Patricia Morales

List of Publications by Year in Descending Order

107 papers	4,003 citations	31 h-index	61 g-index
116 ext. papers	4,807 ext. citations	5.7 avg, IF	5.79 L-index

#	Paper	IF	Citations
107	Extrusion Cooking Effect on Carbohydrate Fraction in Novel Gluten-Free Flours Based on Chickpea and Rice.. *Molecules*, **2022**, 27,	4.8	1
106	Red pitaya (Hylocereus costaricensis) peel as a source of valuable molecules: Extraction optimization to recover natural colouring agents. *Food Chemistry*, **2022**, 372, 131344	8.5	0
105	Acceptance of New Formulations of Extruded Gluten Free Snacks Based on Pulse Flours by Spanish Millennial Consumers. *Sustainability*, **2022**, 14, 3083	3.6	1
104	Assessment of Health Claims Related to Folic Acid in Food Supplements for Pregnant Women According to the European Regulation. *Nutrients*, **2021**, 13,	6.7	1
103	Chemical and Bioactive Features of L. Flowers and Optimized Ultrasound-Assisted Extraction of Betalains. *Foods*, **2021**, 10,	4.9	5
102	Extrusion Process as an Alternative to Improve Pulses Products Consumption. A Review. *Foods*, **2021**, 10,	4.9	7
101	Durum and Bread Wheat Flours. Preliminary Mineral Characterization and Its Potential Health Claims. *Agronomy*, **2021**, 11, 108	3.6	5
100	Chemical composition and evaluation of antioxidant, antimicrobial and antiproliferative activities of Tuber and Terfezia truffles. *Food Research International*, **2021**, 140, 110071	7	5
99	Roots and rhizomes of wild Asparagus: Nutritional composition, bioactivity and nanoencapsulation of the most potent extract. *Food Bioscience*, **2021**, 45, 101334	4.9	0
98	Potential Nutrition and Health Claims in Deastringed Persimmon Fruits (L.), Variety 'Rojo Brillante', PDO 'Ribera del Xúquer'. *Nutrients*, **2020**, 12,	6.7	5
97	Characterization of Extra Early Spanish Clementine Varieties (Hort ex Tan) as a Relevant Source of Bioactive Compounds with Antioxidant Activity. *Foods*, **2020**, 9,	4.9	5
96	Betacyanins from Gomphrena globosa L. flowers: Incorporation in cookies as natural colouring agents. *Food Chemistry*, **2020**, 329, 127178	8.5	7
95	Revalorization of Tunisian wild Amaranthaceae halophytes: Nutritional composition variation at two different phenotypes stages. *Journal of Food Composition and Analysis*, **2020**, 89, 103463	4.1	7
94	Potential Health Claims of Durum and Bread Wheat Flours as Functional Ingredients. *Nutrients*, **2020**, 12,	6.7	17
93	Antioxidant Phytochemicals in Pulses and their Relation to Human Health: A Review. *Current Pharmaceutical Design*, **2020**, 26, 1880-1897	3.3	12
92	Novel gluten-free formulations from lentil flours and nutritional yeast: Evaluation of extrusion effect on phytochemicals and non-nutritional factors. *Food Chemistry*, **2020**, 315, 126175	8.5	17
91	Comparison of different bread types: Chemical and physical parameters. *Food Chemistry*, **2020**, 310, 125854	8.5	13

