Anabela Rl Martins

List of Publications by Year
in descending order

77 papers	5,573 citations	81839 39 h-index	79644 73 g-index
79 all docs	79 docs citations	79 times ranked	5446 citing authors

#	Article	IF	Citations
1	Chemical composition and evaluation of antioxidant, antimicrobial and antiproliferative activities of Tuber and Terfezia truffles. Food Research International, 2021, 140, 110071.	2.9	15
2	Incorporation of tocopherol-rich extracts from mushroom mycelia into yogurt. Food and Function, 2018, 9, 3166-3172.	2.1	14
3	Effect of gamma irradiation and extended storage on selected chemical constituents and antioxidant activities of sliced mushroom. Food Control, 2017, 72, 328-337.	2.8	37
4	Wild mushrooms and their mycelia as sources of bioactive compounds: Antioxidant, anti-inflammatory and cytotoxic properties. Food Chemistry, 2017, 230, 40-48.	4.2	70
5	Development of nutraceutical formulations based on the mycelium of Pleurotus ostreatus and Agaricus bisporus. Food and Function, 2017, 8, 2155-2164.	2.1	12
6	Functional foods based on extracts or compounds derived from mushrooms. Trends in Food Science and Technology, 2017, 66, 48-62.	7.8	164
7	Nutritional and Biochemical Profiling of Leucopaxillus candidus (Bres.) Singer Wild Mushroom. Molecules, 2016, 21, 99.	1.7	6
8	Leccinum molle (Bon) Bon and Leccinum vulpinum Watling: The First Study of Their Nutritional and Antioxidant Potential. Molecules, 2016, 21, 246.	1.7	4
9	Mushrooms extracts and compounds in cosmetics, cosmeceuticals and nutricosmeticsâ€”A review. Industrial Crops and Products, 2016, 90, 38-48.	2.5	134
10	Wild Morchella conica Pers. from different origins: a comparative study of nutritional and bioactive properties. Journal of the Science of Food and Agriculture, 2016, 96, 90-98.	1.7	36
11	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.	1.8	19
12	Polyporus squamosus (Huds.) Fr from different origins: Chemical characterization, screening of the bioactive properties and specific antimicrobial effects against Pseudomonas aeruginosa. LWT - Food Science and Technology, 2016, 69, 91-97.	2.5	28
13	Anti-inflammatory potential of mushroom extracts and isolated metabolites. Trends in Food Science and Technology, 2016, 50, 193-210.	7.8	89
14	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.	1.6	7
15	Extended use of gamma irradiation in wild mushrooms conservation: Validation of 2ÂkGy dose to preserve their chemical characteristics. LWT - Food Science and Technology, 2016, 67, 99-105.	2.5	27
16	How does electron beam irradiation dose affect the chemical and antioxidant profiles of wild dried Amanita mushrooms?. Food Chemistry, 2015, 182, 309-315.	4.2	22
17	Nutritional value, bioactive compounds, antimicrobial activity and bioaccessibility studies with wild edible mushrooms. LWT - Food Science and Technology, 2015, 63, 799-806.	2.5	63
18	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.	2.5	30

