Jos A Pereira

List of Publications by Citations

324 papers	11,470 citations	54 h-index	92 g-index
340 ext. papers	13,086 ext. citations	4.7 avg, IF	6.37 L-index

#	Paper	IF	Citations
324	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	8.5	404
323	Phenolic compounds and antimicrobial activity of olive (Olea europaea L. Cv. Cobrançosa) leaves. *Molecules*, **2007**, 12, 1153-62	4.8	294
322	Antioxidant activities of the extracts from chestnut flower, leaf, skins and fruit. *Food Chemistry*, **2008**, 107, 1106-1113	8.5	282
321	Walnut (Juglans regia L.) leaves: phenolic compounds, antibacterial activity and antioxidant potential of different cultivars. *Food and Chemical Toxicology*, **2007**, 45, 2287-95	4.7	277
320	Total phenols, antioxidant potential and antimicrobial activity of walnut (Juglans regia L.) green husks. *Food and Chemical Toxicology*, **2008**, 46, 2326-31	4.7	269
319	Phenolic profiles of Portuguese olive fruits (Olea europaea L.): Influences of cultivar and geographical origin. *Food Chemistry*, **2005**, 89, 561-568	8.5	248
318	Bioactive properties and chemical composition of six walnut (Juglans regia L.) cultivars. *Food and Chemical Toxicology*, **2008**, 46, 2103-11	4.7	204
317	Human cancer cell antiproliferative and antioxidant activities of Juglans regia L. *Food and Chemical Toxicology*, **2010**, 48, 441-7	4.7	202
316	Determination of sterol and fatty acid compositions, oxidative stability, and nutritional value of six walnut (Juglans regia L.) cultivars grown in Portugal. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 7698-702	5.7	183
315	Olive oil stability under deep-frying conditions. *Food and Chemical Toxicology*, **2010**, 48, 2972-9	4.7	178
314	Effect of Lactarius piperatus fruiting body maturity stage on antioxidant activity measured by several biochemical assays. *Food and Chemical Toxicology*, **2007**, 45, 1731-7	4.7	171
313	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	5.9	166
312	Antioxidant properties, total phenols and pollen analysis of propolis samples from Portugal. *Food and Chemical Toxicology*, **2008**, 46, 3482-5	4.7	158
311	Antioxidant activity of Agaricus sp. mushrooms by chemical, biochemical and electrochemical assays. *Food Chemistry*, **2008**, 111, 61-66	8.5	157
310	Ficus carica L.: Metabolic and biological screening. *Food and Chemical Toxicology*, **2009**, 47, 2841-6	4.7	156
309	Table olives from Portugal: phenolic compounds, antioxidant potential, and antimicrobial activity. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8425-31	5.7	154
308	Chemometric characterization of three varietal olive oils (Cvs. Cobrançosa, Madural and Verdeal Transmontana) extracted from olives with different maturation indices. *Food Chemistry*, **2007**, 102, 406-414	8.5	126

