

M Beatriz P P Oliveira

List of Publications by Year in descending order

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510
papers

20,583
citations

13078

68
h-index

20777

116
g-index

545
all docs

545
docs citations

545
times ranked

28967
citing authors

#	ARTICLE	IF	CITATIONS
1	What are the core elements of patient-centred care? A narrative review and synthesis of the literature from health policy, medicine and nursing. <i>Journal of Advanced Nursing</i> , 2013, 69, 4-15.	3.7	650
2	A comparison of methods to assess cell mechanical properties. <i>Nature Methods</i> , 2018, 15, 491-498.	19.6	493
3	Liquorice (<i>Glycyrrhiza glabra</i>): A phytochemical and pharmacological review. <i>Phytotherapy Research</i> , 2018, 32, 2323-2339.	5.9	451
4	Phenolic compounds: current industrial applications, limitations and future challenges. <i>Food and Function</i> , 2021, 12, 14-29.	4.6	380
5	Antioxidant activities of the extracts from chestnut flower, leaf, skins and fruit. <i>Food Chemistry</i> , 2008, 107, 1106-1113.	8.4	360
6	Food authentication by PCR-based methods. <i>European Food Research and Technology</i> , 2008, 227, 649-665.	3.3	309
7	Open Source Drug Discovery with the Malaria Box Compound Collection for Neglected Diseases and Beyond. <i>PLoS Pathogens</i> , 2016, 12, e1005763.	4.1	248
8	Phenolic profile and antioxidant activity of <i>Coleostephus myconis</i> (L.) Rchb.f.: An underexploited and highly disseminated species. <i>Industrial Crops and Products</i> , 2016, 89, 45-51.	5.4	235
9	Pulses and food security: Dietary protein, digestibility, bioactive and functional properties. <i>Trends in Food Science and Technology</i> , 2019, 93, 53-68.	15.7	230
10	A Comprehensive Review on the Main Honey Authentication Issues: Production and Origin. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 1072-1100.	12.2	221
11	Fatty acid and sugar compositions, and nutritional value of five wild edible mushrooms from Northeast Portugal. <i>Food Chemistry</i> , 2007, 105, 140-145.	8.4	216
12	Main Benefits and Applicability of Plant Extracts in Skin Care Products. <i>Cosmetics</i> , 2015, 2, 48-65.	3.5	213
13	Exploring plant tissue culture to improve the production of phenolic compounds: A review. <i>Industrial Crops and Products</i> , 2016, 82, 9-22.	5.4	198
14	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.	5.7	176
15	Natural phytochemicals and probiotics as bioactive ingredients for functional foods: Extraction, biochemistry and protected-delivery technologies. <i>Trends in Food Science and Technology</i> , 2016, 50, 144-158.	15.7	174
16	Adulteration of Dietary Supplements by the Illegal Addition of Synthetic Drugs: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 43-62.	12.2	168
17	A comparative study between natural and synthetic antioxidants: Evaluation of their performance after incorporation into biscuits. <i>Food Chemistry</i> , 2017, 216, 342-346.	8.4	164
18	Bovine Milk Allergens: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 137-164.	12.2	163

