

Ana I.R.N.A. Barros

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

94
papers

2,014
citations

24
h-index

41
g-index

112
ext. papers

2,523
ext. citations

3.8
avg, IF

5.08
L-index

#	Paper	IF	Citations
94	Natural bioactive compounds from winery by-products as health promoters: a review. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 15638-78	6.3	313
93	Modification of wheat straw lignin by solid state fermentation with white-rot fungi. <i>Bioresource Technology</i> , 2009 , 100, 4829-35	11	132
92	Cowpea (<i>Vigna unguiculata</i> L. Walp), a renewed multipurpose crop for a more sustainable agri-food system: nutritional advantages and constraints. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2941-51	4.3	109
91	Effect of cooking on total vitamin C contents and antioxidant activity of sweet chestnuts (<i>Castanea sativa</i> Mill.). <i>Food Chemistry</i> , 2011 , 128, 165-72	8.5	79
90	Diagnosis and management of hyperprolactinemia: results of a Brazilian multicenter study with 1234 patients. <i>Journal of Endocrinological Investigation</i> , 2008 , 31, 436-44	5.2	72
89	Polyphenolic compounds, antioxidant activity and l-phenylalanine ammonia-lyase activity during ripening of olive cv. <i>Obrañosa</i> under different irrigation regimes. <i>Food Research International</i> , 2013 , 51, 412-421	7	57
88	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, 226-32	8.5	51
87	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	7	49
86	Selenium contents of Portuguese commercial and wild edible mushrooms. <i>Food Chemistry</i> , 2011 , 126, 91-96	8.5	44
85	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, 339-46	8.5	40
84	Valorization Challenges to Almond Residues: Phytochemical Composition and Functional Application. <i>Molecules</i> , 2017 , 22,	4.8	40
83	Critical Review on the Significance of Olive Phytochemicals in Plant Physiology and Human Health. <i>Molecules</i> , 2017 , 22,	4.8	39
82	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	5.9	35
81	Phytochemical and antioxidant analysis of medicinal and food plants towards bioactive food and pharmaceutical resources. <i>Scientific Reports</i> , 2021 , 11, 10041	4.9	33
80	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	5.9	33
79	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	2.8	32
78	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	5.4	30

77	NMR and Structural and Conformational Features of 2'-Hydroxychalcones and Flavones. <i>Spectroscopy Letters</i> , 1997 , 30, 1655-1667	1.1	27
76	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	3.2	25
75	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	1.8	24
74	<i>Boletus edulis</i> biologically active biopolymers induce cell cycle arrest in human colon adenocarcinoma cells. <i>Food and Function</i> , 2013 , 4, 575-85	6.1	24
73	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	6.2	24
72	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	1.8	24
71	Synthesis, experimental and theoretical NMR study of 2'-hydroxychalcones bearing a nitro substituent on their B ring. <i>Tetrahedron</i> , 2004 , 60, 6513-6521	2.4	24
70	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	7	24
69	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	4.1	23
68	The quality of leguminous vegetables as influenced by preharvest factors. <i>Scientia Horticulturae</i> , 2018 , 232, 191-205	4.1	23
67	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	7.7	22
66	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	5.4	20
65	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, 829-35	6.2	20
64	Variation in liana abundance and biomass along an elevational gradient in the tropical Atlantic Forest (Brazil). <i>Ecological Research</i> , 2012 , 27, 323-332	1.9	20
63	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, 1863-754	4.4	20
62	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	8.5	20
61	Oxidation of mannosyl oligosaccharides by hydroxyl radicals as assessed by electrospray mass spectrometry. <i>Carbohydrate Research</i> , 2011 , 346, 2603-11	2.9	19
60	One-pot synthesis of 2-(2-hydroxyaryl)quinolines: reductive coupling reactions of 2'-hydroxy-2-nitrochalcones. <i>Tetrahedron Letters</i> , 2003 , 44, 5893-5896	2	19

