Lillian Barros

List of Publications by Citations

614 papers	18,581 citations	67 h-index	103 g-index
681 ext. papers	22,800 ext. citations	5.7 avg, IF	7.28 L-index

#	Paper	IF	Citations
614	Antioxidants in wild mushrooms. *Current Medicinal Chemistry*, **2009**, 16, 1543-60	4.3	404
613	Free-radical scavenging capacity and reducing power of wild edible mushrooms from northeast Portugal: Individual cap and stipe activity. *Food Chemistry*, **2007**, 100, 1511-1516	8.5	404
612	Total phenols, ascorbic acid, β-carotene and lycopene in Portuguese wild edible mushrooms and their antioxidant activities. *Food Chemistry*, **2007**, 103, 413-419	8.5	336
611	Wild and commercial mushrooms as source of nutrients and nutraceuticals. *Food and Chemical Toxicology*, **2008**, 46, 2742-7	4.7	271
610	Chemical composition and nutritional value of the most widely appreciated cultivated mushrooms: an inter-species comparative study. *Food and Chemical Toxicology*, **2012**, 50, 191-7	4.7	267
609	Bioactivity and chemical characterization in hydrophilic and lipophilic compounds of Chenopodium ambrosioides L.. *Journal of Functional Foods*, **2013**, 5, 1732-1740	5.1	221
608	Food colorants: Challenges, opportunities and current desires of agro-industries to ensure consumer expectations and regulatory practices. *Trends in Food Science and Technology*, **2016**, 52, 1-15	15.3	221
607	Phenolic acids determination by HPLC-DAD-ESI/MS in sixteen different Portuguese wild mushrooms species. *Food and Chemical Toxicology*, **2009**, 47, 1076-9	4.7	189
606	Strawberry-tree, blackthorn and rose fruits: Detailed characterisation in nutrients and phytochemicals with antioxidant properties. *Food Chemistry*, **2010**, 120, 247-254	8.5	187
605	Phenolic profile and antioxidant activity of Coleostephus myconis (L.) Rchb.f.: An underexploited and highly disseminated species. *Industrial Crops and Products*, **2016**, 89, 45-51	5.9	184
604	A review on antimicrobial activity of mushroom (Basidiomycetes) extracts and isolated compounds. *Planta Medica*, **2012**, 78, 1707-18	3.1	183
603	Effect of Lactarius piperatus fruiting body maturity stage on antioxidant activity measured by several biochemical assays. *Food and Chemical Toxicology*, **2007**, 45, 1731-7	4.7	171
602	Antioxidant properties and phenolic profile of the most widely appreciated cultivated mushrooms: a comparative study between in vivo and in vitro samples. *Food and Chemical Toxicology*, **2012**, 50, 1201-7	4.7	165
601	Antioxidant activity of Agaricus sp. mushrooms by chemical, biochemical and electrochemical assays. *Food Chemistry*, **2008**, 111, 61-66	8.5	157
600	Targeting excessive free radicals with peels and juices of citrus fruits: grapefruit, lemon, lime and orange. *Food and Chemical Toxicology*, **2010**, 48, 99-106	4.7	154
599	Chemical composition and biological properties of portuguese wild mushrooms: a comprehensive study. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 3856-62	5.7	154
598	Fatty acid and sugar compositions, and nutritional value of five wild edible mushrooms from Northeast Portugal. *Food Chemistry*, **2007**, 105, 140-145	8.5	151

597	In´vivo antioxidant activity of phenolic compounds: Facts and gaps. *Trends in Food Science and Technology*, **2016**, 48, 1-12	15.3	150
596	Improving vegetable quality in controlled environments. *Scientia Horticulturae*, **2018**, 234, 275-289	4.1	147
595	Tocopherols composition of Portuguese wild mushrooms with antioxidant capacity. *Food Chemistry*, **2010**, 119, 1443-1450	8.5	144
594	Evaluation of bioactive properties and phenolic compounds in different extracts prepared from Salvia officinalis L. *Food Chemistry*, **2015**, 170, 378-85	8.5	133