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19	Edible flowers as sources of phenolic compounds with bioactive potential. Food Research International, 2018, 105, 580-588.	6.4	159
20	Olive pomace as a valuable source of bioactive compounds: A study regarding its lipid- and water-soluble components. Science of the Total Environment, 2018, 644, 229-236.	8.2	144
21	Fortification of yogurts with different antioxidant preservatives: A comparative study between natural and synthetic additives. Food Chemistry, 2016, 210, 262-268.	8.4	141
22	Analysis of polycyclic aromatic hydrocarbons in fish: evaluation of a quick, easy, cheap, effective, rugged, and safe extraction method. Journal of Separation Science, 2009, 32, 3529-3538.	2.9	135
23	Phenolic compounds from olive mill wastes: Health effects, analytical approach and application as food antioxidants. Trends in Food Science and Technology, 2015, 45, 200-211.	15.7	134
24	<i>Castanea sativa</i> by-products: a review on added value and sustainable application. Natural Product Research, 2015, 29, 1-18.	1.8	133
25	A SYBR Green real-time PCR assay to detect and quantify pork meat in processed poultry meat products. Meat Science, 2013, 94, 115-120.	5.7	130
26	Hibiscus sabdariffa L. as a source of nutrients, bioactive compounds and colouring agents. Food Research International, 2017, 100, 717-723.	6.4	129
27	Quantification of Tocopherols and Tocotrienols in Portuguese Olive Oils Using HPLC with Three Different Detection Systems. Journal of Agricultural and Food Chemistry, 2006, 54, 3351-3356.	5.3	127
28	Dietary lipid level affects growth performance and nutrient utilisation of Senegalese sole (<i>Solea</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.7	125
29	Chemical composition of wild and commercial <i>Achillea millefolium</i> L. and bioactivity of the methanolic extract, infusion and decoction. Food Chemistry, 2013, 141, 4152-4160.	8.4	125
30	PAHs content in sunflower, soybean and virgin olive oils: Evaluation in commercial samples and during refining process. Food Chemistry, 2007, 104, 106-112.	8.4	124
31	Effect of gamma and electron beam irradiation on the physico-chemical and nutritional properties of mushrooms: A review. Food Chemistry, 2012, 135, 641-650.	8.4	124
32	Optimization of antioxidants extraction from coffee silverskin, a roasting by-product, having in view a sustainable process. Industrial Crops and Products, 2014, 53, 350-357.	5.4	124
33	Discrimination of vegetable oils by triacylglycerols evaluation of profile using HPLC/ELSD. Food Chemistry, 2006, 95, 518-524.	8.4	113
34	Microwave-assisted extraction of phenolic acids and flavonoids and production of antioxidant ingredients from tomato: A nutraceutical-oriented optimization study. Separation and Purification Technology, 2016, 164, 114-124.	8.1	111
35	Antioxidant activity and bioactive compounds of ten Portuguese regional and commercial almond cultivars. Food and Chemical Toxicology, 2008, 46, 2230-2235.	3.7	110
36	Quantification of free and esterified sterols in Portuguese olive oils by solid-phase extraction and gas chromatography-mass spectrometry. Journal of Chromatography A, 2006, 1128, 220-227.	3.8	108

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37	A New Age for <i>Quercus</i> spp. Fruits: Review on Nutritional and Phytochemical Composition and Related Biological Activities of Acorns. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 947-981.	12.2	103
38	Salinity Response in Chloroplasts: Insights from Gene Characterization. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1011.	4.2	103
39	Nutritional, chemical and antioxidant/pro-oxidant profiles of silverskin, a coffee roasting by-product. <i>Food Chemistry</i> , 2018, 267, 28-35.	8.4	102
40	New Trends in Food Allergens Detection: Toward Biosensing Strategies. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 2304-2319.	10.1	101
41	Anthocyanin-rich extract of jabuticaba epicarp as a natural colorant: Optimization of heat- and ultrasound-assisted extractions and application in a bakery product. <i>Food Chemistry</i> , 2020, 316, 126364.	8.4	99
42	Pigments Content (Chlorophylls, Fucoxanthin and Phycobiliproteins) of Different Commercial Dried Algae. <i>Separations</i> , 2020, 7, 33.	2.5	97
43	Simplistic synthesis of ultrafine CoMnO ₃ nanosheets: An excellent electrocatalyst for highly sensitive detection of toxic 4-nitrophenol in environmental water samples. <i>Journal of Hazardous Materials</i> , 2019, 361, 123-133.	12.6	93
44	HPLC/diode-array applied to the thermal degradation of trigonelline, nicotinic acid and caffeine in coffee. <i>Food Chemistry</i> , 2000, 68, 481-485.	8.4	92
45	Quantitative detection of poultry meat adulteration with pork by a duplex PCR assay. <i>Meat Science</i> , 2010, 85, 531-536.	5.7	88
46	Acrylamide in espresso coffee: Influence of species, roast degree and brew length. <i>Food Chemistry</i> , 2010, 119, 929-934.	8.4	87
47	Antioxidant and antimicrobial properties of dried Portuguese apple variety (<i>Malus domestica</i> Borkh.) Tj ETQq1 1 0.784314 rgBT /Over	8.4	86
48	Clinical presentation of Griscelli syndrome type 2 and spectrum of <i>RAB27A</i> mutations. <i>Pediatric Blood and Cancer</i> , 2010, 54, 563-572.	1.6	85
49	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.	5.3	83
50	Nutritional and phytochemical composition of <i>Annona cherimola</i> Mill. fruits and by-products: Potential health benefits. <i>Food Chemistry</i> , 2016, 193, 187-195.	8.4	83
51	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.	15.7	82
52	Organic versus conventional tomatoes: Influence on physicochemical parameters, bioactive compounds and sensorial attributes. <i>Food and Chemical Toxicology</i> , 2014, 67, 139-144.	3.7	80
53	Coffee Silverskin: A Review on Potential Cosmetic Applications. <i>Cosmetics</i> , 2018, 5, 5.	3.5	80
54	Development of a Novel Methodology for the Analysis of Ergosterol in Mushrooms. <i>Food Analytical Methods</i> , 2014, 7, 217-223.	2.6	79

