

Lillian Barros

List of Publications by Year in Descending Order

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Version: 2024-04-23

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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.

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	Rock Samphire, a Candidate Crop for Saline Agriculture: Cropping Practices, Chemical Composition and Health Effects. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 737	2.6	3
613	Obtaining Aromatic Extracts from Portuguese L. by Hydrodistillation and Supercritical Fluid Extraction with CO ₂ as Potential Flavouring Additives for Food Applications.. <i>Molecules</i> , 2022 , 27,	4.8	2
612	A Step Forward Towards Exploring Nutritional and Biological Potential of Mushrooms: A Case Study of <i>Calocybe gambosa</i> (Fr.) Donk Wild Growing in Serbia. <i>Polish Journal of Food and Nutrition Sciences</i> , 2022 , 17-26	3.1	
611	Bioactive profile of edible nasturtium and rose flowers during simulated gastrointestinal digestion.. <i>Food Chemistry</i> , 2022 , 381, 132267	8.5	0
610	Comparative evaluation of physicochemical profile and bioactive properties of red edible seaweed <i>Chondrus crispus</i> subjected to different drying methods.. <i>Food Chemistry</i> , 2022 , 383, 132450	8.5	0
609	Chemometric approaches to evaluate the substitution of synthetic food dyes by natural compounds: The case of nanoencapsulated curcumin, spirulina, and hibiscus extracts. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112786	5.4	2
608	Evaluation of parasite and host phenolic composition and bioactivities □The Practical Case of <i>Cytinus hypocistis</i> (L.) L. and <i>Halimium lasianthum</i> (Lam.) Greuter. <i>Industrial Crops and Products</i> , 2022 , 176, 114343	5.9	1
607	Betalains 2022 , 461-507		
606	Red pitaya (<i>Hylocereus costaricensis</i>) peel as a source of valuable molecules: Extraction optimization to recover natural colouring agents. <i>Food Chemistry</i> , 2022 , 372, 131344	8.5	0
605	Chemical composition and biological activity of cardoon (<i>Cynara cardunculus</i> L. var. <i>altilis</i>) seeds harvested at different maturity stages. <i>Food Chemistry</i> , 2022 , 369, 130875	8.5	10
604	The Response of Globe Artichoke Plants to Potassium Fertilization Combined with the Foliar Spraying of Seaweed Extract. <i>Agronomy</i> , 2022 , 12, 490	3.6	0
603	Natural Food Colorants and Preservatives: A Review, a Demand, and a Challenge.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	4
602	Basidiocarp structures of <i>Lentinus crinitus</i> : an antimicrobial source against foodborne pathogens and food spoilage microorganisms.. <i>World Journal of Microbiology and Biotechnology</i> , 2022 , 38, 74	4.4	1
601	Essential Oil Composition and Bioactive Properties of Lemon Balm Aerial Parts as Affected by Cropping System and Irrigation Regime. <i>Agronomy</i> , 2022 , 12, 649	3.6	2
600	<i>Platanus hybrida</i> Phenolic Profile, Antioxidant Power, and Antibacterial Activity against Methicillin-Resistant <i>Staphylococcus aureus</i> (MRSA). <i>Horticulturae</i> , 2022 , 8, 243	2.5	
599	Optimized ultrasound-assisted extraction of phenolic compounds from <i>Thymus comosus</i> Heuff. ex Griseb. et Schenk (wild thyme) and their bioactive potential.. <i>Ultrasonics Sonochemistry</i> , 2022 , 84, 105954	8.9	4
598	Sequential steps of the incorporation of bioactive plant extracts from wild Italian <i>Plantago coronopus</i> L. and <i>Cichorium intybus</i> L. leaves in fresh egg pasta.. <i>Food Chemistry</i> , 2022 , 384, 132462	8.5	3

597	Chemical and organoleptic properties of bread enriched with <i>Rosmarinus officinalis</i> L.: The potential of natural extracts obtained through green extraction methodologies as food ingredients.. <i>Food Chemistry</i> , 2022 , 384, 132514	8.5	2
596	Nutritional and bioactive oils from salmon (<i>Salmo salar</i>) side streams obtained by Soxhlet and optimized microwave-assisted extraction.. <i>Food Chemistry</i> , 2022 , 386, 132778	8.5	2
595	Implementation of Sustainable Development Goals in the dairy sector: Perspectives on the use of agro-industrial side-streams to design functional foods. <i>Trends in Food Science and Technology</i> , 2022 , 124, 128-139	15.3	3
594	Bioactive Compounds and Antioxidant Activity of Lettuce Grown in Different Mixtures of Monogastric-Based Manure With Lunar and Martian Soils.. <i>Frontiers in Nutrition</i> , 2022 , 9, 890786	6.2	0
593	The Phenolic Composition of Hops (<i>Humulus lupulus</i> L.) Was Highly Influenced by Cultivar and Year and Little by Soil Liming or Foliar Spray Rich in Nutrients or Algae. <i>Horticulturae</i> , 2022 , 8, 385	2.5	1
592	Food Additives from Fruit and Vegetable By-Products and Bio-Residues: A Comprehensive Review Focused on Sustainability. <i>Sustainability</i> , 2022 , 14, 5212	3.6	1
591	Phenolic Composition and Antioxidant, Anti-Inflammatory, Cytotoxic, and Antimicrobial Activities of Cardoon Blades at Different Growth Stages. <i>Biology</i> , 2022 , 11, 699	4.9	0
590	Chemical composition of cardoon (<i>Cynara cardunculus</i> L. var. <i>altilis</i>) petioles as affected by plant growth stage. <i>Food Research International</i> , 2022 , 156, 111330	7	1
589	Spirulina (<i>Arthrospira platensis</i>) protein-rich extract as a natural emulsifier for oil-in-water emulsions: optimization through a sequential experimental design strategy. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022 , 129264	5.1	1
588	Analysis of Volatiles of Rose Pepper Fruits by GC/MS: Drying Kinetics, Essential Oil Yield, and External Color Analysis. <i>Journal of Food Quality</i> , 2022 , 2022, 1-10	2.7	
587	Characterization of lipid extracts from the <i>Hermetia illucens</i> larvae and their bioactivities for potential use as pharmaceutical and cosmetic ingredients. <i>Heliyon</i> , 2022 , 8, e09455	3.6	1
586	Extraction of chlorophylls from <i>Daucus carota</i> L. and <i>Solanum lycopersicum</i> var. <i>cerasiforme</i> crop by-products 2022 , 1, 100048		2
585	Sonoextraction of phenolic compounds and saponins from <i>Aesculus hippocastanum</i> seed kernels: Modeling and optimization. <i>Industrial Crops and Products</i> , 2022 , 185, 115142	5.9	1
584	Antimicrobial Activity of Aqueous Plant Extracts as Potential Natural Additives. <i>Proceedings (mdpi)</i> , 2021 , 70, 79	0.3	1
583	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. <i>Proceedings (mdpi)</i> , 2021 , 70, 110	0.3	1
582	Red Algae as Source of Nutrients with Antioxidant and Antimicrobial Potential. <i>Proceedings (mdpi)</i> , 2021 , 70, 5	0.3	
581	Drying of Grape Pomace by Conventional and Intermittent Processes: Mathematical Modeling and Effect on the Phenolic Content and Antioxidant Activity. <i>Proceedings (mdpi)</i> , 2021 , 70, 96	0.3	
580	Microbiological and Physicochemical Assessment of Artisanally Produced Alheira Fermented Sausages in Northern Portugal. <i>Proceedings (mdpi)</i> , 2021 , 70, 16	0.3	0

