

Elisabete B Carvalho

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6192950/publications.pdf>

Version: 2024-02-01

19
papers

1,087
citations

516215

16
h-index

794141

19
g-index

19
all docs

19
docs citations

19
times ranked

1503
citing authors

#	ARTICLE	IF	CITATIONS
1	Study of carbohydrate influence on proteinâ€“tannin aggregation by nephelometry. Food Chemistry, 2003, 81, 503-509.	4.2	190
2	Influence of Wine Pectic Polysaccharides on the Interactions between Condensed Tannins and Salivary Proteins. Journal of Agricultural and Food Chemistry, 2006, 54, 8936-8944.	2.4	123
3	Influence of the tannin structure on the disruption effect of carbohydrates on proteinâ€“tannin aggregates. Analytica Chimica Acta, 2004, 513, 135-140.	2.6	117
4	Isolation and Structural Characterization of New Acylated Anthocyaninâ€“Vinylâ€“Flavanol Pigments Occurring in Aging Red Wines. Journal of Agricultural and Food Chemistry, 2003, 51, 277-282.	2.4	102
5	Monochromatic light increases anthocyanin content during fruit development in bilberry. BMC Plant Biology, 2014, 14, 377.	1.6	68
6	Carotenoids and tocopherols in yellow and red raspberries. Food Chemistry, 2013, 139, 744-752.	4.2	66
7	Strategies for improving extracellular lipolytic enzyme production by <i>Thermus thermophilus</i> HB27. Bioresource Technology, 2009, 100, 3630-3637.	4.8	57
8	Application of flow nephelometry to the analysis of the influence of carbohydrates on proteinâ€“tannin interactions. Journal of the Science of Food and Agriculture, 2006, 86, 891-896.	1.7	48
9	H2O2, but not menadione, provokes a decrease in the ATP and an increase in the inosine levels in <i>Saccharomyces cerevisiae</i> . An experimental and theoretical approach. FEBS Journal, 2003, 270, 1578-1589.	0.2	47
10	A targeted metabolomics approach to understand differences in flavonoid biosynthesis in red and yellow raspberries. Plant Physiology and Biochemistry, 2013, 72, 79-86.	2.8	47
11	Carotenoid metabolism during bilberry (<i>Vaccinium myrtillus</i> L.) fruit development under different light conditions is regulated by biosynthesis and degradation. BMC Plant Biology, 2016, 16, 95.	1.6	44
12	Flow nephelometric analysis of proteinâ€“tannin interactions. Analytica Chimica Acta, 2004, 513, 97-101.	2.6	43
13	Nonsense Mutation Inside Anthocyanidin Synthase Gene Controls Pigmentation in Yellow Raspberry (<i>Rubus idaeus</i> L.). Frontiers in Plant Science, 2016, 7, 1892.	1.7	34
14	Anthocyanin biosynthesis in gerbera cultivar â€“Estelleâ€™ and its acyanic sport â€“Ivoryâ€™. Planta, 2015, 242, 601-611.	1.6	29
15	Assessment of Relevant Factors Influencing Lipolytic Enzyme Production by <i>Thermus thermophilus</i> HB27 in Laboratoryâ€“Scale Bioreactors. Chemical Engineering and Technology, 2009, 32, 606-612.	0.9	21
16	High-throughput carotenoid profiling using multivariate curve resolution. Analytical and Bioanalytical Chemistry, 2013, 405, 5075-5086.	1.9	20
17	Phytochemical analysis of salal berry (<i>Gaultheria shallon</i> Pursh.), a traditionally-consumed fruit from western North America with exceptionally high proanthocyanidin content. Phytochemistry, 2018, 147, 203-210.	1.4	13
18	Metabolite profiling in LCâ€“DAD using multivariate curve resolution: the alsace package for R. Metabolomics, 2015, 11, 143-154.	1.4	12

#	ARTICLE	IF	CITATIONS
19	Discovery of A-type procyanidin dimers in yellow raspberries by untargeted metabolomics and correlation based data analysis. Metabolomics, 2016, 12, 144.	1.4	6