

Susana M Cardoso

List of Publications by Year in descending order

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118
papers

4,511
citations

101384

36
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61
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123
all docs

123
docs citations

123
times ranked

5836
citing authors

#	ARTICLE	IF	CITATIONS
1	Minerals from Macroalgae Origin: Health Benefits and Risks for Consumers. <i>Marine Drugs</i> , 2018, 16, 400.	2.2	181
2	Phenolic Profiling of Portuguese Propolis by LC-MS Spectrometry: Uncommon Propolis Rich in Flavonoid Glycosides. <i>Phytochemical Analysis</i> , 2013, 24, 309-318.	1.2	163
3	Phenolic characterization of Northeast Portuguese propolis: usual and unusual compounds. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 396, 887-897.	1.9	149
4	Chitosan nanoparticles as a promising tool in nanomedicine with particular emphasis on oncological treatment. <i>Cancer Cell International</i> , 2021, 21, 318.	1.8	139
5	Characterisation of phenolic extracts from olive pulp and olive pomace by electrospray mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 21-32.	1.7	134
6	Seaweeds as Preventive Agents for Cardiovascular Diseases: From Nutrients to Functional Foods. <i>Marine Drugs</i> , 2015, 13, 6838-6865.	2.2	133
7	Phycochemical Constituents and Biological Activities of <i>Fucus</i> spp.. <i>Marine Drugs</i> , 2018, 16, 249.	2.2	114
8	Genistein: An Integrative Overview of Its Mode of Action, Pharmacological Properties, and Health Benefits. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-36.	1.9	104
9	Bioproducts from Seaweeds: A Review with Special Focus on the Iberian Peninsula. <i>Current Organic Chemistry</i> , 2014, 18, 896-917.	0.9	102
10	Temperature dependence of the formation and melting of pectin-Ca ²⁺ networks: a rheological study. <i>Food Hydrocolloids</i> , 2003, 17, 801-807.	5.6	101
11	Structural characterisation of the olive pomace pectic polysaccharide arabinan side chains. <i>Carbohydrate Research</i> , 2002, 337, 917-924.	1.1	96
12	Fucaceae: A Source of Bioactive Phlorotannins. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1327.	1.8	94
13	Optimization of Phlorotannins Extraction from <i>Fucus vesiculosus</i> and Evaluation of Their Potential to Prevent Metabolic Disorders. <i>Marine Drugs</i> , 2019, 17, 162.	2.2	93
14	Screening of <i>Ulva rigida</i> , <i>Gracilaria</i> sp., <i>Fucus vesiculosus</i> and <i>Saccharina latissima</i> as Functional Ingredients. <i>International Journal of Molecular Sciences</i> , 2018, 19, 2987.	1.8	89
15	Development and performance of whey protein active coatings with <i>Origanum virens</i> essential oils in the quality and shelf life improvement of processed meat products. <i>Food Control</i> , 2017, 80, 273-280.	2.8	88
16	Brown Macroalgae as Valuable Food Ingredients. <i>Antioxidants</i> , 2019, 8, 365.	2.2	85
17	Simultaneous characterization and quantification of phenolic compounds in <i>Thymus x citriodorus</i> using a validated HPLC-UV and ESI-MS combined method. <i>Food Research International</i> , 2013, 54, 1773-1780.	2.9	84
18	Identification of phenolic constituents of <i>Cytisus multiflorus</i> . <i>Food Chemistry</i> , 2012, 131, 652-659.	4.2	80