90	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (L. Moench). *Molecules*, **2020**, 25,	4.8	12
89	Bioactive compounds in oranges from the Mediterranean climate area **2020**, 293-309		1
88	Nutritional and Phytochemical Composition of Mediterranean Wild Vegetables after Culinary Treatment. *Foods*, **2020**, 9,	4.9	10
87	Chemical characterization and biological activities of two varieties of xoconostle fruits Opuntia joconostle F.A.C. Weber ex Diguet and Opuntia matudae Scheinvar. *Food and Function*, **2019**, 10, 3181-3187	6.1	3
86	Antioxidants and Prooxidants: Effects on Health and Aging 2018. *Oxidative Medicine and Cellular Longevity*, **2019**, 2019, 7971613	6.7	6
85	Dietary fiber sources and human benefits: The case study of cereal and pseudocereals. *Advances in Food and Nutrition Research*, **2019**, 90, 83-134	6	46
84	Sanguinello and Tarocco (Citrus sinensis [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. *Food Chemistry*, **2019**, 270, 395-402	8.5	31
83	Nutritional properties, identification of phenolic compounds, and enzyme inhibitory activities of Feijoa sellowiana leaves. *Journal of Food Biochemistry*, **2019**, 43, e13012	3.3	6
82	Stability of total folates/vitamin B in irradiated watercress and buckler sorrel during refrigerated storage. *Food Chemistry*, **2019**, 274, 686-690	8.5	6
81	Wild edible Swiss chard leaves (Beta vulgaris L. var. cicla): Nutritional, phytochemical composition and biological activities. *Food Research International*, **2019**, 119, 612-621	7	29
80	Revalorization of wild Asparagus stipularis Forssk. as a traditional vegetable with nutritional and functional properties. *Food and Function*, **2018**, 9, 1578-1586	6.1	5
79	Gomphrena globosa L. as a novel source of food-grade betacyanins: Incorporation in ice-cream and comparison with beet-root extracts and commercial betalains. *LWT - Food Science and Technology*, **2018**, 92, 101-107	5.4	14
78	Bioactive compounds and antioxidant capacity of extruded snack-type products developed from novel formulations of lentil and nutritional yeast flours. *Food and Function*, **2018**, 9, 819-829	6.1	19
77	Antioxidants: Reviewing the chemistry, food applications, legislation and role as preservatives. *Trends in Food Science and Technology*, **2018**, 71, 107-120	15.3	155
76	Enhancing the antimicrobial and antifungal activities of a coloring extract agent rich in betacyanins obtained from Gomphrena globosa L. flowers. *Food and Function*, **2018**, 9, 6205-6217	6.1	7
75	Incorporation of tocopherol-rich extracts from mushroom mycelia into yogurt. *Food and Function*, **2018**, 9, 3166-3172	6.1	6
74	Physical Properties and Rheological Behavior of Pseudofruits of Hovenia dulcis Thunb. In Different Maturity Stages. *Journal of Texture Studies*, **2017**, 48, 31-38	3.6	3
73	Coloring attributes of betalains: a key emphasis on stability and future applications. *Food and Function*, **2017**, 8, 1357-1372	6.1	43

72	Floral parts of Gomphrena globosa L. as a novel alternative source of betacyanins: Optimization of the extraction using response surface methodology. *Food Chemistry*, **2017**, 229, 223-234	8.5	38
71	Modern extraction techniques optimized to extract betacyanins from Gomphrena globosa L.. *Industrial Crops and Products*, **2017**, 105, 29-40	5.9	25
70	Functional foods based on extracts or compounds derived from mushrooms. *Trends in Food Science and Technology*, **2017**, 66, 48-62	15.3	112
69	Hovenia dulcis Thunb. pseudofruits as functional foods: Phytochemicals and bioactive properties in different maturity stages. *Journal of Functional Foods*, **2017**, 29, 37-45	5.1	14
68	Sweeteners as food additives in the XXI century: A review of what is known, and what is to come. *Food and Chemical Toxicology*, **2017**, 107, 302-317	4.7	119
67	Fiber Compounds and Human Health. *Current Pharmaceutical Design*, **2017**, 23, 2835-2849	3.3	8
66	The Consumption of Wild Edible Plants **2016**, 159-198		5
65	Bioactivity, proximate, mineral and volatile profiles along the flowering stages of Opuntia microdasys (Lehm.): defining potential applications. *Food and Function*, **2016**, 7, 1458-67	6.1	7
64	Leccinum vulpinum Watling induces DNA damage, decreases cell proliferation and induces apoptosis on the human MCF-7 breast cancer cell line. *Food and Chemical Toxicology*, **2016**, 90, 45-54	4.7	18
63	Chestnut and lemon balm based ingredients as natural preserving agents of the nutritional profile in matured "Serra da Estrela" cheese. *Food Chemistry*, **2016**, 204, 185-193	8.5	16
62	Gamma and electron-beam irradiation as viable technologies for wild mushrooms conservation: effects on macro- and micro-elements. *European Food Research and Technology*, **2016**, 242, 1169-1175	3.4	4
61	Minerals and vitamin B9 in dried plants vs. infusions: Assessing absorption dynamics of minerals by membrane dialysis tandem in vitro digestion. *Food Bioscience*, **2016**, 13, 9-14	4.9	4
60	The Contribution of Wild Plants to Dietary Intakes of Micronutrients (I): Vitamins **2016**, 111-139		4
59	Leccinum molle (Bon) Bon and Leccinum vulpinum Watling: The First Study of Their Nutritional and Antioxidant Potential. *Molecules*, **2016**, 21, 246	4.8	4
58	The Numbers Behind Mushroom Biodiversity **2016**, 15-63		4
57	The Nutritional Benefits of Mushrooms **2016**, 65-81		4
56	The Bioactive Properties of Mushrooms **2016**, 83-122		3
55	Wild Greens as Source of Nutritive and Bioactive Compounds Over the World **2016**, 199-261		1

