

Alfredo Aires

List of Publications by Year in descending order

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63
papers

2,092
citations

218592

26
h-index

243529

44
g-index

63
all docs

63
docs citations

63
times ranked

2796
citing authors

#	ARTICLE	IF	CITATIONS
1	The antimicrobial effects of glucosinolates and their respective enzymatic hydrolysis products on bacteria isolated from the human intestinal tract. <i>Journal of Applied Microbiology</i> , 2009, 106, 2086-2095.	1.4	153
2	Influence of Temperature and Ontogeny on the Levels of Glucosinolates in Broccoli (<i>Brassica Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707</i>) of <i>Agricultural and Food Chemistry</i> , 2002, 50, 6239-6244.	2.4	151
3	Antimicrobial Activity of Phenolics and Glucosinolate Hydrolysis Products and their Synergy with Streptomycin against Pathogenic Bacteria. <i>Medicinal Chemistry</i> , 2010, 6, 174-183.	0.7	145
4	Effect of nitrogen and sulfur fertilization on glucosinolates in the leaves and roots of broccoli sprouts (<i>Brassica oleracea var.italica</i>). <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 1512-1516.	1.7	102
5	Valorization of solid wastes from chestnut industry processing: Extraction and optimization of polyphenols, tannins and ellagitannins and its potential for adhesives, cosmetic and pharmaceutical industry. <i>Waste Management</i> , 2016, 48, 457-464.	3.7	95
6	Initial <i>in vitro</i> evaluations of the antibacterial activities of glucosinolate enzymatic hydrolysis products against plant pathogenic bacteria. <i>Journal of Applied Microbiology</i> , 2009, 106, 2096-2105.	1.4	94
7	Seasonal Effects on Bioactive Compounds and Antioxidant Capacity of Six Economically Important Brassica Vegetables. <i>Molecules</i> , 2011, 16, 6816-6832.	1.7	87
8	Effect of different rates of spent coffee grounds (SCG) on composting process, gaseous emissions and quality of end-product. <i>Waste Management</i> , 2017, 59, 37-47.	3.7	71
9	Antimicrobial Activity of Isothiocyanates from Cruciferous Plants against Methicillin-Resistant <i>Staphylococcus aureus</i> (MRSA). <i>International Journal of Molecular Sciences</i> , 2014, 15, 19552-19561.	1.8	60
10	Phytochemical characterization and antioxidant properties of baby-leaf watercress produced under organic production system. <i>CYTA - Journal of Food</i> , 2013, 11, 343-351.	0.9	54
11	Bioactive (Poly)phenols, Volatile Compounds from Vegetables, Medicinal and Aromatic Plants. <i>Foods</i> , 2021, 10, 106.	1.9	52
12	Evaluation of the potential of squash pumpkin by-products (seeds and shell) as sources of antioxidant and bioactive compounds. <i>Journal of Food Science and Technology</i> , 2015, 52, 1008-1015.	1.4	51
13	Reuse potential of vegetable wastes (broccoli, green bean and tomato) for the recovery of antioxidant phenolic acids and flavonoids. <i>International Journal of Food Science and Technology</i> , 2017, 52, 98-107.	1.3	46
14	Phytochemistry and activity against digestive pathogens of grape (<i>Vitis vinifera</i> L.) stem's (poly)phenolic extracts. <i>LWT - Food Science and Technology</i> , 2015, 61, 25-32.	2.5	42
15	Effects of calcium and growth regulators on sweet cherry (<i>Prunus avium</i> L.) quality and sensory attributes at harvest. <i>Scientia Horticulturae</i> , 2019, 248, 231-240.	1.7	39
16	Antibacterial potential of <i>Urtica dioica</i> and <i>Lavandula angustifolia</i> extracts against methicillin resistant <i>Staphylococcus aureus</i> isolated from diabetic foot ulcers. <i>Journal of Herbal Medicine</i> , 2017, 10, 53-58.	1.0	38
17	Phenolic Profile and Bioactive Potential of Stems and Seed Kernels of Sweet Cherry Fruit. <i>Antioxidants</i> , 2020, 9, 1295.	2.2	38
18	Suppressing Potato Cyst Nematode, <i>Globodera rostochiensis</i> , with Extracts of Brassicacea Plants. <i>American Journal of Potato Research</i> , 2009, 86, 327-333.	0.5	37

