Catarina Duarte

List of Publications by Year
in descending order

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109 papers	5,033 citations	61984 43 h-index	98798 67 g-index
110 all docs	110 docs citations	110 times ranked	6476 citing authors

#	Article	IF	Citations
1	Antiâ€inflammatory Effect of Rosmarinic Acid and an Extract of Rosmarinus officinalis in Rat Models of Local and Systemic Inflammation. Basic and Clinical Pharmacology and Toxicology, 2015, 116, 398-413.	2.5	193
2	Advances in nutraceutical delivery systems: From formulation design for bioavailability enhancement to efficacy and safety evaluation. Trends in Food Science and Technology, 2018, 78, 270-291.	15.1	160
3	Fluorinated Ionic Liquids: Properties and Applications. ACS Sustainable Chemistry and Engineering, 2013, 1, 427-439.	6.7	147
4	Effect of ionic liquids on human colon carcinoma HT-29 and CaCo-2 cell lines. Green Chemistry, 2007, 9, 873.	9.0	142
5	Identification of bioactive response in traditional cherries from Portugal. Food Chemistry, 2011, 125, 318-325.	8.2	125
6	Toxicological evaluation on human colon carcinoma cell line (CaCo-2) of ionic liquids based on imidazolium, guanidinium, ammonium, phosphonium, pyridinium and pyrrolidinium cations. Green Chemistry, 2009, 11, 1660.	9.0	124
7	Supercritical solvent impregnation of ophthalmic drugs on chitosan derivatives. Journal of Supercritical Fluids, 2008, 44, 245-257.	3.2	101
8	Cubic equation-of-state correlation of the solubility of some anti-inflammatory drugs in supercritical carbon dioxide. Fluid Phase Equilibria, 2006, 239, 188-199.	2.5	100
9	Supercritical fluid-assisted preparation of imprinted contact lenses for drug delivery. Acta Biomaterialia, 2011, 7, 1019-1030.	8.3	99
10	Characterization of traditional and exotic apple varieties from Portugal. Part 1 â€“ Nutritional, phytochemical and sensory evaluation. Journal of Functional Foods, 2010, 2, 35-45.	3.4	97
11	Development of therapeutic contact lenses using a supercritical solvent impregnation method. Journal of Supercritical Fluids, 2010, 52, 306-316.	3.2	97
12	Formulation of Î²-carotene by precipitation from pressurized ethyl acetate-on-water emulsions for application as natural colorant. Food Hydrocolloids, 2012, 26, 17-27.	10.7	95
13	Processing cherries (Prunus avium) using supercritical fluid technology. Part 1: Recovery of extract fractions rich in bioactive compounds. Journal of Supercritical Fluids, 2010, 55, 184-191.	3.2	94
14	Cholinium-based ionic liquids with pharmaceutically active anions. RSC Advances, 2014, 4, 28126-28132.	3.6	93
15	Microencapsulation of oregano essential oil in starch-based materials using supercritical fluid technology. Innovative Food Science and Emerging Technologies, 2013, 20, 140-145.	5.6	90
16	In vitro evaluation of olive- and grape-based natural extracts as potential preservatives for food. Innovative Food Science and Emerging Technologies, 2008, 9, 311-319.	5.6	87
17	Anti-glaucoma drug-loaded contact lenses prepared using supercritical solvent impregnation. Journal of Supercritical Fluids, 2010, 53, 165-173.	3.2	86
18	Solvent effect on total phenolic contents, antioxidant, and antibacterial activities of Matricaria pubescens. Industrial Crops and Products, 2015, 67, 249-256.	5.2	86

