

Leticia M. Estevinho

List of Publications by Year in descending order

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161
papers

9,577
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43973

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164
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9747
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#	ARTICLE	IF	CITATIONS
1	Use of the electronic tongue as a tool for the characterization of <i>Melipona scutellaris</i> Latreille honey. <i>Journal of Apicultural Research</i> , 2022, 61, 79-90.	0.7	0
2	Special Bioactivities of Phenolics from <i>Acacia dealbata</i> L. with Potential for Dementia, Diabetes and Antimicrobial Treatments. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1022.	1.3	8
3	PLS-R Calibration Models for Wine Spirit Volatile Phenols Prediction by Near-Infrared Spectroscopy. <i>Sensors</i> , 2022, 22, 286.	2.1	12
4	Potential Wound Healing Effect of Gel Based on Chicha Gum, Chitosan, and <i>Mauritia flexuosa</i> Oil. <i>Biomedicines</i> , 2022, 10, 899.	1.4	7
5	Biological activities of endophytic fungi isolated from <i>Annona muricata</i> Linnaeus: a systematic review. <i>Brazilian Journal of Biology</i> , 2022, 84, e259525.	0.4	0
6	Antioxidants activity and physicochemical properties of honey from social bees of the Brazilian semiarid region. <i>Journal of Apicultural Research</i> , 2021, 60, 797-806.	0.7	4
7	Botanical origin, microbiological quality and physicochemical composition of the <i>Melipona scutellaris</i> pot-pollen (â€œsamburÃ¡â€) from Bahia (Brazil) Region. <i>Journal of Apicultural Research</i> , 2021, 60, 457-469.	0.7	4
8	Physicochemical characteristics and antiproliferative and antioxidant activities of Moroccan Zantaz honey rich in methyl syringate. <i>Food Chemistry</i> , 2021, 339, 128098.	4.2	24
9	Antioxidant activity and enzyme inhibitory potential of <i>Euphorbia resinifera</i> and <i>E. officinarum</i> honeys from Morocco and plant aqueous extracts. <i>Environmental Science and Pollution Research</i> , 2021, 28, 503-517.	2.7	15
10	Evaluation of FT-Raman and FTIR-ATR spectroscopy for the quality evaluation of <i>Lavandula</i> spp. Honey. <i>Open Agriculture</i> , 2021, 6, 47-56.	0.7	9
11	Mead Production Using Immobilized Cells of <i>Saccharomyces cerevisiae</i> : Reuse of Sodium Alginate Beads. <i>Processes</i> , 2021, 9, 724.	1.3	2
12	Propolis microencapsulation by double emulsion solvent evaporation approach: Comparison of different polymeric matrices and extract to polymer ratio. <i>Food and Bioproducts Processing</i> , 2021, 127, 408-425.	1.8	10
13	Antibacterial Activity of Moroccan Zantaz Honey and the Influence of Its Physicochemical Parameters Using Chemometric Tools. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4675.	1.3	4
14	Characterization of a Spirit Beverage Produced with Strawberry Tree (<i>Arbutus unedo</i> L.) Fruit and Aged with Oak Wood at Laboratorial Scale. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5065.	1.3	4
15	Standard methods for pollen research. <i>Journal of Apicultural Research</i> , 2021, 60, 1-109.	0.7	25
16	Effect of different cooking methods on the total phenolic content, antioxidant activity and sensory properties of wild <i>Boletus edulis</i> mushroom. <i>International Journal of Gastronomy and Food Science</i> , 2021, 26, 100416.	1.3	8
17	Comparative Study of the Antioxidant and Enzyme Inhibitory Activities of Two Types of Moroccan <i>Euphorbia</i> Entire Honey and Their Phenolic Extracts. <i>Foods</i> , 2021, 10, 1909.	1.9	15
18	Role of Honey in Advanced Wound Care. <i>Molecules</i> , 2021, 26, 4784.	1.7	41

