

TÃ¢nia C S P Pires

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Development of new bilberry (<i>Vaccinium myrtillus</i> L.) based snacks: Nutritional, chemical and bioactive features. <i>Food Chemistry</i> , 2021, 334, 127511.	8.2	12
2	Phytochemical Characterization and Evaluation of Bioactive Properties of Tisanes Prepared from Promising Medicinal and Aromatic Plants. <i>Foods</i> , 2021, 10, 475.	4.3	4
3	Phenolic Compounds and Bioactive Properties of <i>Ruscus aculeatus</i> L. (Asparagaceae): The Pharmacological Potential of an Underexploited Subshrub. <i>Molecules</i> , 2021, 26, 1882.	3.8	7
4	Valorization of Cereal By-Products from the Milling Industry as a Source of Nutrients and Bioactive Compounds to Boost Resource-Use Efficiency. <i>Agronomy</i> , 2021, 11, 972.	3.0	4
5	Differences in the phenolic composition and nutraceutical properties of freeze dried and oven-dried wild and domesticated samples of <i>Sanguisorba minor</i> Scop. <i>LWT - Food Science and Technology</i> , 2021, 145, 111335.	5.2	6
6	Bioactive Compound Profiling and Nutritional Composition of Three Species from the Amaranthaceae Family. , 2021, 5, .		3
7	Phenolic Compounds from Amaranthaceae Family as Potential Antitumor and Antibacterial Drugs. , 2021, 9, .		0
8	Chemical and Bioactive Characterization of the Essential Oils Obtained from Three Mediterranean Plants. <i>Molecules</i> , 2021, 26, 7472.	3.8	16
9	Extraction of Anthocyanins from Red Raspberry for Natural Food Colorants Development: Processes Optimization and In Vitro Bioactivity. <i>Processes</i> , 2020, 8, 1447.	2.8	28
10	<i>Vaccinium myrtillus</i> L. Fruits as a Novel Source of Phenolic Compounds with Health Benefits and Industrial Applications - A Review. <i>Current Pharmaceutical Design</i> , 2020, 26, 1917-1928.	1.9	59
11	Extracts from <i>Vaccinium myrtillus</i> L. fruits as a source of natural colorants: chemical characterization and incorporation in yogurts. <i>Food and Function</i> , 2020, 11, 3227-3234.	4.6	8
12	Characterization and Application of Pomegranate Epicarp Extracts as Functional Ingredients in a Typical Brazilian Pastry Product. <i>Molecules</i> , 2020, 25, 1481.	3.8	11
13	Chemical and bioactive characterization of the aromatic plant <i>Levisticum officinale</i> W.D.J. Koch: a comprehensive study. <i>Food and Function</i> , 2020, 11, 1292-1303.	4.6	61
14	Nutritional, chemical and bioactive profiles of different parts of a Portuguese common fig (<i>Ficus</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 2	6.2	41
15	Edible flowers: Emerging components in the diet. <i>Trends in Food Science and Technology</i> , 2019, 93, 244-258.	15.1	81
16	<i>Rubus ulmifolius</i> Schott fruits: A detailed study of its nutritional, chemical and bioactive properties. <i>Food Research International</i> , 2019, 119, 34-43.	6.2	32
17	<i>Rubus ulmifolius</i> Schott as a Novel Source of Food Colorant: Extraction Optimization of Coloring Pigments and Incorporation in a Bakery Product. <i>Molecules</i> , 2019, 24, 2181.	3.8	23
18	Phenolic profile and effects of acetone fractions obtained from the inflorescences of <i>Calluna vulgaris</i> (L.) Hull on vaginal pathogenic and non-pathogenic bacteria. <i>Food and Function</i> , 2019, 10, 2399-2407.	4.6	6

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19	Phenolic profile, antioxidant and antibacterial properties of <i>Juglans regia</i> L. (walnut) leaves from the Northeast of Portugal. <i>Industrial Crops and Products</i> , 2019, 134, 347-355.	5.2	41
20	Chemical composition and bioactive properties of the wild edible plant <i>Raphanus raphanistrum</i> L. <i>Food Research International</i> , 2019, 121, 714-722.	6.2	28
21	Edible flowers as sources of phenolic compounds with bioactive potential. <i>Food Research International</i> , 2018, 105, 580-588.	6.2	151
22	Antioxidant and antimicrobial properties of dried Portuguese apple variety (<i>Malus domestica</i> Borkh.) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5</i>	8.2	80
23	Bioactive properties and phytochemical assessment of <i>Bacupari-an��o</i> (<i>Garcinia brasiliensis</i> Mart.) leaves native to Rond��nia, Brazil. <i>Food and Function</i> , 2018, 9, 5621-5628.	4.6	9
24	Incorporation of natural colorants obtained from edible flowers in yogurts. <i>LWT - Food Science and Technology</i> , 2018, 97, 668-675.	5.2	50
25	Phenolic profile and <i>in vitro</i> bioactive potential of Saharan <i>Juniperus phoenicea</i> L. and <i>Cotula cinerea</i> (Del) growing in Algeria. <i>Food and Function</i> , 2018, 9, 4664-4672.	4.6	16
26	Phenolic compounds profile, nutritional compounds and bioactive properties of <i>Lycium barbarum</i> L.: A comparative study with stems and fruits. <i>Industrial Crops and Products</i> , 2018, 122, 574-581.	5.2	43
27	Nutritional and chemical characterization of edible petals and corresponding infusions: Valorization as new food ingredients. <i>Food Chemistry</i> , 2017, 220, 337-343.	8.2	88
28	Bioactive Properties of <i>Tabebuia impetiginosa</i> -Based Phytopreparations and Phytoformulations: A Comparison between Extracts and Dietary Supplements. <i>Molecules</i> , 2015, 20, 22863-22871.	3.8	19