

Ana I.R.N.A. Barros

List of Publications by Year in descending order

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109
papers

3,082
citations

159525

30
h-index

182361

51
g-index

112
all docs

112
docs citations

112
times ranked

4162
citing authors

#	ARTICLE	IF	CITATIONS
1	Natural Bioactive Compounds from Winery By-Products as Health Promoters: A Review. <i>International Journal of Molecular Sciences</i> , 2014, 15, 15638-15678.	1.8	413
2	Cowpea (<i>Vigna unguiculata</i> L. Walp), a renewed multipurpose crop for a more sustainable agricultural food system: nutritional advantages and constraints. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2941-2951.	1.7	169
3	Modification of wheat straw lignin by solid state fermentation with white-rot fungi. <i>Bioresource Technology</i> , 2009, 100, 4829-4835.	4.8	148
4	Phytochemical and antioxidant analysis of medicinal and food plants towards bioactive food and pharmaceutical resources. <i>Scientific Reports</i> , 2021, 11, 10041.	1.6	118
5	Effect of cooking on total vitamin C contents and antioxidant activity of sweet chestnuts (<i>Castanea</i>) Tj ETQq1 1 0.784314 rgBT /Overlo 4.2 899	1.6	118
6	Diagnosis and management of hyperprolactinemia: Results of a Brazilian multicenter study with 1234 patients. <i>Journal of Endocrinological Investigation</i> , 2008, 31, 436-444.	1.8	97
7	Polyphenolic compounds, antioxidant activity and l-phenylalanine ammonia-lyase activity during ripening of olive cv. "Cobrançosa" under different irrigation regimes. <i>Food Research International</i> , 2013, 51, 412-421.	2.9	80
8	Potential application of grape (<i>Vitis vinifera</i> L.) stem extracts in the cosmetic and pharmaceutical industries: Valorization of a by-product. <i>Industrial Crops and Products</i> , 2020, 154, 112675.	2.5	75
9	Valorization Challenges to Almond Residues: Phytochemical Composition and Functional Application. <i>Molecules</i> , 2017, 22, 1774.	1.7	70
10	Evaluation of grape (<i>Vitis vinifera</i> L.) stems from Portuguese varieties as a resource of (poly)phenolic compounds: A comparative study. <i>Food Research International</i> , 2014, 65, 375-384.	2.9	68
11	Effect of extraction method and solvent system on the phenolic content and antioxidant activity of selected macro- and microalgae extracts. <i>Journal of Applied Phycology</i> , 2020, 32, 349-362.	1.5	64
12	Discrimination and characterisation of extra virgin olive oils from three cultivars in different maturation stages using Fourier transform infrared spectroscopy in tandem with chemometrics. <i>Food Chemistry</i> , 2015, 174, 226-232.	4.2	59
13	Critical Review on the Significance of Olive Phytochemicals in Plant Physiology and Human Health. <i>Molecules</i> , 2017, 22, 1986.	1.7	57
14	Assessment of (poly)phenols in grape (<i>Vitis vinifera</i> L.) stems by using food/pharma industry compatible solvents and Response Surface Methodology. <i>Food Chemistry</i> , 2014, 164, 339-346.	4.2	53
15	Selenium contents of Portuguese commercial and wild edible mushrooms. <i>Food Chemistry</i> , 2011, 126, 91-96.	4.2	52
16	Monitoring the antioxidant and antimicrobial power of grape (<i>Vitis vinifera</i> L.) stems phenolics over long-term storage. <i>Industrial Crops and Products</i> , 2018, 126, 83-91.	2.5	47
17	Impact of cooking method on phenolic composition and antioxidant potential of four varieties of <i>Phaseolus vulgaris</i> L. and <i>Glycine max</i> L.. <i>LWT - Food Science and Technology</i> , 2019, 103, 238-246.	2.5	43
18	Effect of drying temperatures on the phenolic composition and antioxidant activity of pears of Rocha variety (<i>Pyrus communis</i> L.). <i>Journal of Food Measurement and Characterization</i> , 2014, 8, 105-112.	1.6	42