579	Plants of the Family Asteraceae: Evaluation of Biological Properties and Identification of Phenolic Compounds. <i>Chemistry Proceedings</i> , 2021 , 5, 51		2
578	Potential Use of Elderberry (L.) as Natural Colorant and Antioxidant in the Food Industry. A Review. <i>Foods</i> , 2021 , 10,	4.9	4
577	Applications of bioactive compounds extracted from olive industry wastes: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 ,	16.4	3
576	Sustainable Recovery of Preservative and Bioactive Compounds from Food Industry Bioresidues. <i>Antioxidants</i> , 2021 , 10,	7.1	4
575	Phenolic Composition and Biological Properties of L. var. Petioles: Influence of the Maturity Stage.. <i>Antioxidants</i> , 2021 , 10,	7.1	5
574	Chemical composition and biological activities of whole and dehulled hemp (Cannabis sativa L.) seeds. <i>Food Chemistry</i> , 2021 , 374, 131754	8.5	6
573	Dynamic Response Surface Method Combined with Genetic Algorithm to Optimize Extraction Process Problem. <i>Communications in Computer and Information Science</i> , 2021 , 3-14	0.3	
572	Stabilization of Bioactive Molecules Through the Spray-Drying Technique: Current Applications and Challenges 2021 , 11-32		
571	Eggplant Fruit (Solanum melongena L.) and Bio-Residues as a Source of Nutrients, Bioactive Compounds, and Food Colorants, Using Innovative Food Technologies. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 151	2.6	8
570	The inhibitory action of purple tea on in vivo starch digestion compared to other Camellia sinensis teas. <i>Food Research International</i> , 2021 , 150, 110781	7	1
569	Development of an Optimized Drying Process for the Recovery of Bioactive Compounds from the Autumn Fruits of L. and Jacq. <i>Antioxidants</i> , 2021 , 10,	7.1	1
568	Use of nanoencapsulated curcumin against vegetative cells and spores of Alicyclobacillus spp. in industrialized orange juice. <i>International Journal of Food Microbiology</i> , 2021 , 360, 109442	5.8	0
567	Effects of Growing Substrate and Nitrogen Fertilization on the Chemical Composition and Bioactive Properties of Centaurea raphanina ssp. mixta (DC.) Runemark. <i>Agronomy</i> , 2021 , 11, 576	3.6	0
566	Valorization of (Vell.) Naudin Epicarp as a Source of Bioactive Compounds: Chemical Characterization and Evaluation of Its Bioactive Properties. <i>Foods</i> , 2021 , 10,	4.9	4
565	Lentinus crinitus basidiocarp stipe and pileus: chemical composition, cytotoxicity and antioxidant activity. <i>European Food Research and Technology</i> , 2021 , 247, 1355-1366	3.4	2
564	Valorization of Bio-Residues from the Processing of Main Portuguese Fruit Crops: From Discarded Waste to Health Promoting Compounds. <i>Molecules</i> , 2021 , 26,	4.8	7
563	Chemical and Bioactive Features of L. Flowers and Optimized Ultrasound-Assisted Extraction of Betalains. <i>Foods</i> , 2021 , 10,	4.9	5
562	Chickpea and Chestnut Flours as Non-Gluten Alternatives in Cookies. <i>Foods</i> , 2021 , 10,	4.9	3

561	Antioxidant and Antimicrobial Influence on Oyster Mushrooms (<i>Pleurotus ostreatus</i>) from Substrate Supplementation of Calcium Silicate. <i>Sustainability</i> , 2021 , 13, 5019	3.6	4
560	Phenolic profiling and in vitro bioactivities of three medicinal Bryophyllum plants. <i>Industrial Crops and Products</i> , 2021 , 162, 113241	5.9	10
559	Impact of postharvest preservation methods on nutritional value and bioactive properties of mushrooms. <i>Trends in Food Science and Technology</i> , 2021 , 110, 418-431	15.3	23
558	Antimicrobials from Medicinal Plants: An Emergent Strategy to Control Oral Biofilms. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 4020	2.6	2
557	Cytotoxicity and anti-inflammatory activities of (Phytolaccaceae) fruit essential oil. <i>Natural Product Research</i> , 2021 , 1-6	2.3	1
556	Response and Defence Mechanisms of Vegetable Crops against Drought, Heat and Salinity Stress. <i>Agriculture (Switzerland)</i> , 2021 , 11, 463	3	32
555	Sustainable Agriculture Systems in Vegetable Production Using Chitin and Chitosan as Plant Biostimulants. <i>Biomolecules</i> , 2021 , 11,	5.9	27
554	Biostimulants Application: A Low Input Cropping Management Tool for Sustainable Farming of Vegetables. <i>Biomolecules</i> , 2021 , 11,	5.9	16
553	Valorization of Cereal By-Products from the Milling Industry as a Source of Nutrients and Bioactive Compounds to Boost Resource-Use Efficiency. <i>Agronomy</i> , 2021 , 11, 972	3.6	2
552	Effect of Nutrient Solution pH on the Growth, Yield and Quality of <i>Taraxacum officinale</i> and <i>Reichardia picroides</i> in a Floating Hydroponic System. <i>Agronomy</i> , 2021 , 11, 1118	3.6	4
551	Characterization of Kefir Produced in Household Conditions: Physicochemical and Nutritional Profile, and Storage Stability. <i>Foods</i> , 2021 , 10,	4.9	6
550	Chemical Composition, Diuretic, and Antityrosinase Activity of Traditionally Used Romanian. <i>Frontiers in Pharmacology</i> , 2021 , 12, 647947	5.6	4
549	Combined effects of irradiation and storage time on the nutritional and chemical parameters of dried <i>Agaricus bisporus</i> Portobello mushroom flour. <i>Journal of Food Science</i> , 2021 , 86, 2276-2287	3.4	0
548	Biochemical, Physiological, and Molecular Aspects of Ornamental Plants Adaptation to Deficit Irrigation. <i>Horticulturae</i> , 2021 , 7, 107	2.5	13
547	Development of a Natural Preservative from Chestnut Flowers: Ultrasound-Assisted Extraction Optimization and Functionality Assessment. <i>Chemosensors</i> , 2021 , 9, 141	4	1
546	The Effects of Nutrient Solution Feeding Regime on Yield, Mineral Profile, and Phytochemical Composition of Spinach Microgreens. <i>Horticulturae</i> , 2021 , 7, 162	2.5	1
545	A Case Study on Surplus Mushrooms Production: Extraction and Recovery of Vitamin D2. <i>Agriculture (Switzerland)</i> , 2021 , 11, 579	3	1
544	Antimicrobial Properties, Cytotoxic Effects, and Fatty Acids Composition of Vegetable Oils from Purslane, Linseed, Luffa, and Pumpkin Seeds. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 5738	2.6	2