307	Espresso coffee residues: a valuable source of unextracted compounds. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7777-84	5.7	125
306	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	4.1	114
305	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, 860-5	4.7	111
304	Seed oils of ten traditional Portuguese grape varieties with interesting chemical and antioxidant properties. *Food Research International*, **2013**, 50, 161-166	7	107
303	Phenolic profile in the quality control of walnut (Juglans regia L.) leaves. *Food Chemistry*, **2004**, 88, 373-379	3.9	104
302	Correlation between the pattern volatiles and the overall aroma of wild edible mushrooms. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 1704-12	5.7	101
301	Chemical composition, and antioxidant and antimicrobial activities of three hazelnut (Corylus avellana L.) cultivars. *Food and Chemical Toxicology*, **2008**, 46, 1801-7	4.7	93
300	Phenolics and antimicrobial activity of traditional stoned table olives 'alcaparra'. *Bioorganic and Medicinal Chemistry*, **2006**, 14, 8533-8	3.4	93
299	Analysis and quantification of flavonoidic compounds from Portuguese olive (Olea europaea L.) leaf cultivars. *Natural Product Research*, **2005**, 19, 189-95	2.3	92
298	Antioxidant activity and bioactive compounds of ten Portuguese regional and commercial almond cultivars. *Food and Chemical Toxicology*, **2008**, 46, 2230-5	4.7	91
297	Simultaneous determination of tocopherols and tocotrienols in hazelnuts by a normal phase liquid chromatographic method. *Analytical Sciences*, **2005**, 21, 1545-8	1.7	86
296	Protective effect of quince (Cydonia oblonga Miller) fruit against oxidative hemolysis of human erythrocytes. *Food and Chemical Toxicology*, **2009**, 47, 1372-7	4.7	85
295	Comparative antihemolytic and radical scavenging activities of strawberry tree (Arbutus unedo L.) leaf and fruit. *Food and Chemical Toxicology*, **2011**, 49, 2285-91	4.7	80
294	Phenolic compounds, organic acids profiles and antioxidative properties of beefsteak fungus (Fistulina hepatica). *Food and Chemical Toxicology*, **2007**, 45, 1805-13	4.7	80
293	Phytochemical characterization and radical scavenging activity of Portulaca oleraceae L. leaves and stems. *Microchemical Journal*, **2009**, 92, 129-134	4.8	78
292	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, 4925-31	5.7	78
291	Phenolic compounds in external leaves of tronchuda cabbage (Brassica oleracea L. var. costata DC). *Journal of Agricultural and Food Chemistry*, **2005**, 53, 2901-7	5.7	77
290	Antioxidant activity and phenolic contents of Olea europaea L. leaves sprayed with different copper formulations. *Food Chemistry*, **2007**, 103, 188-195	8.5	74

289	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, 454-62	8.5	72
288	Vitis vinifera leaves towards bioactivity. *Industrial Crops and Products*, **2013**, 43, 434-440	5.9	70
287	Chemical composition and antioxidant activity of tronchuda cabbage internal leaves. *European Food Research and Technology*, **2006**, 222, 88-98	3.4	70
286	Classification of PDO olive oils on the basis of their sterol composition by multivariate analysis. *Analytica Chimica Acta*, **2005**, 549, 166-178	6.6	69
285	Chemical and antioxidative assessment of dietary turnip (Brassica rapa var. rapa L.). *Food Chemistry*, **2007**, 105, 1003-1010	8.5	68
284	Contents of carboxylic acids and two phenolics and antioxidant activity of dried portuguese wild edible mushrooms. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8530-7	5.7	67
283	Phenolic profile of Cydonia oblonga Miller leaves. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 7926-30	5.7	66
282	Quantitation of nine organic acids in wild mushrooms. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 3626-30	5.7	66
281	HPLC-DAD-MS/MS-ESI screening of phenolic compounds in Pieris brassicae L. Reared on Brassica rapa var. rapa L. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 844-53	5.7	64
280	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	3.4	64
279	Organic acids in two Portuguese chestnut (Castanea sativa Miller) varieties. *Food Chemistry*, **2007**, 100, 504-508	8.5	63
278	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	8.5	63
277	Volatile biomarkers for wild mushrooms species discrimination. *Food Research International*, **2013**, 54, 186-194	7	61
276	Single-cultivar extra virgin olive oil classification using a potentiometric electronic tongue. *Food Chemistry*, **2014**, 160, 321-9	8.5	60
275	Endophytic and Epiphytic Phyllosphere Fungal Communities Are Shaped by Different Environmental Factors in a Mediterranean Ecosystem. *Microbial Ecology*, **2018**, 76, 668-679	4.4	59
274	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	3.9	59
273	Volatile profiling of Ficus carica varieties by HS-SPME and GC□T-MS. *Food Chemistry*, **2010**, 123, 548-557	8.5	59
272	Organic acids composition of Cydonia oblonga Miller leaf. *Food Chemistry*, **2008**, 111, 393-9	8.5	55