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19	Conventional and emergent technologies for honey processing: A perspective on microbiological safety, bioactivity, and quality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5393-5420.	5.9	12
20	FT-RAMAN methodology for the monitoring of honeys' spirit distillation process. <i>Food Chemistry</i> , 2020, 305, 125511.	4.2	8
21	Rheological and sensorial evaluation of yogurt incorporated with red propolis. <i>Journal of Food Science and Technology</i> , 2020, 57, 1080-1089.	1.4	17
22	Detection of biogenic amines in mead of social bee. <i>LWT - Food Science and Technology</i> , 2020, 121, 108969.	2.5	8
23	Screening of Different Ageing Technologies of Wine Spirit by Application of Near-Infrared (NIR) Spectroscopy and Volatile Quantification. <i>Processes</i> , 2020, 8, 736.	1.3	18
24	FT-Raman methodology applied to identify different ageing stages of wine spirits. <i>LWT - Food Science and Technology</i> , 2020, 134, 110179.	2.5	11
25	Methanol in Grape Derived, Fruit and Honey Spirits: A Critical Review on Source, Quality Control, and Legal Limits. <i>Processes</i> , 2020, 8, 1609.	1.3	27
26	Honey: Another Alternative in the Fight against Antibiotic-Resistant Bacteria?. <i>Antibiotics</i> , 2020, 9, 774.	1.5	64
27	Pollen spectrum of honey of <i>Apis mellifera</i> L. and stingless bees (Hymenoptera: Apidae) from the semi-arid region of Bahia State, Brazil. <i>Grana</i> , 2020, 59, 377-388.	0.4	4
28	Application of Functional Data Analysis and FTIR-ATR Spectroscopy to Discriminate Wine Spirits Ageing Technologies. <i>Mathematics</i> , 2020, 8, 896.	1.1	19
29	Antibacterial Action Mechanisms of Honey: Physiological Effects of Avocado, Chestnut, and Polyfloral Honey upon <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> . <i>Molecules</i> , 2020, 25, 1252.	1.7	19
30	Development of a Spirit Drink Produced with Strawberry Tree (<i>Arbutus unedo</i> L.) Fruit and Honey. <i>Beverages</i> , 2020, 6, 38.	1.3	10
31	Biocompatible Gels of Chitosan-Buriti Oil for Potential Wound Healing Applications. <i>Materials</i> , 2020, 13, 1977.	1.3	17
32	Effect of extreme heat processing on the Moroccan Zantaz™ honey antioxidant activities. <i>Journal of Food Science and Technology</i> , 2020, 57, 3323-3333.	1.4	10
33	Evaluation of Physiological Effects Induced by Manuka Honey Upon <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> . <i>Microorganisms</i> , 2019, 7, 258.	1.6	17
34	Volatile Composition and Sensory Properties of Mead. <i>Microorganisms</i> , 2019, 7, 404.	1.6	20
35	Impact of fining agents on the volatile composition of sparkling mead. <i>Journal of the Institute of Brewing</i> , 2019, 125, 125-133.	0.8	7
36	An overview of the bioactive compounds, therapeutic properties and toxic effects of apitoxin. <i>Food and Chemical Toxicology</i> , 2019, 134, 110864.	1.8	15