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19	The contribution of phenolic acids to the anti-inflammatory activity of mushrooms: Screening in phenolic extracts, individual parent molecules and synthesized glucuronated and methylated derivatives. Food Research International, 2015, 76, 821-827.	2.9	111
20	Exquisite wild mushrooms as a source of dietary fiber: Analysis in electron-beam irradiated samples. LWT - Food Science and Technology, 2015, 60, 855-859.	2.5	25
21	Bioactivity of phenolic acids: Metabolites versus parent compounds: A review. Food Chemistry, 2015, 173, 501-513.	4.2	633
22	Nutritional characterisation of Pleurotus ostreatus (Jacq. ex Fr.) P. Kumm. produced using paper scraps as substrate. Food Chemistry, 2015, 169, 396-400.	4.2	67
23	Expanding Current Knowledge on the Chemical Composition and Antioxidant Activity of the Genus Lactarius. Molecules, 2014, 19, 20650-20663.	1.7	9
24	Wild mushroom extracts potentiate the action of standard antibiotics against multiresistant bacteria. Journal of Applied Microbiology, 2014, 116, 32-38.	1.4	23
25	Triacylglycerols profiling as a chemical tool to identify mushrooms submitted to gamma or electron beam irradiation. Food Chemistry, 2014, 159, 399-406.	4.2	8
26	Effects of gamma irradiation on chemical composition and antioxidant potential of processed samples of the wild mushroom Macrolepiota procera. Food Chemistry, 2014, 149, 91-98.	4.2	30
27	Feasibility of electron-beam irradiation to preserve wild dried mushrooms: Effects on chemical composition and antioxidant activity. Innovative Food Science and Emerging Technologies, 2014, 22, 158-166.	2.7	34
28	Cytotoxicity of Coprinopsis atramentaria extract, organic acids and their synthesized methylated and glucuronate derivatives. Food Research International, 2014, 55, 170-175.	2.9	28
29	Suillus luteus methanolic extract inhibits proliferation and increases expression of p-H2A.X in a non-small cell lung cancer cell line. Journal of Functional Foods, 2014, 6, 100-106.	1.6	5
30	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.	1.3	19
31	Using Gamma Irradiation to Attenuate the Effects Caused by Drying or Freezing in Macrolepiota procera Organic Acids and Phenolic Compounds. Food and Bioprocess Technology, 2014, 7, 3012-3021.	2.6	13
32	Combined Effects of Electron-Beam Irradiation and Storage Time on the Chemical and Antioxidant Parameters of Wild Macrolepiota procera Dried Samples. Food and Bioprocess Technology, 2014, 7, 1606-1617.	2.6	21
33	Can Suillus granulatus (L.) Roussel be classified as a functional food?. Food and Function, 2014, 5, 2861-2869.	2.1	17
34	Coprinopsis atramentaria extract, its organic acids, and synthesized glucuronated and methylated derivatives as antibacterial and antifungal agents. Food and Function, 2014, 5, 2521-2528.	2.1	18
35	Wild Mushroom Extracts as Inhibitors of Bacterial Biofilm Formation. Pathogens, 2014, 3, 667-679.	1.2	43
36	Evaluation of the chemical interactions in co-culture elements of Castanea sativa Miller mycorrhization. Industrial Crops and Products, 2013, 42, 105-112.	2.5	1

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37	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.	2.9	42
38	Effects of Gamma Irradiation on the Chemical Composition and Antioxidant Activity of Lactarius deliciosus L. Wild Edible Mushroom. Food and Bioprocess Technology, 2013, 6, 2895-2903.	2.6	37
39	Portuguese wild mushrooms at the â€œpharmaâ€“nutritionâ€•interface: Nutritional characterization and antioxidant properties. Food Research International, 2013, 50, 1-9.	2.9	50
40	Antimicrobial and demelanizing activity of Ganoderma lucidum extract, p-hydroxybenzoic and cinnamic acids and their synthetic acetylated glucuronide methyl esters. Food and Chemical Toxicology, 2013, 58, 95-100.	1.8	120
41	A comparative study of chemical composition, antioxidant and antimicrobial properties of Morchella esculenta (L.) Pers. from Portugal and Serbia. Food Research International, 2013, 51, 236-243.	2.9	90
42	Effects of different processing technologies on chemical and antioxidant parameters of Macrolepiota procera wild mushroom. LWT - Food Science and Technology, 2013, 54, 493-499.	2.5	48
43	Antimicrobial activity of phenolic compounds identified in wild mushrooms, SAR analysis and docking studies. Journal of Applied Microbiology, 2013, 115, 346-357.	1.4	299
44	Suillus luteus methanolic extract inhibits cell growth and proliferation of a colon cancer cell line. Food Research International, 2013, 53, 476-481.	2.9	13
45	A Review on Antifungal Activity of Mushroom (Basidiomycetes) Extracts and Isolated Compounds. Current Topics in Medicinal Chemistry, 2013, 13, 2648-2659.	1.0	70
46	A Review on Antimicrobial Activity of Mushroom (Basidiomycetes) Extracts and Isolated Compounds. Planta Medica, 2012, 78, 1707-1718.	0.7	262
47	Chemical composition and nutritional value of the most widely appreciated cultivated mushrooms: An inter-species comparative study. Food and Chemical Toxicology, 2012, 50, 191-197.	1.8	364
48	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, 1201-1207.	1.8	235
49	Suillus collinitus methanolic extract increases p53 expression and causes cell cycle arrest and apoptosis in a breast cancer cell line. Food Chemistry, 2012, 135, 596-602.	4.2	38
50	Effect of gamma and electron beam irradiation on the physico-chemical and nutritional properties of mushrooms: A review. Food Chemistry, 2012, 135, 641-650.	4.2	118
51	Fruiting body, spores and in vitro produced mycelium of Ganoderma lucidum from Northeast Portugal: A comparative study of the antioxidant potential of phenolic and polysaccharidic extracts. Food Research International, 2012, 46, 135-140.	2.9	123
52	Effects of gamma irradiation on physical parameters of Lactarius deliciosus wild edible mushrooms. Postharvest Biology and Technology, 2012, 74, 79-84.	2.9	47
53	Phenolic, Polysaccharidic, and Lipidic Fractions of Mushrooms from Northeastern Portugal: Chemical Compounds with Antioxidant Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 4634-4640.	2.4	78
54	Towards chemical and nutritional inventory of Portuguese wild edible mushrooms in different habitats. Food Chemistry, 2012, 130, 394-403.	4.2	139