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19	Solubility of Flurbiprofen in Supercritical Carbon Dioxide. Journal of Chemical & Engineering Data, 2004, 49, 449-452.	1.9	84
20	Preparation of controlled release microspheres using supercritical fluid technology for delivery of anti-inflammatory drugs. International Journal of Pharmaceutics, 2006, 308, 168-174.	5.2	83
21	Evaluation of Opuntia spp. derived products as antiproliferative agents in human colon cancer cell line (HT29). Food Research International, 2013, 54, 892-901.	6.2	82
22	Evaluation of cardiovascular protective effect of different apple varieties â€“ Correlation of response with composition. Food Chemistry, 2012, 135, 2378-2386.	8.2	76
23	Supercritical fluid extraction of carotenoids and chlorophylls a, b and c, from a wild strain of Scenedesmus obliquus for use in food processing. Journal of Food Engineering, 2013, 116, 478-482.	5.2	76
24	Supercritical fluid polymerisation and impregnation of molecularly imprinted polymers for drug delivery. Journal of Supercritical Fluids, 2006, 39, 102-106.	3.2	75
25	Evaluating the effect of chitosan layer on bioaccessibility and cellular uptake of curcumin nanoemulsions. Journal of Food Engineering, 2019, 243, 89-100.	5.2	73
26	Supercritical impregnation of lavandin (Lavandula hybrida) essential oil in modified starch. Journal of Supercritical Fluids, 2011, 58, 313-319.	3.2	71
27	Evaluating the behaviour of curcumin nanoemulsions and multilayer nanoemulsions during dynamic in vitro digestion. Journal of Functional Foods, 2018, 48, 605-613.	3.4	70
28	Antioxidant and anti-inflammatory activity of a flavonoid-rich concentrate recovered from Opuntia ficus-indica juice. Food and Function, 2014, 5, 3269-3280.	4.6	69
29	Effect of the matrix system in the delivery and in vitro bioactivity of microencapsulated Oregano essential oil. Journal of Food Engineering, 2012, 110, 190-199.	5.2	67
30	Antimicrobial activity of lavandin essential oil formulations against three pathogenic food-borne bacteria. Industrial Crops and Products, 2013, 42, 243-250.	5.2	65
31	Characterization of traditional and exotic apple varieties from Portugal. Part 2 â€“ Antioxidant and antiproliferative activities. Journal of Functional Foods, 2010, 2, 46-53.	3.4	63
32	Phosphonium-based ionic liquids as modifiers for biomedical grade poly(vinyl chloride). Acta Biomaterialia, 2012, 8, 1366-1379.	8.3	62
33	Supercritical fluid impregnation of a biocompatible polymer for ophthalmic drug delivery. Journal of Supercritical Fluids, 2007, 42, 373-377.	3.2	59
34	Application of RPMI 2650 as a cell model to evaluate solid formulations for intranasal delivery of drugs. International Journal of Pharmaceutics, 2016, 515, 1-10.	5.2	56
35	Preparation of glyceryl monostearate-based particles by PGSSÂ®â€”Application to caffeine. Journal of Supercritical Fluids, 2007, 43, 120-125.	3.2	55
36	Microwave pretreatment to improve extraction efficiency and polyphenol extract richness from grape pomace. Effect on antioxidant bioactivity. Food and Bioproducts Processing, 2017, 106, 162-170.	3.6	54