593	Grape pomace as a source of phenolic compounds and diverse bioactive properties. *Food Chemistry*, **2018**, 253, 132-138	8.5	133
592	Characterisation of phenolic compounds in wild fruits from Northeastern Portugal. *Food Chemistry*, **2013**, 141, 3721-30	8.5	132
591	Antimicrobial activity and bioactive compounds of Portuguese wild edible mushrooms methanolic extracts. *European Food Research and Technology*, **2007**, 225, 151-156	3.4	129
590	Phenolic profiles of cultivated, in vitro cultured and commercial samples of Melissa officinalis L. infusions. *Food Chemistry*, **2013**, 136, 1-8	8.5	127
589	Chemical composition of wild edible mushrooms and antioxidant properties of their water soluble polysaccharidic and ethanolic fractions. *Food Chemistry*, **2011**, 126, 610-616	8.5	125
588	Effects of conservation treatment and cooking on the chemical composition and antioxidant activity of Portuguese wild edible mushrooms. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 4781-8	5.7	120
587	Leaves, flowers, immature fruits and leafy flowered stems of Malva sylvestris: a comparative study of the nutraceutical potential and composition. *Food and Chemical Toxicology*, **2010**, 48, 1466-72	4.7	119
586	Optimized Analysis of Organic Acids in Edible Mushrooms from Portugal by Ultra Fast Liquid Chromatography and Photodiode Array Detection. *Food Analytical Methods*, **2013**, 6, 309-316	3.4	118
585	Candidiasis: predisposing factors, prevention, diagnosis and alternative treatment. *Mycopathologia*, **2014**, 177, 223-40	2.9	114
584	A comparative study between natural and synthetic antioxidants: Evaluation of their performance after incorporation into biscuits. *Food Chemistry*, **2017**, 216, 342-6	8.5	108
583	Optimization of ultrasound-assisted extraction to obtain mycosterols from Agaricus bisporus L. by response surface methodology and comparison with conventional Soxhlet extraction. *Food Chemistry*, **2016**, 197 Pt B, 1054-63	8.5	103
582	Nutritional composition and antioxidant activity of four tomato (Lycopersicon esculentum L.) farmer' varieties in Northeastern Portugal homegardens. *Food and Chemical Toxicology*, **2012**, 50, 829-34	4.7	103
581	Decoction, infusion and hydroalcoholic extract of cultivated thyme: antioxidant and antibacterial activities, and phenolic characterisation. *Food Chemistry*, **2015**, 167, 131-7	8.5	102
580	Towards chemical and nutritional inventory of Portuguese wild edible mushrooms in different habitats. *Food Chemistry*, **2012**, 130, 394-403	8.5	102

579	Use of UFLC-PDA for the Analysis of Organic Acids in Thirty-Five Species of Food and Medicinal Plants. *Food Analytical Methods*, **2013**, 6, 1337-1344	3.4	97
578	Nutrients, phytochemicals and bioactivity of wild Roman chamomile: a comparison between the herb and its preparations. *Food Chemistry*, **2013**, 136, 718-25	8.5	97
577	Chemical and nutritional characterization of Chenopodium quinoa Willd (quinoa) grains: A good alternative to nutritious food. *Food Chemistry*, **2019**, 280, 110-114	8.5	93
576	Edible flowers as sources of phenolic compounds with bioactive potential. *Food Research International*, **2018**, 105, 580-588	7	93
575	Characterization of phenolic compounds in flowers of wild medicinal plants from Northeastern Portugal. *Food and Chemical Toxicology*, **2012**, 50, 1576-82	4.7	92
574	Chemical composition of wild and commercial Achillea millefolium L. and bioactivity of the methanolic extract, infusion and decoction. *Food Chemistry*, **2013**, 141, 4152-60	8.5	90
573	Activity of phenolic compounds from plant origin against Candida species. *Industrial Crops and Products*, **2015**, 74, 648-670	5.9	89
572	Fruiting body, spores and in vitro produced mycelium of Ganoderma lucidum from Northeast Portugal: A comparative study of the antioxidant potential of phenolic and polysaccharidic extracts. *Food Research International*, **2012**, 46, 135-140	7	88
