

Susana M Cardoso

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

109
papers

2,882
citations

29
h-index

48
g-index

123
ext. papers

3,686
ext. citations

5.3
avg, IF

5.63
L-index

#	Paper	IF	Citations
109	Apple (<i>Malus domestica</i>) By-products: Chemistry, Functionality and Industrial Applications 2022 , 349-373		0
108	β-Cyclodextrin Inclusion of Phloroglucinol: Solid State Studies and Antioxidant Activity throughout the Digestive Tract. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 2340	2.6	1
107	Pharmacological Properties of Bergapten: Mechanistic and Therapeutic Aspects.. <i>Oxidative Medicine and Cellular Longevity</i> , 2022 , 2022, 8615242	6.7	3
106	Phlorotannins of the Brown Algae <i>Sargassum vulgare</i> from the Mediterranean Sea Coast. <i>Antioxidants</i> , 2022 , 11, 1055	7.1	4
105	Brown Algae <i>Fucus vesiculosus</i> in Pasta: Effects on Textural Quality, Cooking Properties, and Sensorial Traits. <i>Foods</i> , 2022 , 11, 1561	4.9	2
104	Portuguese Propolis Antitumoral Activity in Melanoma Involves ROS Production and Induction of Apoptosis. <i>Molecules</i> , 2022 , 27, 3533	4.8	1
103	Potential Use of Carrageenans against the Limestone Proliferation of the Cyanobacterium <i>Parakomarekiella sesnandensis</i> . <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 10589	2.6	1
102	Salvia Species as Nutraceuticals: Focus on Antioxidant, Antidiabetic and Anti-Obesity Properties. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 9365	2.6	3
101	Strategies to Broaden the Applications of Olive Biophenols Oleuropein and Hydroxytyrosol in Food Products. <i>Antioxidants</i> , 2021 , 10,	7.1	3
100	Chemical Composition, Antioxidant Potential, and Blood Glucose Lowering Effect of Aqueous Extract and Essential Oil of <i>Hochst. ex Benth.</i> <i>Frontiers in Pharmacology</i> , 2021 , 12, 621536	5.6	2
99	Phenolic profile, safety assessment, and anti-inflammatory activity of <i>Salvia verbenaca</i> L. <i>Journal of Ethnopharmacology</i> , 2021 , 272, 113940	5	5
98	Impact of Phlorotannin Extracts from on Human Gut Microbiota. <i>Marine Drugs</i> , 2021 , 19,	6	12
97	Chitosan nanoparticles as a promising tool in nanomedicine with particular emphasis on oncological treatment. <i>Cancer Cell International</i> , 2021 , 21, 318	6.4	38
96	Brown Algae Phlorotannins: A Marine Alternative to Break the Oxidative Stress, Inflammation and Cancer Network. <i>Foods</i> , 2021 , 10,	4.9	9
95	Antitumor Activity of -Derived Phlorotannins through Activation of Apoptotic Signals in Gastric and Colorectal Tumor Cell Lines. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	5
94	<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	2.2	7
93	Macroalgae-Fortified Sausages: Nutritional and Quality Aspects Influenced by Non-Thermal High-Pressure Processing. <i>Foods</i> , 2021 , 10,	4.9	1

92	Valuable Nutrients from <i>Ulva rigida</i> : Modulation by Seasonal and Cultivation Factors. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 6137	2.6	4
91	Genistein: An Integrative Overview of Its Mode of Action, Pharmacological Properties, and Health Benefits. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 3268136	6.7	12
90	Insights on the Adaptation of <i>Foeniculum vulgare</i> Mill to Iron Deficiency. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 7072	2.6	3
89	Microwave hydrodiffusion and gravity as a sustainable alternative approach for an efficient apple pomace drying. <i>Bioresource Technology</i> , 2021 , 333, 125207	11	6
88	Chemical Composition and Antioxidant, Anti-Inflammatory, and Enzyme Inhibitory Activities of an Endemic Species from Southern Algeria: <i>Molecules</i> , 2021 , 26,	4.8	2
87	Current trends on resveratrol bioactivities to treat periodontitis. <i>Food Bioscience</i> , 2021 , 42, 101205	4.9	2
86	Phenolic Bioactives as Antiplatelet Aggregation Factors: The Pivotal Ingredients in Maintaining Cardiovascular Health. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 2195902	6.7	5
85	Bio-Guided Fractionation of (Forssk.) Webb & Berthel Polar Extracts. <i>Molecules</i> , 2021 , 26,	4.8	2
84	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	6.8	9
83	Functionalization of Betulinic Acid with Polyphenolic Fragments for the Development of New Amphiphilic Antioxidants. <i>Antioxidants</i> , 2021 , 10,	7.1	3
82	Application of Hydroxytyrosol in the Functional Foods Field: From Ingredient to Dietary Supplements. <i>Antioxidants</i> , 2020 , 9,	7.1	9
81	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	5	12
80	Areca catechu-From farm to food and biomedical applications. <i>Phytotherapy Research</i> , 2020 , 34, 2140-2168	19	
79	Synthesis of 2-aryloxyfuro[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	3.6	6
78	<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	7	13
77	Blanching impact on pigments, glucosinolates, and phenolics of dehydrated broccoli by-products. <i>Food Research International</i> , 2020 , 132, 109055	7	18
76	Solid β -Cyclodextrin Inclusion Compound with Gingerols, a Multi-Component Guest: Preparation, Properties and Application in Yogurt. <i>Biomolecules</i> , 2020 , 10,	5.9	8
75	Coss and Durieu: Phytochemical Composition and Biological Activities. <i>Molecules</i> , 2020 , 25,	4.8	3

