

Catarina Duarte

List of Publications by Year in descending order

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109
papers

5,033
citations

61984

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98798

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110
docs citations

110
times ranked

6476
citing authors

#	ARTICLE	IF	CITATIONS
1	Using High-Pressure Technology to Develop Antioxidant-Rich Extracts from Bravo de Esmolfe Apple Residues. <i>Antioxidants</i> , 2021, 10, 1469.	5.1	4
2	Comparison between polyphenol profile and bioactive response in blackthorn (<i>Prunus spinosa</i> L.) genotypes from north Serbia-from raw data to PCA analysis. <i>Food Chemistry</i> , 2020, 302, 125373.	8.2	42
3	Polymethoxylated Flavones Target Cancer Stemness and Improve the Antiproliferative Effect of 5-Fluorouracil in a 3D Cell Model of Colorectal Cancer. <i>Nutrients</i> , 2019, 11, 326.	4.1	30
4	Evaluating the effect of chitosan layer on bioaccessibility and cellular uptake of curcumin nanoemulsions. <i>Journal of Food Engineering</i> , 2019, 243, 89-100.	5.2	73
5	Polymethoxylated Flavones from Orange Peels Inhibit Cell Proliferation in a 3D Cell Model of Human Colorectal Cancer. <i>Nutrition and Cancer</i> , 2018, 70, 257-266.	2.0	27
6	Phenolic characterization of aging wine lees: Correlation with antioxidant activities. <i>Food Chemistry</i> , 2018, 259, 188-195.	8.2	49
7	Production of copper loaded lipid microparticles by PGSS Â® (particles from gas saturated solutions) process. <i>Journal of Supercritical Fluids</i> , 2018, 131, 124-129.	3.2	2
8	Advances in nutraceutical delivery systems: From formulation design for bioavailability enhancement to efficacy and safety evaluation. <i>Trends in Food Science and Technology</i> , 2018, 78, 270-291.	15.1	160
9	Evaluating the behaviour of curcumin nanoemulsions and multilayer nanoemulsions during dynamic in vitro digestion. <i>Journal of Functional Foods</i> , 2018, 48, 605-613.	3.4	70
10	Continuous supercritical fluid extraction of emulsions to produce nanocapsules of vitamin E in polycaprolactone. <i>Journal of Supercritical Fluids</i> , 2017, 124, 72-79.	3.2	18
11	Production of encapsulated quercetin particles using supercritical fluid technologies. <i>Powder Technology</i> , 2017, 317, 142-153.	4.2	28
12	Performance comparison of different supercritical fluid extraction equipments for the production of vitamin E in polycaprolactone nanocapsules by supercritical fluid extraction of emulsionsc. <i>Journal of Supercritical Fluids</i> , 2017, 122, 70-78.	3.2	10
13	Improvement of Aroma and Shelf-Life of Non-alcoholic Beverages Through Cyclodextrins-Limonene Inclusion Complexes. <i>Food and Bioprocess Technology</i> , 2017, 10, 1297-1309.	4.7	22
14	Microwave pretreatment to improve extraction efficiency and polyphenol extract richness from grape pomace. Effect on antioxidant bioactivity. <i>Food and Bioproducts Processing</i> , 2017, 106, 162-170.	3.6	54
15	Targeting Colorectal Cancer Proliferation, Stemness and Metastatic Potential Using Brassicaceae Extracts Enriched in Isothiocyanates: A 3D Cell Model-Based Study. <i>Nutrients</i> , 2017, 9, 368.	4.1	50
16	Microencapsulation of Î±-tocopherol with zein and Î²-cyclodextrin using spray drying for colour stability and shelf-life improvement of fruit beverages. <i>RSC Advances</i> , 2017, 7, 32065-32075.	3.6	39
17	Protective Effect of a (Poly)phenol-Rich Extract Derived from Sweet Cherries Culls against Oxidative Cell Damage. <i>Molecules</i> , 2016, 21, 406.	3.8	35
18	Application of RPMI 2650 as a cell model to evaluate solid formulations for intranasal delivery of drugs. <i>International Journal of Pharmaceutics</i> , 2016, 515, 1-10.	5.2	56