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55	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.	5.3	79
56	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.	10.4	79
57	Macroalgae-Derived Ingredients for Cosmetic Industry – An Update. <i>Cosmetics</i> , 2018, 5, 2.	3.5	79
58	Quantitative detection of pork meat by EvaGreen real-time PCR to assess the authenticity of processed meat products. <i>Food Control</i> , 2017, 72, 53-61.	5.6	77
59	Hardy kiwifruit leaves (<i>Actinidia arguta</i>): An extraordinary source of value-added compounds for food industry. <i>Food Chemistry</i> , 2018, 259, 113-121.	8.4	77
60	Classification of PDO olive oils on the basis of their sterol composition by multivariate analysis. <i>Analytica Chimica Acta</i> , 2005, 549, 166-178.	5.5	76
61	Sugars Profiles of Different Chestnut (<i>Castanea sativa</i> Mill.) and Almond (<i>Prunus dulcis</i>) Cultivars by HPLC-RI. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 38-43.	3.3	76
62	Single Transcription Factor Conversion of Human Blood Fate to NPCs with CNS and PNS Developmental Capacity. <i>Cell Reports</i> , 2015, 11, 1367-1376.	6.3	74
63	Composition of Quince (<i>Cydonia oblonga</i> Miller) seeds: phenolics, organic acids and free amino acids. <i>Natural Product Research</i> , 2005, 19, 275-281.	1.8	73
64	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	72
65	Development of a functional dairy food: Exploring bioactive and preservation effects of chamomile (<i>Matricaria recutita</i> L.). <i>Journal of Functional Foods</i> , 2015, 16, 114-124.	3.5	70
66	Improving DNA isolation from honey for the botanical origin identification. <i>Food Control</i> , 2015, 48, 130-136.	5.6	69
67	Jaboticaba residues (<i>Myrciaria jaboticaba</i> (Vell.) Berg) are rich sources of valuable compounds with bioactive properties. <i>Food Chemistry</i> , 2020, 309, 125735.	8.4	69
68	Discrimination between Arabica and Robusta Coffee Species on the Basis of Their Amino Acid Enantiomers. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6495-6501.	5.3	68
69	Intra- and interspecific mineral composition variability of commercial instant coffees and coffee substitutes: Contribution to mineral intake. <i>Food Chemistry</i> , 2012, 130, 702-709.	8.4	65
70	Coffee silverskin: A possible valuable cosmetic ingredient. <i>Pharmaceutical Biology</i> , 2015, 53, 386-394.	3.0	65
71	Characterization and functional properties of a pectin/tara gum based edible film with ellagitannins from the unripe fruits of <i>Rubus chingii</i> Hu. <i>Food Chemistry</i> , 2020, 325, 126964.	8.4	65
72	A duplex polymerase chain reaction for the quantitative detection of cows' milk in goats' milk cheese. <i>International Dairy Journal</i> , 2007, 17, 1132-1138.	3.1	64