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37	Phenolic Content and Antioxidant Activity of Moscatel Dessert Wines from the SetÃºbal Region in Portugal. Food Analytical Methods, 2009, 2, 149-161.	2.6	50
38	Targeting Colorectal Cancer Proliferation, Stemness and Metastatic Potential Using Brassicaceae Extracts Enriched in Isothiocyanates: A 3D Cell Model-Based Study. Nutrients, 2017, 9, 368.	4.1	50
39	Phenolic characterization of aging wine lees: Correlation with antioxidant activities. Food Chemistry, 2018, 259, 188-195.	8.2	49
40	Preparation of ethyl cellulose/methyl cellulose blends by supercritical antisolvent precipitation. International Journal of Pharmaceutics, 2006, 311, 50-54.	5.2	48
41	Novel organic salts based on fluoroquinolone drugs: Synthesis, bioavailability and toxicological profiles. International Journal of Pharmaceutics, 2014, 469, 179-189.	5.2	48
42	Supercritical antisolvent precipitation of PHBV microparticles. International Journal of Pharmaceutics, 2007, 328, 72-77.	5.2	47
43	Preparation of acetazolamide composite microparticles by supercritical anti-solvent techniques. International Journal of Pharmaceutics, 2007, 332, 132-139.	5.2	46
44	Dense CO2 as a Solute, Co-Solute or Co-Solvent in Particle Formation Processes: A Review. Materials, 2011, 4, 2017-2041.	2.9	44
45	Antioxidant Capacity of Macaronesian Traditional Medicinal Plants. Molecules, 2010, 15, 2576-2592.	3.8	43
46	Effects of operational conditions on the supercritical solvent impregnation of acetazolamide in Balafilcon A commercial contact lenses. International Journal of Pharmaceutics, 2011, 420, 231-243.	5.2	43
47	Formulation of Î²-carotene with poly-(Îµ-caprolactones) by PGSS process. Powder Technology, 2012, 217, 77-83.	4.2	43
48	Encapsulation efficiency of solid lipid hybrid particles prepared using the PGSSÂ® technique and loaded with different polarity active agents. Journal of Supercritical Fluids, 2010, 54, 342-347.	3.2	42
49	Comparison between polyphenol profile and bioactive response in blackthorn (Prunus spinosa L.) genotypes from north Serbia-from raw data to PCA analysis. Food Chemistry, 2020, 302, 125373.	8.2	42
50	Solubility of a spiroindolinonaphthoxazine photochromic dye in supercritical carbon dioxide: Experimental determination and correlation. Fluid Phase Equilibria, 2005, 238, 120-128.	2.5	41
51	A comparison between gravimetric and in situ spectroscopic methods to measure the sorption of CO2 in a biocompatible polymer. Journal of Supercritical Fluids, 2005, 36, 160-165.	3.2	41
52	Production of hybrid lipid-based particles loaded with inorganic nanoparticles and active compounds for prolonged topical release. International Journal of Pharmaceutics, 2009, 382, 296-304.	5.2	39
53	Production of new hybrid systems for drug delivery by PGSS (Particles from Gas Saturated Solutions) process. Journal of Supercritical Fluids, 2013, 81, 226-235.	3.2	39
54	Proanthocyanidin Accumulation and Biosynthesis Are Modulated by the Irrigation Regime in Tempranillo Seeds. International Journal of Molecular Sciences, 2014, 15, 11862-11877.	4.1	39

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55	Microencapsulation of Î±-tocopherol with zein and Î²-cyclodextrin using spray drying for colour stability and shelf-life improvement of fruit beverages. RSC Advances, 2017, 7, 32065-32075.	3.6	39
56	Sorption and diffusion of dense carbon dioxide in a biocompatible polymer. Journal of Supercritical Fluids, 2006, 38, 392-398.	3.2	37
57	Recovery of antioxidant and antiproliferative compounds from watercress using pressurized fluid extraction. RSC Advances, 2016, 6, 30905-30918.	3.6	36
58	Solubility of coenzyme Q10 in supercritical carbon dioxide. Journal of Supercritical Fluids, 2004, 28, 201-206.	3.2	35
59	Protective Effect of a (Poly)phenol-Rich Extract Derived from Sweet Cherries Culls against Oxidative Cell Damage. Molecules, 2016, 21, 406.	3.8	35
60	Impregnation of an Intraocular Lens for Ophthalmic Drug Delivery. Current Drug Delivery, 2008, 5, 102-107.	1.6	34
61	Processing cherries (Prunus avium) using supercritical fluid technology. Part 2. Evaluation of SCF extracts as promising natural chemotherapeutical agents. Journal of Supercritical Fluids, 2011, 55, 1007-1013.	3.2	34
62	Protective effects of a blueberry extract in acute inflammation and collagen-induced arthritis in the rat. Biomedicine and Pharmacotherapy, 2016, 83, 1191-1202.	5.6	33
63	Chemical characterization of a red raspberry fruit extract and evaluation of its pharmacological effects in experimental models of acute inflammation and collagen-induced arthritis. Food and Function, 2014, 5, 3241-3251.	4.6	32
64	Phase equilibrium for capsaicin+water+ethanol+supercritical carbon dioxide. Journal of Supercritical Fluids, 2002, 22, 87-92.	3.2	31
65	Solubility of carbon dioxide in three lipid-based biocarriers. Journal of Supercritical Fluids, 2006, 39, 13-19.	3.2	31
66	Polymethoxylated Flavones Target Cancer Stemness and Improve the Antiproliferative Effect of 5-Fluorouracil in a 3D Cell Model of Colorectal Cancer. Nutrients, 2019, 11, 326.	4.1	30
67	Solubility of carbon dioxide in a natural biodegradable polymer: Determination of diffusion coefficients. Journal of Supercritical Fluids, 2007, 40, 194-199.	3.2	29
68	Formulation of pea protein for increased satiety and improved foaming properties. RSC Advances, 2016, 6, 6048-6057.	3.6	28
69	Production of encapsulated quercetin particles using supercritical fluid technologies. Powder Technology, 2017, 317, 142-153.	4.2	28
70	Polymethoxylated Flavones from Orange Peels Inhibit Cell Proliferation in a 3D Cell Model of Human Colorectal Cancer. Nutrition and Cancer, 2018, 70, 257-266.	2.0	27
71	Encapsulation of Lavandin Essential Oil in Polyâ€(Ïµâ€caprolactones) by PGSS Process. Chemical Engineering and Technology, 2013, 36, 1187-1192.	1.5	26
72	Solubility of Acetazolamide in Supercritical Carbon Dioxide in the Presence of Ethanol as a Cosolvent. Journal of Chemical & Engineering Data, 2005, 50, 216-220.	1.9	25