271	Effect of microwave heating with different exposure times on physical and chemical parameters of olive oil. *Food and Chemical Toxicology*, **2009**, 47, 92-7	4.7	54
270	Carotenoids of lettuce (Lactuca sativa L.) grown on soil enriched with spent coffee grounds. *Molecules*, **2012**, 17, 1535-47	4.8	54
269	Effect of solvent and extraction temperatures on the antioxidant potential of traditional stoned table olives Alcaparras. *LWT - Food Science and Technology*, **2008**, 41, 739-745	5.4	54
268	Nutritional, fatty acid and triacylglycerol profiles of Castanea sativa Mill. cultivars: a compositional and chemometric approach. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 2836-42	5.7	53
267	Multivariate analysis of tronchuda cabbage (Brassica oleracea L. var. costata DC) phenolics: influence of fertilizers. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 2231-9	5.7	53
266	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	2.9	53
265	Effect of cooking on olive oil quality attributes. *Food Research International*, **2013**, 54, 2016-2024	7	52
264	Cultivar effect on the phenolic composition and antioxidant potential of stoned table olives. *Food and Chemical Toxicology*, **2011**, 49, 450-7	4.7	52
263	Scavenging capacity of strawberry tree (Arbutus unedo L.) leaves on free radicals. *Food and Chemical Toxicology*, **2009**, 47, 1507-11	4.7	52
262	Influence of two fertilization regimens on the amounts of organic acids and phenolic compounds of tronchuda cabbage (Brassica oleracea L. Var. costata DC). *Journal of Agricultural and Food Chemistry* , **2005**, 53, 9128-32	5.7	52
261	Influence of olive storage period on oil quality of three Portuguese cultivars of Olea europea, Cobranosa, Madural, and Verdeal Transmontana. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 6335-40	5.7	52
260	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, 91-8	4.2	51
259	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	4.1	51
258	Intra- and interspecific mineral composition variability of commercial instant coffees and coffee substitutes: Contribution to mineral intake. *Food Chemistry*, **2012**, 130, 702-709	8.5	51
257	Tronchuda cabbage (Brassica oleracea L. var. costata DC) seeds: Phytochemical characterization and antioxidant potential. *Food Chemistry*, **2007**, 101, 549-558	8.5	51
256	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	5.9	50
255	Hazel (Corylus avellana L.) leaves as source of antimicrobial and antioxidative compounds. *Food Chemistry*, **2007**, 105, 1018-1025	8.5	50
254	Fatty acid, vitamin E and sterols composition of seed oils from nine different pomegranate (Punica granatum L.) cultivars grown in Spain. *Journal of Food Composition and Analysis*, **2015**, 39, 13-22	4.1	49