571	Exotic fruits as a source of important phytochemicals: Improving the traditional use of Rosa canina fruits in Portugal. *Food Research International*, **2011**, 44, 2233-2236	7	87
570	Fortification of yogurts with different antioxidant preservatives: A comparative study between natural and synthetic additives. *Food Chemistry*, **2016**, 210, 262-8	8.5	87
569	Phenolic compounds: current industrial applications, limitations and future challenges. *Food and Function*, **2021**, 12, 14-29	6.1	87
568	The contribution of phenolic acids to the anti-inflammatory activity of mushrooms: Screening in phenolic extracts, individual parent molecules and synthesized glucuronated and methylated derivatives. *Food Research International*, **2015**, 76, 821-827	7	86
567	Microwave-assisted extraction of phenolic acids and flavonoids and production of antioxidant ingredients from tomato: A nutraceutical-oriented optimization study. *Separation and Purification Technology*, **2016**, 164, 114-124	8.3	85
566	Chemical, biochemical and electrochemical assays to evaluate phytochemicals and antioxidant activity of wild plants. *Food Chemistry*, **2011**, 127, 1600-1608	8.5	85
565	Study and characterization of selected nutrients in wild mushrooms from Portugal by gas chromatography and high performance liquid chromatography. *Microchemical Journal*, **2009**, 93, 195-199	4.8	84
564	Chemical features and bioactivities of cornflower (Centaurea cyanus L.) capitula: The blue flowers and the unexplored non-edible part. *Industrial Crops and Products*, **2019**, 128, 496-503	5.9	84
563	Decoction, infusion and hydroalcoholic extract of Origanum vulgare L.: different performances regarding bioactivity and phenolic compounds. *Food Chemistry*, **2014**, 158, 73-80	8.5	83
562	Salinity effect on nutritional value, chemical composition and bioactive compounds content of Cichorium spinosum L. *Food Chemistry*, **2017**, 214, 129-136	8.5	83

561	Lamiaceae often used in Portuguese folk medicine as a source of powerful antioxidants: Vitamins and phenolics. *LWT - Food Science and Technology*, **2010**, 43, 544-550	5.4	77
560	Characterization and quantification of phenolic compounds in four tomato (Lycopersicon esculentum L.) farmers' varieties in northeastern Portugal homegardens. *Plant Foods for Human Nutrition*, **2012**, 67, 229-34	3.9	74
559	Antioxidant activity and phenolic contents of Olea europaea L. leaves sprayed with different copper formulations. *Food Chemistry*, **2007**, 103, 188-195	8.5	74
558	Phenolic profiles of in vivo and in vitro grown Coriandrum sativum L.. *Food Chemistry*, **2012**, 132, 841-848	8.5	73
557	Chemical characterisation and bioactive properties of Prunus avium L.: the widely studied fruits and the unexplored stems. *Food Chemistry*, **2015**, 173, 1045-53	8.5	72
556	Chemical composition and antioxidant activity of dried powder formulations of Agaricus blazei and Lentinus edodes. *Food Chemistry*, **2013**, 138, 2168-73	8.5	72
555	Hibiscus sabdariffa L. as a source of nutrients, bioactive compounds and colouring agents. *Food Research International*, **2017**, 100, 717-723	7	72
554	Catechin-based extract optimization obtained from Arbutus unedo L. fruits using maceration/microwave/ultrasound extraction techniques. *Industrial Crops and Products*, **2017**, 95, 404-415	5.9	72
553	Effect of fruiting body maturity stage on chemical composition and antimicrobial activity of Lactarius sp. mushrooms. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 8766-71	5.7	72
552	Optimization and comparison of heat and ultrasound assisted extraction techniques to obtain anthocyanin compounds from Arbutus unedo L. Fruits. *Food Chemistry*, **2018**, 264, 81-91	8.5	71