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19	Phytochemistry and activity against digestive pathogens of grape (<i>Vitis vinifera</i> L.) stem's (poly)phenolic extracts. <i>LWT - Food Science and Technology</i> , 2015, 61, 25-32.	2.5	42
20	Nutrients, Antinutrients, Phenolic Composition, and Antioxidant Activity of Common Bean Cultivars and their Potential for Food Applications. <i>Antioxidants</i> , 2020, 9, 186.	2.2	41
21	Effects of calcium and growth regulators on sweet cherry (<i>Prunus avium</i> L.) quality and sensory attributes at harvest. <i>Scientia Horticulturae</i> , 2019, 248, 231-240.	1.7	39
22	Phenolic Composition and Antioxidant Activity of Monovarietal and Commercial Portuguese Olive Oils. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1197-1203.	0.8	38
23	Study of adulteration of extra virgin olive oil with peanut oil using FTIR spectroscopy and chemometrics. <i>Cogent Food and Agriculture</i> , 2015, 1, 1018695.	0.6	37
24	Oxidative stress prevention and anti-apoptosis activity of grape (<i>Vitis vinifera</i> L.) stems in human keratinocytes. <i>Food Research International</i> , 2016, 87, 92-102.	2.9	36
25	Comparison of near-infrared (NIR) and mid-infrared (MIR) spectroscopy for the determination of nutritional and antinutritional parameters in common beans. <i>Food Chemistry</i> , 2020, 306, 125509.	4.2	35
26	The quality of leguminous vegetables as influenced by preharvest factors. <i>Scientia Horticulturae</i> , 2018, 232, 191-205.	1.7	34
27	<i>Boletus edulis</i> biologically active biopolymers induce cell cycle arrest in human colon adenocarcinoma cells. <i>Food and Function</i> , 2013, 4, 575.	2.1	33
28	A novel, direct, reagent-free method for the detection of beeswax adulteration by single-reflection attenuated total reflectance mid-infrared spectroscopy. <i>Talanta</i> , 2013, 107, 74-80.	2.9	33
29	Grape stems as a source of bioactive compounds: application towards added-value commodities and significance for human health. <i>Phytochemistry Reviews</i> , 2015, 14, 921-931.	3.1	32
30	New grape stems' isolated phenolic compounds modulate reactive oxygen species, glutathione, and lipid peroxidation in vitro: Combined formulations with vitamins C and E. <i>FA-toterapA-Ãç</i> , 2017, 120, 146-157.	1.1	32
31	Enhanced phytochemical composition and biological activities of grape (<i>Vitis vinifera</i> L.) Stems growing in low altitude regions. <i>Scientia Horticulturae</i> , 2020, 265, 109248.	1.7	32
32	NMR and Structural and Conformational Features of 2â€²-Hydroxychalcones and Flavones. <i>Spectroscopy Letters</i> , 1997, 30, 1655-1667.	0.5	31
33	Kaolin and salicylic acid foliar application modulate yield, quality and phytochemical composition of olive pulp and oil from rainfed trees. <i>Scientia Horticulturae</i> , 2018, 237, 176-183.	1.7	29
34	Synthesis, experimental and theoretical NMR study of 2â€²-hydroxychalcones bearing a nitro substituent on their B ring. <i>Tetrahedron</i> , 2004, 60, 6513-6521.	1.0	28
35	Short wavelength Raman spectroscopy applied to the discrimination and characterization of three cultivars of extra virgin olive oils in different maturation stages. <i>Talanta</i> , 2015, 132, 829-835.	2.9	28
36	Oxidation of mannosyl oligosaccharides by hydroxyl radicals as assessed by electrospray mass spectrometry. <i>Carbohydrate Research</i> , 2011, 346, 2603-2611.	1.1	26

