

Ana-Teresa Serra

List of Publications by Year in descending order

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47
papers

2,008
citations

218592

26
h-index

243529

44
g-index

47
all docs

47
docs citations

47
times ranked

3418
citing authors

#	ARTICLE	IF	CITATIONS
1	Anti-inflammatory Effect of Rosmarinic Acid and an Extract of <i>Rosmarinus officinalis</i> in Rat Models of Local and Systemic Inflammation. <i>Basic and Clinical Pharmacology and Toxicology</i> , 2015, 116, 398-413.	1.2	193
2	Identification of bioactive response in traditional cherries from Portugal. <i>Food Chemistry</i> , 2011, 125, 318-325.	4.2	125
3	Characterization of traditional and exotic apple varieties from Portugal. Part 1 – Nutritional, phytochemical and sensory evaluation. <i>Journal of Functional Foods</i> , 2010, 2, 35-45.	1.6	97
4	Processing cherries (<i>Prunus avium</i>) using supercritical fluid technology. Part 1: Recovery of extract fractions rich in bioactive compounds. <i>Journal of Supercritical Fluids</i> , 2010, 55, 184-191.	1.6	94
5	Adaptable stirred-tank culture strategies for large scale production of multicellular spheroid-based tumor cell models. <i>Journal of Biotechnology</i> , 2016, 221, 118-129.	1.9	92
6	Microencapsulation of oregano essential oil in starch-based materials using supercritical fluid technology. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 140-145.	2.7	90
7	In vitro evaluation of olive- and grape-based natural extracts as potential preservatives for food. <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 311-319.	2.7	87
8	Evaluation of <i>Opuntia</i> spp. derived products as antiproliferative agents in human colon cancer cell line (HT29). <i>Food Research International</i> , 2013, 54, 892-901.	2.9	82
9	Evaluation of cardiovascular protective effect of different apple varieties – Correlation of response with composition. <i>Food Chemistry</i> , 2012, 135, 2378-2386.	4.2	76
10	Evaluating the effect of chitosan layer on bioaccessibility and cellular uptake of curcumin nanoemulsions. <i>Journal of Food Engineering</i> , 2019, 243, 89-100.	2.7	73
11	Evaluating the behaviour of curcumin nanoemulsions and multilayer nanoemulsions during dynamic in vitro digestion. <i>Journal of Functional Foods</i> , 2018, 48, 605-613.	1.6	70
12	Effect of the matrix system in the delivery and in vitro bioactivity of microencapsulated Oregano essential oil. <i>Journal of Food Engineering</i> , 2012, 110, 190-199.	2.7	67
13	Antimicrobial activity of lavandin essential oil formulations against three pathogenic food-borne bacteria. <i>Industrial Crops and Products</i> , 2013, 42, 243-250.	2.5	65
14	Characterization of traditional and exotic apple varieties from Portugal. Part 2 – Antioxidant and antiproliferative activities. <i>Journal of Functional Foods</i> , 2010, 2, 46-53.	1.6	63
15	Targeting Colorectal Cancer Proliferation, Stemness and Metastatic Potential Using Brassicaceae Extracts Enriched in Isothiocyanates: A 3D Cell Model-Based Study. <i>Nutrients</i> , 2017, 9, 368.	1.7	50
16	Antioxidant Capacity of Macaronesian Traditional Medicinal Plants. <i>Molecules</i> , 2010, 15, 2576-2592.	1.7	43
17	Comparison between polyphenol profile and bioactive response in blackthorn (<i>Prunus spinosa</i> L.) genotypes from north Serbia-from raw data to PCA analysis. <i>Food Chemistry</i> , 2020, 302, 125373.	4.2	42
18	Proanthocyanidin Accumulation and Biosynthesis Are Modulated by the Irrigation Regime in Tempranillo Seeds. <i>International Journal of Molecular Sciences</i> , 2014, 15, 11862-11877.	1.8	39