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37	Influence of the Storage Conditions (Frozen vs. Dried) in Health-Related Lipid Indexes and Antioxidants of Bee Pollen. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800393.	1.0	14
38	Bee pollen as a natural antioxidant source to prevent lipid oxidation in black pudding. <i>LWT - Food Science and Technology</i> , 2019, 111, 869-875.	2.5	48
39	Kaempferol: A Key Emphasis to Its Anticancer Potential. <i>Molecules</i> , 2019, 24, 2277.	1.7	416
40	Enzyme Inhibitory Potential of <i>Ligustrum lucidum</i> Aiton Berries. <i>Molecules</i> , 2019, 24, 1283.	1.7	2
41	Microbiological quality, chemical profile as well as antioxidant and antidiabetic activities of <i>Schinus terebinthifolius</i> Raddi. <i>Comparative Biochemistry and Physiology Part - C: Toxicology and Pharmacology</i> , 2019, 220, 36-46.	1.3	20
42	Zantaz honey -monoflorality- Chemometric applied to the routinely assessed parameters. <i>LWT - Food Science and Technology</i> , 2019, 106, 29-36.	2.5	9
43	<i>Dalbergia ecastaphyllum</i> leaf extracts: <i>in vitro</i> inhibitory potential against enzymes related to metabolic syndrome, inflammation and neurodegenerative diseases. <i>Acta Scientiarum - Biological Sciences</i> , 2019, 41, e46622.	0.3	1
44	Probiotic Yogurt with Brazilian Red Propolis: Physicochemical and Bioactive Properties, Stability, and Shelf Life. <i>Journal of Food Science</i> , 2019, 84, 3429-3436.	1.5	15
45	Spanish honeys with quality brand: a multivariate approach to physicochemical parameters, microbiological quality, and floral origin. <i>Journal of Apicultural Research</i> , 2019, 58, 92-103.	0.7	14
46	Bioactive Components and Antioxidant and Antibacterial Activities of Different Varieties of Honey: A Screening Prior to Clinical Application. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 688-698.	2.4	73
47	Insight into the sensing mechanism of an impedance based electronic tongue for honey botanic origin discrimination. <i>Sensors and Actuators B: Chemical</i> , 2019, 285, 24-33.	4.0	27
48	Influence of the storage conditions on the quality of bee pollen. <i>Zemdirbyste</i> , 2019, 106, 87-94.	0.3	23
49	Phenolic profile by HPLC-MS, biological potential, and nutritional value of a promising food: Monofloral bee pollen. <i>Journal of Food Biochemistry</i> , 2018, 42, e12536.	1.2	34
50	Production and characterization of mead from the honey of <i>Melipona scutellaris</i> stingless bees. <i>Journal of the Institute of Brewing</i> , 2018, 124, 194-200.	0.8	9
51	Potential of Portuguese vine shoot wastes as natural resources of bioactive compounds. <i>Science of the Total Environment</i> , 2018, 634, 831-842.	3.9	81
52	Preliminary characterization of a Moroccan honey with a predominance of <i>Bupleurum spinosum</i> pollen. <i>Journal of Apicultural Research</i> , 2018, 57, 153-165.	0.7	20
53	Computational intelligence applied to discriminate bee pollen quality and botanical origin. <i>Food Chemistry</i> , 2018, 267, 36-42.	4.2	17
54	Physicochemical characterization and antioxidant activity of honey with <i>Eragrostis</i> spp. pollen predominance. <i>Journal of Food Biochemistry</i> , 2018, 42, e12431.	1.2	9