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19	Protective effects of a blueberry extract in acute inflammation and collagen-induced arthritis in the rat. <i>Biomedicine and Pharmacotherapy</i> , 2016, 83, 1191-1202.	5.6	33
20	Formulation of pea protein for increased satiety and improved foaming properties. <i>RSC Advances</i> , 2016, 6, 6048-6057.	3.6	28
21	Recovery of antioxidant and antiproliferative compounds from watercress using pressurized fluid extraction. <i>RSC Advances</i> , 2016, 6, 30905-30918.	3.6	36
22	Preparation and characterization of soluble branched ionic β -cyclodextrins and their inclusion complexes with triclosan. <i>Carbohydrate Polymers</i> , 2016, 142, 149-157.	10.2	21
23	Solvent effect on total phenolic contents, antioxidant, and antibacterial activities of <i>Matricaria pubescens</i> . <i>Industrial Crops and Products</i> , 2015, 67, 249-256.	5.2	86
24	Production of a natural red pigment derived from <i>Opuntia</i> spp. using a novel high pressure CO ₂ assisted-process. <i>RSC Advances</i> , 2015, 5, 83106-83114.	3.6	18
25	Supercritical fluid precipitation of ketoprofen in novel structured lipid carriers for enhanced mucosal delivery – a comparison with solid lipid particles. <i>International Journal of Pharmaceutics</i> , 2015, 495, 302-311.	5.2	9
26	A way to prepare a liposoluble natural pink colourant. <i>Green Chemistry</i> , 2015, 17, 1510-1518.	9.0	12
27	Anti-inflammatory Effect of Rosmarinic Acid and an Extract of <i>Rosmarinus officinalis</i> in Rat Models of Local and Systemic Inflammation. <i>Basic and Clinical Pharmacology and Toxicology</i> , 2015, 116, 398-413.	2.5	193
28	Development of multicore hybrid particles for drug delivery through the precipitation of CO ₂ saturated emulsions. <i>International Journal of Pharmaceutics</i> , 2015, 478, 9-18.	5.2	19
29	Proanthocyanidin Accumulation and Biosynthesis Are Modulated by the Irrigation Regime in Tempranillo Seeds. <i>International Journal of Molecular Sciences</i> , 2014, 15, 11862-11877.	4.1	39
30	Novel organic salts based on fluoroquinolone drugs: Synthesis, bioavailability and toxicological profiles. <i>International Journal of Pharmaceutics</i> , 2014, 469, 179-189.	5.2	48
31	Chemical characterization of a red raspberry fruit extract and evaluation of its pharmacological effects in experimental models of acute inflammation and collagen-induced arthritis. <i>Food and Function</i> , 2014, 5, 3241-3251.	4.6	32
32	Antioxidant and anti-inflammatory activity of a flavonoid-rich concentrate recovered from <i>Opuntia ficus-indica</i> juice. <i>Food and Function</i> , 2014, 5, 3269-3280.	4.6	69
33	Cholinium-based ionic liquids with pharmaceutically active anions. <i>RSC Advances</i> , 2014, 4, 28126-28132.	3.6	93
34	Antimicrobial activity of lavandin essential oil formulations against three pathogenic food-borne bacteria. <i>Industrial Crops and Products</i> , 2013, 42, 243-250.	5.2	65
35	Encapsulation of Lavandin Essential Oil in Poly(ϵ -caprolactones) by PGSS Process. <i>Chemical Engineering and Technology</i> , 2013, 36, 1187-1192.	1.5	26
36	Supercritical fluid extraction of carotenoids and chlorophylls a, b and c, from a wild strain of <i>Scenedesmus obliquus</i> for use in food processing. <i>Journal of Food Engineering</i> , 2013, 116, 478-482.	5.2	76