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37	Acorn Flour as a Source of Bioactive Compounds in Gluten-Free Bread. <i>Molecules</i> , 2020, 25, 3568.	1.7	26
38	A fast, simple, and reliable hydrophilic interaction liquid chromatography method for the determination of ascorbic and isoascorbic acids. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 396, 1863-1875.	1.9	25
39	Phenolic rich extracts from cowpea sprouts decrease cell proliferation and enhance 5-fluorouracil effect in human colorectal cancer cell lines. <i>Journal of Functional Foods</i> , 2019, 60, 103452.	1.6	25
40	One-pot synthesis of 2-(2-hydroxyaryl)quinolines: reductive coupling reactions of 2-hydroxy-2-nitrochalcones. <i>Tetrahedron Letters</i> , 2003, 44, 5893-5896.	0.7	24
41	Prediction of Phytochemical Composition, In Vitro Antioxidant Activity and Individual Phenolic Compounds of Common Beans Using MIR and NIR Spectroscopy. <i>Food and Bioprocess Technology</i> , 2020, 13, 962-977.	2.6	23
42	Recovery of bioactive compounds from white grape (<i>Vitis vinifera</i> L.) stems as potential antimicrobial agents for human health. <i>Saudi Journal of Biological Sciences</i> , 2020, 27, 1009-1015.	1.8	23
43	Variation in liana abundance and biomass along an elevational gradient in the tropical Atlantic Forest (Brazil). <i>Ecological Research</i> , 2012, 27, 323-332.	0.7	22
44	Irrigation deficit turns almond by-products into a valuable source of antimicrobial (poly)phenols. <i>Industrial Crops and Products</i> , 2019, 132, 186-196.	2.5	22
45	Physiological and biochemical performance of almond trees under deficit irrigation. <i>Scientia Horticulturae</i> , 2020, 261, 108990.	1.7	22
46	Efficient Synthesis of Nitroflavones by Cyclodehydrogenation of 2-Hydroxychalcones and by the Baker-Venkataraman Method. <i>Monatshefte für Chemie</i> , 2006, 137, 1505-1528.	0.9	20
47	“Cobrançosa” Olive Oil and Drupe: Chemical Composition at Two Ripening Stages. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2014, 91, 599-611.	0.8	20
48	Interactions of a new 2-styrylchromone with mitochondrial oxidative phosphorylation. <i>Journal of Biochemical and Molecular Toxicology</i> , 2002, 16, 220-226.	1.4	19
49	A Box-Behnken Design for Optimal Extraction of Phenolics from Almond By-products. <i>Food Analytical Methods</i> , 2019, 12, 2009-2024.	1.3	19
50	Quantification of Chemical Characteristics of Olive Fruit and Oil of cv Cobrançosa in Two Ripening Stages Using MIR Spectroscopy and Chemometrics. <i>Food Analytical Methods</i> , 2015, 8, 1490-1498.	1.3	18
51	Potential of Legumes: Nutritional Value, Bioactive Properties, Innovative Food Products, and Application of Eco-friendly Tools for Their Assessment. <i>Food Reviews International</i> , 2023, 39, 160-188.	4.3	18
52	Selenium content of Portuguese unifloral honeys. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 351-355.	1.9	16
53	Impact of Acorn Flour on Gluten-Free Dough Rheology Properties. <i>Foods</i> , 2020, 9, 560.	1.9	16
54	Reductive Coupling Reactions of 2-Nitrochalcones and their 2-Hydroxy-analogues: New Syntheses of 2-Arylquinoline and 2-Aryl-4-hydroxyquinoline Derivatives. <i>Monatshefte für Chemie</i> , 2007, 138, 585-594.	0.9	15