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55	Physicochemical characterization of <i>Lavandula</i> spp. honey with FT-Raman spectroscopy. <i>Talanta</i> , 2018, 178, 43-48.	2.9	32
56	Screening of Biological Activities of <i>Ligustrum lucidum</i> Berries: A Comparative Approach. <i>Natural Product Communications</i> , 2018, 13, 1934578X1801301.	0.2	0
57	Antioxidant, photoprotective and inhibitory activity of tyrosinase in extracts of <i>Dalbergia ecastaphyllum</i> . <i>PLoS ONE</i> , 2018, 13, e0207510.	1.1	17
58	Enhancement of Bioactivity of Natural Extracts by Non-Thermal High Hydrostatic Pressure Extraction. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 253-267.	1.4	29
59	Honey Evaluation Using Electronic Tongues: An Overview. <i>Chemosensors</i> , 2018, 6, 28.	1.8	17
60	Physicochemical Characterization, Microbiological Quality and Safety, and Pharmacological Potential of <i>Hancornia speciosa</i> Gomes. <i>Oxidative Medicine and Cellular Longevity</i> , 2018, 2018, 1-17.	1.9	5
61	Editorial "Special Issue "Nutraceuticals in Human Health and Disease". <i>International Journal of Molecular Sciences</i> , 2018, 19, 1213.	1.8	5
62	REVIEW: Novel sources and functions of microbial lipases and their role in the infection mechanisms. <i>Physiological and Molecular Plant Pathology</i> , 2018, 104, 119-126.	1.3	21
63	A multivariate approach based on physicochemical parameters and biological potential for the botanical and geographical discrimination of Brazilian bee pollen. <i>Food Bioscience</i> , 2018, 25, 91-110.	2.0	42
64	Microbiological quality and sensory evaluation of new cured products obtained from sheep and goat meat. <i>Animal Production Science</i> , 2017, 57, 391.	0.6	10
65	Application of FTIR-ATR spectroscopy on the bee pollen characterization. <i>Journal of Apicultural Research</i> , 2017, 56, 210-218.	0.7	33
66	Microbiological quality and physicochemical characterization of Brazilian bee pollen. <i>Journal of Apicultural Research</i> , 2017, 56, 231-238.	0.7	30
67	Quantification of three phenolic classes and total phenolic content of propolis extracts using a single UV-vis spectrum. <i>Journal of Apicultural Research</i> , 2017, 56, 569-580.	0.7	8
68	Influence of fining agents on the sensorial characteristics and volatile composition of mead. <i>Journal of the Institute of Brewing</i> , 2017, 123, 562-571.	0.8	14
69	Honey Health Benefits and Uses in Medicine. , 2017, , 83-96.		12
70	Chemical Profile and Antioxidant, Anti-Inflammatory, Antimutagenic and Antimicrobial Activities of Geopropolis from the Stingless Bee <i>Melipona orbignyi</i> . <i>International Journal of Molecular Sciences</i> , 2017, 18, 953.	1.8	48
71	Physicochemical and Sensorial Characterization of Honey Spirits. <i>Foods</i> , 2017, 6, 58.	1.9	11
72	Chemical Composition and Biological Activities of Mono- and Heterofloral Bee Pollen of Different Geographical Origins. <i>International Journal of Molecular Sciences</i> , 2017, 18, 921.	1.8	53

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73	Chemical Composition and Pharmacological Effects of Geopropolis Produced by <i>Melipona quadrifasciata anthidioides</i> . <i>Oxidative Medicine and Cellular Longevity</i> , 2017, 2017, 1-13.	1.9	8
74	Mead and Other Fermented Beverages. , 2017, , 407-434.		16
75	Sensory impact of alternative ageing technology for the production of wine brandies. <i>Ciencia E Tecnica Vitivinicola</i> , 2017, 32, 12-22.	0.3	13
76	The Chemical Profile of <i>Senna velutina</i> Leaves and Their Antioxidant and Cytotoxic Effects. <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-12.	1.9	32
77	Characterization of <i>Lavandula</i> spp. Honey Using Multivariate Techniques. <i>PLoS ONE</i> , 2016, 11, e0162206.	1.1	22
78	Effect of processing conditions on the bioactive compounds and biological properties of bee pollen. <i>Journal of Apicultural Research</i> , 2016, 55, 357-365.	0.7	23
79	FTIR-ATR spectroscopy applied to quality control of grape-derived spirits. <i>Food Chemistry</i> , 2016, 205, 28-35.	4.2	45
80	Effect of processing conditions on characteristics of dehydrated bee-pollen and correlation between quality parameters. <i>LWT - Food Science and Technology</i> , 2016, 65, 808-815.	2.5	60
81	Antioxidant, Antimicrobial and Cytotoxic Properties as Well as the Phenolic Content of the Extract from <i>Hancornia speciosa</i> Gomes. <i>PLoS ONE</i> , 2016, 11, e0167531.	1.1	49
82	Relating physicochemical and microbiological safety indicators during processing of linguiça, a Portuguese traditional dry-fermented sausage. <i>Food Research International</i> , 2015, 78, 50-61.	2.9	17
83	Improvement of mead fermentation by honey-must supplementation. <i>Journal of the Institute of Brewing</i> , 2015, 121, 405-410.	0.8	22
84	A diagnosis of the microbiological quality of dehydrated bee-pollen produced in Brazil. <i>Letters in Applied Microbiology</i> , 2015, 61, 477-483.	1.0	38
85	Microbiological Assessment, Nutritional Characterization and Phenolic Compounds of Bee Pollen from <i>Melipona mandacaia</i> Smith, 1983. <i>Molecules</i> , 2015, 20, 12525-12544.	1.7	38
86	Antimicrobial, Antioxidant, Anti-Inflammatory, and Cytotoxic Activities of Propolis from the Stingless Bee <i>Tetragonisca fiebrigi</i> (Jataí). <i>Evidence-based Complementary and Alternative Medicine</i> , 2015, 1-11.	0.5	90
87	Influence of Sweetness and Ethanol Content on Mead Acceptability. <i>Polish Journal of Food and Nutrition Sciences</i> , 2015, 65, 137-142.	0.6	16
88	Mead production: effect of nitrogen supplementation on growth, fermentation profile and aroma formation by yeasts in mead fermentation. <i>Journal of the Institute of Brewing</i> , 2015, 121, 122-128.	0.8	20
89	A novel approach for honey pollen profile assessment using an electronic tongue and chemometric tools. <i>Analytica Chimica Acta</i> , 2015, 900, 36-45.	2.6	33
90	Developments in the Fermentation Process and Quality Improvement Strategies for Mead Production. <i>Molecules</i> , 2014, 19, 12577-12590.	1.7	47