543	Impact of Salinity on the Growth and Chemical Composition of Two Underutilized Wild Edible Greens: <i>Taraxacum officinale</i> and <i>Reichardia picroides</i> . <i>Horticulturae</i> , 2021 , 7, 160	2.5	7
542	Anthocyanins from L. and L. Applied as Food Colorants: A Natural Alternative. <i>Plants</i> , 2021 , 10,	4.5	4
541	Chemical Composition and Bioactive Properties of Purple French Bean (<i>Phaseolus vulgaris</i> L.) as Affected by Water Deficit Irrigation and Biostimulants Application. <i>Sustainability</i> , 2021 , 13, 6869	3.6	2
540	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. <i>Chemosensors</i> , 2021 , 9, 132	4	11
539	Differences in the phenolic composition and nutraceutical properties of freeze dried and oven-dried wild and domesticated samples of <i>Sanguisorba minor</i> Scop. <i>LWT - Food Science and Technology</i> , 2021 , 145, 111335	5.4	1
538	Could fruits be a reliable source of food colorants? Pros and cons of these natural additives. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 805-835	11.5	23
537	Development of new bilberry (<i>Vaccinium myrtillus</i> L.) based snacks: Nutritional, chemical and bioactive features. <i>Food Chemistry</i> , 2021 , 334, 127511	8.5	7
536	Anthocyanin-rich extracts from purple and red potatoes as natural colourants: Bioactive properties, application in a soft drink formulation and sensory analysis. <i>Food Chemistry</i> , 2021 , 342, 128526	8.5	12
535	Seasonal variation in bioactive properties and phenolic composition of cardoon (<i>Cynara cardunculus</i> var. <i>altilis</i>) bracts. <i>Food Chemistry</i> , 2021 , 336, 127744	8.5	14
534	Nutritional and phytochemical profiles and biological activities of <i>Moringa oleifera</i> Lam. edible parts from Guinea-Bissau (West Africa). <i>Food Chemistry</i> , 2021 , 341, 128229	8.5	11
533	Valorisation of black mulberry and grape seeds: Chemical characterization and bioactive potential. <i>Food Chemistry</i> , 2021 , 337, 127998	8.5	14
532	Phenolic compounds: current industrial applications, limitations and future challenges. <i>Food and Function</i> , 2021 , 12, 14-29	6.1	87
531	<i>Hypericum</i> genus cosmeceutical application A decade comprehensive review on its multifunctional biological properties. <i>Industrial Crops and Products</i> , 2021 , 159, 113053	5.9	6
530	Potato biodiversity: A linear discriminant analysis on the nutritional and physicochemical composition of fifty genotypes. <i>Food Chemistry</i> , 2021 , 345, 128853	8.5	4
529	Effects of a <i>Myrciaria jaboticaba</i> peel extract on starch and triglyceride absorption and the role of cyanidin-3-O-glucoside. <i>Food and Function</i> , 2021 , 12, 2644-2659	6.1	2
528	Toxicological and anti-tumor effects of a linden extract (<i>Scop.</i>) in a HPV16-transgenic mouse model. <i>Food and Function</i> , 2021 , 12, 4005-4014	6.1	0
527	The influence of <i>Castanea sativa</i> Mill. flower extract on hormonally and chemically induced prostate cancer in a rat model. <i>Food and Function</i> , 2021 , 12, 2631-2643	6.1	1
526	Halophytes for Future Horticulture 2021 , 2367-2393		1

525	Bioactivity screening of pinhão ((Bertol.) Kuntze) seed extracts: the inhibition of cholinesterases and α-amylases, and cytotoxic and anti-inflammatory activities. <i>Food and Function</i> , 2021 , 12, 9820-9828	6.1	0
524	Antimicrobial activity, chemical composition and cytotoxicity of basidiocarp. <i>Food and Function</i> , 2021 , 12, 6780-6792	6.1	2
523	Chitosan/nanocellulose electrospun fibers with enhanced antibacterial and antifungal activity for wound dressing applications. <i>Reactive and Functional Polymers</i> , 2021 , 159, 104808	4.6	20
522	Chemical composition and evaluation of antioxidant, antimicrobial and antiproliferative activities of Tuber and Terfezia truffles. <i>Food Research International</i> , 2021 , 140, 110071	7	5
521	Phytochemical Characterization and Evaluation of Bioactive Properties of Tisanes Prepared from Promising Medicinal and Aromatic Plants. <i>Foods</i> , 2021 , 10,	4.9	2
520	Current status of genus Impatiens: Bioactive compounds and natural pigments with health benefits. <i>Trends in Food Science and Technology</i> , 2021 , 117, 106-106	15.3	1
519	Promising Preserving Agents from Sage and Basil: A Case Study with Yogurts. <i>Foods</i> , 2021 , 10,	4.9	5
518	Chemical Profile and Bioactivities of Extracts from Edible Plants Readily Available in Portugal. <i>Foods</i> , 2021 , 10,	4.9	6
517	Nitrogen Effect on Growth-Related Parameters and Evaluation of Portulaca oleracea as a Phytoremediation Species in a Cr(VI)-Spiked Soil. <i>Horticulturae</i> , 2021 , 7, 192	2.5	2
516	Ultrasound-Assisted Extraction of Flavonoids from Kiwi Peel: Process Optimization and Bioactivity Assessment. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 6416	2.6	4
515	Chemical characterization of carob seeds (Ceratonia siliqua L.) and use of different extraction techniques to promote its bioactivity. <i>Food Chemistry</i> , 2021 , 351, 129263	8.5	5
514	Chemical and Bioactive Characterization of Spanish and Belgian Apple Pomace for Its Potential Use as a Novel Dermocosmetic Formulation. <i>Foods</i> , 2021 , 10,	4.9	4
513	Chemical Features and Bioactivities of Lactuca canadensis L., an Unconventional Food Plant from Brazilian Cerrado. <i>Agriculture (Switzerland)</i> , 2021 , 11, 734	3	2
512	Phenolic Compounds from Irradiated Olive Wastes: Optimization of the Heat-Assisted Extraction Using Response Surface Methodology. <i>Chemosensors</i> , 2021 , 9, 231	4	5
511	Effect of Plant Biostimulants on Nutritional and Chemical Profiles of Almond and Hazelnut. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 7778	2.6	1
510	Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. <i>Foods</i> , 2021 , 10,	4.9	8
509	Pyromelanin Synthesis Inhibits DHN-Melanin Synthesis and Decreases Cell Wall Chitin Content and Thickness. <i>Frontiers in Microbiology</i> , 2021 , 12, 691433	5.7	3
508	Laccases in food processing: Current status, bottlenecks and perspectives. <i>Trends in Food Science and Technology</i> , 2021 , 115, 445-460	15.3	6