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55	Characterization and Discrimination of Commercial Portuguese Beers Based on Phenolic Composition and Antioxidant Capacity. <i>Foods</i> , 2021, 10, 1144.	1.9	15
56	Residual Agroforestry Biomass—Thermochemical Properties. <i>Forests</i> , 2019, 10, 1072.	0.9	14
57	Evaluating the freezing impact on the proximate composition of immature cowpea (<i>Vigna</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Food and Agriculture, 2017, 97, 4295-4305.	1.7	13
58	Impact of <i>Colletotrichum acutatum</i> Pathogen on Olive Phenylpropanoid Metabolism. <i>Agriculture (Switzerland)</i> , 2019, 9, 173.	1.4	13
59	Impact of Technology and School-Based Nutrition Education Programs on Nutrition Knowledge and Behavior During Adolescence—A Systematic Review. <i>Scandinavian Journal of Educational Research</i> , 2021, 65, 169-180.	1.0	13
60	Evaluation of chemical and phenotypic changes in Blanqueta, Cobrança, and Galega during olive fruits ripening. <i>CYTA - Journal of Food</i> , 2013, 11, 136-141.	0.9	12
61	Effect of Agro-Environmental Factors on the Mineral Content of Olive Oils: Categorization of the Three Major Portuguese Cultivars. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 813-822.	0.8	12
62	Kinetics of the Polyphenolic Content and Radical Scavenging Capacity in Olives through On-Tree Ripening. <i>Journal of Chemistry</i> , 2017, 2017, 1-11.	0.9	12
63	Drought stress effect on polyphenolic content and antioxidant capacity of cowpea pods and seeds. <i>Journal of Agronomy and Crop Science</i> , 2021, 207, 197-207.	1.7	12
64	Trace Element Content of Monovarietal and Commercial Portuguese Olive Oils. <i>Journal of Oleo Science</i> , 2015, 64, 1083-1093.	0.6	11
65	Chemometric analysis on free amino acids and proximate compositional data for selecting cowpea (<i>Vigna unguiculata</i> L.) diversity. <i>Journal of Food Composition and Analysis</i> , 2016, 53, 69-76.	1.9	11
66	New grape stems-based liqueur: Physicochemical and phytochemical evaluation. <i>Food Chemistry</i> , 2016, 190, 896-903.	4.2	11
67	Assessment of quality parameters and phytochemical content of thirty “Tempranillo” grape clones for varietal improvement in two distinct sub-regions of Douro. <i>Scientia Horticulturae</i> , 2020, 262, 109096.	1.7	10
68	Variation of the Polyphenolic Composition and Antioxidant Capacity of Freshly Prepared Pomegranate Leaf Infusions over One-Day Storage. <i>Antioxidants</i> , 2021, 10, 1187.	2.2	10
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73	Three in One: The Potential of Brassica By-Products against Economic Waste, Environmental Hazard, and Metabolic Disruption in Obesity. <i>Nutrients</i> , 2021, 13, 4194.	1.7	8
74	Effect of a Sub-Chronic Oral Exposure of Broccoli (<i>Brassica oleracea</i> L. Var. <i>Italica</i>) By-Products Flour on the Physiological Parameters of FVB/N Mice: A Pilot Study. <i>Foods</i> , 2022, 11, 120.	1.9	8
75	Characterization of bioactive compounds and antioxidant capacity of Portuguese craft beers. <i>International Journal of Gastronomy and Food Science</i> , 2022, 27, 100473.	1.3	8
76	Food By-Product Valorization by Using Plant-Based Coagulants Combined with AOPs for Agro-Industrial Wastewater Treatment. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 4134.	1.2	8
77	Acorn flour and sourdough: an innovative combination to improve gluten free bread characteristics. <i>European Food Research and Technology</i> , 2022, 248, 1691-1702.	1.6	8
78	Flavoneâ€“Nitrogen Heterocycle Conjugate Formation by 1,3â€“Dipolar Cycloadditions. <i>European Journal of Organic Chemistry</i> , 2012, 2012, 132-143.	1.2	7
79	Development of a Solid Vinaigrette and Product Testing. <i>Journal of Culinary Science and Technology</i> , 2013, 11, 259-274.	0.6	7
80	Unravelling the nutriproteomics of chickpea (<i>Cicer arietinum</i>) seeds. <i>Crop and Pasture Science</i> , 2017, 68, 1041.	0.7	7
81	Assessing the Relationship Between the Phenolic Content and Elemental Composition of Grape (<i>Vitis</i>) Tj ETQq1 1 0,784314 rgBT /Ove	1.8	7
82	Synthesis and structure elucidation of five series of aminoflavones using 1D and 2D NMR spectroscopy. <i>Magnetic Resonance in Chemistry</i> , 2006, 44, 1122-1127.	1.1	6
83	Biovalorization of Grape Stalks as Animal Feed by Solid State Fermentation Using White-Rot Fungi. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 6800.	1.3	6
84	Spectrophotometric versus <scp>NIRâ€“MIR</scp> assessments of cowpea pods for discriminating the impact of freezing. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4285-4294.	1.7	5
85	Nutriproteomics survey of sweet chestnut (<i>Castanea sativa</i> Miller) genetic resources in Portugal. <i>Food Bioscience</i> , 2020, 36, 100622.	2.0	5
86	Pilot evaluation of an interactive multimedia platform to provide nutrition education to Portuguese adolescents. <i>European Journal of Public Health</i> , 2020, 30, 353-357.	0.1	5
87	Effect of total replacement of the soya bean meal by lupine seeds (<i>L. albus</i> and <i>L. luteus</i>) on performance and digestion characteristics of growing rabbits. <i>Animal Feed Science and Technology</i> , 2021, 278, 114996.	1.1	5
88	Application of Fourier transform infrared spectroscopy (FTIR) techniques in the mid-IR (MIR) and near-IR (NIR) spectroscopy to determine n-alkane and long-chain alcohol contents in plant species and faecal samples. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 280, 121544.	2.0	5
89	Synthesis and structure elucidation of three series of nitroâ€“2â€“styrylchromones using 1D and 2D NMR spectroscopy. <i>Magnetic Resonance in Chemistry</i> , 2009, 47, 885-896.	1.1	4
90	Structural Characterization of Nitrated 2â€“Hydroxychalcones by Electrospray Ionization Tandem Mass Spectrometry. <i>European Journal of Mass Spectrometry</i> , 2009, 15, 605-616.	0.5	4