551	In vitro antioxidant properties and characterization in nutrients and phytochemicals of six medicinal plants from the Portuguese folk medicine. *Industrial Crops and Products*, **2010**, 32, 572-579	5.9	70
550	Antifungal activity and detailed chemical characterization of Cistus ladanifer phenolic extracts. *Industrial Crops and Products*, **2013**, 41, 41-45	5.9	68
549	Bioactive characterization of Persea americana Mill. by-products: A rich source of inherent antioxidants. *Industrial Crops and Products*, **2018**, 111, 212-218	5.9	67
548	Infusion and decoction of wild German chamomile: bioactivity and characterization of organic acids and phenolic compounds. *Food Chemistry*, **2013**, 136, 947-54	8.5	67
547	Toward the antioxidant and chemical characterization of mycorrhizal mushrooms from northeast Portugal. *Journal of Food Science*, **2011**, 76, C824-30	3.4	67
546	Nutritional composition and bioactive properties of commonly consumed wild greens: Potential sources for new trends in modern diets. *Food Research International*, **2011**, 44, 2634-2640	7	66
545	Systematic evaluation of the antioxidant potential of different parts of Foeniculumvulgare Mill. from Portugal. *Food and Chemical Toxicology*, **2009**, 47, 2458-64	4.7	66
544	Optimization of heat- and ultrasound-assisted extraction of anthocyanins from Hibiscus sabdariffa calyces for natural food colorants. *Food Chemistry*, **2019**, 275, 309-321	8.5	65

543	A comparative study of chemical composition, antioxidant and antimicrobial properties of Morchella esculenta (L.) Pers. from Portugal and Serbia. *Food Research International*, **2013**, 51, 236-243	7	64
542	Pterospartum tridentatum, Gomphrena globosa and Cymbopogon citratus: A phytochemical study focused on antioxidant compounds. *Food Research International*, **2014**, 62, 684-693	7	64
541	Characterization of phenolic compounds in wild medicinal flowers from Portugal by HPLC-DAD-ESI/MS and evaluation of antifungal properties. *Industrial Crops and Products*, **2013**, 44, 104-110	5.9	63
540	The methanolic extract of Cordyceps militaris (L.) Link fruiting body shows antioxidant, antibacterial, antifungal and antihuman tumor cell lines properties. *Food and Chemical Toxicology*, **2013**, 62, 91-8	4.7	63
539	Flavonoid Composition and Antitumor Activity of Bee Bread Collected in Northeast Portugal. *Molecules*, **2017**, 22,	4.8	62
538	Phenolic, polysaccharidic, and lipidic fractions of mushrooms from northeastern Portugal: chemical compounds with antioxidant properties. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4634-40	5.7	62
537	Enhanced extraction of phenolic compounds using choline chloride based deep eutectic solvents from Juglans regia L.. *Industrial Crops and Products*, **2018**, 115, 261-271	5.9	61
536	Recovery of bioactive anthocyanin pigments from Ficus carica L. peel by heat, microwave, and ultrasound based extraction techniques. *Food Research International*, **2018**, 113, 197-209	7	61
535	Antifungal activity of phenolic compounds identified in flowers from North Eastern Portugal against Candida species. *Future Microbiology*, **2014**, 9, 139-46	2.9	61
534	The nutritional composition of fennel (Foeniculum vulgare): Shoots, leaves, stems and inflorescences. *LWT - Food Science and Technology*, **2010**, 43, 814-818	5.4	61
533	By-product recovery of Opuntia spp. peels: Betalainic and phenolic profiles and bioactive properties. *Industrial Crops and Products*, **2017**, 107, 353-359	5.9	60
532	Cultivated strains of Agaricus bisporus and A. brasiliensis: chemical characterization and evaluation of antioxidant and antimicrobial properties for the final healthy product--natural preservatives in yoghurt. *Food and Function*, **2014**, 5, 1602-12	6.1	60
