

Paula Baptista

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.

113
papers

4,297
citations

33
h-index

64
g-index

118
ext. papers

4,908
ext. citations

4.5
avg, IF

5.4
L-index

#	Paper	IF	Citations
113	Pest categorisation of .. <i>EFSA Journal</i> , 2022 , 20, e07024	2.3	
112	Pest categorisation of .. <i>EFSA Journal</i> , 2022 , 20, e07023	2.3	1
111	Pest categorisation of f. sp. Tropical Race 4.. <i>EFSA Journal</i> , 2022 , 20, e07092	2.3	
110	Pest categorisation of .. <i>EFSA Journal</i> , 2022 , 20, e07088	2.3	
109	Pest categorisation of .. <i>EFSA Journal</i> , 2022 , 20, e07091	2.3	
108	Commodity risk assessment of bonsai plants from China consisting of grafted on .. <i>EFSA Journal</i> , 2022 , 20, e07077	2.3	0
107	Olive Fungal Epiphytic Communities Are Affected by Their Maturation Stage.. <i>Microorganisms</i> , 2022 , 10,	4.9	1
106	A novel molecular diagnostic method for the gut content analysis of <i>Philaenus</i> DNA.. <i>Scientific Reports</i> , 2022 , 12, 492	4.9	
105	Phylogenetic analysis and genetic diversity of the xylariaceous ascomycete <i>Biscogniauxia mediterranea</i> from cork oak forests in different bioclimates.. <i>Scientific Reports</i> , 2022 , 12, 2646	4.9	0
104	Mediterranean woody agroecosystems in a warming and drier climate: the importance of knowledge-based management. <i>Flora: Morphology, Distribution, Functional Ecology of Plants</i> , 2022 , 291, 152070	1.9	1
103	Distinguishing Allies from Enemies: A Way for a New Green Revolution. <i>Microorganisms</i> , 2022 , 10, 1048	4.9	0
102	Fruit-Associated Endophytes from Olive Cultivars with Different Levels of Resistance to Fruit Fly and Their Relationship with Pest Infestation. <i>Biology and Life Sciences Forum</i> , 2021 , 4, 9		
101	Promising Bacteria for Glyphosate Degradation. <i>Biology and Life Sciences Forum</i> , 2021 , 4, 82		
100	Understanding Fungal Communities of Olive Tree Leaves for Application to Climate Change Adaptation. <i>Biology and Life Sciences Forum</i> , 2021 , 4, 13		0
99	Characterization of Olive-Associated Fungi of Cultivars with Different Levels of Resistance to Anthracnose. <i>Biology and Life Sciences Forum</i> , 2021 , 4, 60		0
98	Bacteria could help ectomycorrhizae establishment under climate variations. <i>Mycorrhiza</i> , 2021 , 31, 395-404	3.3	2
97	Illuminating <i>Olea europaea</i> L. endophyte fungal community. <i>Microbiological Research</i> , 2021 , 245, 126693	3.3	6