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19	Determination of the degree of methylesterification of pectic polysaccharides by FT-IR using an outer product PLS1 regression. <i>Carbohydrate Polymers</i> , 2002, 50, 85-94.	5.1	79
20	Calcium-mediated gelation of an olive pomace pectic extract. <i>Carbohydrate Polymers</i> , 2003, 52, 125-133.	5.1	77
21	NMR structural elucidation of the arabinan from <i>Prunus dulcis</i> immunobiological active pectic polysaccharides. <i>Carbohydrate Polymers</i> , 2006, 66, 27-33.	5.1	77
22	Microwave assisted dehydration of broccoli by-products and simultaneous extraction of bioactive compounds. <i>Food Chemistry</i> , 2018, 246, 386-393.	4.2	74
23	Structural Ripening-Related Changes of the Arabinan-Rich Pectic Polysaccharides from Olive Pulp Cell Walls. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7124-7130.	2.4	61
24	Apple Pomace Extract as a Sustainable Food Ingredient. <i>Antioxidants</i> , 2019, 8, 189.	2.2	61
25	Overview on <i>Mentha</i> and <i>Thymus</i> Polyphenols. <i>Current Analytical Chemistry</i> , 2013, 9, 382-396.	0.6	60
26	<i>Salvia elegans</i> , <i>Salvia greggii</i> and <i>Salvia officinalis</i> Decoctions: Antioxidant Activities and Inhibition of Carbohydrate and Lipid Metabolic Enzymes. <i>Molecules</i> , 2018, 23, 3169.	1.7	56
27	Interactions of arabinan-rich pectic polysaccharides with polyphenols. <i>Carbohydrate Polymers</i> , 2020, 230, 115644.	5.1	56
28	Revisiting the chemistry of apple pomace polyphenols. <i>Food Chemistry</i> , 2019, 294, 9-18.	4.2	52
29	Interaction of wine mannoproteins and arabinogalactans with anthocyanins. <i>Food Chemistry</i> , 2018, 243, 1-10.	4.2	51
30	Effect of Oven-Drying on the Recovery of Valuable Compounds from <i>Ulva rigida</i> , <i>Gracilaria</i> sp. and <i>Fucus vesiculosus</i> . <i>Marine Drugs</i> , 2019, 17, 90.	2.2	49
31	Phytochemical Composition and Bioactive Effects of <i>Salvia africana</i> , <i>Salvia officinalis</i> "Icterina"™ and <i>Salvia mexicana</i> Aqueous Extracts. <i>Molecules</i> , 2019, 24, 4327.	1.7	49
32	Evidence for galloylated type-A procyanidins in grape seeds. <i>Food Chemistry</i> , 2007, 105, 1457-1467.	4.2	48
33	Bee pollen as a natural antioxidant source to prevent lipid oxidation in black pudding. <i>LWT - Food Science and Technology</i> , 2019, 111, 869-875.	2.5	48
34	Oleuropein/ligstroside isomers and their derivatives in Portuguese olive mill wastewaters. <i>Food Chemistry</i> , 2011, 129, 291-296.	4.2	45
35	<i>Areca catechu</i> "From farm to food and biomedical applications. <i>Phytotherapy Research</i> , 2020, 34, 2140-2158.	2.8	40
36	Characterization of galactooligosaccharides produced by β -galactosidase immobilized onto magnetized Dacron. <i>International Dairy Journal</i> , 2011, 21, 172-178.	1.5	39