59	Efficient Synthesis of Nitroflavones by Cyclodehydrogenation of 2'-Hydroxychalcones and by the Baker-Venkataraman Method. <i>Monatshefte für Chemie</i> , 2006 , 137, 1505-1528	1.4	18
58	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	3.4	17
57	Interactions of a new 2-styrylchromone with mitochondrial oxidative phosphorylation. <i>Journal of Biochemical and Molecular Toxicology</i> , 2002 , 16, 220-6	3.4	17
56	New grape stems' isolated phenolic compounds modulate reactive oxygen species, glutathione, and lipid peroxidation in vitro: Combined formulations with vitamins C and E. <i>Phytotherapy Research</i> , 2017 , 120, 146-157	3.2	16
55	Nutrients, Antinutrients, Phenolic Composition, and Antioxidant Activity of Common Bean Cultivars and their Potential for Food Applications. <i>Antioxidants</i> , 2020 , 9,	7.1	16
54	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	4.1	16
53	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	1.8	16
52	Irrigation deficit turns almond by-products into a valuable source of antimicrobial (poly)phenols. <i>Industrial Crops and Products</i> , 2019 , 132, 186-196	5.9	13
51	Recovery of bioactive compounds from white grape (L.) stems as potential antimicrobial agents for human health. <i>Saudi Journal of Biological Sciences</i> , 2020 , 27, 1009-1015	4	12
50	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	5.1	12
49	Evaluation of chemical and phenotypic changes in Blanqueta, Cobrançosa, and Galega during olive fruits ripening. <i>CYTA - Journal of Food</i> , 2013 , 11, 136-141	2.3	12
48	Reductive Coupling Reactions of 2-Nitrochalcones and their β -Hydroxy-analogues: New Syntheses of 2-Arylquinoline and 2-Aryl-4-hydroxyquinoline Derivatives. <i>Monatshefte für Chemie</i> , 2007 , 138, 585-594	1.4	12
47	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	5.1	11
46	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	4.1	11
45	Evaluating the freezing impact on the proximate composition of immature cowpea (<i>Vigna unguiculata</i> L.) pods: classical versus spectroscopic approaches. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4295-4305	4.3	11
44	A Box-Behnken Design for Optimal Extraction of Phenolics from Almond By-products. <i>Food Analytical Methods</i> , 2019 , 12, 2009-2024	3.4	10
43	Kinetics of the Polyphenolic Content and Radical Scavenging Capacity in Olives through On-Tree Ripening. <i>Journal of Chemistry</i> , 2017 , 2017, 1-11	2.3	10
42	Selenium content of Portuguese unifloral honeys. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 351-355	4.1	10

41	Physiological and biochemical performance of almond trees under deficit irrigation. <i>Scientia Horticulturae</i> , 2020 , 261, 108990	4.1	10
40	Impact of Acorn Flour on Gluten-Free Dough Rheology Properties. <i>Foods</i> , 2020 , 9,	4.9	9
39	Influence of Drying on the Properties of Pears of the Rocha Variety (<i>Pyrus communis</i>). <i>International Journal of Food Engineering</i> , 2013 , 9, 197-207	1.9	9
38	Trace Element Content of Monovarietal and Commercial Portuguese Olive Oils. <i>Journal of Oleo Science</i> , 2015 , 64, 1083-93	1.6	8
37	Acorn Flour as a Source of Bioactive Compounds in Gluten-Free Bread. <i>Molecules</i> , 2020 , 25,	4.8	8
36	Residual Agroforestry Biomass Thermochemical Properties. <i>Forests</i> , 2019 , 10, 1072	2.8	8
35	New grape stems-based liqueur: Physicochemical and phytochemical evaluation. <i>Food Chemistry</i> , 2016 , 190, 896-903	8.5	7
34	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	4.1	7
33	Development of a Solid Vinaigrette and Product Testing. <i>Journal of Culinary Science and Technology</i> , 2013 , 11, 259-274	0.8	7
32	SYNTHESIS OF N'-ALLYL-2-STYRYLCHROMONES BY A BAKER VENKATARAMAN TRANSFORMATION. <i>Heterocyclic Communications</i> , 2006 , 12,	1.7	7
31	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	1.8	7
30	Impact of <i>Colletotrichum acutatum</i> Pathogen on Olive Phenylpropanoid Metabolism. <i>Agriculture (Switzerland)</i> , 2019 , 9, 173	3	6
29	Synthesis and structure elucidation of five series of aminoflavones using 1D and 2D NMR spectroscopy. <i>Magnetic Resonance in Chemistry</i> , 2006 , 44, 1122-7	2.1	6
28	Unravelling the nutriproteomics of chickpea (<i>Cicer arietinum</i>) seeds. <i>Crop and Pasture Science</i> , 2017 , 68, 1041	2.2	5
27	Flavone Nitrogen Heterocycle Conjugate Formation by 1,3-Dipolar Cycloadditions. <i>European Journal of Organic Chemistry</i> , 2012 , 2012, 132-143	3.2	5
26	Potential of Legumes: Nutritional Value, Bioactive Properties, Innovative Food Products, and Application of Eco-friendly Tools for Their Assessment. <i>Food Reviews International</i> , 1-29	5.5	5
25	Uncovering the effects of kaolin on balancing berry phytohormones and quality attributes of <i>Vitis vinifera</i> grown in warm-temperate climate regions. <i>Journal of the Science of Food and Agriculture</i> , 2022 , 102, 782-793	4.3	5
24	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	1.2	5