96	Endophytic fungal community succession in reproductive organs of two olive tree cultivars with contrasting anthracnose susceptibilities. <i>Fungal Ecology</i> , 2021 , 49, 101003	4.1	1
95	Assessment of indoor air quality in geriatric environments of southwestern Europe. <i>Aerobiologia</i> , 2021 , 37, 139-153	2.4	5
94	Fatty Acid Composition from Olive Oils of Portuguese Centenarian Trees Is Highly Dependent on Olive Cultivar and Crop Year. <i>Foods</i> , 2021 , 10,	4.9	2
93	interactions between the ectomycorrhizal and the saprotroph fungi: morphological aspects and volatile production. <i>Mycology</i> , 2021 , 12, 216-229	3.7	0
92	Filamentous fungi as biocontrol agents in olive (<i>Olea europaea</i> L.) diseases: Mycorrhizal and endophytic fungi. <i>Crop Protection</i> , 2021 , 146, 105672	2.7	5
91	Cork Oak Forests Soil Bacteria: Potential for Sustainable Agroforest Production. <i>Microorganisms</i> , 2021 , 9,	4.9	1
90	Endophytic fungal community structure in olive orchards with high and low incidence of olive anthracnose. <i>Scientific Reports</i> , 2021 , 11, 689	4.9	2
89	Pest categorisation of .. <i>EFSA Journal</i> , 2021 , 19, e07022	2.3	
88	GxE Effects on Tocopherol Composition of Oils from Very Old and Genetically Diverse Olive Trees. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2020 , 97, 497-507	1.8	1
87	A Guild-Based Protocol to Target Potential Natural Enemies of (Hemiptera: Aphrophoridae), a Vector of (Xanthomonadaceae): A Case Study with Spiders in the Olive Grove. <i>Insects</i> , 2020 , 11,	2.8	4
86	Impact of plant genotype and plant habitat in shaping bacterial pathobiome: a comparative study in olive tree. <i>Scientific Reports</i> , 2020 , 10, 3475	4.9	11
85	Epiphytic and Endophytic Bacteria on Olive Tree Phyllosphere: Exploring Tissue and Cultivar Effect. <i>Microbial Ecology</i> , 2020 , 80, 145-157	4.4	22
84	Seeking for sensory differentiated olive oils? The urge to preserve old autochthonous olive cultivars. <i>Food Research International</i> , 2020 , 128, 108759	7	13
83	Chemical Characterization of Oleaster, <i>Olea europaea</i> var. <i>sylvestris</i> (Mill.) Lehr., Oils from Different Locations of Northeast Portugal. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 6414	2.6	2
82	Biological and Molecular Control Tools in Plant Defense. <i>Progress in Biological Control</i> , 2020 , 3-43	0.6	1
81	Cork Oak Endophytic Fungi as Potential Biocontrol Agents against and. <i>Journal of Fungi (Basel, Switzerland)</i> , 2020 , 6,	5.6	7
80	Populations and Host/Non-Host Plants of Spittlebugs Nymphs in Olive Orchards from Northeastern Portugal. <i>Insects</i> , 2020 , 11,	2.8	4
79	Screening the Olive Tree Phyllosphere: Search and Find Potential Antagonists Against pv.. <i>Frontiers in Microbiology</i> , 2020 , 11, 2051	5.7	2

78	Differences in the Endophytic Microbiome of Olive Cultivars Infected by across Seasons. <i>Pathogens</i> , 2020 , 9,	4.5	18
77	The Influence of Endophytes on Cork Oak Forests Under a Changing Climate 2019 , 250-274		1
76	Climatic impacts on the bacterial community profiles of cork oak soils. <i>Applied Soil Ecology</i> , 2019 , 143, 89-97	5	12
75	Nutritional and Nutraceutical Composition of Pansies (<i>Viola Wittrockiana</i>) During Flowering. <i>Journal of Food Science</i> , 2019 , 84, 490-498	3.4	8
74	Bacterial disease induced changes in fungal communities of olive tree twigs depend on host genotype. <i>Scientific Reports</i> , 2019 , 9, 5882	4.9	22
73	Olive Anthracnose and Its Management by Fungal Endophytes: An Overview 2019 , 253-269		
72	Ancient olive trees as a source of olive oils rich in phenolic compounds. <i>Food Chemistry</i> , 2019 , 276, 231-289		13
71	Modeling the interactions among phytopathogens and phyllosphere microorganisms for the biological disease control of <i>Olea europaea</i> L. <i>Mathematical Biosciences</i> , 2019 , 308, 42-58	3.9	1
70	Endophytic and Epiphytic Phyllosphere Fungal Communities Are Shaped by Different Environmental Factors in a Mediterranean Ecosystem. <i>Microbial Ecology</i> , 2018 , 76, 668-679	4.4	59
69	Ectomycorrhizal fungal diversity and community structure associated with cork oak in different landscapes. <i>Mycorrhiza</i> , 2018 , 28, 357-368	3.9	13
68	Effect of olive trees density on the quality and composition of olive oil from cv. Arbequina. <i>Scientia Horticulturae</i> , 2018 , 238, 222-233	4.1	23
67	Detection of <i>Bactrocera oleae</i> (Diptera: Tephritidae) DNA in the gut of the soil species <i>Pseudoophonus rufipes</i> (Coleoptera: Carabidae). <i>Spanish Journal of Agricultural Research</i> , 2018 , 16, e1007 ¹¹		2
66	Antimicrobial activity of endophytic fungi from olive tree leaves. <i>World Journal of Microbiology and Biotechnology</i> , 2017 , 33, 46	4.4	44
65	Fungal community in olive fruits of cultivars with different susceptibilities to anthracnose and selection of isolates to be used as biocontrol agents. <i>Biological Control</i> , 2017 , 110, 1-9	3.8	22
64	Mycorrhization of Fagaceae Forests Within Mediterranean Ecosystems 2017 , 75-97		3
63	Fungal endophyte communities in above- and belowground olive tree organs and the effect of season and geographic location on their structures. <i>Fungal Ecology</i> , 2016 , 20, 193-201	4.1	51
62	Identification of leaf volatiles from olive (<i>Olea europaea</i>) and their possible role in the ovipositional preferences of olive fly, <i>Bactrocera oleae</i> (Rossi) (Diptera: Tephritidae). <i>Phytochemistry</i> , 2016 , 121, 11-9	4	21
61	Impact of a natural soil salinity gradient on fungal endophytes in wild barley (<i>Hordeum maritimum</i> With.). <i>World Journal of Microbiology and Biotechnology</i> , 2016 , 32, 184	4.4	9