253	Chemical assessment and in vitro antioxidant capacity of Ficus carica latex. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 3393-8	5.7	47
252	Sensory intensity assessment of olive oils using an electronic tongue. *Talanta*, **2016**, 146, 585-93	6.2	45
251	Metabolic and bioactivity insights into Brassica oleracea var. acephala. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 8884-92	5.7	45
250	Metabolic profiling and biological capacity of Pieris brassicae fed with kale (Brassica oleracea L. var. acephala). *Food and Chemical Toxicology*, **2009**, 47, 1209-20	4.7	45
249	Antimicrobial activity of endophytic fungi from olive tree leaves. *World Journal of Microbiology and Biotechnology*, **2017**, 33, 46	4.4	44
248	Inflorescences of Brassicacea species as source of bioactive compounds: A comparative study. *Food Chemistry*, **2008**, 110, 953-61	8.5	44
247	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, 131-9	8.4	44
246	Triacylglycerol composition of walnut (Juglans regia L.) cultivars: characterization by HPLC-ELSD and chemometrics. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 7964-9	5.7	44
245	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, 2894-901	4.7	42
244	Effect of Olive Leaves Addition during the Extraction Process of Overmature Fruits on Olive Oil Quality. *Food and Bioprocess Technology*, **2013**, 6, 509-521	5.1	41
243	Influence of strawberry tree (Arbutus unedo L.) fruit ripening stage on chemical composition and antioxidant activity. *Food Research International*, **2011**, 44, 1401-1407	7	41
242	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	5.9	40
241	Antioxidant potential of chestnut (Castanea sativa L.) and almond (Prunus dulcis L.) by-products. *Food Science and Technology International*, **2010**, 16, 209-16	2.6	40
240	Microbiological characterization of table olives commercialized in Portugal in respect to safety aspects. *Food and Chemical Toxicology*, **2008**, 46, 2895-902	4.7	40
239	Distribution and Relative Abundance of Insect Vectors of in Olive Groves of the Iberian Peninsula. *Insects*, **2018**, 9,	2.8	40
238	Effect of geographical origin on the essential oil content and composition of fresh and dried Mentha □villosa Hudson leaves. *Industrial Crops and Products*, **2013**, 46, 1-7	5.9	39
237	Further insight into the latex metabolite profile of Ficus carica. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 10855-63	5.7	39
236	Revalorization of spent coffee residues by a direct agronomic approach. *Food Research International*, **2015**, 73, 190-196	7	38

235	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	38
234	Free water-soluble phenolics profiling in barley (Hordeum vulgare L.). *Journal of Agricultural and Food Chemistry*, **2009**, 57, 2405-9	5.7	38
233	Monitoring olive oils quality and oxidative resistance during storage using an electronic tongue. *LWT - Food Science and Technology*, **2016**, 73, 683-692	5.4	38
232	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	5.9	37
231	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	3.4	37
230	Vitamin E profile as a reliable authenticity discrimination factor between chestnut (Castanea sativa Mill.) cultivars. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 5524-8	5.7	37
229	Determination of low molecular weight volatiles in Ficus carica using HS-SPME and GC/FID. *Food Chemistry*, **2010**, 121, 1289-1295	8.5	37
228	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	15.3	36
227	Development and evaluation of a GC/FID method for the analysis of free amino acids in quince fruit and jam. *Analytical Sciences*, **2003**, 19, 1285-90	1.7	36
226	Evolution of Brassica rapa var. rapa L. volatile composition by HS-SPME and GC/IT-MS. *Microchemical Journal*, **2009**, 93, 140-146	4.8	35
225	Quantification of table olives' acid, bitter and salty tastes using potentiometric electronic tongue fingerprints. *LWT - Food Science and Technology*, **2017**, 79, 394-401	5.4	34
224	Arbutus unedo L. leaves as source of phytochemicals with bioactive properties. *Industrial Crops and Products*, **2012**, 37, 473-478	5.9	34
223	Tolerance and stress response of Macrolepiota procera to nickel. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 7145-52	5.7	34
222	Chemical characterization of chestnut cultivars from three consecutive years: chemometrics and contribution for authentication. *Food and Chemical Toxicology*, **2012**, 50, 2311-7	4.7	32
221	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, 9697-704	5.7	32
220	In vitro cultures of Brassica oleracea L. var. costata DC: potential plant bioreactor for antioxidant phenolic compounds. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 1247-52	5.7	32
219	Aromatized olive oils: Influence of flavouring in quality, composition, stability, antioxidants, and antiradical potential. *LWT - Food Science and Technology*, **2015**, 60, 22-28	5.4	31
218	Sensory classification of table olives using an electronic tongue: Analysis of aqueous pastes and brines. *Talanta*, **2017**, 162, 98-106	6.2	31