507	Characterization of Nonconventional Food Plants Seeds <i>Guizotia abyssinica</i> (L.f.) Cass., <i>Panicum miliaceum</i> L., and <i>Phalaris canariensis</i> L. for Application in the Bakery Industry. <i>Agronomy</i> , 2021 , 11, 1873 ^{3.6}	0
506	Influence of strains and environmental cultivation conditions on the bioconversion of ergosterol and vitamin D in the sun mushroom. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3 1
505	Extraction of Aloesin from Rind Using Alternative Green Solvents: Process Optimization and Biological Activity Assessment. <i>Biology</i> , 2021 , 10,	4.9 1
504	Compositional features and biological activities of wild and commercial <i>Moringa oleifera</i> leaves from Guinea-Bissau. <i>Food Bioscience</i> , 2021 , 43, 101300	4.9 1
503	Phenolic composition and cell-based biological activities of ten coloured potato peels (<i>Solanum tuberosum</i> L.). <i>Food Chemistry</i> , 2021 , 363, 130360	8.5 4
502	β-Carotene colouring systems based on solid lipid particles produced by hot melt dispersion. <i>Food Control</i> , 2021 , 129, 108262	6.2 1
501	Infusion of aerial parts of <i>Salvia chudaei</i> Batt. & Trab. from Algeria: Chemical, toxicological and bioactivities characterization. <i>Journal of Ethnopharmacology</i> , 2021 , 280, 114455	5 0
500	<i>Cytinus hypocistis</i> (L.) L.: Optimised heat/ultrasound-assisted extraction of tannins by response surface methodology. <i>Separation and Purification Technology</i> , 2021 , 276, 119358	8.3 6
499	Hemi-synthesis of novel (S)-carvone hydrazone from <i>Carum carvi</i> L. essential oils: Structural and crystal characterization, targeted bioassays and molecular docking on human protein kinase (CK2) and Epidermal Growth factor Kinase (EGFK). <i>Journal of Molecular Structure</i> , 2021 , 1246, 131220	3.4 1
498	Preservation of Chocolate Muffins with Lemon Balm, Oregano, and Rosemary Extracts. <i>Foods</i> , 2021 , 10,	4.9 1
497	Optimization of the drying process of autumn fruits rich in antioxidants: a study focusing on rosehip (L.) and sea buckthorn (L.) A. Nelson) and their bioactive properties. <i>Food and Function</i> , 2021 , 12, 3939-3953	6.1 3
496	Chemical and Bioactive Characterization of the Essential Oils Obtained from Three Mediterranean Plants.. <i>Molecules</i> , 2021 , 26,	4.8 2
495	Compositional Features of the "Kweli" Red Raspberry and Its Antioxidant and Antimicrobial Activities. <i>Foods</i> , 2020 , 9,	4.9 3
494	The Sustainable Use of Cotton, Hazelnut and Ground Peanut Waste in Vegetable Crop Production. <i>Sustainability</i> , 2020 , 12, 8511	3.6 2
493	Infusions of Herbal Blends as Promising Sources of Phenolic Compounds and Bioactive Properties. <i>Molecules</i> , 2020 , 25,	4.8 7
492	Characterization of Extra Early Spanish Clementine Varieties (Hort ex Tan) as a Relevant Source of Bioactive Compounds with Antioxidant Activity. <i>Foods</i> , 2020 , 9,	4.9 5
491	Soy Protein Isolate Films Incorporated with Pinhã (<i>Araucaria angustifolia</i> (Bertol.) Kuntze) Extract for Potential Use as Edible Oil Active Packaging. <i>Food and Bioprocess Technology</i> , 2020 , 13, 998-1008	5.1 21
490	Nutritive and Bioactive Properties of Mesquite () Flour and Its Technological Performance in Breadmaking. <i>Foods</i> , 2020 , 9,	4.9 5

489	Betacyanins from <i>Gomphrena globosa</i> L. flowers: Incorporation in cookies as natural colouring agents. <i>Food Chemistry</i> , 2020 , 329, 127178	8.5	7
488	Chemical Composition and Plant Growth of subsp. Plants Cultivated under Saline Conditions. <i>Molecules</i> , 2020 , 25,	4.8	12
487	Bioactive properties of <i>Sanguisorba minor</i> L. cultivated in central Greece under different fertilization regimes. <i>Food Chemistry</i> , 2020 , 327, 127043	8.5	16
486	Insights on the Extraction Performance of Alkanediols and Glycerol: Using L. Leaves as a Source of Bioactive Compounds. <i>Molecules</i> , 2020 , 25,	4.8	5
485	Phenolic Profile of Baill. Leaves, Stems and Bark: Pairwise Influence of Drying Temperature and Extraction Solvent. <i>Molecules</i> , 2020 , 25,	4.8	2
484	L. and L. Decoctions: Antimicrobial Activity, Mode of Action and Phenolic Characterization. <i>Antibiotics</i> , 2020 , 9,	4.9	10
483	<i>Vaccinium myrtillus</i> L. Fruits as a Novel Source of Phenolic Compounds with Health Benefits and Industrial Applications - A Review. <i>Current Pharmaceutical Design</i> , 2020 , 26, 1917-1928	3.3	27
482	Potential anti-diabetic properties of Merlot grape pomace extract: An in vitro, in silico and in vivo study of αamylase and αglucosidase inhibition. <i>Food Research International</i> , 2020 , 137, 109462	7	11
481	Optimization of ergosterol extraction from <i>Pleurotus</i> mushrooms using response surface methodology. <i>Food and Function</i> , 2020 , 11, 5887-5897	6.1	6
480	The Optimization of Nitrogen Fertilization Regulates Crop Performance and Quality of Processing Tomato (<i>Solanum lycopersicum</i> L. cv. Heinz 3402). <i>Agronomy</i> , 2020 , 10, 715	3.6	11
479	Extracts from <i>Vaccinium myrtillus</i> L. fruits as a source of natural colorants: chemical characterization and incorporation in yogurts. <i>Food and Function</i> , 2020 , 11, 3227-3234	6.1	3
478	Food industry by-products valorization and new ingredients: Cases of study 2020 , 71-99		1
477	Characterization and Application of Pomegranate Epicarp Extracts as Functional Ingredients in a Typical Brazilian Pastry Product. <i>Molecules</i> , 2020 , 25,	4.8	3
476	Nutritional value, physicochemical characterization and bioactive properties of the Brazilian quinoa BRS Piabiru. <i>Food and Function</i> , 2020 , 11, 2969-2977	6.1	12
475	(L.) Moench: Chemical Characterization and Bioactivity of Its Extracts and Fractions. <i>Pharmaceuticals</i> , 2020 , 13,	5.2	10
474	<i>Ficus carica</i> L. and <i>Prunus spinosa</i> L. extracts as new anthocyanin-based food colorants: A thorough study in confectionery products. <i>Food Chemistry</i> , 2020 , 333, 127457	8.5	17
473	<i>Castanea sativa</i> male flower extracts as an alternative additive in the Portuguese pastry delicacy "pastel de nata". <i>Food and Function</i> , 2020 , 11, 2208-2217	6.1	3
472	Biostimulants Application Alleviates Water Stress Effects on Yield and Chemical Composition of Greenhouse Green Bean (<i>Phaseolus vulgaris</i> L.). <i>Agronomy</i> , 2020 , 10, 181	3.6	20

