

# Rita C Alves

## List of Publications by Year in descending order

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97  
papers

3,511  
citations

101543

36  
h-index

155660

55  
g-index

97  
all docs

97  
docs citations

97  
times ranked

4615  
citing authors

#	ARTICLE	IF	CITATIONS
1	Exploring plant tissue culture to improve the production of phenolic compounds: A review. <i>Industrial Crops and Products</i> , 2016, 82, 9-22.	5.2	182
2	Olive by-products for functional and food applications: Challenging opportunities to face environmental constraints. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 35, 139-148.	5.6	164
3	Phenolic compounds from olive mill wastes: Health effects, analytical approach and application as food antioxidants. <i>Trends in Food Science and Technology</i> , 2015, 45, 200-211.	15.1	127
4	Olive pomace as a valuable source of bioactive compounds: A study regarding its lipid- and water-soluble components. <i>Science of the Total Environment</i> , 2018, 644, 229-236.	8.0	126
5	Chemical composition of wild and commercial <i>Achillea millefolium</i> L. and bioactivity of the methanolic extract, infusion and decoction. <i>Food Chemistry</i> , 2013, 141, 4152-4160.	8.2	118
6	Optimization of antioxidants extraction from coffee silverskin, a roasting by-product, having in view a sustainable process. <i>Industrial Crops and Products</i> , 2014, 53, 350-357.	5.2	114
7	Nutritional, chemical and antioxidant/pro-oxidant profiles of silverskin, a coffee roasting by-product. <i>Food Chemistry</i> , 2018, 267, 28-35.	8.2	94
8	New Trends in Food Allergens Detection: Toward Biosensing Strategies. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 2304-2319.	10.3	91
9	Acrylamide in espresso coffee: Influence of species, roast degree and brew length. <i>Food Chemistry</i> , 2010, 119, 929-934.	8.2	84
10	Pigments Content (Chlorophylls, Fucoxanthin and Phycobiliproteins) of Different Commercial Dried Algae. <i>Separations</i> , 2020, 7, 33.	2.4	82
11	Antiradical Activity, Phenolics Profile, and Hydroxymethylfurfural in Espresso Coffee: Influence of Technological Factors. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12221-12229.	5.2	79
12	Organic versus conventional tomatoes: Influence on physicochemical parameters, bioactive compounds and sensorial attributes. <i>Food and Chemical Toxicology</i> , 2014, 67, 139-144.	3.6	76
13	Effect of peel and seed removal on the nutritional value and antioxidant activity of tomato ( <i>Lycopersicon esculentum</i> L.) fruits. <i>LWT - Food Science and Technology</i> , 2014, 55, 197-202.	5.2	76
14	Detection of Ara h 1 (a major peanut allergen) in food using an electrochemical gold nanoparticle-coated screen-printed immunosensor. <i>Biosensors and Bioelectronics</i> , 2015, 64, 19-24.	10.1	76
15	Seaweeds from the Portuguese coast as a source of proteinaceous material: Total and free amino acid composition profile. <i>Food Chemistry</i> , 2018, 269, 264-275.	8.2	75
16	Macroalgae-Derived Ingredients for Cosmetic Industry—An Update. <i>Cosmetics</i> , 2018, 5, 2.	3.3	74
17	Melon ( <i>Cucumis melo</i> L.) by-products: Potential food ingredients for novel functional foods?. <i>Trends in Food Science and Technology</i> , 2020, 98, 181-189.	15.1	72
18	Discrimination between arabica and robusta coffee species on the basis of their tocopherol profiles. <i>Food Chemistry</i> , 2009, 114, 295-299.	8.2	70