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37	Sirtuin 1-dependent resveratrol cytotoxicity and pro-differentiation activity on breast cancer cells. <i>Archives of Toxicology</i> , 2017, 91, 1261-1278.	1.9	38
38	Metabolites and Biological Activities of <i>Thymus zygis</i> , <i>Thymus pulegioides</i> , and <i>Thymus fragrantissimus</i> Grown under Organic Cultivation. <i>Molecules</i> , 2018, 23, 1514.	1.7	38
39	Microwave-Assisted Extraction of Phlorotannins from <i>Fucus vesiculosus</i> . <i>Marine Drugs</i> , 2020, 18, 559.	2.2	38
40	Characterization of phenolic constituents and evaluation of antioxidant properties of leaves and stems of <i>Eriocephalus africanus</i> . <i>Arabian Journal of Chemistry</i> , 2018, 11, 62-69.	2.3	37
41	Dual-target compounds for Alzheimer's disease: Natural and synthetic AChE and BACE-1 dual-inhibitors and their structure-activity relationship (SAR). <i>European Journal of Medicinal Chemistry</i> , 2021, 221, 113492.	2.6	37
42	Antioxidant and anti-inflammatory activities of <i>Geranium robertianum</i> L. decoctions. <i>Food and Function</i> , 2017, 8, 3355-3365.	2.1	36
43	The hydrophobic polysaccharides of apple pomace. <i>Carbohydrate Polymers</i> , 2019, 223, 115132.	5.1	36
44	Pharmacological Properties of Bergapten: Mechanistic and Therapeutic Aspects. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-10.	1.9	36
45	Health-Promoting Effects of <i>Thymus</i> Phenolic-Rich Extracts: Antioxidant, Anti-inflammatory and Antitumoral Properties. <i>Antioxidants</i> , 2020, 9, 814.	2.2	35
46	Brown Algae Phlorotannins: A Marine Alternative to Break the Oxidative Stress, Inflammation and Cancer Network. <i>Foods</i> , 2021, 10, 1478.	1.9	35
47	Phenolic constituents of <i>Lamium album</i> : Focus on isoscutellarein derivatives. <i>Food Research International</i> , 2012, 48, 330-335.	2.9	34
48	Protective effects of phenolic constituents from <i>Cytisus multiflorus</i> , <i>Lamium album</i> L. and <i>Thymus citriodorus</i> on liver cells. <i>Journal of Functional Foods</i> , 2013, 5, 1170-1179.	1.6	34
49	Antitumoural and antiangiogenic activity of Portuguese propolis in in vitro and in vivo models. <i>Journal of Functional Foods</i> , 2014, 11, 160-171.	1.6	34
50	Optimization of Ultrasound-Assisted Extraction of Polyphenols from <i>Myrtus communis</i> L. Pericarp. <i>Antioxidants</i> , 2019, 8, 205.	2.2	33
51	Phlorotannins from <i>Fucus vesiculosus</i> : Modulation of Inflammatory Response by Blocking NF- κ B Signaling Pathway. <i>International Journal of Molecular Sciences</i> , 2020, 21, 6897.	1.8	32
52	Blanching impact on pigments, glucosinolates, and phenolics of dehydrated broccoli by-products. <i>Food Research International</i> , 2020, 132, 109055.	2.9	32
53	Protective effects of 3-alkyl luteolin derivatives are mediated by Nrf2 transcriptional activity and decreased oxidative stress in Huntington's disease mouse striatal cells. <i>Neurochemistry International</i> , 2015, 91, 1-12.	1.9	31
54	Health-Promoting Effects of <i>Thymus herba-barona</i> , <i>Thymus pseudolanuginosus</i> , and <i>Thymus caespitius</i> Decoctions. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1879.	1.8	30