60	Co-ingestion of amatoxins and isoxazoles-containing mushrooms and successful treatment: A case report. <i>Toxicon</i> , 2015 , 103, 55-9	2.8	13
59	Determination of amatoxins and phallotoxins in <i>Amanita phalloides</i> mushrooms from northeastern Portugal by HPLC-DAD-MS. <i>Mycologia</i> , 2015 , 107, 679-87	2.4	18
58	Physico-chemical characteristics of olive leaves and fruits and their relation with <i>Bactrocera oleae</i> (Rossi) cultivar oviposition preference. <i>Scientia Horticulturae</i> , 2015 , 194, 208-214	4.1	12
57	Revalorization of spent coffee residues by a direct agronomic approach. <i>Food Research International</i> , 2015 , 73, 190-196	7	38
56	YEAST dynamics during the natural fermentation process of table olives (Negrinha de Freixo cv.). <i>Food Microbiology</i> , 2015 , 46, 582-586	6	25
55	Plant-mediated effects on entomopathogenic fungi: how the olive tree influences fungal enemies of the olive moth, <i>Prays oleae</i> . <i>BioControl</i> , 2015 , 60, 93-102	2.3	1
54	Soil DNA pyrosequencing and fruitbody surveys reveal contrasting diversity for various fungal ecological guilds in chestnut orchards. <i>Environmental Microbiology Reports</i> , 2015 , 7, 946-54	3.7	19
53	Olive Volatiles from Portuguese Cultivars Cobransa, Madural and Verdeal Transmontana: Role in Oviposition Preference of <i>Bactrocera oleae</i> (Rossi) (Diptera: Tephritidae). <i>PLoS ONE</i> , 2015 , 10, e0125070	3.7	27
52	Improvement of vegetables elemental quality by espresso coffee residues. <i>Food Chemistry</i> , 2014 , 148, 294-9	8.5	25
51	Oxidative stress response of <i>Beauveria bassiana</i> to Bordeaux mixture and its influence on fungus growth and development. <i>Pest Management Science</i> , 2014 , 70, 1220-7	4.6	15
50	Non-targeted and targeted analysis of wild toxic and edible mushrooms using gas chromatography-ion trap mass spectrometry. <i>Talanta</i> , 2014 , 118, 292-303	6.2	23
49	Antioxidant activity and bioactive compounds of lettuce improved by espresso coffee residues. <i>Food Chemistry</i> , 2014 , 145, 95-101	8.5	25
48	Volatile biomarkers for wild mushrooms species discrimination. <i>Food Research International</i> , 2013 , 54, 186-194	7	61
47	Application of response surface methodology for obtaining lettuce (<i>Lactuca sativa</i> L.) by-products extracts with high antioxidative properties. <i>Industrial Crops and Products</i> , 2013 , 44, 622-629	5.9	12
46	A new effective assay to detect antimicrobial activity of filamentous fungi. <i>Microbiological Research</i> , 2013 , 168, 1-5	5.3	19
45	Effect of soil tillage on natural occurrence of fungal entomopathogens associated to <i>Prays oleae</i> Bern.. <i>Scientia Horticulturae</i> , 2013 , 159, 190-196	4.1	11
44	<i>Arbutus unedo</i> L. leaves as source of phytochemicals with bioactive properties. <i>Industrial Crops and Products</i> , 2012 , 37, 473-478	5.9	34
43	Effect of competitive interactions between ectomycorrhizal and saprotrophic fungi on <i>Castanea sativa</i> performance. <i>Mycorrhiza</i> , 2012 , 22, 41-9	3.9	15