531	Salinity as eustressor for enhancing quality of vegetables. *Scientia Horticulturae*, **2018**, 234, 361-369	4.1	58
530	Nutritional and chemical characterization of edible petals and corresponding infusions: Valorization as new food ingredients. *Food Chemistry*, **2017**, 220, 337-343	8.5	57
529	Comparing the composition and bioactivity of Crataegus Monogyna flowers and fruits used in folk medicine. *Phytochemical Analysis*, **2011**, 22, 181-8	3.4	56
528	Chemical characterization and biological activity of Chaga (Inonotus obliquus), a medicinal "mushroom". *Journal of Ethnopharmacology*, **2015**, 162, 323-32	5	55
527	Antioxidant activity, ascorbic acid, phenolic compounds and sugars of wild and commercial Tuberaria lignosa samples: effects of drying and oral preparation methods. *Food Chemistry*, **2012**, 135, 1028-35	8.5	55
526	Use of HPLC-DAD-ESI/MS to profile phenolic compounds in edible wild greens from Portugal. *Food Chemistry*, **2011**, 127, 169-173	8.5	55

525	Chemical composition, nutritional value and antioxidant properties of Mediterranean okra genotypes in relation to harvest stage. *Food Chemistry*, **2018**, 242, 466-474	8.5	54
524	Phenolic extracts of Rubus ulmifolius Schott flowers: characterization, microencapsulation and incorporation into yogurts as nutraceutical sources. *Food and Function*, **2014**, 5, 1091-100	6.1	54
523	Effect of solvent and extraction temperatures on the antioxidant potential of traditional stoned table olives Ilcaparras *LWT - Food Science and Technology*, **2008**, 41, 739-745	5.4	54
522	The potential of Ganoderma lucidum extracts as bioactive ingredients in topical formulations, beyond its nutritional benefits. *Food and Chemical Toxicology*, **2017**, 108, 139-147	4.7	53
521	Effects of trophism on nutritional and nutraceutical potential of wild edible mushrooms. *Food Research International*, **2011**, 44, 1029-1035	7	53
520	Rosemary extracts in functional foods: extraction, chemical characterization and incorporation of free and microencapsulated forms in cottage cheese. *Food and Function*, **2016**, 7, 2185-96	6.1	52
519	Antioxidant and antimicrobial properties of dried Portuguese apple variety (Malus domestica Borkh. cv Bravo de Esmolfe). *Food Chemistry*, **2018**, 240, 701-706	8.5	52
518	Characterization of phenolic compounds and antioxidant properties of Glycyrrhiza glabra L. rhizomes and roots. *RSC Advances*, **2015**, 5, 26991-26997	3.7	51
517	Optimization and comparison of maceration and microwave extraction systems for the production of phenolic compounds from Juglans regia L. for the valorization of walnut leaves. *Industrial Crops and Products*, **2017**, 107, 341-352	5.9	50
516	Antimicrobial and antioxidant properties of various Greek garlic genotypes. *Food Chemistry*, **2018**, 245, 7-12	8.5	50
515	Foeniculum vulgare Mill. as natural conservation enhancer and health promoter by incorporation in cottage cheese. *Journal of Functional Foods*, **2015**, 12, 428-438	5.1	50
514	Targeted metabolites analysis in wild Boletus species. *LWT - Food Science and Technology*, **2011**, 44, 1343-1348	5.1	50
513	Bioactive formulations prepared from fruiting bodies and submerged culture mycelia of the Brazilian edible mushroom Pleurotus ostreatoroseus Singer. *Food and Function*, **2015**, 6, 2155-64	6.1	49
512	Biomolecule profiles in inedible wild mushrooms with antioxidant value. *Molecules*, **2011**, 16, 4328-38	4.8	49
511	Studies on chemical constituents and bioactivity of Rosa micrantha: an alternative antioxidants source for food, pharmaceutical, or cosmetic applications. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 6277-84	5.7	49
