

Filipa S Reis

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

2,117
citations

331259

21
h-index

301761

39
g-index

41
all docs

41
docs citations

41
times ranked

2683
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical composition and nutritional value of the most widely appreciated cultivated mushrooms: An inter-species comparative study. <i>Food and Chemical Toxicology</i> , 2012, 50, 191-197.	1.8	364
2	Chemical features of <i>Ganoderma</i> polysaccharides with antioxidant, antitumor and antimicrobial activities. <i>Phytochemistry</i> , 2015, 114, 38-55.	1.4	250
3	Antioxidant properties and phenolic profile of the most widely appreciated cultivated mushrooms: A comparative study between in vivo and in vitro samples. <i>Food and Chemical Toxicology</i> , 2012, 50, 1201-1207.	1.8	235
4	Functional foods based on extracts or compounds derived from mushrooms. <i>Trends in Food Science and Technology</i> , 2017, 66, 48-62.	7.8	164
5	An electronic tongue taste evaluation: Identification of goat milk adulteration with bovine milk. <i>Sensors and Actuators B: Chemical</i> , 2009, 136, 209-217.	4.0	162
6	The methanolic extract of <i>Cordyceps militaris</i> (L.) Link fruiting body shows antioxidant, antibacterial, antifungal and antihuman tumor cell lines properties. <i>Food and Chemical Toxicology</i> , 2013, 62, 91-98.	1.8	90
7	Toward the Antioxidant and Chemical Characterization of Mycorrhizal Mushrooms from Northeast Portugal. <i>Journal of Food Science</i> , 2011, 76, C824-30.	1.5	80
8	Lentil flour formulations to develop new snack-type products by extrusion processing: Phytochemicals and antioxidant capacity. <i>Journal of Functional Foods</i> , 2015, 19, 537-544.	1.6	71
9	Cultivated strains of <i>Agaricus bisporus</i> and <i>A. brasiliensis</i> : chemical characterization and evaluation of antioxidant and antimicrobial properties for the final healthy product "natural preservatives in yoghurt. <i>Food and Function</i> , 2014, 5, 1602.	2.1	68
10	Biomolecule Profiles in Inedible Wild Mushrooms with Antioxidant Value. <i>Molecules</i> , 2011, 16, 4328-4338.	1.7	60
11	Nutrients and non-nutrients composition and bioactivity of wild and cultivated <i>Coprinus comatus</i> (O.F. MÅ¼all.) Pers.. <i>Food and Chemical Toxicology</i> , 2013, 59, 289-296.	1.8	51
12	Chemical characterization of <i>Agaricus bohusii</i> , antioxidant potential and antifungal preserving properties when incorporated in cream cheese. <i>Food Research International</i> , 2012, 48, 620-626.	2.9	44
13	<i>Tirmania pinoyi</i> : Chemical composition, in vitro antioxidant and antibacterial activities and in situ control of <i>Staphylococcus aureus</i> in chicken soup. <i>Food Research International</i> , 2013, 53, 56-62.	2.9	41
14	A comparative study on edible <i>Agaricus</i> mushrooms as functional foods. <i>Food and Function</i> , 2015, 6, 1900-1910.	2.1	39
15	Methanolic Extract of <i>Ganoderma lucidum</i> Induces Autophagy of AGS Human Gastric Tumor Cells. <i>Molecules</i> , 2015, 20, 17872-17882.	1.7	36
16	A methanolic extract of <i>Ganoderma lucidum</i> fruiting body inhibits the growth of a gastric cancer cell line and affects cellular autophagy and cell cycle. <i>Food and Function</i> , 2014, 5, 1389-1394.	2.1	34
17	Study on chemical, bioactive and food preserving properties of <i>Laetiporus sulphureus</i> (Bull.: Fr.) Murr.. <i>Food and Function</i> , 2014, 5, 1441-1451.	2.1	30
18	Chemical composition of the mushroom <i>Meripilus giganteus</i> Karst. and bioactive properties of its methanolic extract. <i>LWT - Food Science and Technology</i> , 2017, 79, 454-462.	2.5	29

