Alfredo Aires

List of Publications by Year
in descending order

63	2,092	218592	243529
papers	citations	26 h-index	44 g-index

63	63	63	2796
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Biochemical Changes in Vitis vinifera Buds between Dormancy and Forced Bursting: A Case Study of Three Portuguese White Varieties. Agronomy, 2022, 12, 382.	1.3	2
2	Red Fruits Composition and Their Health Benefitsâ€”A Review. Foods, 2022, 11, 644.	1.9	37
3	Platanus hybridaâ€™s Phenolic Profile, Antioxidant Power, and Antibacterial Activity against Methicillin-Resistant Staphylococcus aureus (MRSA). Horticulturae, 2022, 8, 243.	1.2	1
4	Kaolin, <scp>Ascophyllum nodosum</scp> and salicylic acid mitigate effects of summer stress improving hazelnut quality. Journal of the Science of Food and Agriculture, 2021, 101, 459-475.	1.7	12
5	Corylus avellana L. Husks an Underutilized Waste but a Valuable Source of Polyphenols. Waste and Biomass Valorization, 2021, 12, 3629-3644.	1.8	3
6	Bioactive (Poly)phenols, Volatile Compounds from Vegetables, Medicinal and Aromatic Plants. Foods, 2021, 10, 106.	1.9	52
7	Valorization of Winemaking By-Products as a Novel Source of Antibacterial Properties: New Strategies to Fight Antibiotic Resistance. Molecules, 2021, 26, 2331.	1.7	31
8	Antimicrobial, Antibiofilm, and Antioxidant Properties of Boletus edulis and Neoboletus luridiformis Against Multidrug-Resistant ESKAPE Pathogens. Frontiers in Nutrition, 2021, 8, 773346.	1.6	18
9	Physiological and biochemical performance of almond trees under deficit irrigation. Scientia Horticulturae, 2020, 261, 108990.	1.7	22
10	Kaolin and seaweedâ€based extracts can be used as middle and longâ€term strategy to mitigate negative effects of climate change in physiological performance of hazelnut tree. Journal of Agronomy and Crop Science, 2020, 206, 28-42.	1.7	20
11	Climate conditions and spray treatments induce shifts in health promoting compounds in cherry (Prunus avium L.) fruits. Scientia Horticulturae, 2020, 263, 109147.	1.7	11
12	The role of silicon fertilization in the synthesis of phenolic compounds on chestnut plants infected with P. cinnamomi and C. parasitica. Journal of Plant Diseases and Protection, 2020, 127, 211-227.	1.6	10
13	Combined Soil and Foliar Nitrogen Fertilization Effects on Rainfed Almond Tree Performance. Journal of Soil Science and Plant Nutrition, 2020, 20, 2552-2565.	1.7	10
14	Phenolic Profile and Bioactive Potential of Stems and Seed Kernels of Sweet Cherry Fruit. Antioxidants, 2020, 9, 1295.	2.2	38
15	Kiwi fruit residues from industry processing: study for a maximum phenolic recovery yield. Journal of Food Science and Technology, 2020, 57, 4265-4276.	1.4	14
16	Hairy root transformation of Brassica rapa with bacterial halogenase genes and regeneration to adult plants to modify production of indolic compounds. Phytochemistry, 2020, 175, 112371.	1.4	8
17	Quality preservation of sweet cherry cv. 'staccato' by using glycine-betaine or Ascophyllum nodosum. Food Chemistry, 2020, 322, 126713.	4.2	25
18	Antimicrobial Activity of Phenolic Compounds Extracted from Platanus hybrida: Exploring Alternative Therapies for a Post-Antibiotic Era. Proceedings (mdpi), 2020, 66, 18.	0.2	3