54	Nutrients and Bioactive Compounds in Wild Fruits Through Different Continents **2016**, 263-314		3
53	Wild Plant-Based Functional Foods, Drugs, and Nutraceuticals **2016**, 315-351		3
52	Basil as functional and preserving ingredient in "Serra da Estrela" cheese. *Food Chemistry*, **2016**, 207, 51-9	8.5	28
51	Non-fermented and fermented jabuticaba (Myrciaria cauliflora Mart.) pomaces as valuable sources of functional ingredients. *Food Chemistry*, **2016**, 208, 220-7	8.5	36
50	Antioxidant Potential of Wild Plant Foods **2016**, 209-232		5
49	Ethnobotanical and Food Composition Monographs of Selected Mediterranean Wild Edible Plants **2016**, 273-470		11
48	Food colorants: Challenges, opportunities and current desires of agro-industries to ensure consumer expectations and regulatory practices. *Trends in Food Science and Technology*, **2016**, 52, 1-15	15.3	221
47	Wild Fragaria vesca L. fruits: a rich source of bioactive phytochemicals. *Food and Function*, **2016**, 7, 4523-4532	6.1	30
46	**2016**,		12
45	Natural food additives: Quo vadis?. *Trends in Food Science and Technology*, **2015**, 45, 284-295	15.3	296
44	Nutritional parameters of infusions and decoctions obtained from Fragaria vesca L. roots and vegetative parts. *LWT - Food Science and Technology*, **2015**, 62, 32-38	5.4	24
43	Antioxidant phytochemicals of Hovenia dulcis Thunb. peduncles in different maturity stages. *Journal of Functional Foods*, **2015**, 18, 1117-1124	5.1	19
42	Nutritional value, bioactive compounds, antimicrobial activity and bioaccessibility studies with wild edible mushrooms. *LWT - Food Science and Technology*, **2015**, 63, 799-806	5.4	40
41	Xoconostle fruit (Opuntia matudae Scheinvar cv. Rosa) by-products as potential functional ingredients. *Food Chemistry*, **2015**, 185, 289-97	8.5	28
40	Boletus aereus growing wild in Serbia: chemical profile, in vitro biological activities, inactivation and growth control of food-poisoning bacteria in meat. *Journal of Food Science and Technology*, **2015**, 52, 7385-7392	3.3	7
39	Chemical composition, antioxidant activity and bioaccessibility studies in phenolic extracts of two Hericium wild edible species. *LWT - Food Science and Technology*, **2015**, 63, 475-481	5.4	25
38	Traditional pastry with chestnut flowers as natural ingredients: An approach of the effects on nutritional value and chemical composition. *Journal of Food Composition and Analysis*, **2015**, 44, 93-101	4.1	12
37	Novel fiber-rich lentil flours as snack-type functional foods: an extrusion cooking effect on bioactive compounds. *Food and Function*, **2015**, 6, 3135-43	6.1	37

36	Exquisite wild mushrooms as a source of dietary fiber: Analysis in electron-beam irradiated samples. *LWT - Food Science and Technology*, **2015**, 60, 855-859	5.4	16
35	Optimization and Application of FL-HPLC for Folates Analysis in 20 Species of Mediterranean Wild Vegetables. *Food Analytical Methods*, **2015**, 8, 302-311	3.4	18
34	Chemical features of Ganoderma polysaccharides with antioxidant, antitumor and antimicrobial activities. *Phytochemistry*, **2015**, 114, 38-55	4	178
33	The incorporation of plant materials in Serra da Estrela cheese improves antioxidant activity without changing the fatty acid profile and visual appearance. *European Journal of Lipid Science and Technology*, **2015**, 117, 1607-1614	3	17
32	Methanolic Extract of Ganoderma lucidum Induces Autophagy of AGS Human Gastric Tumor Cells. *Molecules*, **2015**, 20, 17872-82	4.8	23
31	Melissa officinalis L. decoctions as functional beverages: a bioactive approach and chemical characterization. *Food and Function*, **2015**, 6, 2240-8	6.1	41
30	Dietary fiber, mineral elements profile and macronutrients composition in different edible parts of Opuntia microdasys (Lehm.) Pfeiff and Opuntia macrorhiza (Engelm.). *LWT - Food Science and Technology*, **2015**, 64, 446-451	5.4	17
29	Lentil flour formulations to develop new snack-type products by extrusion processing: Phytochemicals and antioxidant capacity. *Journal of Functional Foods*, **2015**, 19, 537-544	5.1	44
28	Evolution of the nutritional composition ofHovenia dulcisThunb. pseudofruit during the maturation process. *Fruits*, **2015**, 70, 181-187	0.3	8
27	Chestnut flowers as functionalizing agents to enhance the antioxidant properties of highly appreciated traditional pastry. *Food and Function*, **2014**, 5, 2989-95	6.1	10
26	Can Suillus granulatus (L.) Roussel be classified as a functional food?. *Food and Function*, **2014**, 5, 2861-9	6.1	12
25	A methanolic extract of Ganoderma lucidum fruiting body inhibits the growth of a gastric cancer cell line and affects cellular autophagy and cell cycle. *Food and Function*, **2014**, 5, 1389-94	6.1	20
24	Study on chemical, bioactive and food preserving properties of Laetiporus sulphureus (Bull.: Fr.) Murr. *Food and Function*, **2014**, 5, 1441-51	6.1	21
23	Infusions and decoctions of Castanea sativa flowers as effective antitumor and antimicrobial matrices. *Industrial Crops and Products*, **2014**, 62, 42-46	5.9	17
22	Cultivated strains of Agaricus bisporus and A. brasiliensis: chemical characterization and evaluation of antioxidant and antimicrobial properties for the final healthy product--natural preservatives in yoghurt. *Food and Function*, **2014**, 5, 1602-12	6.1	60
21	Nutrients, phytochemicals and antioxidant activity in wild populations of Allium ampeloprasum L., a valuable underutilized vegetable. *Food Research International*, **2014**, 62, 272-279	7	40
20	Exploring xoconostle by-products as sources of bioactive compounds. *Food Research International*, **2014**, 65, 437-444	7	25
19	Castanea sativa Mill. Flowers amongst the most powerful antioxidant matrices: a phytochemical approach in decoctions and infusions. *BioMed Research International*, **2014**, 2014, 232956	3	34

