

Miguel Vilas-Boas

List of Publications by Year in descending order

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57
papers

3,116
citations

186209

28
h-index

161767

54
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57
all docs

57
docs citations

57
times ranked

3856
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	4.2	528
2	Antioxidant activity of <i>Agaricus</i> sp. mushrooms by chemical, biochemical and electrochemical assays. <i>Food Chemistry</i> , 2008, 111, 61-66.	4.2	205
3	Standard methods for <i>Apis mellifera</i> propolis research. <i>Journal of Apicultural Research</i> , 2019, 58, 1-49.	0.7	173
4	Phenolic Profiling of Portuguese Propolis by LC-MS Spectrometry: Uncommon Propolis Rich in Flavonoid Glycosides. <i>Phytochemical Analysis</i> , 2013, 24, 309-318.	1.2	163
5	An electronic tongue taste evaluation: Identification of goat milk adulteration with bovine milk. <i>Sensors and Actuators B: Chemical</i> , 2009, 136, 209-217.	4.0	162
6	Phenolic characterization of Northeast Portuguese propolis: usual and unusual compounds. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 396, 887-897.	1.9	149
7	New Insights into the Structure and Properties of Electroactive Polymer Films Derived from [Ni(salen)]. <i>Inorganic Chemistry</i> , 1997, 36, 4919-4929.	1.9	136
8	Chemical, biochemical and electrochemical assays to evaluate phytochemicals and antioxidant activity of wild plants. <i>Food Chemistry</i> , 2011, 127, 1600-1608.	4.2	128
9	Electrochemical Characterization of a Novel Salen-Type Modified Electrode. <i>Journal of Physical Chemistry B</i> , 1998, 102, 8533-8540.	1.2	102
10	Flavonoid Composition and Antitumor Activity of Bee Bread Collected in Northeast Portugal. <i>Molecules</i> , 2017, 22, 248.	1.7	94
11	Electrochemical and X-ray studies of nickel(II) Schiff base complexes derived from salicylaldehyde. <i>Polyhedron</i> , 2000, 19, 655-664.	1.0	91
12	Chemical characterization, antioxidant, anti-inflammatory and cytotoxic properties of bee venom collected in Northeast Portugal. <i>Food and Chemical Toxicology</i> , 2016, 94, 172-177.	1.8	89
13	Honey Volatiles as a Fingerprint for Botanical Origin—A Review on their Occurrence on Monofloral Honeys. <i>Molecules</i> , 2020, 25, 374.	1.7	71
14	Effect of microwave heating with different exposure times on physical and chemical parameters of olive oil. <i>Food and Chemical Toxicology</i> , 2009, 47, 92-97.	1.8	69
15	Electrochemical Behavior of a New Precursor for the Design of Poly[Ni(salen)]-Based Modified Electrodes. <i>Langmuir</i> , 2003, 19, 7460-7468.	1.6	67
16	An electronic tongue for honey classification. <i>Mikrochimica Acta</i> , 2008, 163, 97-102.	2.5	67
17	Phenolic quantification and botanical origin of Portuguese propolis. <i>Industrial Crops and Products</i> , 2013, 49, 805-812.	2.5	63
18	Evaluation of the antioxidant properties of diarylamines in the benzo[b]thiophene series by free radical scavenging activity and reducing power. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2006, 16, 1384-1387.	1.0	60

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19	Spectroelectrochemical Characterisation of poly[Ni(saltMe)]-Modified Electrodes. Chemistry - A European Journal, 2001, 7, 139-150.	1.7	59
20	From the hive to the table: Nutrition value, digestibility and bioavailability of the dietary phytochemicals present in the bee pollen and bee bread. Trends in Food Science and Technology, 2021, 109, 464-481.	7.8	55
21	In Vitro Evaluation of Portuguese Propolis and Floral Sources for Antiprotozoal, Antibacterial and Antifungal Activity. Phytotherapy Research, 2014, 28, 437-443.	2.8	46
22	Assessment of Bioactive Compounds under Simulated Gastrointestinal Digestion of Bee Pollen and Bee Bread: Bioaccessibility and Antioxidant Activity. Antioxidants, 2021, 10, 651.	2.2	44
23	Potentialities of beebread as a food supplement and source of nutraceuticals: Botanical origin, nutritional composition and antioxidant activity. Journal of Apicultural Research, 2017, 56, 219-230.	0.7	41
24	Spectroelectrochemical characterisation of copper salen-based polymer-modified electrodes. Electrochimica Acta, 2005, 51, 304-314.	2.6	38
25	Production of chitosan-based biodegradable active films using bio-waste enriched with polyphenol propolis extract envisaging food packaging applications. International Journal of Biological Macromolecules, 2022, 213, 486-497.	3.6	38
26	A Combined Electrochemical Quartz-Crystal Microbalance Probe Beam Deflection (EQCM-PBD) Study of Solvent and Ion Transfers at a Poly[Ni(saltMe)]-Modified Electrode During Redox Switching. Chemistry - A European Journal, 2000, 6, 1160-1167.	1.7	37
27	A Proposal for Physicochemical Standards and Antioxidant Activity of Portuguese Propolis. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1729-1741.	0.8	36
28	Chemical composition and antimicrobial activity of hydrodistilled oil from juniper berries. Industrial Crops and Products, 2018, 124, 878-884.	2.5	32
29	Cytotoxicity of Portuguese Propolis: The Proximity of the <i>In Vitro</i> Doses for Tumor and Normal Cell Lines. BioMed Research International, 2014, 2014, 1-7.	0.9	29
30	Description of the volatile fraction of Erica honey from the northwest of the Iberian Peninsula. Food Chemistry, 2021, 336, 127758.	4.2	28
31	Phenolic composition and antioxidant activity assessment of southeastern and south Brazilian propolis. Journal of Apicultural Research, 2017, 56, 21-31.	0.7	25
32	Chemical composition, antioxidant activity, and diuretic effect of Moroccan fresh bee pollen in rats. Veterinary World, 2020, 13, 1251-1261.	0.7	23
33	Oxidation of ferrocene derivatives at a poly[Ni(saltMe)] modified electrode. Journal of Electroanalytical Chemistry, 2002, 538-539, 47-58.	1.9	19
34	In Vitro Interactions of Moroccan Propolis Phytochemicals on Human Tumor Cell Lines and Anti-Inflammatory Properties. Biomolecules, 2019, 9, 315.	1.8	17
35	Honeybee Venom Synergistically Enhances the Cytotoxic Effect of CNS Drugs in HT-29 Colon and MCF-7 Breast Cancer Cell Lines. Pharmaceutics, 2022, 14, 511.	2.0	17
36	Is honey able to potentiate the antioxidant and cytotoxic properties of medicinal plants consumed as infusions for hepatoprotective effects?. Food and Function, 2015, 6, 1435-1442.	2.1	13