471	Potential Health Claims of Durum and Bread Wheat Flours as Functional Ingredients. <i>Nutrients</i> , 2020 , 12,	6.7	17
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328	Nutrient solution composition and growing season affect yield and chemical composition of Cichorium spinosum plants. <i>Scientia Horticulturae</i> , 2018 , 231, 97-107	4.1	22

327	Phytochemical analysis and assessment of antioxidant, antimicrobial, anti-inflammatory and cytotoxic properties of <i>Tetraclinis articulata</i> (Vahl) Masters leaves. <i>Industrial Crops and Products</i> , 2018 , 112, 460-466	5.9	27
326	Plant phenolic extracts as an effective strategy to control <i>Staphylococcus aureus</i> , the dairy industry pathogen. <i>Industrial Crops and Products</i> , 2018 , 112, 515-520	5.9	26
325	Suitability of lemon balm (<i>Melissa officinalis</i> L.) extract rich in rosmarinic acid as a potential enhancer of functional properties in cupcakes. <i>Food Chemistry</i> , 2018 , 250, 67-74	8.5	24
324	Recovery of bioactive compounds from <i>Arbutus unedo</i> L. fruits: Comparative optimization study of maceration/microwave/ultrasound extraction techniques. <i>Food Research International</i> , 2018 , 109, 455-471	7.1	30
323	Nutritional value and chemical composition of Greek artichoke genotypes. <i>Food Chemistry</i> , 2018 , 267, 296-302	8.5	39
322	A comparison of the phenolic profile and antioxidant activity of different <i>Cichorium spinosum</i> L. ecotypes. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 183-189	4.3	26
321	Chemical composition and antioxidant activity of <i>Cichorium spinosum</i> L. leaves in relation to developmental stage. <i>Food Chemistry</i> , 2018 , 239, 946-952	8.5	21
320	Bioactive characterization of <i>Persea americana</i> Mill. by-products: A rich source of inherent antioxidants. <i>Industrial Crops and Products</i> , 2018 , 111, 212-218	5.9	67
319	Profiling polyphenol composition by HPLC-DAD-ESI/MSn and the antibacterial activity of infusion preparations obtained from four medicinal plants. <i>Food and Function</i> , 2018 , 9, 149-159	6.1	20
318	Assessment of the nitrogen fertilization effect on bioactive compounds of frozen fresh and dried samples of <i>Stevia rebaudiana</i> Bertoni. <i>Food Chemistry</i> , 2018 , 243, 208-213	8.5	14
317	<i>Arbutus unedo</i> L. and <i>Ocimum basilicum</i> L. as sources of natural preservatives for food industry: A case study using loaf bread. <i>LWT - Food Science and Technology</i> , 2018 , 88, 47-55	5.4	18
316	Antimicrobial and antioxidant properties of various Greek garlic genotypes. <i>Food Chemistry</i> , 2018 , 245, 7-12	8.5	50
315	Multifunctions of <i>Pleurotus sajor-caju</i> (Fr.) Singer: A highly nutritious food and a source for bioactive compounds. <i>Food Chemistry</i> , 2018 , 245, 150-158	8.5	19
314	Chemical and physicochemical changes in Serrana goat cheese submitted to extra-long ripening periods. <i>LWT - Food Science and Technology</i> , 2018 , 87, 33-39	5.4	3
313	Chemical composition, nutritional value and antioxidant properties of Mediterranean okra genotypes in relation to harvest stage. <i>Food Chemistry</i> , 2018 , 242, 466-474	8.5	54
312	The influence of electron beam radiation in the nutritional value, chemical composition and bioactivities of edible flowers of <i>Bauhinia variegata</i> L. var. <i>candida alba</i> Buch.-Ham from Brazil. <i>Food Chemistry</i> , 2018 , 241, 163-170	8.5	17
311	Phenolic profile and bioactivity of cardoon (<i>Cynara cardunculus</i> L.) inflorescence parts: Selecting the best genotype for food applications. <i>Food Chemistry</i> , 2018 , 268, 196-202	8.5	30
310	Mushroom-based cosmeceutical ingredients: Microencapsulation and in vitro release profile. <i>Industrial Crops and Products</i> , 2018 , 124, 44-52	5.9	15

309	Incorporation of natural colorants obtained from edible flowers in yogurts. <i>LWT - Food Science and Technology</i> , 2018 , 97, 668-675	5.4	30
308	Nutritional Value and Bioactive Compounds Characterization of Plant Parts From <i>L.</i> (Asteraceae) Cultivated in Central Greece. <i>Frontiers in Plant Science</i> , 2018 , 9, 459	6.2	41
307	Recovery of bioactive anthocyanin pigments from <i>Ficus carica</i> L. peel by heat, microwave, and ultrasound based extraction techniques. <i>Food Research International</i> , 2018 , 113, 197-209	7	61
306	Nutritional Value, Chemical Characterization and Bulb Morphology of Greek Garlic Landraces. <i>Molecules</i> , 2018 , 23,	4.8	24
305	Phenolic Composition and Bioactivity of (Mill.) Cav. Samples from Different Geographical Origin. <i>Molecules</i> , 2018 , 23,	4.8	28
304	<i>Laurus nobilis</i> (laurel) aqueous leaf extract's toxicological and anti-tumor activities in HPV16-transgenic mice. <i>Food and Function</i> , 2018 , 9, 4419-4428	6.1	6
303	Dehydration process influences the phenolic profile, antioxidant and antimicrobial properties of <i>Galium aparine</i> L.. <i>Industrial Crops and Products</i> , 2018 , 120, 97-103	5.9	7
302	Optimization and comparison of heat and ultrasound assisted extraction techniques to obtain anthocyanin compounds from <i>Arbutus unedo</i> L. Fruits. <i>Food Chemistry</i> , 2018 , 264, 81-91	8.5	71
301	Phenolic profile and in vitro bioactive potential of Saharan <i>Juniperus phoenicea</i> L. and <i>Cotula cinerea</i> (Del) growing in Algeria. <i>Food and Function</i> , 2018 , 9, 4664-4672	6.1	10
300	How extraction method affects yield, fatty acids composition and bioactive properties of cardoon seed oil?. <i>Industrial Crops and Products</i> , 2018 , 124, 459-465	5.9	20
299	Phenolic Compounds and Bioactivity of <i>Pourr.</i> <i>Molecules</i> , 2018 , 23,	4.8	6
298	<i>Achillea millefolium</i> L. hydroethanolic extract inhibits growth of human tumor cell lines by interfering with cell cycle and inducing apoptosis. <i>Food and Chemical Toxicology</i> , 2018 , 118, 635-644	4.7	15
297	Phenolic compounds profile, nutritional compounds and bioactive properties of <i>Lycium barbarum</i> L.: A comparative study with stems and fruits. <i>Industrial Crops and Products</i> , 2018 , 122, 574-581	5.9	33
296	Nutrient composition of Algerian strawberry-tree fruits (<i>Arbutus unedo</i> L.). <i>Fruits</i> , 2018 , 73, 283-297	0.3	6
295	How gamma and electron-beam irradiations modulate phenolic profile expression in <i>Melissa officinalis</i> L. and <i>Melittis melissophyllum</i> L. <i>Food Chemistry</i> , 2018 , 240, 253-258	8.5	10
294	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. <i>Separation and Purification Technology</i> , 2018 , 192, 501-512	8.3	41
293	Extraction of triterpenoids and phenolic compounds from <i>Ganoderma lucidum</i> : optimization study using the response surface methodology. <i>Food and Function</i> , 2018 , 9, 209-226	6.1	31
292	Functionalization of yogurts with <i>Agaricus bisporus</i> extracts encapsulated in spray-dried maltodextrin crosslinked with citric acid. <i>Food Chemistry</i> , 2018 , 245, 845-853	8.5	39