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55	Variation of polyphenolic composition, antioxidants and physiological characteristics of dill (<i>Anethum graveolens</i> L.) as affected by bicarbonate-induced iron deficiency conditions. <i>Industrial Crops and Products</i> , 2018, 126, 466-476.	2.5	29
56	Impact of Phlorotannin Extracts from <i>Fucus vesiculosus</i> on Human Gut Microbiota. <i>Marine Drugs</i> , 2021, 19, 375.	2.2	28
57	New Claims for Wild Carrot (<i>Daucus carota</i> subsp. <i>carota</i>) Essential Oil. <i>Evidence-based Complementary and Alternative Medicine</i> , 2016, 2016, 1-10.	0.5	27
58	Structural diversity of photoautotrophic populations within the UNESCO site "Old Cathedral of Coimbra" (Portugal), using a combined approach. <i>International Biodeterioration and Biodegradation</i> , 2019, 140, 9-20.	1.9	25
59	Seasonal plasticity of the polar lipidome of <i>Ulva rigida</i> cultivated in a sustainable integrated multi-trophic aquaculture. <i>Algal Research</i> , 2020, 49, 101958.	2.4	25
60	<i>Thymus algeriensis</i> Bioss & Reut: Relationship of phenolic compounds composition with in vitro/in vivo antioxidant and antibacterial activity. <i>Food Research International</i> , 2020, 136, 109500.	2.9	25
61	Identification of oleuropein oligomers in olive pulp and pomace. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 1495-1502.	1.7	24
62	The Antiinflammatory Potential of Flavonoids. <i>Studies in Natural Products Chemistry</i> , 2016, 48, 65-99.	0.8	23
63	Application of Hydroxytyrosol in the Functional Foods Field: From Ingredient to Dietary Supplements. <i>Antioxidants</i> , 2020, 9, 1246.	2.2	23
64	Application of Fourier transform infrared spectroscopy and orthogonal projections to latent structures/partial least squares regression for estimation of procyanidins average degree of polymerisation. <i>Analytica Chimica Acta</i> , 2010, 661, 143-149.	2.6	22
65	Variation of phenolic constituents of Tunisian <i>Thymus capitatus</i> (L.) Hoff. et Link. populations. <i>Biochemical Systematics and Ecology</i> , 2018, 77, 10-15.	0.6	22
66	Inclusion Complex of Resveratrol with β -Cyclodextrin as a Functional Ingredient for Lemon Juices. <i>Foods</i> , 2021, 10, 16.	1.9	22
67	Water Extraction Kinetics of Bioactive Compounds of <i>Fucus vesiculosus</i> . <i>Molecules</i> , 2019, 24, 3408.	1.7	21
68	Constancy of the bioactivities of propolis samples collected on the same apiary over four years. <i>Food Research International</i> , 2019, 119, 622-633.	2.9	20
69	Phenolic profile, safety assessment, and anti-inflammatory activity of <i>Salvia verbenaca</i> L.. <i>Journal of Ethnopharmacology</i> , 2021, 272, 113940.	2.0	20
70	Antitumor Activity of <i>Fucus vesiculosus</i> -Derived Phlorotannins through Activation of Apoptotic Signals in Gastric and Colorectal Tumor Cell Lines. <i>International Journal of Molecular Sciences</i> , 2021, 22, 7604.	1.8	20
71	Amino acids differentially inhibit the L-[3H]arginine transport and nitric oxide synthase in rat brain synaptosomes. <i>Neuroscience Letters</i> , 1994, 181, 1-4.	1.0	19
72	<i>Parakomarekiella sesnandensis</i> gen. et sp. nov. (Nostocales, Cyanobacteria) isolated from the Old Cathedral of Coimbra, Portugal (UNESCO World Heritage Site). <i>European Journal of Phycology</i> , 2021, 56, 301-315.	0.9	19