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91	Use of Propolis in the Sanitization of Lettuce. International Journal of Molecular Sciences, 2014, 15, 12243-12257.	1.8	25
92	The Role of Honey and Propolis in the Treatment of Infected Wounds. , 2014, , 221-234.		8
93	Efficiency of the FT-IR ATR spectrometry for the prediction of the physicochemical characteristics of <i>Melipona subnitida</i> honey and study of the temperature's effect on those properties. International Journal of Food Science and Technology, 2014, 49, 188-195.	1.3	24
94	Scientifically advanced solutions for chestnut ink disease. Applied Microbiology and Biotechnology, 2014, 98, 3905-3909.	1.7	17
95	Biological activities of commercial bee pollens: Antimicrobial, antimutagenic, antioxidant and anti-inflammatory. Food and Chemical Toxicology, 2014, 63, 233-239.	1.8	252
96	Development of cross-resistance by <i>Aspergillus fumigatus</i> to clinical azoles following exposure to prochloraz, an agricultural azole. BMC Microbiology, 2014, 14, 155.	1.3	53
97	Transglutaminases: recent achievements and new sources. Applied Microbiology and Biotechnology, 2014, 98, 6957-6964.	1.7	60
98	Environmental azole fungicide, prochloraz, can induce cross-resistance to medical triazoles in <i>Candida glabrata</i> . FEMS Yeast Research, 2014, 14, n/a-n/a.	1.1	22
99	Meta-analysis of the incidence of foodborne pathogens in Portuguese meats and their products. Food Research International, 2014, 55, 311-323.	2.9	48
100	Effect of <i>Saccharomyces cerevisiae</i> cells immobilisation on mead production. LWT - Food Science and Technology, 2014, 56, 21-30.	2.5	35
101	Practical procedure for discriminating monofloral honey with a broad pollen profile variability using an electronic tongue. Talanta, 2014, 128, 284-292.	2.9	38
102	Mead production: fermentative performance of yeasts entrapped in different concentrations of alginate. Journal of the Institute of Brewing, 2014, 120, n/a-n/a.	0.8	1
103	Comparative study of the physicochemical and palynological characteristics of honey from <i>Melipona subnitida</i> and <i>Apis mellifera</i> . International Journal of Food Science and Technology, 2013, 48, 1698-1706.	1.3	94
104	Optimization of mead production using Response Surface Methodology. Food and Chemical Toxicology, 2013, 59, 680-686.	1.8	33
105	Presence and stability of B complex vitamins in bee pollen using different storage conditions. Food and Chemical Toxicology, 2013, 51, 143-148.	1.8	33
106	High-cell-density fermentation of <i>Saccharomyces cerevisiae</i> for the optimisation of mead production. Food Microbiology, 2013, 33, 114-123.	2.1	80
107	Triacylglyceride, Antioxidant and Antimicrobial Features of Virgin <i>Camellia oleifera</i> , <i>C. reticulata</i> and <i>C. sasanqua</i> Oils. Molecules, 2013, 18, 4573-4587.	1.7	52
108	Palynological, physicochemical, and microbiological attributes of organic lavender (<i>Lavandula</i>)	0.3	5