74	Inclusion Complex of Resveratrol with β -Cyclodextrin as a Functional Ingredient for Lemon Juices. <i>Foods</i> , 2020 , 10,	4.9	8
73	Interactions of arabinan-rich pectic polysaccharides with polyphenols. <i>Carbohydrate Polymers</i> , 2020 , 230, 115644	10.3	22
72	Phlorotannins from : Modulation of Inflammatory Response by Blocking NF- κ B Signaling Pathway. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	13
71	Microwave-Assisted Extraction of Phlorotannins from. <i>Marine Drugs</i> , 2020 , 18,	6	15
70	Health-Promoting Effects of Phenolic-Rich Extracts: Antioxidant, Anti-Inflammatory and Antitumoral Properties. <i>Antioxidants</i> , 2020 , 9,	7.1	15
69	Brown Macroalgae as Valuable Food Ingredients. <i>Antioxidants</i> , 2019 , 8,	7.1	46
68	Water Extraction Kinetics of Bioactive Compounds of. <i>Molecules</i> , 2019 , 24,	4.8	10
67	Description of <i>Myxocorys almedinensis</i> sp. nov. (Synechococcales, Cyanobacteria) isolated from the limestone walls of the Old Cathedral of Coimbra, Portugal (UNESCO World Heritage Site). <i>Phytotaxa</i> , 2019 , 419, 77-90	0.7	7
66	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	5.4	23
65	Revisiting the chemistry of apple pomace polyphenols. <i>Food Chemistry</i> , 2019 , 294, 9-18	8.5	34
64	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	4.8	17
63	Optimization of Phlorotannins Extraction from and Evaluation of Their Potential to Prevent Metabolic Disorders. <i>Marine Drugs</i> , 2019 , 17,	6	62
62	Effect of Oven-Drying on the Recovery of Valuable Compounds from , sp. and. <i>Marine Drugs</i> , 2019 , 17,	6	26
61	Hepatoprotection of L., L. and L. <i>Antioxidants</i> , 2019 , 8,	7.1	9
60	The hydrophobic polysaccharides of apple pomace. <i>Carbohydrate Polymers</i> , 2019 , 223, 115132	10.3	24
59	The Health-Benefits and Phytochemical Profile of and var. Decoctions. <i>Antioxidants</i> , 2019 , 8,	7.1	6
58	Apple Pomace Extract as a Sustainable Food Ingredient. <i>Antioxidants</i> , 2019 , 8,	7.1	38
57	Optimization of Ultrasound-Assisted Extraction of Polyphenols from L. Pericarp. <i>Antioxidants</i> , 2019 , 8,	7.1	19

56	Physicochemical Changes of Air-Dried and Salt-Processed over Storage Time. <i>Molecules</i> , 2019 , 24,	4.8	10
55	Differentiation of Phenolic Composition Among Tunisian Boiss. et Reut. () Populations: Correlation to Bioactive Activities. <i>Antioxidants</i> , 2019 , 8,	7.1	5
54	Phytochemical Composition and Bioactive Effects of , and Aqueous Extracts. <i>Molecules</i> , 2019 , 24,	4.8	28
53	Constancy of the bioactivities of propolis samples collected on the same apiary over four years. <i>Food Research International</i> , 2019 , 119, 622-633	7	12
52	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	5.9	26
51	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	1.4	14
50	Interaction of wine mannoproteins and arabinogalactans with anthocyanins. <i>Food Chemistry</i> , 2018 , 243, 1-10	8.5	29
49	Phytochemical Constituents and Biological Activities of spp. <i>Marine Drugs</i> , 2018 , 16,	6	82
48	Metabolites and Biological Activities of , , and Grown under Organic Cultivation. <i>Molecules</i> , 2018 , 23,	4.8	26
47	Microwave assisted dehydration of broccoli by-products and simultaneous extraction of bioactive compounds. <i>Food Chemistry</i> , 2018 , 246, 386-393	8.5	52
46	, and Decoctions: Antioxidant Activities and Inhibition of Carbohydrate and Lipid Metabolic Enzymes. <i>Molecules</i> , 2018 , 23,	4.8	29
45	Screening of , sp., and as Functional Ingredients. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	53
44	Minerals from Macroalgae Origin: Health Benefits and Risks for Consumers. <i>Marine Drugs</i> , 2018 , 16,	6	94
43	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	5.9	21
42	Plant Growth Modulates Metabolites and Biological Activities in (<i>Forssk.</i>) Webb. <i>Molecules</i> , 2018 , 23,	4.8	11
41	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	2.3	6
40	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	6.2	58
39	Antioxidant and anti-inflammatory activities of <i>Geranium robertianum</i> L. decoctions. <i>Food and Function</i> , 2017 , 8, 3355-3365	6.1	27