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37	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
38	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
39	Amoxicillin and Ethyl Cellulose Precipitation by Two Supercritical Antisolvent Processes. Chemical Engineering and Technology, 2013, 36, 665-672.	1.5	8
40	Development of antimicrobial Ion Jelly fibers. RSC Advances, 2013, 3, 24400.	3.6	10
41	Encapsulation of perfluorocarbon gases into lipid-based carrier by PGSS. Journal of Supercritical Fluids, 2013, 82, 206-212.	3.2	7
42	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
43	Fluorinated Ionic Liquids: Properties and Applications. ACS Sustainable Chemistry and Engineering, 2013, 1, 427-439.	6.7	147
44	Bioactive compounds from endemic plants of Southwest Portugal: Inhibition of acetylcholinesterase and radical scavenging activities. Pharmaceutical Biology, 2012, 50, 239-246.	2.9	15
45	Evaluation of cardiovascular protective effect of different apple varieties – Correlation of response with composition. Food Chemistry, 2012, 135, 2378-2386.	8.2	76
46	Phosphonium-based ionic liquids as modifiers for biomedical grade poly(vinyl chloride). Acta Biomaterialia, 2012, 8, 1366-1379.	8.3	62
47	Formulation of β -carotene by precipitation from pressurized ethyl acetate-on-water emulsions for application as natural colorant. Food Hydrocolloids, 2012, 26, 17-27.	10.7	95
48	Experimental determination and correlation of meloxicam sodium salt solubility in supercritical carbon dioxide. Journal of Supercritical Fluids, 2012, 63, 40-45.	3.2	18
49	Formulation of β -carotene with poly-(ϵ -caprolactones) by PGSS process. Powder Technology, 2012, 217, 77-83.	4.2	43
50	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
51	Stilbenes and Resveratrol. , 2012, , 349-378.		3
52	Supercritical Fluid Impregnation for the Preparation of Controlled Delivery Systems. , 2012, , 52-60.		0
53	Particles from Gas-Saturated Solutions and Related Methods for Particle Engineering. , 2012, , 29-40.		0
54	Dense CO ₂ as a Solute, Co-Solute or Co-Solvent in Particle Formation Processes: A Review. Materials, 2011, 4, 2017-2041.	2.9	44