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109	Effect of Erica sp. Honey against Microorganisms of Clinical Importance: Study of the Factors Underlying this Biological Activity. <i>Molecules</i> , 2013, 18, 4233-4246.	1.7	23
110	Commercial Bee Pollen with Different Geographical Origins: A Comprehensive Approach. <i>International Journal of Molecular Sciences</i> , 2012, 13, 11173-11187.	1.8	125
111	Comparative study of different Portuguese samples of propolis: Pollinic, sensorial, physicochemical, microbiological characterization and antibacterial activity. <i>Food and Chemical Toxicology</i> , 2012, 50, 4246-4253.	1.8	76
112	Identification of hare meat by a species-specific marker of mitochondrial origin. <i>Meat Science</i> , 2012, 90, 836-841.	2.7	28
113	Organic honey from Trãis-Os-Montes region (Portugal): Chemical, palynological, microbiological and bioactive compounds characterization. <i>Food and Chemical Toxicology</i> , 2012, 50, 258-264.	1.8	77
114	Antimicrobial activity, phenolic profile and role in the inflammation of propolis. <i>Food and Chemical Toxicology</i> , 2012, 50, 1790-1795.	1.8	189
115	Organic Bee Pollen: Botanical Origin, Nutritional Value, Bioactive Compounds, Antioxidant Activity and Microbiological Quality. <i>Molecules</i> , 2012, 17, 8359-8377.	1.7	201
116	Comprehensive Study of Honey with Protected Denomination of Origin and Contribution to the Enhancement of Legal Specifications. <i>Molecules</i> , 2012, 17, 8561-8577.	1.7	36
117	Portuguese bee pollen: palynological study, nutritional and microbiological evaluation. <i>International Journal of Food Science and Technology</i> , 2012, 47, 429-435.	1.3	118
118	Study of Organic Honey from the Northeast of Portugal. <i>Molecules</i> , 2011, 16, 5374-5386.	1.7	47
119	Mead Production. <i>Advances in Food and Nutrition Research</i> , 2011, 63, 101-118.	1.5	38
120	Biological activities of Portuguese propolis: Protection against free radical-induced erythrocyte damage and inhibition of human renal cancer cell growth in vitro. <i>Food and Chemical Toxicology</i> , 2011, 49, 86-92.	1.8	106
121	Propolis influence on erythrocyte membrane disorder (hereditary spherocytosis): A first approach. <i>Food and Chemical Toxicology</i> , 2011, 49, 520-526.	1.8	18
122	Honeybee-collected pollen from five Portuguese Natural Parks: Palynological origin, phenolic content, antioxidant properties and antimicrobial activity. <i>Food and Chemical Toxicology</i> , 2011, 49, 1096-1101.	1.8	219
123	A Survey of the <i>In Vitro</i> Antifungal Activity of Heather (<i>Erica</i> Sp.) Organic Honey. <i>Journal of Medicinal Food</i> , 2011, 14, 1284-1288.	0.8	45
124	Antifungal effect of lavender honey against <i>Candida albicans</i> , <i>Candida krusei</i> and <i>Cryptococcus neoformans</i> . <i>Journal of Food Science and Technology</i> , 2011, 48, 640-643.	1.4	55
125	Hazelnut (<i>Corylus avellana</i> L.) Cultivars and Antimicrobial Activity. , 2011, , 627-636.		15
126	Phenolic characterization of Northeast Portuguese propolis: usual and unusual compounds. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 396, 887-897.	1.9	149