291	Chemical composition and bioactive properties of the wild mushroom <i>Polyporus squamosus</i> (Huds.) Fr: a study with samples from Romania. <i>Food and Function</i> , 2018 , 9, 160-170	6.1	23
290	Antioxidants extraction from Pinh� (Araucaria angustifolia (Bertol.) Kuntze) coats and application to zein films. <i>Food Packaging and Shelf Life</i> , 2018 , 15, 28-34	8.2	24
289	Edible flowers as sources of phenolic compounds with bioactive potential. <i>Food Research International</i> , 2018 , 105, 580-588	7	93
288	Antioxidant and antimicrobial properties of dried Portuguese apple variety (<i>Malus domestica</i> Borkh. cv Bravo de Esmolfe). <i>Food Chemistry</i> , 2018 , 240, 701-706	8.5	52
287	The antifungal activity of extracts of <i>Osmundea pinnatifida</i> , an edible seaweed, indicates its usage as a safe environmental fungicide or as a food additive preventing post-harvest fungal food contamination. <i>Food and Function</i> , 2018 , 9, 6187-6195	6.1	11
286	Enhancing the antimicrobial and antifungal activities of a coloring extract agent rich in betacyanins obtained from <i>Gomphrena globosa</i> L. flowers. <i>Food and Function</i> , 2018 , 9, 6205-6217	6.1	7
285	Edible Flowers of L. as Functional Ingredients: Phenolic Composition, Antioxidant and Protective Effects on. <i>Nutrients</i> , 2018 , 10,	6.7	23
284	Bioactive properties and phytochemical assessment of <i>Bacupari-an�</i> (<i>Garcinia brasiliensis</i> Mart.) leaves native to Rond�ia, Brazil. <i>Food and Function</i> , 2018 , 9, 5621-5628	6.1	7
283	Characterization of phenolic compounds in tincture of edible <i>Nepeta nuda</i> : development of antimicrobial mouthwash. <i>Food and Function</i> , 2018 , 9, 5417-5425	6.1	17
282	Effects of gamma radiation on the bioactivity of medicinal and aromatic plants: <i>Mentha piperita</i> L., <i>Thymus vulgaris</i> L. and <i>Aloysia citrodora</i> Pal� as case studies. <i>Food and Function</i> , 2018 , 9, 5150-5161	6.1	12
281	Evaluation of gamma-irradiated aromatic herbs: Chemometric study of samples submitted to extended storage periods. <i>Food Research International</i> , 2018 , 111, 272-280	7	1
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279	Incorporation of tocopherol-rich extracts from mushroom mycelia into yogurt. <i>Food and Function</i> , 2018 , 9, 3166-3172	6.1	6
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272	Assessment of the stability of catechin-enriched extracts obtained from <i>Arbutus unedo</i> L. fruits: Kinetic mathematical modeling of pH and temperature properties on powder and solution systems. <i>Industrial Crops and Products</i> , 2017 , 99, 150-162	5.9	8
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270	Merlot grape pomace hydroalcoholic extract improves the oxidative and inflammatory states of rats with adjuvant-induced arthritis. <i>Journal of Functional Foods</i> , 2017 , 33, 408-418	5.1	44
269	Non-edible parts of <i>Solanum stramonifolium</i> Jacq. - a new potent source of bioactive extracts rich in phenolic compounds for functional foods. <i>Food and Function</i> , 2017 , 8, 2013-2021	6.1	10
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265	Electron-beam irradiation as an alternative to preserve nutritional, chemical and antioxidant properties of dried plants during extended storage periods. <i>LWT - Food Science and Technology</i> , 2017 , 82, 386-395	5.4	11
264	Extraction of rosmarinic acid from <i>Melissa officinalis</i> L. by heat-, microwave- and ultrasound-assisted extraction techniques: A comparative study through response surface analysis. <i>Separation and Purification Technology</i> , 2017 , 186, 297-308	8.3	42
263	By-product recovery of <i>Opuntia</i> spp. peels: Betalainic and phenolic profiles and bioactive properties. <i>Industrial Crops and Products</i> , 2017 , 107, 353-359	5.9	60
262	Successive harvesting affects yield, chemical composition and antioxidant activity of <i>Cichorium spinosum</i> L. <i>Food Chemistry</i> , 2017 , 237, 83-90	8.5	29
261	Effects of in vitro digestion and in vitro colonic fermentation on stability and functional properties of yerba mate (<i>Ilex paraguariensis</i> A. St. Hil.) beverages. <i>Food Chemistry</i> , 2017 , 237, 453-460	8.5	27
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257	Development of dairy beverages functionalized with pure ergosterol and mycosterol extracts: an alternative to phytosterol-based beverages. <i>Food and Function</i> , 2017 , 8, 103-110	6.1	15
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254	Physiological and Growth Responses of Several Genotypes of Common Purslane (<i>Portulaca oleracea</i> L.) under Mediterranean Semi-arid Conditions. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2017 , 45, 569-575	1.2	18
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252	Extensive profiling of three varieties of <i>Opuntia</i> spp. fruit for innovative food ingredients. <i>Food Research International</i> , 2017 , 101, 259-265	7	28
251	Detailed phytochemical characterization and bioactive properties of <i>Myrtus nivelii</i> Batt & Trab. <i>Food and Function</i> , 2017 , 8, 3111-3119	6.1	5
250	Bio-guided fractionation of extracts of <i>Geranium robertianum</i> L.: Relationship between phenolic profile and biological activity. <i>Industrial Crops and Products</i> , 2017 , 108, 543-552	5.9	7
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246	The chemical composition, nutritional value and antimicrobial properties of <i>Abelmoschus esculentus</i> seeds. <i>Food and Function</i> , 2017 , 8, 4733-4743	6.1	18
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244	Bioactive properties and phenolic profile of <i>Momordica charantia</i> L. medicinal plant growing wild in Trinidad and Tobago. <i>Industrial Crops and Products</i> , 2017 , 95, 365-373	5.9	23
243	Catechin-based extract optimization obtained from <i>Arbutus unedo</i> L. fruits using maceration/microwave/ultrasound extraction techniques. <i>Industrial Crops and Products</i> , 2017 , 95, 404-415	5.9	72
242	A comparative study between natural and synthetic antioxidants: Evaluation of their performance after incorporation into biscuits. <i>Food Chemistry</i> , 2017 , 216, 342-6	8.5	108
241	Nutritional and chemical characterization of edible petals and corresponding infusions: Valorization as new food ingredients. <i>Food Chemistry</i> , 2017 , 220, 337-343	8.5	57
240	Salinity effect on nutritional value, chemical composition and bioactive compounds content of <i>Cichorium spinosum</i> L. <i>Food Chemistry</i> , 2017 , 214, 129-136	8.5	83
239	Phenolic Compounds and Its Bioavailability: In Vitro Bioactive Compounds or Health Promoters?. <i>Advances in Food and Nutrition Research</i> , 2017 , 82, 1-44	6	48
238	Flavonoid Composition and Antitumor Activity of Bee Bread Collected in Northeast Portugal. <i>Molecules</i> , 2017 , 22,	4.8	62