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73	Naturally fermented black olives: Effect on cell wall polysaccharides and on enzyme activities of Taggiasca and Conservolea varieties. <i>LWT - Food Science and Technology</i> , 2010, 43, 153-160.	2.5	18
74	Valuable Nutrients from <i>Ulva rigida</i> : Modulation by Seasonal and Cultivation Factors. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6137.	1.3	18
75	Northeast Portuguese propolis protects against staurosporine and hydrogen peroxide-induced neurotoxicity in primary cortical neurons. <i>Food and Chemical Toxicology</i> , 2011, 49, 2862-2868.	1.8	17
76	The Health-Benefits and Phytochemical Profile of <i>Salvia apiana</i> and <i>Salvia farinacea</i> var. Victoria Blue Decoctions. <i>Antioxidants</i> , 2019, 8, 241.	2.2	17
77	Differentiation of Phenolic Composition Among Tunisian <i>Thymus algeriensis</i> Boiss. et Reut. (Lamiaceae) Populations: Correlation to Bioactive Activities. <i>Antioxidants</i> , 2019, 8, 515.	2.2	17
78	Strategies to Broaden the Applications of Olive Biophenols Oleuropein and Hydroxytyrosol in Food Products. <i>Antioxidants</i> , 2021, 10, 444.	2.2	17
79	Antioxidant capacity and toxicological evaluation of <i>Pterospartum tridentatum</i> flower extracts. <i>CYTA - Journal of Food</i> , 2012, 10, 92-102.	0.9	15
80	Olive Pomace, a Source for Valuable Arabinan-Rich Pectic Polysaccharides. <i>Topics in Current Chemistry</i> , 2010, 294, 129-141.	4.0	14
81	Antioxidant capacities of flavones and benefits in oxidative-stress related diseases. <i>Current Topics in Medicinal Chemistry</i> , 2015, 15, 105-19.	1.0	14
82	Plant Growth Modulates Metabolites and Biological Activities in <i>Retama raetam</i> (Forssk.) Webb. <i>Molecules</i> , 2018, 23, 2177.	1.7	13
83	Hepatoprotection of <i>Mentha aquatica</i> L., <i>Lavandula dentata</i> L. and <i>Leonurus cardiaca</i> L.. <i>Antioxidants</i> , 2019, 8, 267.	2.2	13
84	Physicochemical Changes of Air-Dried and Salt-Processed <i>Ulva rigida</i> over Storage Time. <i>Molecules</i> , 2019, 24, 2955.	1.7	13
85	<p>Description of Myxacorys almedinensis sp. nov.. (Synechococcales,) Tj ETQq1 1 0.784314 rgBT /Ov</p>	0.1	13
86	Phlorotannins of the Brown Algae <i>Sargassum vulgare</i> from the Mediterranean Sea Coast. <i>Antioxidants</i> , 2022, 11, 1055.	2.2	13
87	Effect of dry salt processing on the textural properties and cell wall polysaccharides of cv. Thasos black olives. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2079-2086.	1.7	12
88	Traditional and industrial oven-dry processing of olive fruits: influence on textural properties, cell wall polysaccharide composition, and enzymatic activity. <i>European Food Research and Technology</i> , 2009, 229, 415-425.	1.6	12
89	Chemical Composition, Antioxidant Potential, and Blood Glucose Lowering Effect of Aqueous Extract and Essential Oil of <i>Thymus Serrulatus</i> Hochst. Ex Benth. <i>Frontiers in Pharmacology</i> , 2021, 12, 621536.	1.6	12
90	Synthesis of 3-(2-nitrovinyl)-4H-chromones: useful scaffolds for the construction of biologically relevant 3-(pyrazol-5-yl)chromones. <i>Tetrahedron</i> , 2016, 72, 3198-3203.	1.0	11