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73	Portuguese winemaking residues as a potential source of natural anti-adenoviral agents. International Journal of Food Sciences and Nutrition, 2010, 61, 357-368.	2.8	25
74	Improved drug loading/release capacities of commercial contact lenses obtained by supercritical fluid assisted molecular imprinting methods. Journal of Controlled Release, 2010, 148, e102-e104.	9.9	24
75	Improvement of Aroma and Shelf-Life of Non-alcoholic Beverages Through Cyclodextrins-Limonene Inclusion Complexes. Food and Bioprocess Technology, 2017, 10, 1297-1309.	4.7	22
76	Vaporâ˜Liquid Equilibrium and Critical Line of the CO2 + Xe System. Critical Behavior of CO2 + Xe versus CO2 + n-Alkanes. Journal of Physical Chemistry B, 2000, 104, 791-795.	2.6	21
77	New dirhodium complex with activity towards colorectal cancer. Bioorganic and Medicinal Chemistry Letters, 2010, 20, 3413-3415.	2.2	21
78	Preparation and characterization of soluble branched ionic Î²-cyclodextrins and their inclusion complexes with triclosan. Carbohydrate Polymers, 2016, 142, 149-157.	10.2	21
79	Solubility enhancement of trans-chalcone using lipid carriers and supercritical CO2 processing. Journal of Supercritical Fluids, 2009, 48, 120-125.	3.2	20
80	Development of multicore hybrid particles for drug delivery through the precipitation of CO2 saturated emulsions. International Journal of Pharmaceutics, 2015, 478, 9-18.	5.2	19
81	Processing triacetyl-Î²-cyclodextrin in the liquid phase using supercritical CO2. Journal of Supercritical Fluids, 2010, 54, 357-361.	3.2	18
82	Experimental determination and correlation of meloxicam sodium salt solubility in supercritical carbon dioxide. Journal of Supercritical Fluids, 2012, 63, 40-45.	3.2	18
83	Production of a natural red pigment derived from Opuntia spp. using a novel high pressure CO₂assisted-process. RSC Advances, 2015, 5, 83106-83114.	3.6	18
84	Continuous supercritical fluid extraction of emulsions to produce nanocapsules of vitamin E in polycaprolactone. Journal of Supercritical Fluids, 2017, 124, 72-79.	3.2	18
85	Bioactive compounds from endemic plants of Southwest Portugal: Inhibition of acetylcholinesterase and radical scavenging activities. Pharmaceutical Biology, 2012, 50, 239-246.	2.9	15
86	High pressure phase behavior of the system ethane+orange peel oil. Journal of Supercritical Fluids, 2004, 29, 59-67.	3.2	13
87	Quaternary Phase Equilibria for scCO2+ Biophenolic Compound + Water + Ethanol. Journal of Chemical & Engineering Data, 2007, 52, 244-247.	1.9	12
88	Characterization of new topical ketoprofen formulations prepared by drug entrapment in solid lipid matrices. Journal of Pharmaceutical Sciences, 2011, 100, 4783-4789.	3.3	12
89	A way to prepare a liposoluble natural pink colourant. Green Chemistry, 2015, 17, 1510-1518.	9.0	12
90	Correlation of Vaporâ€“Liquid Equilibrium for Carbon Dioxide + Ethanol + Water at Temperatures from 35 to 70Â°C. Separation Science and Technology, 2000, 35, 2187-2201.	2.5	11