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19	Complexes of fluconazole with sodium p-sulfonatocalix[n]arenes: characterization, solubility and antifungal activity. RSC Advances, 2015, 5, 44317-44325.	1.7	24
20	A comparative study of tocopherols composition and antioxidant properties of in vivo and in vitro ectomycorrhizal fungi. LWT - Food Science and Technology, 2011, 44, 820-824.	2.5	23
21	Chemical characterization of the medicinal mushroom <i>Phellinus linteus</i> (Berkeley & Curtis) Teng and contribution of different fractions to its bioactivity. LWT - Food Science and Technology, 2014, 58, 478-485.	2.5	22
22	Chemical characterization of carob seeds (<i>Ceratonia siliqua</i> L.) and use of different extraction techniques to promote its bioactivity. Food Chemistry, 2021, 351, 129263.	4.2	21
23	Valorization of Bio-Residues from the Processing of Main Portuguese Fruit Crops: From Discarded Waste to Health Promoting Compounds. Molecules, 2021, 26, 2624.	1.7	20
24	Analytical Methods Applied to the Chemical Characterization and Antioxidant Properties of Three Wild Edible Mushroom Species from Northeastern Portugal. Food Analytical Methods, 2014, 7, 645-652.	1.3	19
25	<i>Leccinum vulpinum</i> Watling induces DNA damage, decreases cell proliferation and induces apoptosis on the human MCF-7 breast cancer cell line. Food and Chemical Toxicology, 2016, 90, 45-54.	1.8	19
26	Can <i>Suillus granulatus</i> (L.) Roussel be classified as a functional food?. Food and Function, 2014, 5, 2861-2869.	2.1	17
27	Chemical composition and evaluation of antioxidant, antimicrobial and antiproliferative activities of Tuber and <i>Terfezia</i> truffles. Food Research International, 2021, 140, 110071.	2.9	15
28	Incorporation of tocopherol-rich extracts from mushroom mycelia into yogurt. Food and Function, 2018, 9, 3166-3172.	2.1	14
29	Impact of Nutritional and Environmental Factors on Inflammation, Oxidative Stress, and the Microbiome 2019. BioMed Research International, 2019, 2019, 1-5.	0.9	11
30	Antimicrobial activity, chemical composition and cytotoxicity of <i>Lentinus crinitus</i> basidiocarp. Food and Function, 2021, 12, 6780-6792.	2.1	11
31	<i>Boletus aereus</i> growing wild in Serbia: chemical profile, in vitro biological activities, inactivation and growth control of food-poisoning bacteria in meat. Journal of Food Science and Technology, 2015, 52, 7385-7392.	1.4	10
32	<i>Lentinus crinitus</i> basidiocarp stipe and pileus: chemical composition, cytotoxicity and antioxidant activity. European Food Research and Technology, 2021, 247, 1355-1366.	1.6	9
33	Effect of Plant Biostimulants on Nutritional and Chemical Profiles of Almond and Hazelnut. Applied Sciences (Switzerland), 2021, 11, 7778.	1.3	8
34	Mycorrhizal induction of phenolic compounds and antioxidant properties of fungi and seedlings during the early steps of symbiosis. Chemoecology, 2011, 21, 151-159.	0.6	7
35	Effect of the mycorrhizal symbiosis time in the antioxidant activity of fungi and <i>Pinus pinaster</i> roots, stems and leaves. Industrial Crops and Products, 2012, 35, 211-216.	2.5	7
36	Chemical characterization and biological activities of two varieties of xocnostle fruits <i>Opuntia joconostle</i> F.A.C. Weber ex Diguët and <i>Opuntia matudae</i> Scheinvar. Food and Function, 2019, 10, 3181-3187.	2.1	6

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37	Leccinum molle (Bon) Bon and Leccinum vulpinum Watling: The First Study of Their Nutritional and Antioxidant Potential. <i>Molecules</i> , 2016, 21, 246.	1.7	4
38	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, 253-262.	0.9	1
39	<i>Suillus granulatus</i> (L.) Roussel as a source of bioactive compounds: Comparative study between mushrooms from different origins. <i>Planta Medica</i> , 2014, 80, .	0.7	0
40	A cold methanolic extract of <i>Ganoderma lucidum</i> (Curtis) P. Karst induces autophagy in a gastric cancer cell line. <i>Planta Medica</i> , 2014, 80, .	0.7	0