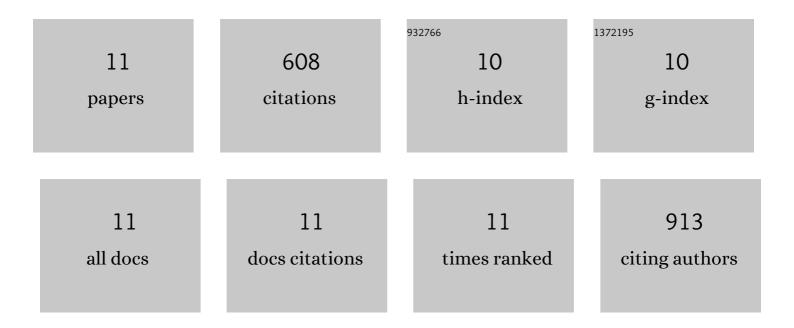
Rui GonÃ**‡**lves

List of Publications by Year in descending order

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RUL CONÂTALVES

#	Article	IF	CITATIONS
1	Unravelling the relationship between protein sequence and low-complexity regions entropies: Interactome implications. Journal of Theoretical Biology, 2015, 382, 320-327.	0.8	1
2	Interaction of phenolic compounds with bovine serum albumin (BSA) and $\hat{l}\pm$ -amylase and their relationship to astringency perception. Food Chemistry, 2012, 135, 651-658.	4.2	75
3	On the bioavailability of flavanols and anthocyanins: Flavanol–anthocyanin dimers. Food Chemistry, 2012, 135, 812-818.	4.2	50
4	Mechanisms of Tannin-Induced Trypsin Inhibition: A Molecular Approach. Langmuir, 2011, 27, 13122-13129.	1.6	56
5	Influence of Carbohydrates on the Interaction of Procyanidin B3 with Trypsin. Journal of Agricultural and Food Chemistry, 2011, 59, 11794-11802.	2.4	43
6	Inhibition of α-amylase activity by condensed tannins. Food Chemistry, 2011, 125, 665-672.	4.2	117
7	Inhibition of Pancreatic Elastase by Polyphenolic Compounds. Journal of Agricultural and Food Chemistry, 2010, 58, 10668-10676.	2.4	51
8	Biological Relevance of the Interaction between Procyanidins and Trypsin: A Multitechnique Approach. Journal of Agricultural and Food Chemistry, 2010, 58, 11924-11931.	2.4	45
9	Study of the Interaction of Pancreatic Lipase with Procyanidins by Optical and Enzymatic Methods. Journal of Agricultural and Food Chemistry, 2010, 58, 11901-11906.	2.4	59
10	Understanding the Binding of Procyanidins to Pancreatic Elastase by Experimental and Computational Methods. Biochemistry, 2010, 49, 5097-5108.	1.2	39
11	Inhibition of Trypsin by Condensed Tannins and Wine. Journal of Agricultural and Food Chemistry, 2007, 55, 7596-7601	2.4	72