42	Characterization of <i>Ficus carica</i> L. cultivars by DNA and secondary metabolite analysis: Is genetic diversity reflected in the chemical composition?. <i>Food Research International</i> , 2012 , 49, 710-719	7	20
41	Genetic diversity of Portuguese <i>Arbutus unedo</i> L. populations using leaf traits and molecular markers: An approach for conservation purposes. <i>Scientia Horticulturae</i> , 2012 , 142, 57-67	4.1	13
40	Guttation droplets of the edible mushroom <i>Suillus bovinus</i> as a new source of natural antioxidants. <i>Scientia Horticulturae</i> , 2012 , 148, 89-92	4.1	1
39	Espresso coffee residues: a valuable source of unextracted compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7777-84	5.7	125
38	Tolerance and bioaccumulation of copper by the entomopathogen <i>Beauveria bassiana</i> (Bals.-Criv.) Vuill. exposed to various copper-based fungicides. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2012 , 89, 53-60	2.7	6
37	Fungal diversity associated to the olive moth, <i>Prays Oleae</i> bernard: a survey for potential entomopathogenic fungi. <i>Microbial Ecology</i> , 2012 , 63, 964-74	4.4	28
36	Carotenoids of lettuce (<i>Lactuca sativa</i> L.) grown on soil enriched with spent coffee grounds. <i>Molecules</i> , 2012 , 17, 1535-47	4.8	54
35	Optimization of DNA extraction for RAPD and ISSR analysis of <i>Arbutus unedo</i> L. Leaves. <i>International Journal of Molecular Sciences</i> , 2011 , 12, 4156-64	6.3	15
34	Influence of strawberry tree (<i>Arbutus unedo</i> L.) fruit ripening stage on chemical composition and antioxidant activity. <i>Food Research International</i> , 2011 , 44, 1401-1407	7	41
33	Comparative antihemolytic and radical scavenging activities of strawberry tree (<i>Arbutus unedo</i> L.) leaf and fruit. <i>Food and Chemical Toxicology</i> , 2011 , 49, 2285-91	4.7	80
32	Signaling in Ectomycorrhizal Symbiosis Establishment. <i>Soil Biology</i> , 2011 , 157-175	1	1
31	Viability of <i>Beauveria bassiana</i> isolates after storage under several preservation methods. <i>Annals of Microbiology</i> , 2011 , 61, 339-344	3.2	13
30	Volatile profile of <i>Arbutus unedo</i> L. fruits through ripening stage. <i>Food Chemistry</i> , 2011 , 128, 667-673	8.5	22
29	Chemometric classification of several olive cultivars from Trás-os-Montes region (northeast of Portugal) using artificial neural networks. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2011 , 105, 65-73	3.8	17
28	Diversity and fruiting pattern of macrofungi associated with chestnut (<i>Castanea sativa</i>) in the Trás-os-Montes region (Northeast Portugal). <i>Fungal Ecology</i> , 2010 , 3, 9-19	4.1	43
27	Fatty acid composition of wild edible mushrooms species: A comparative study. <i>Microchemical Journal</i> , 2009 , 93, 29-35	4.8	90
26	Phenolic acids determination by HPLC-DAD-ESI/MS in sixteen different Portuguese wild mushrooms species. <i>Food and Chemical Toxicology</i> , 2009 , 47, 1076-9	4.7	189
25	Scavenging capacity of strawberry tree (<i>Arbutus unedo</i> L.) leaves on free radicals. <i>Food and Chemical Toxicology</i> , 2009 , 47, 1507-11	4.7	52