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37	A Combined Electrochemical Quartz-Crystal Microbalance Probe Beam Deflection (EQCM-PBD) Study of Solvent and Ion Transfers at a Poly[Ni(saltMe)]-Modified Electrode During Redox Switching. <i>Chemistry - A European Journal</i> , 2000, 6, 1160-1167.	1.7	11
38	Volatile Profile of Portuguese Monofloral honeys: Significance in Botanical Origin Determination. <i>Molecules</i> , 2021, 26, 4970.	1.7	11
39	Performance of green and conventional techniques for the optimal extraction of bioactive compounds in bee pollen. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3490-3502.	1.3	11
40	Potentiating effects of honey on antioxidant properties of lemon-flavoured black tea. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 230-234.	1.3	10
41	Insights in the antioxidant activity of diarylamines from the 2,3-dimethylbenzo[b]thiophene through the redox profile. <i>Journal of Electroanalytical Chemistry</i> , 2009, 628, 43-47.	1.9	9
42	Serra da Estrela cheese's free amino acids profiles by UPLC-DAD-MS/MS and their application for cheese origin assessment. <i>Food Research International</i> , 2019, 126, 108729.	2.9	7
43	A First Approach to the Chemical Composition and Antioxidant Potential of Guinea-Bissau Propolis. <i>Natural Product Communications</i> , 2019, 14, 1934578X1984413.	0.2	6
44	Arbutus Unedo Honey and Propolis Ameliorate Acute Kidney Injury, Acute Liver Injury, and Proteinuria via Hypoglycemic and Antioxidant Activity in Streptozotocin-Treated Rats. <i>Cellular Physiology and Biochemistry</i> , 2022, 56, 66-81.	1.1	6
45	Antioxidant activity of aminodiarylamines in the thieno[3,2- <i>b</i>]pyridine series: radical scavenging activity, lipid peroxidation inhibition and redox profile. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2014, 29, 311-316.	2.5	5
46	A voltammetric tool for the evaluation of propolis antioxidant activity. <i>European Food Research and Technology</i> , 2016, 242, 1393-1401.	1.6	5
47	Impact of traditional and modern beekeeping technologies on the quality of honey of Guinea-Bissau. <i>Journal of Apicultural Research</i> , 2018, 57, 406-417.	0.7	4
48	Chemical, Cytotoxic, and Anti-Inflammatory Assessment of Honey Bee Venom from <i>Apis mellifera intermissa</i> . <i>Antibiotics</i> , 2021, 10, 1514.	1.5	4
49	Assessing the performance of analytical methods for propolis – A collaborative trial by the international honey commission. <i>Journal of Apicultural Research</i> , 2023, 62, 542-555.	0.7	4
50	Improvements To The Regulations On Organic Farming To Facilitate The Practice Of Organic Beekeeping. <i>Bee World</i> , 2014, 91, 58-61.	0.3	2
51	Spectroelectrochemical Characterisation of poly[Ni(saltMe)]-Modified Electrodes. , 2001, 7, 139.		2
52	Harmonização de metodologias de análise da própolis. <i>Revista De Ciências Agrárias</i> , 2017, 40, 208-215.	0.2	2
53	Chemical profile from the head of <i>Vespa velutina</i> and <i>V. crabro</i> . <i>Apidologie</i> , 2021, 52, 548-560.	0.9	1
54	Avaliação do perfil de açúcares do mel de rosmaninho Português. <i>Revista De Ciências Agrárias</i> , 2017, 40, S195-S202.	0.2	1

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55	Assessment of the In Vivo and In Vitro Release of Chemical Compounds from Vespa velutina. <i>Molecules</i> , 2021, 26, 6769.	1.7	1
56	Dataset on free amino acids contents of Serra da Estrela PDO cheeses determined by UPLC-DAD-MS/MS. <i>Data in Brief</i> , 2020, 28, 104908.	0.5	0
57	Caracterização qumica e propriedades bioativas de amostras de veneno de abelha obtidas no Nordeste de Portugal. <i>Revista De Cincias Agrrias</i> , 2017, 40, S230-S235.	0.2	0