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73	Foeniculum vulgare Mill. as natural conservation enhancer and health promoter by incorporation in cottage cheese. <i>Journal of Functional Foods</i> , 2015, 12, 428-438.	3.5	64
74	Influence of jam processing upon the contents of phenolics, organic acids and free amino acids in quince fruit (<i>Cydonia oblonga</i> Miller). <i>European Food Research and Technology</i> , 2004, 218, 385-389.	3.3	63
75	Nutritional, Fatty Acid and Triacylglycerol Profiles of <i>Castanea sativa</i> Mill. Cultivars: A Compositional and Chemometric Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2836-2842.	5.3	63
76	Nutritional composition, antioxidant activity and phenolic compounds of wild <i>Taraxacum sect. Ruderalia</i> . <i>Food Research International</i> , 2014, 56, 266-271.	6.4	63
77	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.	8.4	62
78	Microglia Activation and Schizophrenia: Lessons From the Effects of Minocycline on Postnatal Neurogenesis, Neuronal Survival and Synaptic Pruning. <i>Schizophrenia Bulletin</i> , 2017, 43, sbw088.	4.6	62
79	DNA barcoding coupled to HRM analysis as a new and simple tool for the authentication of Gadidae fish species. <i>Food Chemistry</i> , 2017, 230, 49-57.	8.4	62
80	Clinical Significance of FLT3 in Leukemia. <i>International Journal of Hematology</i> , 2005, 82, 85-92.	1.6	61
81	Lipid content of frozen fish: Comparison of different extraction methods and variability during freezing storage. <i>Food Chemistry</i> , 2012, 131, 328-336.	8.4	60
82	<i>Medicago</i> spp. extracts as promising ingredients for skin care products. <i>Industrial Crops and Products</i> , 2013, 49, 634-644.	5.4	60
83	Effect of thermal processing on the performance of the novel single-tube nested real-time PCR for the detection of walnut allergens in sponge cakes. <i>Food Research International</i> , 2013, 54, 1722-1729.	6.4	60
84	Coffee by-products in topical formulations: A review. <i>Trends in Food Science and Technology</i> , 2021, 111, 280-291.	15.7	60
85	Extraction of rosmarinic acid from <i>Melissa officinalis</i> L. by heat-, microwave- and ultrasound-assisted extraction techniques: A comparative study through response surface analysis. <i>Separation and Purification Technology</i> , 2017, 186, 297-308.	8.1	59
86	Evaluation of radical scavenging activity, intestinal cell viability and antifungal activity of Brazilian propolis by-product. <i>Food Research International</i> , 2018, 105, 537-547.	6.4	59
87	<i>Opuntia ficus-indica</i> (L.) Mill.: A Multi-Benefit Potential to Be Exploited. <i>Molecules</i> , 2021, 26, 951.	3.9	59
88	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. <i>Separation and Purification Technology</i> , 2018, 192, 501-512.	8.1	59
89	1/4-BCL10 mice exhibit constitutive activation of both canonical and noncanonical NF- κ B pathways generating marginal zone (MZ) B-cell expansion as a precursor to splenic MZ lymphoma. <i>Blood</i> , 2009, 114, 4158-4168.	1.4	56
90	Evaluating the impact of sprouting conditions on the glucosinolate content of <i>Brassica oleracea</i> sprouts. <i>Phytochemistry</i> , 2015, 115, 252-260.	3.0	56

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91	Cholesterol determination in foods: Comparison between high performance and ultra-high performance liquid chromatography. <i>Food Chemistry</i> , 2016, 193, 18-25.	8.4	56
92	Hazelnut Allergens: Molecular Characterization, Detection, and Clinical Relevance. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 2579-2605.	10.1	56
93	Community-level net spillover of natural enemies from managed to natural forest. <i>Ecology</i> , 2015, 96, 193-202.	3.5	53
94	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.	8.2	53
95	Authentication of a traditional game meat sausage (Alheira) by species-specific PCR assays to detect hare, rabbit, red deer, pork and cow meats. <i>Food Research International</i> , 2014, 60, 140-145.	6.4	52
96	The nature of coherences in the B820 bacteriochlorophyll dimer revealed by two-dimensional electronic spectroscopy. <i>Physical Chemistry Chemical Physics</i> , 2014, 16, 9930.	2.9	52
97	Chemical and antioxidant profiles of acorn tissues from <i>Quercus</i> spp.: Potential as new industrial raw materials. <i>Industrial Crops and Products</i> , 2016, 94, 143-151.	5.4	52
98	Plant functional traits suggest a change in novel ecological strategies for dominant species in the stages of forest succession. <i>Oecologia</i> , 2016, 180, 771-783.	2.1	52
99	HRM analysis targeting ITS1 and matK loci as potential DNA mini-barcodes for the authentication of <i>Hypericum perforatum</i> and <i>Hypericum androsaemum</i> in herbal infusions. <i>Food Control</i> , 2016, 61, 105-114.	5.6	52
100	Simple laccase-based biosensor for formetanate hydrochloride quantification in fruits. <i>Bioelectrochemistry</i> , 2014, 95, 7-14.	4.7	51
101	Novel quantitative real-time PCR approach to determine safflower (<i>Carthamus tinctorius</i>) adulteration in saffron (<i>Crocus sativus</i>). <i>Food Chemistry</i> , 2017, 229, 680-687.	8.4	51
102	Ibero-American Consensus on Low- and No-Calorie Sweeteners: Safety, Nutritional Aspects and Benefits in Food and Beverages. <i>Nutrients</i> , 2018, 10, 818.	4.2	51
103	Cardioprotective properties of grape seed proanthocyanidins: An update. <i>Trends in Food Science and Technology</i> , 2016, 57, 31-39.	15.7	50
104	State of the art in coffee processing by-products. , 2017, , 1-26.		50
105	Chia seeds: an ancient grain trending in modern human diets. <i>Food and Function</i> , 2019, 10, 3068-3089.	4.6	50
106	Cashew Nut Allergy: Clinical Relevance and Allergen Characterisation. <i>Clinical Reviews in Allergy and Immunology</i> , 2019, 57, 1-22.	6.5	50
107	High resolution melting analysis as a new approach to detect almond DNA encoding for Pru du 5 allergen in foods. <i>Food Chemistry</i> , 2012, 133, 1062-1069.	8.4	49
108	Effects of different processing technologies on chemical and antioxidant parameters of <i>Macrolepiota procera</i> wild mushroom. <i>LWT - Food Science and Technology</i> , 2013, 54, 493-499.	5.3	49