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233	Chemical characterization and bioactive properties of aqueous and organic extracts of <i>Geranium robertianum</i> L. <i>Food and Function</i> , 2016 , 7, 3807-14	6.1	11
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224	Nutritional profile and chemical composition of <i>Cichorium spinosum</i> ecotypes. <i>LWT - Food Science and Technology</i> , 2016 , 73, 95-101	5.4	28
223	Wild <i>Morchella conica</i> Pers. from different origins: a comparative study of nutritional and bioactive properties. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 90-8	4.3	28
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218	Microwave-assisted extraction of phenolic acids and flavonoids and production of antioxidant ingredients from tomato: A nutraceutical-oriented optimization study. <i>Separation and Purification Technology</i> , 2016 , 164, 114-124	8.3	85
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208	<i>Leccinum molle</i> (Bon) Bon and <i>Leccinum vulpinum</i> Watling: The First Study of Their Nutritional and Antioxidant Potential. <i>Molecules</i> , 2016 , 21, 246	4.8	4
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204	Nuts as Sources of Nutrients 2016 , 411-430		
203	The Contribution of Chestnuts to the Design and Development of Functional Foods 2016 , 431-443		
202	The Numbers Behind Mushroom Biodiversity 2016 , 15-63		4

201	The Nutritional Benefits of Mushrooms 2016 , 65-81		4
200	The Bioactive Properties of Mushrooms 2016 , 83-122		3
199	The Use of Mushrooms in the Development of Functional Foods, Drugs, and Nutraceuticals 2016 , 123-157		0
198	Wild Greens as Source of Nutritive and Bioactive Compounds Over the World 2016 , 199-261		1
197	Nutrients and Bioactive Compounds in Wild Fruits Through Different Continents 2016 , 263-314		3
196	Wild Plant-Based Functional Foods, Drugs, and Nutraceuticals 2016 , 315-351		3
195	Effect of storage on quality features of local onion landrace "Vatikiotiko" <i>Acta Horticulturae</i> , 2016 , 125-132		3
194	Suitability of gamma irradiation for preserving fresh-cut watercress quality during cold storage. <i>Food Chemistry</i> , 2016 , 206, 50-8	8.5	31
193	Basil as functional and preserving ingredient in "Serra da Estrela" cheese. <i>Food Chemistry</i> , 2016 , 207, 51-9	8.5	28
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189	Antioxidant Potential of Wild Plant Foods 2016 , 209-232		5
188	Rosemary extracts in functional foods: extraction, chemical characterization and incorporation of free and microencapsulated forms in cottage cheese. <i>Food and Function</i> , 2016 , 7, 2185-96	6.1	52
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186	Food colorants: Challenges, opportunities and current desires of agro-industries to ensure consumer expectations and regulatory practices. <i>Trends in Food Science and Technology</i> , 2016 , 52, 1-15	15.3	221
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184	Fortification of yogurts with different antioxidant preservatives: A comparative study between natural and synthetic additives. <i>Food Chemistry</i> , 2016 , 210, 262-8	8.5	87

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182	Modified atmosphere packaging and post-packaging irradiation of leaves: a comparative study of postharvest quality changes. <i>Journal of Food Science and Technology</i> , 2016 , 53, 2943-2956	3.3	9
181	<i>Mentha spicata</i> L. infusions as sources of antioxidant phenolic compounds: emerging reserve lots with special harvest requirements. <i>Food and Function</i> , 2016 , 7, 4188-4192	6.1	18
180	Chemical characterization and biological activity of Chaga (<i>Inonotus obliquus</i>), a medicinal "mushroom". <i>Journal of Ethnopharmacology</i> , 2015 , 162, 323-32	5	55
179	The powerful in vitro bioactivity of <i>Euterpe oleracea</i> Mart. seeds and related phenolic compounds. <i>Industrial Crops and Products</i> , 2015 , 76, 318-322	5.9	34
178	Bioactive formulations prepared from fruiting bodies and submerged culture mycelia of the Brazilian edible mushroom <i>Pleurotus ostreatoroseus</i> Singer. <i>Food and Function</i> , 2015 , 6, 2155-64	6.1	49
177	Nutritional value, bioactive compounds and antioxidant properties of three edible mushrooms from Poland. <i>Food Bioscience</i> , 2015 , 11, 48-55	4.9	47
176	Nutritional parameters of infusions and decoctions obtained from <i>Fragaria vesca</i> L. roots and vegetative parts. <i>LWT - Food Science and Technology</i> , 2015 , 62, 32-38	5.4	24
175	Scientific validation of synergistic antioxidant effects in commercialised mixtures of <i>Cymbopogon citratus</i> and <i>Pterospartum tridentatum</i> or <i>Gomphrena globosa</i> for infusions preparation. <i>Food Chemistry</i> , 2015 , 185, 16-24	8.5	15
174	Nutritional value, bioactive compounds, antimicrobial activity and bioaccessibility studies with wild edible mushrooms. <i>LWT - Food Science and Technology</i> , 2015 , 63, 799-806	5.4	40
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170	Is honey able to potentiate the antioxidant and cytotoxic properties of medicinal plants consumed as infusions for hepatoprotective effects?. <i>Food and Function</i> , 2015 , 6, 1435-42	6.1	9
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167	A comparative study on edible <i>Agaricus</i> mushrooms as functional foods. <i>Food and Function</i> , 2015 , 6, 1906-10	6.10	32
166	Effects of different culture conditions on biological potential and metabolites production in three <i>Penicillium</i> isolates. <i>Drug Development and Industrial Pharmacy</i> , 2015 , 41, 253-62	3.6	1