24	Tolerance and stress response of <i>Macrolepiota procera</i> to nickel. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7145-52	5.7	34
23	Chemical composition and biological properties of portuguese wild mushrooms: a comprehensive study. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3856-62	5.7	154
22	Wild and commercial mushrooms as source of nutrients and nutraceuticals. <i>Food and Chemical Toxicology</i> , 2008 , 46, 2742-7	4.7	271
21	Correlation between the pattern volatiles and the overall aroma of wild edible mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 1704-12	5.7	101
20	<i>Leucopaxillus giganteus</i> mycelium: effect of nitrogen source on organic acids and alkaloids. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4769-74	5.7	16
19	Comparative study of phytochemicals and antioxidant potential of wild edible mushroom caps and stipes. <i>Food Chemistry</i> , 2008 , 110, 47-56	8.5	71
18	Optimization of the determination of tocopherols in <i>Agaricus</i> sp. edible mushrooms by a normal phase liquid chromatographic method. <i>Food Chemistry</i> , 2008 , 110, 1046-50	8.5	43
17	Antioxidant activity of <i>Agaricus</i> sp. mushrooms by chemical, biochemical and electrochemical assays. <i>Food Chemistry</i> , 2008 , 111, 61-66	8.5	157
16	Comparative study on free amino acid composition of wild edible mushroom species. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10973-9	5.7	33
15	Effect of fruiting body maturity stage on chemical composition and antimicrobial activity of <i>Lactarius</i> sp. mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8766-71	5.7	72
14	Validation of an electrothermal atomization atomic absorption spectrometry method for quantification of total chromium and chromium(VI) in wild mushrooms and underlying soils. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7192-8	5.7	28
13	Fatty acid and sugar compositions, and nutritional value of five wild edible mushrooms from Northeast Portugal. <i>Food Chemistry</i> , 2007 , 105, 140-145	8.5	151
12	Free-radical scavenging capacity and reducing power of wild edible mushrooms from northeast Portugal: Individual cap and stipe activity. <i>Food Chemistry</i> , 2007 , 100, 1511-1516	8.5	404
11	Total phenols, ascorbic acid, β -carotene and lycopene in Portuguese wild edible mushrooms and their antioxidant activities. <i>Food Chemistry</i> , 2007 , 103, 413-419	8.5	336
10	Antimicrobial activity and bioactive compounds of Portuguese wild edible mushrooms methanolic extracts. <i>European Food Research and Technology</i> , 2007 , 225, 151-156	3.4	129
9	Involvement of reactive oxygen species during early stages of ectomycorrhiza establishment between <i>Castanea sativa</i> and <i>Pisolithus tinctorius</i> . <i>Mycorrhiza</i> , 2007 , 17, 185-193	3.9	67
8	Screening of antioxidant compounds during sprouting of <i>Brassica oleracea</i> L. var. <i>costata</i> DC. <i>Combinatorial Chemistry and High Throughput Screening</i> , 2007 , 10, 377-86	1.3	27
7	Effect of <i>Lactarius piperatus</i> fruiting body maturity stage on antioxidant activity measured by several biochemical assays. <i>Food and Chemical Toxicology</i> , 2007 , 45, 1731-7	4.7	171

6	Phenolic compounds, organic acids profiles and antioxidative properties of beefsteak fungus (<i>Fistulina hepatica</i>). <i>Food and Chemical Toxicology</i> , 2007 , 45, 1805-13	4-7	80
5	Effects of conservation treatment and cooking on the chemical composition and antioxidant activity of Portuguese wild edible mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4781-8	5-7	120
4	Contents of carboxylic acids and two phenolics and antioxidant activity of dried portuguese wild edible mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8530-7	5-7	67
3	Quantitation of nine organic acids in wild mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3626-30	5-7	66
2	Effect of the conservation procedure on the contents of phenolic compounds and organic acids in chanterelle (<i>Cantharellus cibarius</i>) mushroom. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4925-31	5-7	78
1	Olive oil characteristics of eleven cultivars produced in a high-density grove in Valladolid province (Spain). <i>European Food Research and Technology</i> , 1	3-4	1