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109	Free Amino Acid Composition of Quince (<i>Cydonia oblonga</i> Miller) Fruit (Pulp and Peel) and Jam. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1201-1206.	5.3	48
110	Isoflavones in Coffee: Influence of Species, Roast Degree, and Brewing Method. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3002-3007.	5.3	48
111	Analysis of polycyclic aromatic hydrocarbons in fish: Optimisation and validation of microwave-assisted extraction. <i>Food Chemistry</i> , 2012, 135, 234-242.	8.4	48
112	Total antioxidant capacity of plant infusions: Assessment using electrochemical DNA-based biosensor and spectrophotometric methods. <i>Food Control</i> , 2016, 68, 153-161.	5.6	48
113	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.	15.7	48
114	Effects of gamma irradiation on physical parameters of <i>Lactarius deliciosus</i> wild edible mushrooms. <i>Postharvest Biology and Technology</i> , 2012, 74, 79-84.	6.1	47
115	Effect of sprouting and light cycle on antioxidant activity of <i>Brassica oleracea</i> varieties. <i>Food Chemistry</i> , 2014, 165, 379-387.	8.4	47
116	<i>Coffea canephora</i> silverskin from different geographical origins: A comparative study. <i>Science of the Total Environment</i> , 2018, 645, 1021-1028.	8.2	47
117	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.	3.7	46
118	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.	3.9	46
119	Promising new applications of <i>Castanea sativa</i> shell: nutritional composition, antioxidant activity, amino acids and vitamin E profile. <i>Food and Function</i> , 2015, 6, 2854-2860.	4.6	46
120	Supervised Chemical Pattern Recognition in Almond (<i>Prunus dulcis</i>) Portuguese PDO Cultivars: PCA- and LDA-Based Triennial Study. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9697-9704.	5.3	45
121	Assessing hazelnut allergens by protein- and DNA-based approaches: LC-MS/MS, ELISA and real-time PCR. <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 2581-2590.	3.9	45
122	Exploring the potential of seaweed <i>Gracilaria gracilis</i> and microalga <i>Nannochloropsis oceanica</i> , single or blended, as natural dietary ingredients for European seabass <i>Dicentrarchus labrax</i> . <i>Journal of Applied Phycology</i> , 2020, 32, 2041-2059.	2.9	45
123	Identification of duck, partridge, pheasant, quail, chicken and turkey meats by species-specific PCR assays to assess the authenticity of traditional game meat Alheira sausages. <i>Food Control</i> , 2015, 47, 190-195.	5.6	44
124	EvaGreen real-time PCR to determine horse meat adulteration in processed foods. <i>LWT - Food Science and Technology</i> , 2017, 75, 408-416.	5.3	44
125	Optimization of matrix solid-phase dispersion extraction method for the analysis of isoflavones in <i>Trifolium pratense</i> . <i>Journal of Chromatography A</i> , 2009, 1216, 3720-3724.	3.8	43
126	A PROSPECTIVE STUDY OF SEVERE IRRITABILITY IN YOUTHS: 2- AND 4-YEAR FOLLOW-UP. <i>Depression and Anxiety</i> , 2015, 32, 364-372.	4.2	43