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91	Development of antimicrobial Ion Jelly fibers. RSC Advances, 2013, 3, 24400.	3.6	10
92	Performance comparison of different supercritical fluid extraction equipments for the production of vitamin E in polycaprolactone nanocapsules by supercritical fluid extraction of emulsionsc. Journal of Supercritical Fluids, 2017, 122, 70-78.	3.2	10
93	Supercritical fluid precipitation of ketoprofen in novel structured lipid carriers for enhanced mucosal delivery â€“ a comparison with solid lipid particles. International Journal of Pharmaceutics, 2015, 495, 302-311.	5.2	9
94	Phase behaviour study of chalcone in dense CO2. Journal of Supercritical Fluids, 2009, 49, 9-15.	3.2	8
95	Amoxicillin and Ethyl Cellulose Precipitation by Two Supercritical Antisolvent Processes. Chemical Engineering and Technology, 2013, 36, 665-672.	1.5	8
96	(p, Vm, T) measurements on liquid and gaseous mixtures near the critical point. I. (xenon + ethane). Journal of Chemical Thermodynamics, 2000, 32, 877-889.	2.0	7
97	Encapsulation of perfluorocarbon gases into lipid-based carrier by PGSS. Journal of Supercritical Fluids, 2013, 82, 206-212.	3.2	7
98	(p, Vm, T) measurements on gaseous and liquid (0.5Xe + 0.5C2H6) near the critical region. Journal of Chemical Thermodynamics, 1994, 26, 889-896.	2.0	6
99	(p, Vm, T) measurements on liquid and gaseous mixtures near the critical point. II. (xenon + ethene). Journal of Chemical Thermodynamics, 2000, 32, 891-900.	2.0	5
100	Second and third virial coefficients of three binary mixtures containing xenon, at 273 K: Comparison between Xeâ€‰+â€‰C2H6, Xeâ€‰+â€‰C2H4and Xeâ€‰+â€‰CO2. Physical Chemistry Chemical Physics, 2002, 4, 4709-4715.	2.8	5
101	Measurement and modelling of bubble and dew points in the binary systems carbon dioxide + cyclobutanone and propane + cyclobutanone. Fluid Phase Equilibria, 2003, 214, 121-136.	2.5	5
102	Using High-Pressure Technology to Develop Antioxidant-Rich Extracts from Bravo de Esmolfe Apple Residues. Antioxidants, 2021, 10, 1469.	5.1	4
103	Stilbenes and Resveratrol. , 2012, , 349-378.		3
104	Toxicological Evaluation of Ionic Liquids. ACS Symposium Series, 2010, , 135-144.	0.5	2
105	Production of copper loaded lipid microparticles by PGSS Â® (particles from gas satured solutions) process. Journal of Supercritical Fluids, 2018, 131, 124-129.	3.2	2
106	Properties of Mixing. Experimental Thermodynamics, 2003, , 387-432.	0.1	1
107	Solubility of dense CO2 in two biocompatible acrylate copolymers. Brazilian Journal of Chemical Engineering, 2006, 23, 191-196.	1.3	1
108	Supercritical Fluid Impregnation for the Preparation of Controlled Delivery Systems. , 2012, , 52-60.		0

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109	Particles from Gas-Saturated Solutions and Related Methods for Particle Engineering. , 2012, , 29-40.		0