510	Wild mushrooms and their mycelia as sources of bioactive compounds: Antioxidant, anti-inflammatory and cytotoxic properties. *Food Chemistry*, **2017**, 230, 40-48	8.5	48
509	Development of a functional dairy food: Exploring bioactive and preservation effects of chamomile (Matricaria recutita L.). *Journal of Functional Foods*, **2015**, 16, 114-124	5.1	48
508	Chemical Composition and Yield of Six Genotypes of Common Purslane (Portulaca oleracea L.): An Alternative Source of Omega-3 Fatty Acids. *Plant Foods for Human Nutrition*, **2015**, 70, 420-6	3.9	48

507	Leaves and decoction of Juglans regia L.: Different performances regarding bioactive compounds and in vitro antioxidant and antitumor effects. *Industrial Crops and Products*, **2013**, 51, 430-436	5.9	48
506	Phenolic Compounds and Its Bioavailability: In Vitro Bioactive Compounds or Health Promoters?. *Advances in Food and Nutrition Research*, **2017**, 82, 1-44	6	48
505	A review on antifungal activity of mushroom (basidiomycetes) extracts and isolated compounds. *Current Topics in Medicinal Chemistry*, **2013**, 13, 2648-59	3	48
504	Nutritional value, bioactive compounds and antioxidant properties of three edible mushrooms from Poland. *Food Bioscience*, **2015**, 11, 48-55	4.9	47
503	Anthocyanin-rich extract of jabuticaba epicarp as a natural colorant: Optimization of heat- and ultrasound-assisted extractions and application in a bakery product. *Food Chemistry*, **2020**, 316, 126364	8.5	47
502	Edible flowers of Viola tricolor L. as a new functional food: antioxidant activity, individual phenolics and effects of gamma and electron-beam irradiation. *Food Chemistry*, **2015**, 179, 6-14	8.5	47
501	Nutritional quality of greenhouse lettuce at harvest and after storage in relation to N application and cultivation season. *Scientia Horticulturae*, **2010**, 125, 93.e1-93.e5	4.1	47
500	Edible flowers: Emerging components in the diet. *Trends in Food Science and Technology*, **2019**, 93, 244-258	13.3	46
499	Nutritional composition, antioxidant activity and phenolic compounds of wild Taraxacum sect. Ruderalia. *Food Research International*, **2014**, 56, 266-271	7	46
498	Phytochemicals and bioactive properties of Ilex paraguariensis: An in-vitro comparative study between the whole plant, leaves and stems. *Food Research International*, **2015**, 78, 286-294	7	45
497	Antioxidant properties, anti-hepatocellular carcinoma activity and hepatotoxicity of artichoke, milk thistle and borututu. *Industrial Crops and Products*, **2013**, 49, 61-65	5.9	45
496	Phenolic profile of seventeen Portuguese wild mushrooms. *LWT - Food Science and Technology*, **2011**, 44, 343-346	5.4	45
495	Infusions and decoctions of mixed herbs used in folk medicine: synergism in antioxidant potential. *Phytotherapy Research*, **2011**, 25, 1209-14	6.7	45
494	Bioactive compounds content and antimicrobial activities of wild edible Asteraceae species of the Mediterranean flora under commercial cultivation conditions. *Food Research International*, **2019**, 119, 859-868	7	45
493	Merlot grape pomace hydroalcoholic extract improves the oxidative and inflammatory states of rats with adjuvant-induced arthritis. *Journal of Functional Foods*, **2017**, 33, 408-418	5.1	44
492	Nutritional characterisation of Pleurotus ostreatus (Jacq. ex Fr.) P. Kumm. produced using paper scraps as substrate. *Food Chemistry*, **2015**, 169, 396-400	8.5	44
491	Nutrients and non-nutrients composition and bioactivity of wild and cultivated Coprinus comatus (O.F.Müll.) Pers. *Food and Chemical Toxicology*, **2013**, 59, 289-96	4.7	44
490	Spray-drying microencapsulation of synergistic antioxidant mushroom extracts and their use as functional food ingredients. *Food Chemistry*, **2015**, 188, 612-8	8.5	44