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55	Effects of operational conditions on the supercritical solvent impregnation of acetazolamide in Balafilcon A commercial contact lenses. <i>International Journal of Pharmaceutics</i> , 2011, 420, 231-243.	5.2	43
56	Characterization of new topical ketoprofen formulations prepared by drug entrapment in solid lipid matrices. <i>Journal of Pharmaceutical Sciences</i> , 2011, 100, 4783-4789.	3.3	12
57	Identification of bioactive response in traditional cherries from Portugal. <i>Food Chemistry</i> , 2011, 125, 318-325.	8.2	125
58	Supercritical fluid-assisted preparation of imprinted contact lenses for drug delivery. <i>Acta Biomaterialia</i> , 2011, 7, 1019-1030.	8.3	99
59	Processing cherries (<i>Prunus avium</i>) using supercritical fluid technology. Part 2. Evaluation of SCF extracts as promising natural chemotherapeutical agents. <i>Journal of Supercritical Fluids</i> , 2011, 55, 1007-1013.	3.2	34
60	Supercritical impregnation of lavandin (<i>Lavandula hybrida</i>) essential oil in modified starch. <i>Journal of Supercritical Fluids</i> , 2011, 58, 313-319.	3.2	71
61	Toxicological Evaluation of Ionic Liquids. <i>ACS Symposium Series</i> , 2010, , 135-144.	0.5	2
62	Improved drug loading/release capacities of commercial contact lenses obtained by supercritical fluid assisted molecular imprinting methods. <i>Journal of Controlled Release</i> , 2010, 148, e102-e104.	9.9	24
63	Characterization of traditional and exotic apple varieties from Portugal. Part 1 " Nutritional, phytochemical and sensory evaluation. <i>Journal of Functional Foods</i> , 2010, 2, 35-45.	3.4	97
64	Characterization of traditional and exotic apple varieties from Portugal. Part 2 " Antioxidant and antiproliferative activities. <i>Journal of Functional Foods</i> , 2010, 2, 46-53.	3.4	63
65	New dirhodium complex with activity towards colorectal cancer. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2010, 20, 3413-3415.	2.2	21
66	Development of therapeutic contact lenses using a supercritical solvent impregnation method. <i>Journal of Supercritical Fluids</i> , 2010, 52, 306-316.	3.2	97
67	Anti-glaucoma drug-loaded contact lenses prepared using supercritical solvent impregnation. <i>Journal of Supercritical Fluids</i> , 2010, 53, 165-173.	3.2	86
68	Encapsulation efficiency of solid lipid hybrid particles prepared using the PGSS® technique and loaded with different polarity active agents. <i>Journal of Supercritical Fluids</i> , 2010, 54, 342-347.	3.2	42
69	Processing triacetyl- β -cyclodextrin in the liquid phase using supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2010, 54, 357-361.	3.2	18
70	Processing cherries (<i>Prunus avium</i>) using supercritical fluid technology. Part 1: Recovery of extract fractions rich in bioactive compounds. <i>Journal of Supercritical Fluids</i> , 2010, 55, 184-191.	3.2	94
71	Portuguese winemaking residues as a potential source of natural anti-adenoviral agents. <i>International Journal of Food Sciences and Nutrition</i> , 2010, 61, 357-368.	2.8	25
72	Antioxidant Capacity of Macaronesian Traditional Medicinal Plants. <i>Molecules</i> , 2010, 15, 2576-2592.	3.8	43

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73	Phenolic Content and Antioxidant Activity of Moscatel Dessert Wines from the Set�bal Region in Portugal. <i>Food Analytical Methods</i> , 2009, 2, 149-161.	2.6	50
74	Production of hybrid lipid-based particles loaded with inorganic nanoparticles and active compounds for prolonged topical release. <i>International Journal of Pharmaceutics</i> , 2009, 382, 296-304.	5.2	39
75	Solubility enhancement of trans-chalcone using lipid carriers and supercritical CO ₂ processing. <i>Journal of Supercritical Fluids</i> , 2009, 48, 120-125.	3.2	20
76	Phase behaviour study of chalcone in dense CO ₂ . <i>Journal of Supercritical Fluids</i> , 2009, 49, 9-15.	3.2	8
77	Toxicological evaluation on human colon carcinoma cell line (CaCo-2) of ionic liquids based on imidazolium, guanidinium, ammonium, phosphonium, pyridinium and pyrrolidinium cations. <i>Green Chemistry</i> , 2009, 11, 1660.	9.0	124
78	Supercritical solvent impregnation of ophthalmic drugs on chitosan derivatives. <i>Journal of Supercritical Fluids</i> , 2008, 44, 245-257.	3.2	101
79	In vitro evaluation of olive- and grape-based natural extracts as potential preservatives for food. <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 311-319.	5.6	87
80	Impregnation of an Intraocular Lens for Ophthalmic Drug Delivery. <i>Current Drug Delivery</i> , 2008, 5, 102-107.	1.6	34
81	Effect of ionic liquids on human colon carcinoma HT-29 and CaCo-2 cell lines. <i>Green Chemistry</i> , 2007, 9, 873.	9.0	142
82	Quaternary Phase Equilibria for scCO ₂ + Biophenolic Compound + Water + Ethanol. <i>Journal of Chemical & Engineering Data</i> , 2007, 52, 244-247.	1.9	12
83	Supercritical fluid impregnation of a biocompatible polymer for ophthalmic drug delivery. <i>Journal of Supercritical Fluids</i> , 2007, 42, 373-377.	3.2	59
84	Preparation of glyceryl monostearate-based particles by PGSS�� Application to caffeine. <i>Journal of Supercritical Fluids</i> , 2007, 43, 120-125.	3.2	55
85	Supercritical antisolvent precipitation of PHBV microparticles. <i>International Journal of Pharmaceutics</i> , 2007, 328, 72-77.	5.2	47
86	Preparation of acetazolamide composite microparticles by supercritical anti-solvent techniques. <i>International Journal of Pharmaceutics</i> , 2007, 332, 132-139.	5.2	46
87	Solubility of carbon dioxide in a natural biodegradable polymer: Determination of diffusion coefficients. <i>Journal of Supercritical Fluids</i> , 2007, 40, 194-199.	3.2	29
88	Solubility of dense CO ₂ in two biocompatible acrylate copolymers. <i>Brazilian Journal of Chemical Engineering</i> , 2006, 23, 191-196.	1.3	1
89	Cubic equation-of-state correlation of the solubility of some anti-inflammatory drugs in supercritical carbon dioxide. <i>Fluid Phase Equilibria</i> , 2006, 239, 188-199.	2.5	100
90	Preparation of controlled release microspheres using supercritical fluid technology for delivery of anti-inflammatory drugs. <i>International Journal of Pharmaceutics</i> , 2006, 308, 168-174.	5.2	83