217	Evaluation of a numerical method to predict the polyphenols content in monovarietal olive oils. *Food Chemistry*, **2007**, 102, 976-983	8.5	30
216	Physicochemical composition and antioxidant activity of several pomegranate (Punica granatum L.) cultivars grown in Spain. *European Food Research and Technology*, **2017**, 243, 1799-1814	3.4	29
215	Can tea extracts protect extra virgin olive oil from oxidation during microwave heating?. *Food Research International*, **2012**, 48, 148-154	7	28
214	Fungal diversity associated to the olive moth, Prays Oleae bernard: a survey for potential entomopathogenic fungi. *Microbial Ecology*, **2012**, 63, 964-74	4.4	28
213	Monitoring of ochratoxin A exposure of the Portuguese population through a nationwide urine survey--Winter 2007. *Science of the Total Environment*, **2010**, 408, 1195-8	10.2	28
212	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, 7192-8	5.7	28
211	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	3.4	27
210	Improvement of stability and carotenoids fraction of virgin olive oils by addition of microalgae Scenedesmus almeriensis extracts. *Food Chemistry*, **2015**, 175, 203-11	8.5	27
209	Olive Volatiles from Portuguese Cultivars Cobran□sa, Madural and Verdeal Transmontana: Role in Oviposition Preference of Bactrocera oleae (Rossi) (Diptera: Tephritidae). *PLoS ONE*, **2015**, 10, e0125070	3.7	27
208	Determination of ochratoxin A content in wheat bread samples collected from the Algarve and Bragan□ regions, Portugal: Winter 2007. *Microchemical Journal*, **2009**, 91, 165-169	4.8	27
207	Screening of antioxidant compounds during sprouting of Brassica oleracea L. var. costata DC. *Combinatorial Chemistry and High Throughput Screening*, **2007**, 10, 377-86	1.3	27
206	Free tocopherols as chemical markers for Arabica coffee adulteration with maize and coffee by-products. *Food Control*, **2016**, 70, 318-324	6.2	27
205	Fried potatoes: Impact of prolonged frying in monounsaturated oils. *Food Chemistry*, **2018**, 243, 192-201	8.5	26
204	Dracaena draco L. fruit: Phytochemical and antioxidant activity assessment. *Food Research International*, **2011**, 44, 2182-2189	7	26
203	Tocopherol and tocotrienol content of hazelnut cultivars grown in portugal. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 1329-36	5.7	26
202	YEAST dynamics during the natural fermentation process of table olives (Negrinha de Freixo cv.). *Food Microbiology*, **2015**, 46, 582-586	6	25
201	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	6.5	25
200	Improvement of vegetables elemental quality by espresso coffee residues. *Food Chemistry*, **2014**, 148, 294-9	8.5	25

199	Antioxidant activity and phenolic composition of Cv. Cobrançosa olives affected through the maturation process. *Journal of Functional Foods*, **2014**, 11, 20-29	5.1	25
198	Antioxidant activity and bioactive compounds of lettuce improved by espresso coffee residues. *Food Chemistry*, **2014**, 145, 95-101	8.5	25
197	Ants as predators of the egg parasitoid Trichogramma 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	1.7	25
196	Validation of a fast and accurate chromatographic method for detailed quantification of vitamin E in green leafy vegetables. *Food Chemistry*, **2013**, 141, 1175-80	8.5	24
195	Abundance and diversity of soil arthropods in the olive grove ecosystem. *Journal of Insect Science*, **2012**, 12, 20	2	24
194	Volatile constituents throughout Brassica oleracea L. Var. acephala germination. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6795-802	5.7	24
193	Application of an electronic tongue for Tunisian olive oils classification according to olive cultivar or physicochemical parameters. *European Food Research and Technology*, **2017**, 243, 1459-1470	3.4	23
192	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	6.8	23
191	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	1.8	23
190	Effect of olive trees density on the quality and composition of olive oil from cv. Arbequina. *Scientia Horticulturae*, **2018**, 238, 222-233	4.1	23
189	Shell's influence on drying kinetics, color and volumetric shrinkage of Castanea sativa Mill. fruits. *Food Research International*, **2014**, 55, 426-435	7	23
188	Influence of fruit traits on oviposition preference of the olive fly, Bactrocera oleae (Rossi) (Diptera: Tephritidae), on three Portuguese olive varieties (Cobrançosa, Madural and Verdeal Transmontana). *Scientia Horticulturae*, **2012**, 145, 127-135	4.1	23
187	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, 1693-701	4.3	23
186	Towards sustainable control of Lepidopterous pests in olive cultivation. *Gesunde Pflanzen*, **2005**, 57, 117-128	1.8	23
185	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	3.8	22
184	Bacterial disease induced changes in fungal communities of olive tree twigs depend on host genotype. *Scientific Reports*, **2019**, 9, 5882	4.9	22
183	Epiphytic and Endophytic Bacteria on Olive Tree Phyllosphere: Exploring Tissue and Cultivar Effect. *Microbial Ecology*, **2020**, 80, 145-157	4.4	22
182	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	5.4	22