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91	Sorting out the value of spectroscopic tools to assess the <i>Colletotrichum acutatum</i> impact in olive cultivars with different susceptibilities. <i>Journal of Chemometrics</i> , 2016, 30, 548-558.	0.7	4
92	FTIR chemometrical approach for clonal assessment: Selection of <i>Olea europaea</i> L. optimal phenotypes from cv. Cobrançosa. <i>Journal of Chemometrics</i> , 2017, 31, e2860.	0.7	4
93	The effect of school intervention programs on the body mass index of adolescents: a systematic review with meta-analysis. <i>Health Education Research</i> , 2020, 35, 396-406.	1.0	4
94	ATR-MIR spectroscopy as a tool to assist "Tempranillo" clonal selection process: Geographical origin and year of harvest discrimination and oenological parameters prediction. <i>Food Chemistry</i> , 2020, 325, 126938.	4.2	4
95	Kaolin impacts on hormonal balance, polyphenolic composition and oenological parameters in red grapevine berries during ripening. <i>Journal of Berry Research</i> , 2021, 11, 465-479.	0.7	4
96	Leaf morpho-physiological dynamics in <i>Salvia officinalis</i> L. var. <i>purpurascens</i> . <i>Turkish Journal of Botany</i> , 2017, 41, 134-144.	0.5	3
97	Obesity: Nutrition and Genetics – A Short Narrative Review. <i>Health</i> , 2018, 10, 1779-1788.	0.1	3
98	Genotypic Variation For Carotenoids Content and Chemometric Model Development For Seed Quality Parameters in Wheat. <i>Procedia Environmental Sciences</i> , 2015, 29, 162-163.	1.3	1
99	P2 "Nutrition Knowledge of Portuguese Adolescents" – a Pilot Evaluation of the Impact of Using an Interactive Multimedia Platform to Provide Nutrition Education. <i>European Journal of Public Health</i> , 2019, 29, .	0.1	1
100	The contribution of drinking culture at comprehensive school to heavy episodic drinking from adolescence to midlife. <i>European Journal of Public Health</i> , 2020, 30, 357-363.	0.1	1
101	Winery By-Products as Source of Bioactive Compounds for Pharmaceutical and Cosmetic Industries. , 0, , .		1
102	The use of macro- and microalgae as functional ingredients in diets for meagre (<i>Argyrosomus regius</i>), <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf</i>		1
103	Incorporation of untreated or white-rot fungi treated cowpea stover on performance, digestibility, health and meat quality of growing rabbits. <i>Animal Feed Science and Technology</i> , 2021, 281, 115100.	1.1	1
104	Characterization of the anthropometric profile and physical activity levels of Portuguese adolescents. <i>Biometrics & Biostatistics International Journal</i> , 2019, 8, 184-193.	0.2	1
105	One-Pot Synthesis of 2-(2-Hydroxyaryl)quinolines: Reductive Coupling Reactions of 2-Hydroxy-2-nitrochalcones.. <i>ChemInform</i> , 2003, 34, no.	0.1	0
106	Obesity in adolescence-from etiological variability to interventional efficacy in the school context. <i>Biometrics & Biostatistics International Journal</i> , 2020, 9, 22-26.	0.2	0
107	Effect of Foliar Pre-Harvest Calcium Application on the Mineral and Phytochemical Composition of Olive Oils. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
108	New Insights in the Quality of <i>Phaseolus vulgaris</i> L.: Nutritional Value, Functional Properties and Development of Innovative Tools for Their Assessment. <i>Proceedings (mdpi)</i> , 2021, 70, 25.	0.2	0

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109	Characterization of the phenolic profile of edible flowers as a source of natural antioxidants. , 0, , .		0