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19	Coffee Silverskin: A Review on Potential Cosmetic Applications. <i>Cosmetics</i> , 2018, 5, 5.	3.3	67
20	Nutritional composition, antioxidant activity and phenolic compounds of wild <i>Taraxacum sect. Ruderalia</i> . <i>Food Research International</i> , 2014, 56, 266-271.	6.2	60
21	Nutritional and antioxidant contributions of <i>Laurus nobilis</i> L. leaves: Would be more suitable a wild or a cultivated sample?. <i>Food Chemistry</i> , 2014, 156, 339-346.	8.2	55
22	Amino Acid Profile and Protein Quality Assessment of Macroalgae Produced in an Integrated Multi-Trophic Aquaculture System. <i>Foods</i> , 2020, 9, 1382.	4.3	55
23	Coffee by-products in topical formulations: A review. <i>Trends in Food Science and Technology</i> , 2021, 111, 280-291.	15.1	51
24	Isoflavones in Coffee: Influence of Species, Roast Degree, and Brewing Method. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3002-3007.	5.2	48
25	Cardioprotective properties of grape seed proanthocyanidins: An update. <i>Trends in Food Science and Technology</i> , 2016, 57, 31-39.	15.1	48
26	Valorization of olive pomace by a green integrated approach applying sustainable extraction and membrane-assisted concentration. <i>Science of the Total Environment</i> , 2019, 652, 40-47.	8.0	48
27	Total antioxidant capacity of plant infusions: Assessment using electrochemical DNA-based biosensor and spectrophotometric methods. <i>Food Control</i> , 2016, 68, 153-161.	5.5	47
28	Detection of the peanut allergen Ara h 6 in foodstuffs using a voltammetric biosensing approach. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 7157-7163.	3.7	45
29	Angolan <i>Cymbopogon citratus</i> used for therapeutic benefits: Nutritional composition and influence of solvents in phytochemicals content and antioxidant activity of leaf extracts. <i>Food and Chemical Toxicology</i> , 2013, 60, 413-418.	3.6	44
30	<i>Coffea canephora</i> silverskin from different geographical origins: A comparative study. <i>Science of the Total Environment</i> , 2018, 645, 1021-1028.	8.0	44
31	Macroalgal-derived protein hydrolysates and bioactive peptides: Enzymatic release and potential health enhancing properties. <i>Trends in Food Science and Technology</i> , 2019, 93, 106-124.	15.1	43
32	Are coffee silverskin extracts safe for topical use? An in vitro and in vivo approach. <i>Industrial Crops and Products</i> , 2015, 63, 167-174.	5.2	42
33	State of the art in coffee processing by-products. , 2017, , 1-26.		42
34	Factors Influencing the Norharman and Harman Contents in Espresso Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1832-1838.	5.2	41
35	Determination of Vitamin E in Coffee Beans by HPLC Using a Micro-extraction Method. <i>Food Science and Technology International</i> , 2009, 15, 57-63.	2.2	40
36	Benefícios do café na saúde: mito ou realidade?. <i>Química Nova</i> , 2009, 32, 2169-2180.	0.3	39

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37	Free and Conjugated Biogenic Amines in Green and Roasted Coffee Beans. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6188-6192.	5.2	38
38	Vitamin E Profile as a Reliable Authenticity Discrimination Factor between Chestnut ( <i>Castanea sativa</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	5.2	38
39	Development and Validation of a Matrix Solid-Phase Dispersion Method to Determine Acrylamide in Coffee and Coffee Substitutes. <i>Journal of Food Science</i> , 2010, 75, T57-63.	3.1	36
40	Teas, dietary supplements and fruit juices: A comparative study regarding antioxidant activity and bioactive compounds. <i>LWT - Food Science and Technology</i> , 2012, 49, 324-328.	5.2	36
41	Hardy kiwi leaves extracted by multi-frequency multimode modulated technology: A sustainable and promising by-product for industry. <i>Food Research International</i> , 2018, 112, 184-191.	6.2	35
42	Effect of in vitro simulated gastrointestinal digestion on the antioxidant activity of the red seaweed <i>Porphyra dioica</i> . <i>Food Research International</i> , 2020, 136, 109309.	6.2	35
43	Whole or Defatted Sesame Seeds ( <i>Sesamum indicum</i> L.)? The Effect of Cold Pressing on Oil and Cake Quality. <i>Foods</i> , 2021, 10, 2108.	4.3	34
44	A study on the protein fraction of coffee silverskin: Protein/non-protein nitrogen and free and total amino acid profiles. <i>Food Chemistry</i> , 2020, 326, 126940.	8.2	32
45	Tocopherols in coffee brews: Influence of coffee species, roast degree and brewing procedure. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 802-808.	3.9	28
46	Phenylketonuria: Protein content and amino acids profile of dishes for phenylketonuric patients. The relevance of phenylalanine. <i>Food Chemistry</i> , 2014, 149, 144-150.	8.2	26
47	Multi-frequency multimode modulated technology as a clean, fast, and sustainable process to recover antioxidants from a coffee by-product. <i>Journal of Cleaner Production</i> , 2017, 168, 14-21.	9.3	26
48	Portuguese Honeys from Different Geographical and Botanical Origins: A 4-Year Stability Study Regarding Quality Parameters and Antioxidant Activity. <i>Molecules</i> , 2017, 22, 1338.	3.8	25
49	Tocopherols in espresso coffee: Analytical method development and validation. <i>Food Chemistry</i> , 2009, 115, 1549-1555.	8.2	23
50	Lipid content and fatty acid profile of Senegalese sole ( <i>Solea senegalensis</i> Kaup, 1858) juveniles as affected by feed containing different amounts of plant protein sources. <i>Food Chemistry</i> , 2012, 134, 1337-1342.	8.2	23
51	Isoflavones in food supplements: chemical profile, label accordance and permeability study in Caco-2 cells. <i>Food and Function</i> , 2015, 6, 938-946.	4.6	23
52	Impact of boiling on phytochemicals and antioxidant activity of green vegetables consumed in the Mediterranean diet. <i>Food and Function</i> , 2015, 6, 1157-1163.	4.6	23
53	Chemical Composition and Antimicrobial Activity of a New Olive Pomace Functional Ingredient. <i>Pharmaceuticals</i> , 2021, 14, 913.	3.8	23
54	Emerging drying techniques for food safety and quality: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1125-1160.	11.7	22