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91	Preparation of ethyl cellulose/methyl cellulose blends by supercritical antisolvent precipitation. International Journal of Pharmaceutics, 2006, 311, 50-54.	5.2	48
92	Sorption and diffusion of dense carbon dioxide in a biocompatible polymer. Journal of Supercritical Fluids, 2006, 38, 392-398.	3.2	37
93	Solubility of carbon dioxide in three lipid-based biocarriers. Journal of Supercritical Fluids, 2006, 39, 13-19.	3.2	31
94	Supercritical fluid polymerisation and impregnation of molecularly imprinted polymers for drug delivery. Journal of Supercritical Fluids, 2006, 39, 102-106.	3.2	75
95	Solubility of a spiroindolinonaphthoxazine photochromic dye in supercritical carbon dioxide: Experimental determination and correlation. Fluid Phase Equilibria, 2005, 238, 120-128.	2.5	41
96	A comparison between gravimetric and in situ spectroscopic methods to measure the sorption of CO ₂ in a biocompatible polymer. Journal of Supercritical Fluids, 2005, 36, 160-165.	3.2	41
97	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
98	Solubility of coenzyme Q10 in supercritical carbon dioxide. Journal of Supercritical Fluids, 2004, 28, 201-206.	3.2	35
99	High pressure phase behavior of the system ethane+orange peel oil. Journal of Supercritical Fluids, 2004, 29, 59-67.	3.2	13
100	Solubility of Flurbiprofen in Supercritical Carbon Dioxide. Journal of Chemical & Engineering Data, 2004, 49, 449-452.	1.9	84
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	Properties of Mixing. Experimental Thermodynamics, 2003, , 387-432.	0.1	1
103	Second and third virial coefficients of three binary mixtures containing xenon, at 273 K: Comparison between Xe+CH ₆ , Xe+CH ₄ and Xe+CO ₂ . Physical Chemistry Chemical Physics, 2002, 4, 4709-4715.	2.8	5
104	Phase equilibrium for capsaicin+water+ethanol+supercritical carbon dioxide. Journal of Supercritical Fluids, 2002, 22, 87-92.	3.2	31
105	(p, V _m , 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
106	(p, V _m , 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
107	Vapor-Liquid Equilibrium and Critical Line of the CO ₂ + Xe System. Critical Behavior of CO ₂ + Xe versus CO ₂ + n-Alkanes. Journal of Physical Chemistry B, 2000, 104, 791-795.	2.6	21
108	Correlation of Vapor-Liquid Equilibrium for Carbon Dioxide + Ethanol + Water at Temperatures from 35 to 70°C. Separation Science and Technology, 2000, 35, 2187-2201.	2.5	11

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109	(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