

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

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301761

39
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docs citations

41
times ranked

2683
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial activity, chemical composition and cytotoxicity of <i>Lentinus crinitus</i> basidiocarp. Food and Function, 2021, 12, 6780-6792.	2.1	11
2	Chemical composition and evaluation of antioxidant, antimicrobial and antiproliferative activities of Tuber and Terfezia truffles. Food Research International, 2021, 140, 110071.	2.9	15
3	<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
4	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
5	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
6	Effect of Plant Biostimulants on Nutritional and Chemical Profiles of Almond and Hazelnut. Applied Sciences (Switzerland), 2021, 11, 7778.	1.3	8
7	Impact of Nutritional and Environmental Factors on Inflammation, Oxidative Stress, and the Microbiome 2019. BioMed Research International, 2019, 2019, 1-5.	0.9	11
8	Chemical characterization and biological activities of two varieties of xocostle 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
9	Incorporation of tocopherol-rich extracts from mushroom mycelia into yogurt. Food and Function, 2018, 9, 3166-3172.	2.1	14
10	Chemical composition of the mushroom <i>Meripilus giganteus</i> Karst. and bioactive properties of its methanolic extract. LWT - Food Science and Technology, 2017, 79, 454-462.	2.5	29
11	Functional foods based on extracts or compounds derived from mushrooms. Trends in Food Science and Technology, 2017, 66, 48-62.	7.8	164
12	<i>Leccinum molle</i> (Bon) Bon and <i>Leccinum vulpinum</i> Watling: The First Study of Their Nutritional and Antioxidant Potential. Molecules, 2016, 21, 246.	1.7	4
13	<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
14	Methanolic Extract of <i>Ganoderma lucidum</i> Induces Autophagy of AGS Human Gastric Tumor Cells. Molecules, 2015, 20, 17872-17882.	1.7	36
15	Lentil flour formulations to develop new snack-type products by extrusion processing: Phytochemicals and antioxidant capacity. Journal of Functional Foods, 2015, 19, 537-544.	1.6	71
16	<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
17	Complexes of fluconazole with sodium p-sulfonatocalix[n]arenes: characterization, solubility and antifungal activity. RSC Advances, 2015, 5, 44317-44325.	1.7	24
18	A comparative study on edible <i>Agaricus</i> mushrooms as functional foods. Food and Function, 2015, 6, 1900-1910.	2.1	39

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19	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
20	Chemical features of <i>Ganoderma</i> polysaccharides with antioxidant, antitumor and antimicrobial activities. <i>Phytochemistry</i> , 2015, 114, 38-55.	1.4	250
21	Analytical Methods Applied to the Chemical Characterization and Antioxidant Properties of Three Wild Edible Mushroom Species from Northeastern Portugal. <i>Food Analytical Methods</i> , 2014, 7, 645-652.	1.3	19
22	Can <i>Suillus granulatus</i> (L.) Roussel be classified as a functional food?. <i>Food and Function</i> , 2014, 5, 2861-2869.	2.1	17
23	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
24	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
25	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
26	Chemical characterization of the medicinal mushroom <i>Phellinus linteus</i> (Berkeley & Curtis) Teng and contribution of different fractions to its bioactivity. <i>LWT - Food Science and Technology</i> , 2014, 58, 478-485.	2.5	22
27	<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
28	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
29	Nutrients and non-nutrients composition and bioactivity of wild and cultivated <i>Coprinus comatus</i> (O.F.M. 1/4ll.) Pers.. <i>Food and Chemical Toxicology</i> , 2013, 59, 289-296.	1.8	51
30	<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
31	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
32	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
33	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
34	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
35	Effect of the mycorrhizal symbiosis time in the antioxidant activity of fungi and <i>Pinus pinaster</i> roots, stems and leaves. <i>Industrial Crops and Products</i> , 2012, 35, 211-216.	2.5	7
36	A comparative study of tocopherols composition and antioxidant properties of in vivo and in vitro ectomycorrhizal fungi. <i>LWT - Food Science and Technology</i> , 2011, 44, 820-824.	2.5	23

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37	Biomolecule Profiles in Inedible Wild Mushrooms with Antioxidant Value. <i>Molecules</i> , 2011, 16, 4328-4338.	1.7	60
38	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
39	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.	0.6	7
40	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