Elisabete B Carvalho

List of Publications by Year
in descending order

19	1,087	516215 16	794141 19
papers	citations	h-index	g-index

19	19	19	1503
all docs	docs citations	times ranked	citing authors

#	ARTICLE	IF	CITATIONS
1	Phytochemical analysis of salal berry (Gaultheria shallon Pursh.), a traditionally-consumed fruit from western North America with exceptionally high proanthocyanidin content. Phytochemistry, 2018, 147, 203-210.	1.4	13
2	Nonsense Mutation Inside Anthocyanidin Synthase Gene Controls Pigmentation in Yellow Raspberry (Rubus idaeus L.). Frontiers in Plant Science, 2016, 7, 1892.	1.7	34
3	Discovery of A-type procyanidin dimers in yellow raspberries by untargeted metabolomics and correlation based data analysis. Metabolomics, 2016, 12, 144.	1.4	6
4	Carotenoid metabolism during bilberry (Vaccinium myrtillus L.) fruit development under different light conditions is regulated by biosynthesis and degradation. BMC Plant Biology, 2016, 16, 95.	1.6	44
5	Metabolite profiling in LCâ€“DAD using multivariate curve resolution: the alsace package for R. Metabolomics, 2015, 11, 143-154.	1.4	12
6	Anthocyanin biosynthesis in gerbera cultivar â€˜Estelleâ€™ and its acyanic sport â€˜Ivoryâ€™. Planta, 2015, 242, 601-611.	1.6	29
7	Monochromatic light increases anthocyanin content during fruit development in bilberry. BMC Plant Biology, 2014, 14, 377.	1.6	68
8	High-throughput carotenoid profiling using multivariate curve resolution. Analytical and Bioanalytical Chemistry, 2013, 405, 5075-5086.	1.9	20
9	Carotenoids and tocopherols in yellow and red raspberries. Food Chemistry, 2013, 139, 744-752.	4.2	66
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	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
12	Strategies for improving extracellular lipolytic enzyme production by Thermus thermophilus HB27. Bioresource Technology, 2009, 100, 3630-3637.	4.8	57
13	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
14	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
15	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
16	Flow nephelometric analysis of proteinâ€“tannin interactions. Analytica Chimica Acta, 2004, 513, 97-101.	2.6	43
17	Study of carbohydrate influence on proteinâ€“tannin aggregation by nephelometry. Food Chemistry, 2003, 81, 503-509.	4.2	190
18	H2O2, but not menadione, provokes a decrease in the ATP and an increase in the inosine levels in Saccharomyces cerevisiae. An experimental and theoretical approach. FEBS Journal, 2003, 270, 1578-1589.	0.2	47

#	Article	IF	Citations
19	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