18	Adding Molecules to Food, Pros and Cons: A Review on Synthetic and Natural Food Additives. *Comprehensive Reviews in Food Science and Food Safety*, **2014**, 13, 377-399	16.4	362
17	Mediterranean non-cultivated vegetables as dietary sources of compounds with antioxidant and biological activity. *LWT - Food Science and Technology*, **2014**, 55, 389-396	5.4	95
16	Analytical Methods Applied to the Chemical Characterization and Antioxidant Properties of Three Wild Edible Mushroom Species from Northeastern Portugal. *Food Analytical Methods*, **2014**, 7, 645-652	3.4	17
15	Nutrients and non-nutrients composition and bioactivity of wild and cultivated Coprinus comatus (O.F.Müll.) Pers. *Food and Chemical Toxicology*, **2013**, 59, 289-96	4.7	44
14	Tirmania pinoyi: Chemical composition, in vitro antioxidant and antibacterial activities and in situ control of Staphylococcus aureus in chicken soup. *Food Research International*, **2013**, 53, 56-62	7	31
13	The methanolic extract of Cordyceps militaris (L.) Link fruiting body shows antioxidant, antibacterial, antifungal and antihuman tumor cell lines properties. *Food and Chemical Toxicology*, **2013**, 62, 91-8	4.7	63
12	Wild edible fruits as a potential source of phytochemicals with capacity to inhibit lipid peroxidation. *European Journal of Lipid Science and Technology*, **2013**, 115, 176-185	3	54
11	Wild vegetables of the Mediterranean area as valuable sources of bioactive compounds. *Genetic Resources and Crop Evolution*, **2012**, 59, 431-443	2	115
10	Chemical characterization of Agaricus bohusii, antioxidant potential and antifungal preserving properties when incorporated in cream cheese. *Food Research International*, **2012**, 48, 620-626	7	35
9	Fatty acids profiles of some Spanish wild vegetables. *Food Science and Technology International*, **2012**, 18, 281-90	2.6	33
8	Chemical composition and nutritional value of the most widely appreciated cultivated mushrooms: an inter-species comparative study. *Food and Chemical Toxicology*, **2012**, 50, 191-7	4.7	267
7	Antioxidant properties and phenolic profile of the most widely appreciated cultivated mushrooms: a comparative study between in vivo and in vitro samples. *Food and Chemical Toxicology*, **2012**, 50, 1201-7	4.7	165
6	Nutritional and antioxidant properties of pulp and seeds of two xoconostle cultivars (Opuntia joconostle F.A.C. Weber ex Diguet and Opuntia matudae Scheinvar) of high consumption in Mexico. *Food Research International*, **2012**, 46, 279-285	7	78
5	Tocopherol composition and antioxidant activity of Spanish wild vegetables. *Genetic Resources and Crop Evolution*, **2012**, 59, 851-863	2	64
4	A comparative study of tocopherols composition and antioxidant properties of in vivo and in vitro ectomycorrhizal fungi. *LWT - Food Science and Technology*, **2011**, 44, 820-824	5.4	15
3	Valorization of wild strawberry-tree fruits (Arbutus unedo L.) through nutritional assessment and natural production data. *Food Research International*, **2011**, 44, 1244-1253	7	113
2	Montia fontana L. (Portulacaceae), an interesting wild vegetable traditionally consumed in the Iberian Peninsula. *Genetic Resources and Crop Evolution*, **2011**, 58, 1105-1118	2	15
1	Carbohydrate composition of raw and extruded pulse flours. *Food Research International*, **2010**, 43, 531-536	7	86