

# 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  
g-index

57  
all docs

57  
docs citations

57  
times ranked

3856  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Honeybee Venom Synergistically Enhances the Cytotoxic Effect of CNS Drugs in HT-29 Colon and MCF-7 Breast Cancer Cell Lines. <i>Pharmaceutics</i> , 2022, 14, 511.	2.0	17
3	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
4	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
5	Production of chitosan-based biodegradable active films using bio-waste enriched with polyphenol propolis extract envisaging food packaging applications. <i>International Journal of Biological Macromolecules</i> , 2022, 213, 486-497.	3.6	38
6	Description of the volatile fraction of Erica honey from the northwest of the Iberian Peninsula. <i>Food Chemistry</i> , 2021, 336, 127758.	4.2	28
7	From the hive to the table: Nutrition value, digestibility and bioavailability of the dietary phytochemicals present in the bee pollen and bee bread. <i>Trends in Food Science and Technology</i> , 2021, 109, 464-481.	7.8	55
8	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
9	Assessment of Bioactive Compounds under Simulated Gastrointestinal Digestion of Bee Pollen and Bee Bread: Bioaccessibility and Antioxidant Activity. <i>Antioxidants</i> , 2021, 10, 651.	2.2	44
10	Volatile Profile of Portuguese Monofloral Honeys: Significance in Botanical Origin Determination. <i>Molecules</i> , 2021, 26, 4970.	1.7	11
11	Assessment of the In Vivo and In Vitro Release of Chemical Compounds from <i>Vespa velutina</i> . <i>Molecules</i> , 2021, 26, 6769.	1.7	1
12	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
13	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
14	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
15	Chemical composition, antioxidant activity, and diuretic effect of Moroccan fresh bee pollen in rats. <i>Veterinary World</i> , 2020, 13, 1251-1261.	0.7	23
16	In Vitro Interactions of Moroccan Propolis Phytochemicals on Human Tumor Cell Lines and Anti-Inflammatory Properties. <i>Biomolecules</i> , 2019, 9, 315.	1.8	17
17	Serra da Estrela cheese 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
18	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

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19	Standard methods for <i>Apis mellifera</i> propolis research. Journal of Apicultural Research, 2019, 58, 1-49.	0.7	173
20	Impact of traditional and modern beekeeping technologies on the quality of honey of Guinea-Bissau. Journal of Apicultural Research, 2018, 57, 406-417.	0.7	4
21	Chemical composition and antimicrobial activity of hydrodistilled oil from juniper berries. Industrial Crops and Products, 2018, 124, 878-884.	2.5	32
22	Phenolic composition and antioxidant activity assessment of southeastern and south Brazilian propolis. Journal of Apicultural Research, 2017, 56, 21-31.	0.7	25
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	Flavonoid Composition and Antitumor Activity of Bee Bread Collected in Northeast Portugal. Molecules, 2017, 22, 248.	1.7	94
25	Caracterização química e propriedades bioativas de amostras de veneno de abelha obtidas no Nordeste de Portugal. Revista De Ciências Agrárias, 2017, 40, S230-S235.	0.2	0
26	Avaliação do perfil de açúcares do mel de rosmaninho Português. Revista De Ciências Agrárias, 2017, 40, S195-S202.	0.2	1
27	Harmonização de metodologias de análise da própolis. Revista De Ciências Agrárias, 2017, 40, 208-215.	0.2	2
28	Chemical characterization, antioxidant, anti-inflammatory and cytotoxic properties of bee venom collected in Northeast Portugal. Food and Chemical Toxicology, 2016, 94, 172-177.	1.8	89
29	A voltammetric tool for the evaluation of propolis antioxidant activity. European Food Research and Technology, 2016, 242, 1393-1401.	1.6	5
30	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
31	Antioxidant activity of aminodiarylamines in the thieno[3,2- <i>b</i> ]pyridine series: radical scavenging activity, lipid peroxidation inhibition and redox profile. Journal of Enzyme Inhibition and Medicinal Chemistry, 2014, 29, 311-316.	2.5	5
32	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
33	In Vitro Evaluation of Portuguese Propolis and Floral Sources for Antiprotozoal, Antibacterial and Antifungal Activity. Phytotherapy Research, 2014, 28, 437-443.	2.8	46
34	Improvements To The Regulations On Organic Farming To Facilitate The Practice Of Organic Beekeeping. Bee World, 2014, 91, 58-61.	0.3	2
35	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
36	Potentiating effects of honey on antioxidant properties of lemon-flavoured black tea. International Journal of Food Sciences and Nutrition, 2013, 64, 230-234.	1.3	10

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37	Phenolic quantification and botanical origin of Portuguese propolis. <i>Industrial Crops and Products</i> , 2013, 49, 805-812.	2.5	63
38	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
39	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
40	Phenolic characterization of Northeast Portuguese propolis: usual and unusual compounds. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 396, 887-897.	1.9	149
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	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
43	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
44	An electronic tongue for honey classification. <i>Mikrochimica Acta</i> , 2008, 163, 97-102.	2.5	67
45	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
46	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
47	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
48	Spectroelectrochemical characterisation of copper salen-based polymer-modified electrodes. <i>Electrochimica Acta</i> , 2005, 51, 304-314.	2.6	38
49	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
50	Oxidation of ferrocene derivatives at a poly[Ni(saltMe)] modified electrode. <i>Journal of Electroanalytical Chemistry</i> , 2002, 538-539, 47-58.	1.9	19
51	Spectroelectrochemical Characterisation of poly[Ni(saltMe)]-Modified Electrodes. <i>Chemistry - A European Journal</i> , 2001, 7, 139-150.	1.7	59
52	Spectroelectrochemical Characterisation of poly[Ni(saltMe)]-Modified Electrodes. , 2001, 7, 139.		2
53	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
54	Electrochemical and X-ray studies of nickel(II) Schiff base complexes derived from salicylaldehyde. <i>Polyhedron</i> , 2000, 19, 655-664.	1.0	91

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55	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
56	Electrochemical Characterization of a Novel Salen-Type Modified Electrode. Journal of Physical Chemistry B, 1998, 102, 8533-8540.	1.2	102
57	New Insights into the Structure and Properties of Electroactive Polymer Films Derived from [Ni(salen)]. Inorganic Chemistry, 1997, 36, 4919-4929.	1.9	136