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55	Clitocybe alexandri extract induces cell cycle arrest and apoptosis in a lung cancer cell line: Identification of phenolic acids with cytotoxic potential. Food Chemistry, 2012, 132, 482-486.	4.2	38
56	Effect of the mycorrhizal symbiosis time in the antioxidant activity of fungi and Pinus pinaster roots, stems and leaves. Industrial Crops and Products, 2012, 35, 211-216.	2.5	7
57	Antioxidants in Pinus pinaster roots and mycorrhizal fungi during the early steps of symbiosis. Industrial Crops and Products, 2012, 38, 99-106.	2.5	4
58	Antimicrobial activity of wild mushroom extracts against clinical isolates resistant to different antibiotics. Journal of Applied Microbiology, 2012, 113, 466-475.	1.4	86
59	Effects of trophism on nutritional and nutraceutical potential of wild edible mushrooms. Food Research International, 2011, 44, 1029-1035.	2.9	63
60	Phenolic profile of seventeen Portuguese wild mushrooms. LWT - Food Science and Technology, 2011, 44, 343-346.	2.5	51
61	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.	2.5	23
62	Targeted metabolites analysis in wild Boletus species. LWT - Food Science and Technology, 2011, 44, 1343-1348.	2.5	58
63	Biomolecule Profiles in Inedible Wild Mushrooms with Antioxidant Value. Molecules, 2011, 16, 4328-4338.	1.7	60
64	Toward the Antioxidant and Chemical Characterization of Mycorrhizal Mushrooms from Northeast Portugal. Journal of Food Science, 2011, 76, C824-30.	1.5	80
65	Mycorrhizal induction of phenolic compounds and antioxidant properties of fungi and seedlings during the early steps of symbiosis. Chemoecology, 2011, 21, 151-159.	0.6	7
66	Chemical composition of wild edible mushrooms and antioxidant properties of their water soluble polysaccharidic and ethanolic fractions. Food Chemistry, 2011, 126, 610-616.	4.2	157
67	Tocopherols composition of Portuguese wild mushrooms with antioxidant capacity. Food Chemistry, 2010, 119, 1443-1450.	4.2	181
68	Diversity and fruiting pattern of macrofungi associated with chestnut (Castanea sativa) in the TrÃ¡s-os-Montes region (Northeast Portugal). Fungal Ecology, 2010, 3, 9-19.	0.7	51
69	Wild mushrooms Clitocybe alexandri and Lepista inversa: In vitro antioxidant activity and growth inhibition of human tumour cell lines. Food and Chemical Toxicology, 2010, 48, 2881-2884.	1.8	98
70	Compounds from Wild Mushrooms with Antitumor Potential. Anti-Cancer Agents in Medicinal Chemistry, 2010, 10, 424-436.	0.9	238
71	Study and characterization of selected nutrients in wild mushrooms from Portugal by gas chromatography and high performance liquid chromatography. Microchemical Journal, 2009, 93, 195-199.	2.3	99
72	In Vitro Cultures of Brassica oleracea L. var.costataDC: Potential Plant Bioreactor for Antioxidant Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2009, 57, 1247-1252.	2.4	36

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73	In vitro Mycorrhization of Micropropagated Plants: Studies on Castanea sativa Mill. , 2008, , 321-336.		7
74	Involvement of reactive oxygen species during early stages of ectomycorrhiza establishment between Castanea sativa and Pisolithus tinctorius. Mycorrhiza, 2007, 17, 185-193.	1.3	76
75	EFFECT OF SOIL TILLAGE ON DIVERSITY AND ABUNDANCE OF MACROFUNGI ASSOCIATED WITH CHESTNUT TREE IN THE NORTHEAST OF PORTUGAL. Acta Horticulturae, 2005, , 685-690.	0.1	1
76	Influence of mycorrhization on physiological parameters of micropropagated Castanea sativa Mill. plants. Mycorrhiza, 1997, 7, 161-165.	1.3	43
77	Effect of ectomycorrhizal fungi on survival and growth of micropropagated plants and seedlings of Castanea sativa mill.. Mycorrhiza, 1996, 6, 265-270.	1.3	42