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55	Method development and validation for isoflavones quantification in coffee. Food Chemistry, 2010, 122, 914-919.	8.2	21
56	Caffeine-based food supplements and beverages: Trends of consumption for performance purposes and safety concerns. Food Research International, 2018, 109, 310-319.	6.2	20
57	Improving the extraction of Ara h 6 (a peanut allergen) from a chocolate-based matrix for immunosensing detection: Influence of time, temperature and additives. Food Chemistry, 2017, 218, 242-248.	8.2	18
58	Monoamines and cortisol as potential mediators of the relationship between exercise and depressive symptoms. European Archives of Psychiatry and Clinical Neuroscience, 2017, 267, 117-121.	3.2	17
59	Nutritional composition of low protein and phenylalanine-restricted dishes prepared for phenylketonuric patients. LWT - Food Science and Technology, 2014, 57, 283-289.	5.2	16
60	Norharman and harman in instant coffee and coffee substitutes. Food Chemistry, 2010, 120, 1238-1241.	8.2	15
61	How functional foods endure throughout the shelf storage? Effects of packing materials and formulation on the quality parameters and bioactivity of smoothies. LWT - Food Science and Technology, 2016, 65, 70-78.	5.2	15
62	Cherry stem infusions: antioxidant potential and phenolic profile by UHPLC-ESI-QTOF-MS. Food and Function, 2020, 11, 3471-3482.	4.6	15
63	Nutritional value and influence of the thermal processing on a traditional Portuguese fermented sausage (alheira). Meat Science, 2013, 93, 914-918.	5.5	14
64	Pre-meal tomato ( <i>Lycopersicon esculentum</i> ) intake can have anti-obesity effects in young women?. International Journal of Food Sciences and Nutrition, 2014, 65, 1019-1026.	2.8	14
65	Enzymatic Modification of Porphyra dioica-Derived Proteins to Improve their Antioxidant Potential. Molecules, 2020, 25, 2838.	3.8	14
66	Fourier transform near infrared spectroscopy as a tool to discriminate olive wastes: The case of monocultivar pomaces. Waste Management, 2020, 103, 378-387.	7.4	14
67	Monomeric and oligomeric flavan-3-ols and antioxidant activity of leaves from different Laurus sp.. Food and Function, 2015, 6, 1944-1949.	4.6	13
68	Comprehensive Phenolic and Free Amino Acid Analysis of Rosemary Infusions: Influence on the Antioxidant Potential. Antioxidants, 2021, 10, 500.	5.1	13
69	Factors Affecting Acrylamide Levels in Coffee Beverages. , 2015, , 217-224.		12
70	Phenolic profiles of eight olive cultivars from Algeria: effect of Bactrocera oleae attack. Food and Function, 2018, 9, 890-897.	4.6	12
71	Neuroprotective properties of coffee: An update. Trends in Food Science and Technology, 2021, 113, 167-179.	15.1	12
72	Comprehensive characterisation of marine macroalgae waste and impact of oil extraction, focusing on the biomass recovery potential. Algal Research, 2021, 58, 102416.	4.6	10