23	Spectrophotometric versus NIR-MIR assessments of cowpea pods for discriminating the impact of freezing. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4285-4294	4.3	4
22	Nutriproteomics survey of sweet chestnut (<i>Castanea sativa</i> Miller) genetic resources in Portugal. <i>Food Bioscience</i> , 2020 , 36, 100622	4.9	4
21	Synthesis and structure elucidation of three series of nitro-2-styrylchromones using 1D and 2D NMR spectroscopy. <i>Magnetic Resonance in Chemistry</i> , 2009 , 47, 885-96	2.1	4
20	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	4.1	4
19	Characterization and Discrimination of Commercial Portuguese Beers Based on Phenolic Composition and Antioxidant Capacity. <i>Foods</i> , 2021 , 10,	4.9	4
18	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	1.6	4
17	Evaluation of the Phytochemistry and Biological Activity of Grape (<i>Vitis vinifera</i> L.) Stems: Toward a Sustainable Winery Industry 2019 , 381-394		4
16	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	3.9	4
15	Leaf morpho-physiological dynamics in <i>Salvia officinalis</i> L. var. <i>purpurascens</i> . <i>Turkish Journal of Botany</i> , 2017 , 41, 134-144	1.3	3
14	Assessing the Relationship Between the Phenolic Content and Elemental Composition of Grape (<i>Vitis vinifera</i> L.) Stems. <i>Waste and Biomass Valorization</i> , 2021 , 12, 1313-1325	3.2	3
13	FTIR chemometrical approach for clonal assessment: Selection of <i>Olea europaea</i> L. optimal phenotypes from cv. Cobrança. <i>Journal of Chemometrics</i> , 2017 , 31, e2860	1.6	2
12	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	2.1	2
11	Structural characterization of nitrated 2'-hydroxychalcones by electrospray ionization tandem mass spectrometry. <i>European Journal of Mass Spectrometry</i> , 2009 , 15, 605-16	1.1	2
10	Characterization of bioactive compounds and antioxidant capacity of Portuguese craft beers. <i>International Journal of Gastronomy and Food Science</i> , 2022 , 27, 100473	2.8	2
9	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	8.5	1
8	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	1.8	1
7	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	2.1	1
6	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	3	1

5	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	2	1
4	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	3	0
3	Obesity: Nutrition and Genetics A Short Narrative Review. <i>Health</i> , 2018 , 10, 1779-1788	0.4	0
2	Acorn flour and sourdough: an innovative combination to improve gluten free bread characteristics. <i>European Food Research and Technology</i> , 1	3.4	0
1	Effect of Foliar Pre-Harvest Calcium Application on the Mineral and Phytochemical Composition of Olive Oils. <i>Proceedings (mdpi)</i> , 2021 , 70, 66	0.3	