181	Volatile profile of Arbutus unedo L. fruits through ripening stage. *Food Chemistry*, **2011**, 128, 667-673	8.5	22
180	Perception of olive oils sensory defects using a potentiometric taste device. *Talanta*, **2018**, 176, 610-618	6.2	21
179	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, 11-9	4	21
178	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	4.1	21
177	Tronchuda cabbage flavonoids uptake by Pieris brassicae. *Phytochemistry*, **2007**, 68, 361-7	4	21
176	Application of an electronic tongue as a single-run tool for olive oils' physicochemical and sensory simultaneous assessment. *Talanta*, **2019**, 197, 363-373	6.2	21
175	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	7	20
174	Egg parasitoids of the genus Trichogramma (Hymenoptera, Trichogrammatidae) in olive groves of the Mediterranean region. *Biological Control*, **2007**, 40, 48-56	3.8	20
173	Evaluation of extra-virgin olive oils shelf life using an electronic tongue□hemometric approach. *European Food Research and Technology*, **2017**, 243, 597-607	3.4	19
172	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, 5216-21	5.7	19
171	An Overview on the Market of Edible Flowers. *Food Reviews International*, **2020**, 36, 258-275	5.5	19
170	The Unexplored Potential of Edible Flowers Lipids. *Agriculture (Switzerland)*, **2018**, 8, 146	3	19
169	Cooking impact in color, pigments and volatile composition of grapevine leaves (Vitis vinifera L. var. Malvasia Fina and Touriga Franca). *Food Chemistry*, **2017**, 221, 1197-1205	8.5	18
168	Differences in the Endophytic Microbiome of Olive Cultivars Infected by across Seasons. *Pathogens*, **2020**, 9,	4.5	18
167	By-product of Lavandula latifolia essential oil distillation as source of antioxidants. *Journal of Food and Drug Analysis*, **2015**, 23, 225-233	7	17
166	Borage, camellia, centaurea and pansies: Nutritional, fatty acids, free sugars, vitamin E, carotenoids and organic acids characterization. *Food Research International*, **2020**, 132, 109070	7	17
165	Post-harvest technologies applied to edible flowers: A review. *Food Reviews International*, **2019**, 35, 132-154	5.5	17
164	Effect of Cultivar on Sensory Characteristics, Chemical Composition, and Nutritional Value of Stoned Green Table Olives. *Food and Bioprocess Technology*, **2012**, 5, 1733-1742	5.1	17

163	Chemometric classification of several olive cultivars from Trás-os-Montes region (northeast of Portugal) using artificial neural networks. *Chemometrics and Intelligent Laboratory Systems*, **2011**, 105, 65-73	3.8	17
162	Phenolics metabolism in insects: Pieris brassicae-Brassica oleracea var. costata ecological duo. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 9035-43	5.7	17
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