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73	Herbal products containing <i>Hibiscus sabdariffa</i> L., <i>Crataegus</i> spp., and <i>Panax</i> spp.: Labeling and safety concerns. <i>Food Research International</i> , 2017, 100, 529-540.	6.2	9
74	Effect of <i>Bactrocera oleae</i> on phenolic compounds and antioxidant and antibacterial activities of two Algerian olive cultivars. <i>Food and Function</i> , 2016, 7, 4372-4378.	4.6	8
75	Composition of fatty acids, tocopherols, tocotrienols and $\beta$ -carotene content in oils of seeds of Brazilian Sapindaceae and Meliaceae species. <i>Journal of Food Science and Technology</i> , 2019, 56, 3164-3169.	2.8	8
76	Improving bioactive compounds extractability of <i>Amorphophallus paeoniifolius</i> (Dennst.) Nicolson. <i>Industrial Crops and Products</i> , 2016, 79, 180-187.	5.2	7
77	Exploring <i>Gunnera tinctoria</i> : From Nutritional and Anti-Tumoral Properties to Phytosome Development Following Structural Arrangement Based on Molecular Docking. <i>Molecules</i> , 2021, 26, 5935.	3.8	6
78	Influence of Olive Pomace Blending on Antioxidant Activity: Additive, Synergistic, and Antagonistic Effects. <i>Molecules</i> , 2021, 26, 169.	3.8	6
79	Valorizing Coffee Silverskin Based on Its Phytochemicals and Antidiabetic Potential: From Lab to a Pilot Scale. <i>Foods</i> , 2022, 11, 1671.	4.3	6
80	New approach for vitamin E extraction in rainbow trout flesh: Application in fish fed commercial and red seaweed-supplemented diets. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1398-1405.	1.5	5
81	Near Infrared (NIR) Spectroscopy as a Tool to Assess Blends Composition and Discriminate Antioxidant Activity of Olive Pomace Cultivars. <i>Waste and Biomass Valorization</i> , 2021, 12, 4901-4913.	3.4	4
82	Targeting specific nutrient deficiencies in protein-restricted diets: some practical facts in PKU dietary management. <i>Food and Function</i> , 2014, 5, 3151-3159.	4.6	3
83	Enzyme-Assisted Release of Antioxidant Peptides from <i>Porphyra dioica</i> Conchocelis. <i>Antioxidants</i> , 2021, 10, 249.	5.1	3
84	Morphological and Chemical Differentiation between Tunisian Populations of <i>Pinus halepensis</i> , <i>Pinus brutia</i> , and <i>Pinus pinaster</i> . <i>Chemistry and Biodiversity</i> , 2021, 18, e2100071.	2.1	3
85	Formulation of Nano/Micro-Carriers Loaded with an Enriched Extract of Coffee Silverskin: Physicochemical Properties, In Vitro Release Mechanism and In Silico Molecular Modeling. <i>Pharmaceutics</i> , 2022, 14, 112.	4.5	3
86	Acrylamide in Coffee. , 2015, , 575-582.		2
87	Fruit byproducts as alternative ingredients for bakery products. , 2021, , 111-131.		2
88	Infusion of aerial parts of <i>Salvia chudaei</i> Batt. & Trab. from Algeria: Chemical, toxicological and bioactivities characterization. <i>Journal of Ethnopharmacology</i> , 2021, 280, 114455.	4.1	2
89	Applications of recovered bioactive compounds in cosmetics and other products. , 2017, , 195-220.		1
90	Oilseeds from a Brazilian Semi-Arid Region: Edible Potential Regarding the Mineral Composition. <i>Foods</i> , 2020, 9, 229.	4.3	1

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91	Cucumis melo L. seed oil components and biological activities. , 2022, , 125-138.		1
92	Antimicrobial multi-component lipid-based nanoemulsion of <i>Eucalyptus globulus</i> and <i>Mentha piperita</i> as natural preservative. Journal of Dispersion Science and Technology, 2023, 44, 1423-1432.	2.4	1
93	CHAPTER 22. Isoflavones in Beverages. Food and Nutritional Components in Focus, 2012, , 365-380.	0.1	0
94	Assay of Total Antioxidant Capacity of Coffee. , 2015, , 963-970.		0
95	Isoflavones in Coffee. , 2015, , 143-148.		0
96	Rotulagem do café e certificações de sustentabilidade Significado e importância para a sociedade. Cadernos De Ciência & Tecnologia, 2021, 38, 26761.	0.0	0
97	Influence of Coffee Silverskin, Caffeine and 5-Caffeoylquinic Acid on Sugar Uptake Using Caco-2 Cells: A Preliminary Study. , 0, , .		0