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19	Phenolics and Antioxidant Activity of Green and Red Sweet Peppers from Organic and Conventional Agriculture: A Comparative Study. Agriculture (Switzerland), 2020, 10, 652.	1.4	19
20	Effects of calcium and growth regulators on sweet cherry (Prunus avium L.) quality and sensory attributes at harvest. Scientia Horticulturae, 2019, 248, 231-240.	1.7	39
21	Phenolic and fatty acid profiles, Î±â€tocopherol and sucrose contents, and antioxidant capacities of understudied Portuguese almond cultivars. Journal of Food Biochemistry, 2019, 43, e12887.	1.2	30
22	Irrigation deficit turns almond by-products into a valuable source of antimicrobial (poly)phenols. Industrial Crops and Products, 2019, 132, 186-196.	2.5	22
23	Polyphenols for skin cancer: Chemical properties, structure-related mechanisms of action and new delivery systems. Studies in Natural Products Chemistry, 2019, 63, 21-42.	0.8	18
24	Enzymatic Activity and Biochemical Composition in Leaves of Green Bean (Phaseolus vulgaris L. cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.8	3
25	Ecophysiological study of the impact of SiK^{Â®} fertilization on Castanea sativa Mill. seedling tolerance to high temperature. Photosynthetica, 2019, 57, 1165-1175.	0.9	8
26	Variation of almond yield, biometry, Î±â€tocopherol levels, and antioxidant properties with nitrogen fertilization. Journal of Food Biochemistry, 2018, 42, e12685.	1.2	3
27	Chemical profile and antioxidant potential of four table grape (Vitis vinifera) cultivars grown in Douro region, Portugal. Ciencia E Tecnica Vitivinicola, 2018, 33, 125-135.	0.3	7
28	Antibacterial potential of Urtica dioica and Lavandula angustifolia extracts against methicillin resistant Staphylococcus aureus isolated from diabetic foot ulcers. Journal of Herbal Medicine, 2017, 10, 53-58.	1.0	38
29	Variation of chemical constituents, antioxidant activity, and endogenous plant hormones throughout different ripening stages of highbush blueberry (Vaccinium corymbosumL.) cultivars produced in centre of Portugal. Journal of Food Biochemistry, 2017, 41, e12414.	1.2	23
30	Effect of different rates of spent coffee grounds (SCG) on composting process, gaseous emissions and quality of end-product. Waste Management, 2017, 59, 37-47.	3.7	71
31	Reuse potential of vegetable wastes (broccoli, green bean and tomato) for the recovery of antioxidant phenolic acids and flavonoids. International Journal of Food Science and Technology, 2017, 52, 98-107.	1.3	46
32	Analysis of glycosylated flavonoids extracted from sweet-cherry stems, as antibacterial agents against pathogenic Escherichia coli isolates. Acta Biochimica Polonica, 2017, 64, 265-271.	0.3	24
33	Profiling of Polyphenol Composition and Antiradical Capacity of Erica cinerea. Antioxidants, 2017, 6, 72.	2.2	2
34	Rapid Separation of Indole Glucosinolates in Roots of Chinese Cabbage (Brassica rapaSubsp.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Journal of Analytical Chemistry, 2017, 2017, 1-7.	0.4	14
35	Phytochemical Composition and Antibacterial Activity of Hydroalcoholic Extracts ofPterospartum tridentatumandMentha pulegiumagainstStaphylococcus aureusIsolates. BioMed Research International, 2016, 2016, 1-11.	0.9	37
36	Effect of Harvest Year and Altitude on Nutritional and Biometric Characteristics of Blueberry Cultivars. Journal of Chemistry, 2016, 2016, 1-12.	0.9	20