489	Lentil flour formulations to develop new snack-type products by extrusion processing: Phytochemicals and antioxidant capacity. *Journal of Functional Foods*, **2015**, 19, 537-544	5.1	44
488	Influence of the drying method in the antioxidant potential and chemical composition of four shrubby flowering plants from the tribe Genisteae (Fabaceae). *Food and Chemical Toxicology*, **2011**, 49, 2983-9	4.7	44
487	Nutritional and in vitro antioxidant properties of edible wild greens in Iberian Peninsula traditional diet. *Food Chemistry*, **2011**, 125, 488-494	8.5	44
486	Development of Mushroom-Based Cosmeceutical Formulations with Anti-Inflammatory, Anti-Tyrosinase, Antioxidant, and Antibacterial Properties. *Molecules*, **2016**, 21,	4.8	44
485	Coloring attributes of betalains: a key emphasis on stability and future applications. *Food and Function*, **2017**, 8, 1357-1372	6.1	43
484	Optimization of the determination of tocopherols in Agaricus sp. edible mushrooms by a normal phase liquid chromatographic method. *Food Chemistry*, **2008**, 110, 1046-50	8.5	43
483	Extraction of rosmarinic acid from Melissa officinalis L. by heat-, microwave- and ultrasound-assisted extraction techniques: A comparative study through response surface analysis. *Separation and Purification Technology*, **2017**, 186, 297-308	8.3	42
482	UV-irradiated mushrooms as a source of vitamin D 2 : A review. *Trends in Food Science and Technology*, **2017**, 70, 82-94	15.3	42
481	Jabuticaba residues (Myrciaria jaboticaba (Vell.) Berg) are rich sources of valuable compounds with bioactive properties. *Food Chemistry*, **2020**, 309, 125735	8.5	42
480	Bee bread as a functional product: Chemical composition and bioactive properties. *LWT - Food Science and Technology*, **2019**, 109, 276-282	5.4	41
479	Optimization of microwave-assisted extraction of ergosterol from Agaricus bisporus L. by-products using response surface methodology. *Food and Bioproducts Processing*, **2016**, 100, 25-35	4.9	41
478	Nutritional Value and Bioactive Compounds Characterization of Plant Parts From L. (Asteraceae) Cultivated in Central Greece. *Frontiers in Plant Science*, **2018**, 9, 459	6.2	41
477	Melissa officinalis L. decoctions as functional beverages: a bioactive approach and chemical characterization. *Food and Function*, **2015**, 6, 2240-8	6.1	41
476	Evaluation of the chemical and antioxidant properties of wild and cultivated mushrooms of Ghana. *Molecules*, **2014**, 19, 19532-48	4.8	41
475	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. *Separation and Purification Technology*, **2018**, 192, 501-512	8.3	41
474	Spray-dried Spirulina platensis as an effective ingredient to improve yogurt formulations: Testing different encapsulating solutions. *Journal of Functional Foods*, **2019**, 60, 103427	5.1	40
473	Nutritional value, bioactive compounds, antimicrobial activity and bioaccessibility studies with wild edible mushrooms. *LWT - Food Science and Technology*, **2015**, 63, 799-806	5.4	40
472	Extraction, identification, fractionation and isolation of phenolic compounds in plants with hepatoprotective effects. *Journal of the Science of Food and Agriculture*, **2016**, 96, 1068-84	4.3	40

471	Nutritional value and chemical composition of Greek artichoke genotypes. *Food Chemistry*, **2018**, 267, 296-302	8.5	39
470	Bioactivity of different enriched phenolic extracts of wild fruits from Northeastern Portugal: a comparative study. *Plant Foods for Human Nutrition*, **2014**, 69, 37-42	3.9	39
469	A detailed comparative study between chemical and bioactive properties of Ganoderma lucidum from different origins. *International Journal of Food Sciences and Nutrition*, **2014**, 65, 42-7	3.7	39
468	Functionalization of yogurts with Agaricus bisporus extracts encapsulated in spray-dried maltodextrin crosslinked with citric acid. *Food Chemistry*, **2018**, 245, 845-853	8.5	39