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19	Correlations between disease severity, glucosinolate profiles and total phenolics and <i>Xanthomonas campestris</i> pv. <i>campestris</i> inoculation of different Brassicaceae. <i>Scientia Horticulturae</i> , 2011, 129, 503-510.	1.7	37
20	Phytochemical Composition and Antibacterial Activity of Hydroalcoholic Extracts of <i>Pterospartum tridentatum</i> and <i>Mentha pulegium</i> against <i>Staphylococcus aureus</i> Isolates. <i>BioMed Research International</i> , 2016, 2016, 1-11.	0.9	37
21	Red Fruits Composition and Their Health Benefits—A Review. <i>Foods</i> , 2022, 11, 644.	1.9	37
22	Effects of agriculture production systems on nitrate and nitrite accumulation on baby leaf salads. <i>Food Science and Nutrition</i> , 2013, 1, 3-7.	1.5	35
23	Genetic organisation of Iris yellow spot virus M RNA: indications for functional homology between the G (C) glycoproteins of tospoviruses and animal-infecting bunyaviruses. <i>Archives of Virology</i> , 2002, 147, 2313-2325.	0.9	31
24	Valorization of Winemaking By-Products as a Novel Source of Antibacterial Properties: New Strategies to Fight Antibiotic Resistance. <i>Molecules</i> , 2021, 26, 2331.	1.7	31
25	Phenolic and fatty acid profiles, tocopherol and sucrose contents, and antioxidant capacities of understudied Portuguese almond cultivars. <i>Journal of Food Biochemistry</i> , 2019, 43, e12887.	1.2	30
26	Antibacterial activity and synergistic effect between watercress extracts, 2-phenylethyl isothiocyanate and antibiotics against 11 isolates of <i>Escherichia coli</i> from clinical and animal source. <i>Letters in Applied Microbiology</i> , 2013, 57, 266-273.	1.0	28
27	GLUCOSINOLATE COMPOSITION OF BRASSICA IS AFFECTED BY POSTHARVEST, FOOD PROCESSING AND MYROSINASE ACTIVITY. <i>Journal of Food Processing and Preservation</i> , 2012, 36, 214-224.	0.9	27
28	Glucosinolate assessment in Brassica oleracea leaves by near-infrared spectroscopy. <i>Journal of Agricultural Science</i> , 2005, 143, 65-73.	0.6	25
29	Quality preservation of sweet cherry cv. 'staccato' by using glycine-betaine or <i>Ascophyllum nodosum</i> . <i>Food Chemistry</i> , 2020, 322, 126713.	4.2	25
30	Analysis of glycosylated flavonoids extracted from sweet-cherry stems, as antibacterial agents against pathogenic <i>Escherichia coli</i> isolates. <i>Acta Biochimica Polonica</i> , 2017, 64, 265-271.	0.3	24
31	Variation of chemical constituents, antioxidant activity, and endogenous plant hormones throughout different ripening stages of highbush blueberry (<i>Vaccinium corymbosum</i> L.) cultivars produced in centre of Portugal. <i>Journal of Food Biochemistry</i> , 2017, 41, e12414.	1.2	23
32	First Study on Antimicrobial Activity and Synergy between Isothiocyanates and Antibiotics Against Selected Gram-Negative And Gram-Positive Pathogenic Bacteria From Clinical And Animal Source. <i>Medicinal Chemistry</i> , 2012, 8, 474-480.	0.7	23
33	Irrigation deficit turns almond by-products into a valuable source of antimicrobial (poly)phenols. <i>Industrial Crops and Products</i> , 2019, 132, 186-196.	2.5	22
34	Physiological and biochemical performance of almond trees under deficit irrigation. <i>Scientia Horticulturae</i> , 2020, 261, 108990.	1.7	22
35	Effect of Harvest Year and Altitude on Nutritional and Biometric Characteristics of Blueberry Cultivars. <i>Journal of Chemistry</i> , 2016, 2016, 1-12.	0.9	20
36	Kaolin and seaweed-based extracts can be used as middle and long-term strategy to mitigate negative effects of climate change in physiological performance of hazelnut tree. <i>Journal of Agronomy and Crop Science</i> , 2020, 206, 28-42.	1.7	20