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127	Sensory and chemical modifications of wine-brandy aged with chestnut and oak wood fragments in comparison to wooden barrels. <i>Analytica Chimica Acta</i> , 2010, 660, 43-52.	2.6	68
128	Palynological and physicochemical data characterisation of honeys produced in the <i>Entreâ€Douro e Minho</i> region of Portugal. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1255-1262.	1.3	53
129	Physicochemical, microbiological and antimicrobial properties of commercial honeys from Portugal. <i>Food and Chemical Toxicology</i> , 2010, 48, 544-548.	1.8	227
130	Characterization of artisanal honey produced on the Northwest of Portugal by melissopalynological and physico-chemical data. <i>Food and Chemical Toxicology</i> , 2010, 48, 3462-3470.	1.8	81
131	Pollen spectrum and physicoâ€chemical attributes of heather (<i>Erica</i> sp.) honeys of north Portugal. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1862-1870.	1.7	53
132	Antioxidant activity of Portuguese honey samples: Different contributions of the entire honey and phenolic extract. <i>Food Chemistry</i> , 2009, 114, 1438-1443.	4.2	374
133	Mead production: Selection and characterization assays of <i>Saccharomyces cerevisiae</i> strains. <i>Food and Chemical Toxicology</i> , 2009, 47, 2057-2063.	1.8	70
134	An electronic tongue for honey classification. <i>Mikrochimica Acta</i> , 2008, 163, 97-102.	2.5	67
135	Inflorescences of Brassicacea species as source of bioactive compounds: A comparative study. <i>Food Chemistry</i> , 2008, 110, 953-961.	4.2	50
136	Chemical Composition and Biological Properties of Portuguese Wild Mushrooms: A Comprehensive Study. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3856-3862.	2.4	198
137	Chemical composition, and antioxidant and antimicrobial activities of three hazelnut (<i>Corylus</i>) Tj ETQq1 1 0.784314 µgBT /Overlock 107	1.8	126
138	Bioactive properties and chemical composition of six walnut (<i>Juglans regia</i> L.) cultivars. <i>Food and Chemical Toxicology</i> , 2008, 46, 2103-2111.	1.8	284
139	Total phenols, antioxidant potential and antimicrobial activity of walnut (<i>Juglans regia</i> L.) green husks. <i>Food and Chemical Toxicology</i> , 2008, 46, 2326-2331.	1.8	353
140	Wild and commercial mushrooms as source of nutrients and nutraceuticals. <i>Food and Chemical Toxicology</i> , 2008, 46, 2742-2747.	1.8	356
141	Microbiological characterization of table olives commercialized in Portugal in respect to safety aspects. <i>Food and Chemical Toxicology</i> , 2008, 46, 2895-2902.	1.8	52
142	Antioxidant properties, total phenols and pollen analysis of propolis samples from Portugal. <i>Food and Chemical Toxicology</i> , 2008, 46, 3482-3485.	1.8	208
143	Antioxidant and antimicrobial effects of phenolic compounds extracts of Northeast Portugal honey. <i>Food and Chemical Toxicology</i> , 2008, 46, 3774-3779.	1.8	392
144	Walnut (<i>Juglans regia</i> L.) leaves: Phenolic compounds, antibacterial activity and antioxidant potential of different cultivars. <i>Food and Chemical Toxicology</i> , 2007, 45, 2287-2295.	1.8	356

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145	Phenolic Compounds and Antimicrobial Activity of Olive (<i>Olea europaea</i> L. Cv. Cobrança) Leaves. <i>Molecules</i> , 2007, 12, 1153-1162.	1.7	385
146	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, 8766-8771.	2.4	89
147	Synthesis and antioxidant activity evaluation of new 7-aryl or 7-heteroaryl-amino-2,3-dimethylbenzo[b]thiophenes obtained by Buchwald's C-N cross-coupling. <i>Bioorganic and Medicinal Chemistry</i> , 2007, 15, 1788-1794.	1.4	39
148	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.	4.2	53
149	Hazel (<i>Corylus avellana</i> L.) leaves as source of antimicrobial and antioxidative compounds. <i>Food Chemistry</i> , 2007, 105, 1018-1025.	4.2	64
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