467	Floral parts of Gomphrena globosa L. as a novel alternative source of betacyanins: Optimization of the extraction using response surface methodology. *Food Chemistry*, **2017**, 229, 223-234	8.5	38
466	Phenolic compounds characterization by LC-DAD- ESI/MSn and bioactive properties of Thymus algeriensis Boiss. & Reut. and Ephedra alata Decne. *Food Research International*, **2019**, 116, 312-319	7	38
465	Nutritional and antioxidant contributions of Laurus nobilis L. leaves: would be more suitable a wild or a cultivated sample?. *Food Chemistry*, **2014**, 156, 339-46	8.5	38
464	Stability and biological activity of Merlot (Vitis vinifera) grape pomace phytochemicals after simulated in vitro gastrointestinal digestion and colonic fermentation. *Journal of Functional Foods*, **2017**, 36, 410-417	5.1	38
463	Bioactive properties of the medicinal mushroom Leucopaxillus giganteus mycelium obtained in the presence of different nitrogen sources. *Food Chemistry*, **2007**, 105, 179-186	8.5	38
462	Morphological, nutritional and chemical description of "Vatikiotiko", an onion local landrace from Greece. *Food Chemistry*, **2015**, 182, 156-63	8.5	37
461	Exploring the antioxidant potential of Helichrysum stoechas (L.) Moench phenolic compounds for cosmetic applications: Chemical characterization, microencapsulation and incorporation into a moisturizer. *Industrial Crops and Products*, **2014**, 53, 330-336	5.9	37
460	Food Bioactive Compounds and Emerging Techniques for Their Extraction: Polyphenols as a Case Study. *Foods*, **2020**, 10,	4.9	37
459	Non-fermented and fermented jabuticaba (Myrciaria cauliflora Mart.) pomaces as valuable sources of functional ingredients. *Food Chemistry*, **2016**, 208, 220-7	8.5	36
458	Chemical characterization of Agaricus bohusii, antioxidant potential and antifungal preserving properties when incorporated in cream cheese. *Food Research International*, **2012**, 48, 620-626	7	35
457	The powerful in vitro bioactivity of Euterpe oleracea Mart. seeds and related phenolic compounds. *Industrial Crops and Products*, **2015**, 76, 318-322	5.9	34
456	A natural food ingredient based on ergosterol: optimization of the extraction from Agaricus blazei, evaluation of bioactive properties and incorporation in yogurts. *Food and Function*, **2018**, 9, 1465-1474	6.1	34
455	Portuguese wild mushrooms at the Pharma-Nutrition Interface: Nutritional characterization and antioxidant properties. *Food Research International*, **2013**, 50, 1-9	7	34
454	Gamma irradiation improves the extractability of phenolic compounds in Ginkgo biloba L.. *Industrial Crops and Products*, **2015**, 74, 144-149	5.9	34

453	Castanea sativa Mill. Flowers amongst the most powerful antioxidant matrices: a phytochemical approach in decoctions and infusions. *BioMed Research International*, **2014**, 2014, 232956	3	34
452	Phenolic compounds profile, nutritional compounds and bioactive properties of Lycium barbarum L.: A comparative study with stems and fruits. *Industrial Crops and Products*, **2018**, 122, 574-581	5.9	33
451	Chemical characterization of Ginkgo biloba L. and antioxidant properties of its extracts and dietary supplements. *Industrial Crops and Products*, **2013**, 51, 244-248	5.9	33
450	Phytochemical profile and biological activities of 'Ora-pro-nobis' leaves (Pereskia aculeata Miller), an underexploited superfood from the Brazilian Atlantic Forest. *Food Chemistry*, **2019**, 294, 302-308	8.5	32
449	Phenolic composition and antioxidant, antimicrobial and cytotoxic properties of hop (Humulus lupulus L.) Seeds. *Industrial Crops and Products*, **2019**, 134, 154-159	5.9	32
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