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19	Microencapsulation of Î±-tocopherol with zein and Î²-cyclodextrin using spray drying for colour stability and shelf-life improvement of fruit beverages. <i>RSC Advances</i> , 2017, 7, 32065-32075.	1.7	39
20	Identification of functional compounds in baru (<i>Dipteryx alata</i> Vog.) nuts: Nutritional value, volatile and phenolic composition, antioxidant activity and antiproliferative effect. <i>Food Research International</i> , 2020, 131, 109026.	2.9	38
21	Bioactivity, bioavailability, and gut microbiota transformations of dietary phenolic compounds: implications for COVID-19. <i>Journal of Nutritional Biochemistry</i> , 2021, 97, 108787.	1.9	37
22	Recovery of antioxidant and antiproliferative compounds from watercress using pressurized fluid extraction. <i>RSC Advances</i> , 2016, 6, 30905-30918.	1.7	36
23	Protective Effect of a (Poly)phenol-Rich Extract Derived from Sweet Cherries Culls against Oxidative Cell Damage. <i>Molecules</i> , 2016, 21, 406.	1.7	35
24	Processing cherries (<i>Prunus avium</i>) using supercritical fluid technology. Part 2. Evaluation of SCF extracts as promising natural chemotherapeutic agents. <i>Journal of Supercritical Fluids</i> , 2011, 55, 1007-1013.	1.6	34
25	Protective effects of a blueberry extract in acute inflammation and collagen-induced arthritis in the rat. <i>Biomedicine and Pharmacotherapy</i> , 2016, 83, 1191-1202.	2.5	33
26	Characterization by liquid chromatography-mass spectrometry and antioxidant activity of an ethanolic extract of <i>Inula viscosa</i> leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 156, 297-306.	1.4	30
27	Polymethoxylated Flavones Target Cancer Stemness and Improve the Antiproliferative Effect of 5-Fluorouracil in a 3D Cell Model of Colorectal Cancer. <i>Nutrients</i> , 2019, 11, 326.	1.7	30
28	Polymethoxylated Flavones from Orange Peels Inhibit Cell Proliferation in a 3D Cell Model of Human Colorectal Cancer. <i>Nutrition and Cancer</i> , 2018, 70, 257-266.	0.9	27
29	Portuguese winemaking residues as a potential source of natural anti-adenoviral agents. <i>International Journal of Food Sciences and Nutrition</i> , 2010, 61, 357-368.	1.3	25
30	Impact of Drying Processes on the Nutritional Composition, Volatile Profile, Phytochemical Content and Bioactivity of <i>Salicornia ramosissima</i> J. Woods. <i>Antioxidants</i> , 2021, 10, 1312.	2.2	23
31	Combined hydrothermal pre-treatment and enzymatic hydrolysis of corn fibre: Production of ferulic acid extracts and assessment of their antioxidant and antiproliferative properties. <i>Industrial Crops and Products</i> , 2021, 170, 113731.	2.5	20
32	Further Evidence of Possible Therapeutic Uses of <i>Sambucus nigra</i> L. Extracts by the Assessment of the In Vitro and In Vivo Anti-Inflammatory Properties of Its PLGA and PCL-Based Nanoformulations. <i>Pharmaceutics</i> , 2020, 12, 1181.	2.0	19
33	Anti-inflammatory Effects of Persimmon (<i>Diospyros kaki</i> L.) in Experimental Rodent Rheumatoid Arthritis. <i>Journal of Dietary Supplements</i> , 2020, 17, 663-683.	1.4	18
34	Bioactive compounds from endemic plants of Southwest Portugal: Inhibition of acetylcholinesterase and radical scavenging activities. <i>Pharmaceutical Biology</i> , 2012, 50, 239-246.	1.3	15
35	Nobiletin Alone or in Combination with Cisplatin Decreases the Viability of Anaplastic Thyroid Cancer Cell Lines. <i>Nutrition and Cancer</i> , 2020, 72, 352-363.	0.9	13
36	A way to prepare a liposoluble natural pink colourant. <i>Green Chemistry</i> , 2015, 17, 1510-1518.	4.6	12

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37	Phenolic compounds from <i>Nerium oleander</i> leaves: microwave assisted extraction, characterization, antiproliferative and cytotoxic activities. <i>Food and Function</i> , 2020, 11, 6319-6331.	2.1	12
38	A Single Dose of Marine <i>Chlorella vulgaris</i> Increases Plasma Concentrations of Lutein, β -Carotene and Zeaxanthin in Healthy Male Volunteers. <i>Antioxidants</i> , 2021, 10, 1164.	2.2	11
39	A Newfangled Collagenase Inhibitor Topical Formulation Based on Ethosomes with <i>Sambucus nigra</i> L. Extract. <i>Pharmaceuticals</i> , 2021, 14, 467.	1.7	9
40	Biocompatible locust bean gum as mesoporous carriers for naproxen delivery. <i>Materials Chemistry and Physics</i> , 2020, 239, 121973.	2.0	8
41	Broa, an Ethnic Maize Bread, as a Source of Phenolic Compounds. <i>Antioxidants</i> , 2021, 10, 672.	2.2	8
42	Antiproliferative Effect of Colonic Fermented Phenolic Compounds from Jaboticaba (<i>Myrciaria</i>) Tj ETQqO 0 0 rgBT /Qverlock 10 Tf 50 542	1.7	8
43	LC-DAD-ESI-MS/MS analysis and cytotoxic and antiproliferative effects of chlorogenic acid derivative rich extract from <i>Nerium oleander</i> L. pink flowers. <i>Food and Function</i> , 2021, 12, 3624-3634.	2.1	6
44	Scalable Culture Strategies for the Expansion of Patient-Derived Cancer Stem Cell Lines. <i>Stem Cells International</i> , 2019, 2019, 1-7.	1.2	4
45	Using High-Pressure Technology to Develop Antioxidant-Rich Extracts from Bravo de Esmolfe Apple Residues. <i>Antioxidants</i> , 2021, 10, 1469.	2.2	4
46	Hairy root cultures of <i>Cynara cardunculus</i> L. as a valuable source of hydroxycinnamic acid compounds. <i>Plant Cell, Tissue and Organ Culture</i> , 2021, 147, 37-47.	1.2	3
47	Phytochemical Profile of <i>Opuntia ficus-indica</i> (L.) Mill Fruits (cv. $\hat{\text{O}}\text{rito}\hat{\text{E}}^{\text{TM}}$) Stored at Different Conditions. <i>Foods</i> , 2022, 11, 160.	1.9	3