38	Sirtuin 1-dependent resveratrol cytotoxicity and pro-differentiation activity on breast cancer cells. <i>Archives of Toxicology</i> , 2017 , 91, 1261-1278	5.8	28
37	Health-Promoting Effects of Thymus herba-barona, Thymus pseudolanuginosus, and Thymus caespititius Decoctions. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	28
36	Fucaceae: A Source of Bioactive Phlorotannins. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	66
35	The Antiinflammatory Potential of Flavonoids: Mechanistic Aspects. <i>Studies in Natural Products Chemistry</i> , 2016 , 48, 65-99	1.5	18
34	Chemistry, Biology and Potential Applications of Honeybee Plant- Derived Products 2016 ,		2
33	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, 9045196	2.3	15
32	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	2.4	10
31	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	4.4	22
30	Seaweeds as Preventive Agents for Cardiovascular Diseases: From Nutrients to Functional Foods. <i>Marine Drugs</i> , 2015 , 13, 6838-65	6	105
29	Antioxidant capacities of flavones and benefits in oxidative-stress related diseases. <i>Current Topics in Medicinal Chemistry</i> , 2015 , 15, 105-19	3	12
28	Antitumoural and antiangiogenic activity of Portuguese propolis in in vitro and in vivo models. <i>Journal of Functional Foods</i> , 2014 , 11, 160-171	5.1	27
27	Bioproducts from Seaweeds: A Review with Special Focus on the Iberian Peninsula. <i>Current Organic Chemistry</i> , 2014 , 18, 896-917	1.7	77
26	Simultaneous characterization and quantification of phenolic compounds in Thymus x citriodorus using a validated HPLC-UV and ESIMS combined method. <i>Food Research International</i> , 2013 , 54, 1773-1780	7	73
25	Protective effects of phenolic constituents from Cytisus multiflorus, Lamium album L. and Thymus citriodorus on liver cells. <i>Journal of Functional Foods</i> , 2013 , 5, 1170-1179	5.1	28
24	Phenolic profiling of Portuguese propolis by LC-MS spectrometry: uncommon propolis rich in flavonoid glycosides. <i>Phytochemical Analysis</i> , 2013 , 24, 309-18	3.4	125
23	Overview on Mentha and Thymus Polyphenols. <i>Current Analytical Chemistry</i> , 2013 , 9, 382-396	1.7	42
22	Phenolic constituents of Lamium album: Focus on isoscutellarein derivatives. <i>Food Research International</i> , 2012 , 48, 330-335	7	27
21	Antioxidant capacity and toxicological evaluation of Pterospartum tridentatum flower extracts. <i>CYTA - Journal of Food</i> , 2012 , 10, 92-102	2.3	13

20	Identification of phenolic constituents of <i>Cytisus multiflorus</i> . <i>Food Chemistry</i> , 2012 , 131, 652-659	8.5	61
19	Northeast Portuguese propolis protects against staurosporine and hydrogen peroxide-induced neurotoxicity in primary cortical neurons. <i>Food and Chemical Toxicology</i> , 2011 , 49, 2862-8	4.7	14
18	Characterization of galactooligosaccharides produced by β -galactosidase immobilized onto magnetized Dacron. <i>International Dairy Journal</i> , 2011 , 21, 172-178	3.5	33
17	Oleuropein/ligstroside isomers and their derivatives in Portuguese olive mill wastewaters. <i>Food Chemistry</i> , 2011 , 129, 291-296	8.5	41
16	Olive pomace, a source for valuable arabinan-rich pectic polysaccharides. <i>Topics in Current Chemistry</i> , 2010 , 294, 129-41		10
15	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	5.4	8
14	Phenolic characterization of Northeast Portuguese propolis: usual and unusual compounds. <i>Analytical and Bioanalytical Chemistry</i> , 2010 , 396, 887-97	4.4	119
13	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, 143-9	6.6	21
12	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	3.4	7
11	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	4.3	11
10	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, 7124-30	5.7	51
9	Evidence for galloylated type-A procyanidins in grape seeds. <i>Food Chemistry</i> , 2007 , 105, 1457-1467	8.5	39
8	Identification of oleuropein oligomers in olive pulp and pomace. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 1495-1502	4.3	22
7	NMR structural elucidation of the arabinan from <i>Prunus dulcis</i> immunobiological active pectic polysaccharides. <i>Carbohydrate Polymers</i> , 2006 , 66, 27-33	10.3	68
6	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	4.3	120
5	Temperature dependence of the formation and melting of pectin-Ca ²⁺ networks: a rheological study. <i>Food Hydrocolloids</i> , 2003 , 17, 801-807	10.6	81
4	Calcium-mediated gelation of an olive pomace pectic extract. <i>Carbohydrate Polymers</i> , 2003 , 52, 125-133	10.3	66
3	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	10.3	72

2	Structural characterisation of the olive pomace pectic polysaccharide arabinan side chains. <i>Carbohydrate Research</i> , 2002 , 337, 917-24	2.9	80
1	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	3.3	18