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37	Phenolics and Antioxidant Activity of Green and Red Sweet Peppers from Organic and Conventional Agriculture: A Comparative Study. <i>Agriculture (Switzerland)</i> , 2020, 10, 652.	1.4	19
38	Polyphenols for skin cancer: Chemical properties, structure-related mechanisms of action and new delivery systems. <i>Studies in Natural Products Chemistry</i> , 2019, 63, 21-42.	0.8	18
39	Antimicrobial, Antibiofilm, and Antioxidant Properties of <i>Boletus edulis</i> and <i>Neoboletus luridiformis</i> Against Multidrug-Resistant ESKAPE Pathogens. <i>Frontiers in Nutrition</i> , 2021, 8, 773346.	1.6	18
40	Evaluation of Biological Value and Appraisal of Polyphenols and Glucosinolates from Organic Baby-Leaf Salads as Antioxidants and Antimicrobials against Important Human Pathogenic Bacteria. <i>Molecules</i> , 2013, 18, 4651-4668.	1.7	17
41	Rapid Separation of Indole Glucosinolates in Roots of Chinese Cabbage (<i>Brassica rapa</i> Subsp.) Tj ETQq1 1 0.784314 rgBT /Over <i>Journal of Analytical Chemistry</i> , 2017, 2017, 1-7.	0.4	14
42	Kiwi fruit residues from industry processing: study for a maximum phenolic recovery yield. <i>Journal of Food Science and Technology</i> , 2020, 57, 4265-4276.	1.4	14
43	Influence of Nitrogen and Sulfur Fertilization on the Mineral Composition of Broccoli Sprouts. <i>Journal of Plant Nutrition</i> , 2007, 30, 1035-1046.	0.9	12
44	Antibacterial Effects of Glucosinolate-Derived Hydrolysis Products Against Enterobacteriaceae and Enterococci Isolated from Pig Ileum Segments. <i>Foodborne Pathogens and Disease</i> , 2012, 9, 338-345.	0.8	12
45	Brassica Composition and Food Processing. , 2015, , 17-25.		12
46	Kaolin, <i>Ascophyllum nodosum</i> and salicylic acid mitigate effects of summer stress improving hazelnut quality. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 459-475.	1.7	12
47	Climate conditions and spray treatments induce shifts in health promoting compounds in cherry (<i>Prunus avium</i> L.) fruits. <i>Scientia Horticulturae</i> , 2020, 263, 109147.	1.7	11
48	The role of silicon fertilization in the synthesis of phenolic compounds on chestnut plants infected with <i>P. cinnamomi</i> and <i>C. parasitica</i> . <i>Journal of Plant Diseases and Protection</i> , 2020, 127, 211-227.	1.6	10
49	Combined Soil and Foliar Nitrogen Fertilization Effects on Rainfed Almond Tree Performance. <i>Journal of Soil Science and Plant Nutrition</i> , 2020, 20, 2552-2565.	1.7	10
50	Hairy root transformation of <i>Brassica rapa</i> with bacterial halogenase genes and regeneration to adult plants to modify production of indolic compounds. <i>Phytochemistry</i> , 2020, 175, 112371.	1.4	8
51	Ecophysiological study of the impact of SiK<sup>g&t;Â<sup>g&t; fertilization on <i>Castanea sativa</i> Mill. seedling tolerance to high temperature. <i>Photosynthetica</i> , 2019, 57, 1165-1175.	0.9	8
52	A seroepidemiological survey of <i>Mycobacterium avium</i> subsp. <i>paratuberculosis</i> in sheep from North of Portugal. <i>Pesquisa Veterinaria Brasileira</i> , 2010, 30, 903-908.	0.5	7
53	Chemical profile and antioxidant potential of four table grape (<i>Vitis vinifera</i>) cultivars grown in Douro region, Portugal. <i>Ciencia E Tecnica Vitivinicola</i> , 2018, 33, 125-135.	0.3	7
54	Effects of post-harvest storage conditions on the levels of glucosinolates in broccoli sprouts (<i>Brassica oleracea</i> var. <i>italica</i>) grown under different temperature regimes. <i>Journal of Horticultural Science and Biotechnology</i> , 2007, 82, 974-978.	0.9	5

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55	Antimicrobial Susceptibility of <i>Aeromonas</i> Spp. Isolated from Pig Ileum Segments to Natural Isothiocyanates. <i>Medicinal Chemistry</i> , 2013, 9, 861-866.	0.7	5
56	Levels and potential health impacts of nutritionally relevant phytochemicals in organic and conventional food production systems. , 2007, , 297-329.		4
57	Variation of almond yield, biometry, $\hat{\pm}$ â€œtocopherol levels, and antioxidant properties with nitrogen fertilization. <i>Journal of Food Biochemistry</i> , 2018, 42, e12685.	1.2	3
58	Enzymatic Activity and Biochemical Composition in Leaves of Green Bean (<i>Phaseolus vulgaris</i> L. cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.8	3
59	<i>Corylus avellana</i> L. Husks an Underutilized Waste but a Valuable Source of Polyphenols. <i>Waste and Biomass Valorization</i> , 2021, 12, 3629-3644.	1.8	3
60	Antimicrobial Activity of Phenolic Compounds Extracted from <i>Platanus hybrida</i> : Exploring Alternative Therapies for a Post-Antibiotic Era. <i>Proceedings (mdpi)</i> , 2020, 66, 18.	0.2	3
61	Profiling of Polyphenol Composition and Antiradical Capacity of <i>Erica cinerea</i> . <i>Antioxidants</i> , 2017, 6, 72.	2.2	2
62	Biochemical Changes in <i>Vitis vinifera</i> Buds between Dormancy and Forced Bursting: A Case Study of Three Portuguese White Varieties. <i>Agronomy</i> , 2022, 12, 382.	1.3	2
63	<i>Platanus hybrida</i> â€™s Phenolic Profile, Antioxidant Power, and Antibacterial Activity against Methicillin-Resistant <i>Staphylococcus aureus</i> (MRSA). <i>Horticulturae</i> , 2022, 8, 243.	1.2	1