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37	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. Waste Management, 2016, 48, 457-464.	3.7	95
38	Phytochemistry and activity against digestive pathogens of grape (Vitis vinifera L.) stem's (poly)phenolic extracts. LWT - Food Science and Technology, 2015, 61, 25-32.	2.5	42
39	Brassica Composition and Food Processing. , 2015, , 17-25.		12
40	Evaluation of the potential of squash pumpkin by-products (seeds and shell) as sources of antioxidant and bioactive compounds. Journal of Food Science and Technology, 2015, 52, 1008-1015.	1.4	51
41	Antimicrobial Activity of Isothiocyanates from Cruciferous Plants against Methicillin-Resistant Staphylococcus aureus (MRSA). International Journal of Molecular Sciences, 2014, 15, 19552-19561.	1.8	60
42	Antibacterial activity and synergistic effect between watercress extracts, 2-phenylethyl isothiocyanate and antibiotics against 11 isolates of Escherichia coli from clinical and animal source. Letters in Applied Microbiology, 2013, 57, 266-273.	1.0	28
43	Phytochemical characterization and antioxidant properties of baby-leaf watercress produced under organic production system. CYTA - Journal of Food, 2013, 11, 343-351.	0.9	54
44	Effects of agriculture production systems on nitrate and nitrite accumulation on babyâ€leaf salads. Food Science and Nutrition, 2013, 1, 3-7.	1.5	35
45	Evaluation of Biological Value and Appraisal of Polyphenols and Glucosinolates from Organic Baby-Leaf Salads as Antioxidants and Antimicrobials against Important Human Pathogenic Bacteria. Molecules, 2013, 18, 4651-4668.	1.7	17
46	Antimicrobial Susceptibility of Aeromonas Spp. Isolated from Pig Ileum Segments to Natural Isothiocyanates. Medicinal Chemistry, 2013, 9, 861-866.	0.7	5
47	Antibacterial Effects of Glucosinolate-Derived Hydrolysis Products Against Enterobacteriaceae and Enterococci Isolated from Pig Ileum Segments. Foodborne Pathogens and Disease, 2012, 9, 338-345.	0.8	12
48	GLUCOSINOLATE COMPOSITION OF BRASSICA IS AFFECTED BY POSTHARVEST, FOOD PROCESSING AND MYROSINASE ACTIVITY. Journal of Food Processing and Preservation, 2012, 36, 214-224.	0.9	27
49	First Study on Antimicriobial Activity and Synergy between Isothiocyanates and Antibiotics Against Selected Gram-Negative And Gram-Positive Pathogenic Bacteria From Clinical And Animal Source. Medicinal Chemistry, 2012, 8, 474-480.	0.7	23
50	Correlations between disease severity, glucosinolate profiles and total phenolics and Xanthomonas campestris pv. campestris inoculation of different Brassicaceae. Scientia Horticulturae, 2011, 129, 503-510.	1.7	37
51	Seasonal Effects on Bioactive Compounds and Antioxidant Capacity of Six Economically Important Brassica Vegetables. Molecules, 2011, 16, 6816-6832.	1.7	87
52	A seroepidemiological survey of Mycobacterium avium subsp. paratuberculosis in sheep from North of Portugal. Pesquisa Veterinaria Brasileira, 2010, 30, 903-908.	0.5	7
53	Antimicrobial Activity of Phenolics and Glucosinolate Hydrolysis Products and their Synergy with Streptomycin against Pathogenic Bacteria. Medicinal Chemistry, 2010, 6, 174-183.	0.7	145
54	Suppressing Potato Cyst Nematode, Globodera rostochiensis, with Extracts of Brassicacea Plants. American Journal of Potato Research, 2009, 86, 327-333.	0.5	37

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55	The antimicrobial effects of glucosinolates and their respective enzymatic hydrolysis products on bacteria isolated from the human intestinal tract. Journal of Applied Microbiology, 2009, 106, 2086-2095.	1.4	153
56	Initialin vitroevaluations of the antibacterial activities of glucosinolate enzymatic hydrolysis products against plant pathogenic bacteria. Journal of Applied Microbiology, 2009, 106, 2096-2105.	1.4	94
57	Levels and potential health impacts of nutritionally relevant phytochemicals in organic and conventional food production systems. , 2007, , 297-329.		4
58	Effects of post-harvest storage conditions on the levels of glucosinolates in broccoli sprouts (Brassica oleraceavar.italica) grown under different temperature regimes. Journal of Horticultural Science and Biotechnology, 2007, 82, 974-978.	0.9	5
59	Influence of Nitrogen and Sulfur Fertilization on the Mineral Composition of Broccoli Sprouts. Journal of Plant Nutrition, 2007, 30, 1035-1046.	0.9	12
60	Effect of nitrogen and sulfur fertilization on glucosinolates in the leaves and roots of broccoli sprouts (Brassica oleracea var.italica). Journal of the Science of Food and Agriculture, 2006, 86, 1512-1516.	1.7	102
61	Glucosinolate assessment in Brassica oleracea leaves by near-infrared spectroscopy. Journal of Agricultural Science, 2005, 143, 65-73.	0.6	25
62	Influence of Temperature and Ontogeny on the Levels of Glucosinolates in Broccoli (Brassica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 of Agricultural and Food Chemistry, 2002, 50, 6239-6244.	2.4	151
63	Genetic organisation of Iris yellow spot virus M RNA: indications for functional homology between the G (C) glycoproteins of tospoviruses and animal-infecting bunyaviruses. Archives of Virology, 2002, 147, 2313-2325.	0.9	31