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91	Solid β -Cyclodextrin Inclusion Compound with Gingerols, a Multi-Component Guest: Preparation, Properties and Application in Yogurt. <i>Biomolecules</i> , 2020, 10, 344.	1.8	11
92	Microwave hydrodiffusion and gravity as a sustainable alternative approach for an efficient apple pomace drying. <i>Bioresource Technology</i> , 2021, 333, 125207.	4.8	11
93	Phenolic Bioactives as Antiplatelet Aggregation Factors: The Pivotal Ingredients in Maintaining Cardiovascular Health. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-19.	1.9	11
94	Salvia Species as Nutraceuticals: Focus on Antioxidant, Antidiabetic and Anti-Obesity Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 9365.	1.3	10
95	Brown Algae <i>Fucus vesiculosus</i> in Pasta: Effects on Textural Quality, Cooking Properties, and Sensorial Traits. <i>Foods</i> , 2022, 11, 1561.	1.9	9
96	A novel benzimidazole and other constituents with antiproliferative and antioxidant properties from <i>Thymelaea microphylla</i> Coss. et Dur. <i>Natural Product Research</i> , 2017, 31, 2032-2041.	1.0	8
97	Synthesis of 2-arylfuro[3,2-c]quinolines from quinolone-based chalcones and evaluation of their antioxidant and anticholinesterase activities. <i>New Journal of Chemistry</i> , 2020, 44, 6501-6509.	1.4	8
98	Insights on the Adaptation of <i>Foeniculum vulgare</i> Mill to Iron Deficiency. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 7072.	1.3	8
99	Chemical Composition and Antioxidant, Anti-Inflammatory, and Enzyme Inhibitory Activities of an Endemic Species from Southern Algeria: <i>Warionia saharae</i> . <i>Molecules</i> , 2021, 26, 5257.	1.7	8
100	Macroalgae-Fortified Sausages: Nutritional and Quality Aspects Influenced by Non-Thermal High-Pressure Processing. <i>Foods</i> , 2021, 10, 209.	1.9	6
101	Functionalization of Betulinic Acid with Polyphenolic Fragments for the Development of New Amphiphilic Antioxidants. <i>Antioxidants</i> , 2021, 10, 148.	2.2	6
102	Gastroprotective Effect of Microencapsulated <i>Myrtus communis</i> Essential Oil against Ethanol/HCl-Induced Acute Gastric Lesions. <i>Molecules</i> , 2022, 27, 1566.	1.7	6
103	Portuguese Propolis Antitumoral Activity in Melanoma Involves ROS Production and Induction of Apoptosis. <i>Molecules</i> , 2022, 27, 3533.	1.7	6
104	Bread enriched with resveratrol: Influence of the delivery vehicles on its bioactivity. <i>Food Bioscience</i> , 2022, 49, 101887.	2.0	6
105	The Antioxidant Capacities of Natural Products 2019. <i>Molecules</i> , 2020, 25, 5676.	1.7	4
106	<i>Scrophularia Tenuipes</i> Coss and Durieu: Phytochemical Composition and Biological Activities. <i>Molecules</i> , 2020, 25, 1647.	1.7	4
107	Current trends on resveratrol bioactivities to treat periodontitis. <i>Food Bioscience</i> , 2021, 42, 101205.	2.0	4
108	Apple (<i>Malus domestica</i>) By-products: Chemistry, Functionality and Industrial Applications. , 2022, , 349-373.		4

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109	β-Cyclodextrin Inclusion of Phloroglucinol: Solid State Studies and Antioxidant Activity throughout the Digestive Tract. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 2340.	1.3	4
110	Selective Cytotoxicity of Portuguese Propolis Ethyl Acetate Fraction towards Renal Cancer Cells. <i>Molecules</i> , 2022, 27, 4001.	1.7	4
111	Bio-Guided Fractionation of <i>Retama raetam</i> (Forssk.) Webb & Berthel Polar Extracts. <i>Molecules</i> , 2021, 26, 5800.	1.7	3
112	Ultrafiltration of <i>Fucus vesiculosus</i> Extracts Under Different Operating Conditions. <i>Waste and Biomass Valorization</i> , 2022, 13, 4447-4458.	1.8	3
113	Potential Use of Carrageenans against the Limestone Proliferation of the Cyanobacterium <i>Parakomarekiella sesnandensis</i> . <i>Applied Sciences (Switzerland)</i> , 2021, 11, 10589.	1.3	2
114	High-Quality Draft Genome Sequences of Three Cyanobacteria Isolated from the Limestone Walls of the Old Cathedral of Coimbra, Portugal. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.3	1
115	Antioxidant Properties of Bee Products of Plant- Origin Part 2. Propolis and Pollen. , 2016, , 273-312.		1
116	Chromatography as a Tool for Identification of Bioactive Compounds in Honeybee Products of Botanical Origin. , 2016, , 89-149.		1
117	Introducing <i>Petrachlorosaceae</i> fam. nov., <i>Petrachloros</i> gen. nov. and <i>Petrachloros mirabilis</i> sp. nov. (<i>Synechococcales</i> , <i>Cyanobacteria</i>) isolated from a Portuguese UNESCO monument. <i>Journal of Phycology</i> , 2022, , .	1.0	0
118	Antioxidant Capacities of Flavones and Benefits in Oxidative-Stress Related Diseases. <i>Current Topics in Medicinal Chemistry</i> , 2014, , .	1.0	0