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145	Evaluation of bioactive properties and phenolic compounds in different extracts prepared from <i>Salvia officinalis</i> L. <i>Food Chemistry</i> , 2015 , 170, 378-85	8.5	133
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46	Targeted metabolites analysis in wild <i>Boletus</i> species. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1343-1348	5-4	50
45	Biomolecule profiles in inedible wild mushrooms with antioxidant value. <i>Molecules</i> , 2011 , 16, 4328-38	4-8	49
44	Toward the antioxidant and chemical characterization of mycorrhizal mushrooms from northeast Portugal. <i>Journal of Food Science</i> , 2011 , 76, C824-30	3-4	67
43	Topical anti-inflammatory plant species: Bioactivity of <i>Bryonia dioica</i> , <i>Tamus communis</i> and <i>Lonicera periclymenum</i> fruits. <i>Industrial Crops and Products</i> , 2011 , 34, 1447-1454	5-9	8
42	Comparative study of lipophilic and hydrophilic antioxidants from in vivo and in vitro grown <i>Coriandrum sativum</i> . <i>Plant Foods for Human Nutrition</i> , 2011 , 66, 181-6	3-9	20
41	Mycorrhizal induction of phenolic compounds and antioxidant properties of fungi and seedlings during the early steps of symbiosis. <i>Chemoecology</i> , 2011 , 21, 151-159	2	6
40	Comparing the composition and bioactivity of <i>Crataegus Monogyna</i> flowers and fruits used in folk medicine. <i>Phytochemical Analysis</i> , 2011 , 22, 181-8	3-4	56

39	Effects of oral dosage form and storage period on the antioxidant properties of four species used in traditional herbal medicine. <i>Phytotherapy Research</i> , 2011 , 25, 484-92	6.7	26
38	Infusions and decoctions of mixed herbs used in folk medicine: synergism in antioxidant potential. <i>Phytotherapy Research</i> , 2011 , 25, 1209-14	6.7	45
37	Beef burger patties incorporated with <i>Boletus edulis</i> extracts: Lipid peroxidation inhibition effects. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 737-743	3	16
36	Chemical composition of wild edible mushrooms and antioxidant properties of their water soluble polysaccharidic and ethanolic fractions. <i>Food Chemistry</i> , 2011 , 126, 610-616	8.5	125
35	Nutritional and in vitro antioxidant properties of edible wild greens in Iberian Peninsula traditional diet. <i>Food Chemistry</i> , 2011 , 125, 488-494	8.5	44
34	Use of HPLC/DAD/ESI/MS to profile phenolic compounds in edible wild greens from Portugal. <i>Food Chemistry</i> , 2011 , 127, 169-173	8.5	55
33	Chemical, biochemical and electrochemical assays to evaluate phytochemicals and antioxidant activity of wild plants. <i>Food Chemistry</i> , 2011 , 127, 1600-1608	8.5	85
32	Studies on chemical constituents and bioactivity of <i>Rosa micrantha</i> : an alternative antioxidants source for food, pharmaceutical, or cosmetic applications. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6277-84	5.7	49
31	Lamiaceae often used in Portuguese folk medicine as a source of powerful antioxidants: Vitamins and phenolics. <i>LWT - Food Science and Technology</i> , 2010 , 43, 544-550	5.4	77
30	The nutritional composition of fennel (<i>Foeniculum vulgare</i>): Shoots, leaves, stems and inflorescences. <i>LWT - Food Science and Technology</i> , 2010 , 43, 814-818	5.4	61
29	Targeting excessive free radicals with peels and juices of citrus fruits: grapefruit, lemon, lime and orange. <i>Food and Chemical Toxicology</i> , 2010 , 48, 99-106	4.7	154
28	Leaves, flowers, immature fruits and leafy flowered stems of <i>Malva sylvestris</i> : a comparative study of the nutraceutical potential and composition. <i>Food and Chemical Toxicology</i> , 2010 , 48, 1466-72	4.7	119
27	Nutritional quality of greenhouse lettuce at harvest and after storage in relation to N application and cultivation season. <i>Scientia Horticulturae</i> , 2010 , 125, 93.e1-93.e5	4.1	47
26	In vitro antioxidant properties and characterization in nutrients and phytochemicals of six medicinal plants from the Portuguese folk medicine. <i>Industrial Crops and Products</i> , 2010 , 32, 572-579	5.9	70
25	Lipophilic and hydrophilic antioxidants, lipid peroxidation inhibition and radical scavenging activity of two Lamiaceae food plants. <i>European Journal of Lipid Science and Technology</i> , 2010 , 112, 1115-1121	3	15
24	Tocopherols composition of Portuguese wild mushrooms with antioxidant capacity. <i>Food Chemistry</i> , 2010 , 119, 1443-1450	8.5	144
23	Strawberry-tree, blackthorn and rose fruits: Detailed characterisation in nutrients and phytochemicals with antioxidant properties. <i>Food Chemistry</i> , 2010 , 120, 247-254	8.5	187
22	Antioxidants in wild mushrooms. <i>Current Medicinal Chemistry</i> , 2009 , 16, 1543-60	4.3	404

21	Aromatic plants as a source of important phytochemicals: Vitamins, sugars and fatty acids in <i>Cistus ladanifer</i> , <i>Cupressus lusitanica</i> and <i>Eucalyptus gunnii</i> leaves. <i>Industrial Crops and Products</i> , 2009 , 30, 427-430	5.9	22
20	Study and characterization of selected nutrients in wild mushrooms from Portugal by gas chromatography and high performance liquid chromatography. <i>Microchemical Journal</i> , 2009 , 93, 195-199	4.8	84
19	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
18	Systematic evaluation of the antioxidant potential of different parts of <i>Foeniculum vulgare</i> Mill. from Portugal. <i>Food and Chemical Toxicology</i> , 2009 , 47, 2458-64	4.7	66
17	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
16	Effect of solvent and extraction temperatures on the antioxidant potential of traditional stoned table olives <i>Elcaparras</i> . <i>LWT - Food Science and Technology</i> , 2008 , 41, 739-745	5.4	54
15	Wild and commercial mushrooms as source of nutrients and nutraceuticals. <i>Food and Chemical Toxicology</i> , 2008 , 46, 2742-7	4.7	271
14	<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
13	Phenolics and Antioxidant Activity of Mushroom <i>Leucopaxillus giganteus</i> Mycelium at Different Carbon Sources. <i>Food Science and Technology International</i> , 2008 , 14, 47-55	2.6	18
12	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
11	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
10	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
9	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
8	Bioactive properties of the medicinal mushroom <i>Leucopaxillus giganteus</i> mycelium obtained in the presence of different nitrogen sources. <i>Food Chemistry</i> , 2007 , 105, 179-186	8.5	38
7	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
6	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
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