleracea L. Var. acephala Germination. Journal of Agricultural and Food Chemistry, 2009, 57, 6795-6802.	5.2	31
132	Abundance and Diversity of Soil Arthropods in the Olive Grove Ecosystem. Journal of Insect Science, 2012, 12, 1-14.	1.5	31
133	Influence of fruit traits on oviposition preference of the olive fly, Bactrocera oleae (Rossi) (Diptera:) Tj ETQq1 1 0.784314 rgBT /Overlock Scientia Horticulturae, 2012, 145, 127-135.	3.6	31
134	Deep or air frying? A comparative study with different vegetable oils. European Journal of Lipid Science and Technology, 2017, 119, 1600375.	1.5	31
135	Tocopherol and Tocotrienol Content of Hazelnut Cultivars Grown in Portugal. Journal of Agricultural and Food Chemistry, 2006, 54, 1329-1336.	5.2	30
136	Screening of Antioxidant Compounds During Sprouting of Brassica oleracea L. var. costata DC. Combinatorial Chemistry and High Throughput Screening, 2007, 10, 377-386.	1.1	30
137	Monitoring of ochratoxin A exposure of the Portuguese population through a nationwide urine survey â€" Winter 2007. Science of the Total Environment, 2010, 408, 1195-1198.	8.0	30
138	Free tocopherols as chemical markers for Arabica coffee adulteration with maize and coffee by-products. Food Control, 2016, 70, 318-324.	5.5	30
139	Effect of olive trees density on the quality and composition of olive oil from cv. Arbequina. Scientia Horticulturae, 2018, 238, 222-233.	3.6	30
140	Bacterial disease induced changes in fungal communities of olive tree twigs depend on host genotype. Scientific Reports, 2019, 9, 5882.	3.3	30
141	Application of an electronic tongue as a single-run tool for olive oilsâ€™ physicochemical and sensory simultaneous assessment. Talanta, 2019, 197, 363-373.	5.5	30
142	Filamentous fungi as biocontrol agents in olive (Olea europaea L.) diseases: Mycorrhizal and endophytic fungi. Crop Protection, 2021, 146, 105672.	2.1	30
143	Ants as predators of the egg parasitoidTrichogramma cacoeciae(Hymenoptera: Trichogrammatidae) applied for biological control of the olive moth,Prays oleae(Lepidoptera: Plutellidae) in Portugal. Biocontrol Science and Technology, 2004, 14, 653-664.	1.3	29
144	Monovarietal extra-virgin olive oil classification: a fusion of human sensory attributes and an electronic tongue. European Food Research and Technology, 2016, 242, 259-270.	3.3	29

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145	Comparative analysis of minor bioactive constituents (CoQ10, tocopherols and phenolic compounds) in Arbequina extra virgin olive oils from Brazil and Spain. Journal of Food Composition and Analysis, 2017, 63, 47-54.	3.9	29
146	Determination of ochratoxin A content in wheat bread samples collected from the Algarve and BraganÃ§a regions, Portugal: Winter 2007. Microchemical Journal, 2009, 91, 165-169.	4.5	28
147	Dracaena draco L. fruit: Phytochemical and antioxidant activity assessment. Food Research International, 2011, 44, 2182-2189.	6.2	28
148	Antioxidant activity of twenty wild Spanish Thymus mastichina L. populations and its relation with their chemical composition. LWT - Food Science and Technology, 2014, 57, 412-418.	5.2	28
149	Antioxidant activity and phenolic composition of Cv. CobranÃ§osa olives affected through the maturation process. Journal of Functional Foods, 2014, 11, 20-29.	3.4	28
150	Discrimination of Olive Oil by Cultivar, Geographical Origin and Quality Using Potentiometric Electronic Tongue Fingerprints. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 1417-1429.	1.9	28
151	Application of a lab-made electronic nose for extra virgin olive oils commercial classification according to the perceived fruitiness intensity. Talanta, 2021, 226, 122122.	5.5	28
152	Volatile profile of Arbutus unedo L. fruits through ripening stage. Food Chemistry, 2011, 128, 667-673.	8.2	27
153	Characterization of Ficus carica L. cultivars by DNA and secondary metabolite analysis: Is genetic diversity reflected in the chemical composition?. Food Research International, 2012, 49, 710-719.	6.2	27
154	Validation of a fast and accurate chromatographic method for detailed quantification of vitamin E in green leafy vegetables. Food Chemistry, 2013, 141, 1175-1180.	8.2	27
155	Application of an electronic tongue for Tunisian olive oilsâ€™ classification according to olive cultivar or physicochemical parameters. European Food Research and Technology, 2017, 243, 1459-1470.	3.3	26
156	The Unexplored Potential of Edible Flowers Lipids. Agriculture (Switzerland), 2018, 8, 146.	3.1	26
157	Chemometric classification of several olive cultivars from TrÃ¡s-os-Montes region (northeast of) Tj ETQq1 1 0.784314 rgBT /Overlock 10 105, 65-73.	3.5	25
158	Targeted metabolites and biological activities of Cydonia oblonga Miller leaves. Food Research International, 2012, 46, 496-504.	6.2	25
159	Shell's influence on drying kinetics, color and volumetric shrinkage of Castanea sativa Mill. fruits. Food Research International, 2014, 55, 426-435.	6.2	25
160	Cooking impact in color, pigments and volatile composition of grapevine leaves (Vitis vinifera L. var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	8.2	25
161	Egg parasitoids of the genus Trichogramma (Hymenoptera, Trichogrammatidae) in olive groves of the Mediterranean region. Biological Control, 2007, 40, 48-56.	3.0	24
162	Free Amino Acids of Tronchuda Cabbage (Brassica oleracea L. Var. costata DC): Influence of Leaf Position (Internal or External) and Collection Time. Journal of Agricultural and Food Chemistry, 2008, 56, 5216-5221.	5.2	24

#	Article	IF	Citations
163	Bioactivity and phenolic composition from natural fermented table olives. Food and Function, 2014, 5, 3132-3142.	4.6	24
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