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127	Permeation of topically applied caffeine from a food by a "product in cosmetic formulations: Is nanoscale in vitro approach an option?. International Journal of Pharmaceutics, 2016, 513, 496-503.	5.4	43
128	Whole or Defatted Sesame Seeds (<i>Sesamum indicum</i> L.)? The Effect of Cold Pressing on Oil and Cake Quality. Foods, 2021, 10, 2108.	4.3	43
129	Polycyclic aromatic hydrocarbon levels in three pelagic fish species from Atlantic Ocean: Inter-specific and inter-season comparisons and assessment of potential public health risks. Food and Chemical Toxicology, 2012, 50, 162-167.	3.7	42
130	Study of chemical changes and antioxidant activity variation induced by gamma-irradiation on wild mushrooms: Comparative study through principal component analysis. Food Research International, 2013, 54, 18-25.	6.4	42
131	Are coffee silverskin extracts safe for topical use? An in vitro and in vivo approach. Industrial Crops and Products, 2015, 63, 167-174.	5.4	42
132	Development and Evaluation of a GC/FID Method for the Analysis of Free Amino Acids in Quince Fruit and Jam. Analytical Sciences, 2003, 19, 1285-1290.	1.6	41
133	Evaluation of Some Carotenoids in Grapes by Reversed- and Normal-Phase Liquid Chromatography: A Qualitative Analysis. Journal of Agricultural and Food Chemistry, 2004, 52, 3182-3188.	5.3	41
134	Factors Influencing the Norharman and Harman Contents in Espresso Coffee. Journal of Agricultural and Food Chemistry, 2007, 55, 1832-1838.	5.3	41
135	Detection of genetically modified soybean DNA in refined vegetable oils. European Food Research and Technology, 2010, 230, 915-923.	3.3	41
136	Receiver function summation without deconvolution. Geophysical Journal International, 2010, 180, 1223-1230.	2.4	41
137	Single-Tube Nested Real-Time PCR as a New Highly Sensitive Approach to Trace Hazelnut. Journal of Agricultural and Food Chemistry, 2012, 60, 8103-8110.	5.3	41
138	Mushroom ethanolic extracts as cosmeceuticals ingredients: Safety and ex vivo skin permeation studies. Food and Chemical Toxicology, 2019, 127, 228-236.	3.7	41
139	Novel diagnostic tools for Asian (<i>Apis cerana</i>) and European (<i>Apis mellifera</i>) honey authentication. Food Research International, 2018, 105, 686-693.	6.4	41
140	Suitability of gamma irradiation for preserving fresh-cut watercress quality during cold storage. Food Chemistry, 2016, 206, 50-58.	8.4	40
141	Effect of gamma irradiation and extended storage on selected chemical constituents and antioxidant activities of sliced mushroom. Food Control, 2017, 72, 328-337.	5.6	40
142	Descriptive Epidemiology of Infantile Cataracts in Metropolitan Atlanta, Ga, 1968-1998. JAMA Pediatrics, 2003, 157, 341.	3.1	39
143	Benefícios do café na saúde: mito ou realidade?. Quimica Nova, 2009, 32, 2169-2180.	0.1	39
144	Vitamin E Profile as a Reliable Authenticity Discrimination Factor between Chestnut (<i>Castanea sativa</i>) and Walnut (<i>Juglans regia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	5.3	39

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145	Chemical characterization of chestnut cultivars from three consecutive years: Chemometrics and contribution for authentication. <i>Food and Chemical Toxicology</i> , 2012, 50, 2311-2317.	3.7	39
146	Study of the isoflavone content of different extracts of <i>Medicago</i> spp. as potential active ingredient. <i>Industrial Crops and Products</i> , 2014, 57, 110-115.	5.4	39
147	Wild <i>Fragaria vesca</i> L. fruits: a rich source of bioactive phytochemicals. <i>Food and Function</i> , 2016, 7, 4523-4532.	4.6	39
148	In vivo GluCEST MRI: Reproducibility, background contribution and source of glutamate changes in the MPTP model of Parkinson's disease. <i>Scientific Reports</i> , 2018, 8, 2883.	3.4	39
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