Nuno Mateus

List of Publications by Year
in descending order

326	13,953	15466 65	37111 96
papers	citations	h-index	g-index

332	332	332	11395
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Interaction of Different Polyphenols with Bovine Serum Albumin (BSA) and Human Salivary Î±-Amylase (HSA) by Fluorescence Quenching. Journal of Agricultural and Food Chemistry, 2007, 55, 6726-6735.	2.4	451
2	Structural Features of Procyanidin Interactions with Salivary Proteins. Journal of Agricultural and Food Chemistry, 2001, 49, 940-945.	2.4	317
3	Bioavailability of anthocyanins and derivatives. Journal of Functional Foods, 2014, 7, 54-66.	1.6	292
4	Interplay between Anthocyanins and Gut Microbiota. Journal of Agricultural and Food Chemistry, 2014, 62, 6898-6902.	2.4	250
5	Different Phenolic Compounds Activate Distinct Human Bitter Taste Receptors. Journal of Agricultural and Food Chemistry, 2013, 61, 1525-1533.	2.4	197
6	Study of carbohydrate influence on proteinâ€“tannin aggregation by nephelometry. Food Chemistry, 2003, 81, 503-509.	4.2	190
7	Identification of Anthocyanin-Flavanol Pigments in Red Wines by NMR and Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2002, 50, 2110-2116.	2.4	183
8	A New Class of Blue Anthocyanin-Derived Pigments Isolated from Red Wines. Journal of Agricultural and Food Chemistry, 2003, 51, 1919-1923.	2.4	175
9	Antioxidant Properties of Prepared Blueberry (Vaccinium myrtillus) Extracts. Journal of Agricultural and Food Chemistry, 2005, 53, 6896-6902.	2.4	172
10	Wine Flavonoids in Health and Disease Prevention. Molecules, 2017, 22, 292.	1.7	167
11	Formation of pyranoanthocyanins in red wines: a new and diverse class of anthocyanin derivatives. Analytical and Bioanalytical Chemistry, 2011, 401, 1463-1473.	1.9	141
12	Anthocyanin profile and antioxidant capacity of black carrots (Daucus carota L. ssp. sativus var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	1.9	141
13	Sensorial properties of red wine polyphenols: Astringency and bitterness. Critical Reviews in Food Science and Nutrition, 2017, 57, 937-948.	5.4	134
14	Occurrence of Anthocyanin-Derived Pigments in Red Wines. Journal of Agricultural and Food Chemistry, 2001, 49, 4836-4840.	2.4	131
15	Structural diversity of anthocyanin-derived pigments in port wines. Food Chemistry, 2002, 76, 335-342.	4.2	131
16	Absorption of anthocyanins through intestinal epithelial cells â€“ Putative involvement of GLUT2. Molecular Nutrition and Food Research, 2009, 53, 1430-1437.	1.5	131
17	Reactivity of Human Salivary Proteins Families Toward Food Polyphenols. Journal of Agricultural and Food Chemistry, 2011, 59, 5535-5547.	2.4	128
18	Insights into the putative catechin and epicatechin transport across blood-brain barrier. Food and Function, 2011, 2, 39-44.	2.1	124

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19	Influence of Wine Pectic Polysaccharides on the Interactions between Condensed Tannins and Salivary Proteins. Journal of Agricultural and Food Chemistry, 2006, 54, 8936-8944.	2.4	123
20	Quercetin Increases Oxidative Stress Resistance and Longevity inSaccharomyces cerevisiae. Journal of Agricultural and Food Chemistry, 2007, 55, 2446-2451.	2.4	122
21	Procyanidins as Antioxidants and Tumor Cell Growth Modulators. Journal of Agricultural and Food Chemistry, 2006, 54, 2392-2397.	2.4	121
22	Evolution and Stability of Anthocyanin-Derived Pigments during Port Wine Aging. Journal of Agricultural and Food Chemistry, 2001, 49, 5217-5222.	2.4	119
23	Influence of the tannin structure on the disruption effect of carbohydrates on proteinâ€“tannin aggregates. Analytica Chimica Acta, 2004, 513, 135-140.	2.6	117
24	Inhibition of Î±-amylase activity by condensed tannins. Food Chemistry, 2011, 125, 665-672.	4.2	117
25	Understanding the Molecular Mechanism of Anthocyanin Binding to Pectin. Langmuir, 2014, 30, 8516-8527.	1.6	117
26	Protein/Polyphenol Interactions: Past and Present Contributions. Mechanisms of Astringency Perception. Current Organic Chemistry, 2012, 16, 724-746.	0.9	114
27	Tannins in Food: Insights into the Molecular Perception of Astringency and Bitter Taste. Molecules, 2020, 25, 2590.	1.7	112
28	Anthocyanins. Plant Pigments and Beyond. Journal of Agricultural and Food Chemistry, 2014, 62, 6879-6884.	2.4	111
29	Nephelometric study of salivary protein-tannin aggregates. Journal of the Science of Food and Agriculture, 2002, 82, 113-119.	1.7	109
30	Digestion and absorption of red grape and wine anthocyanins through the gastrointestinal tract. Trends in Food Science and Technology, 2019, 83, 211-224.	7.8	108
31	Development changes of anthocyanins inVitis vinifera grapes grown in the Douro Valley and concentration in respective wines. Journal of the Science of Food and Agriculture, 2002, 82, 1689-1695.	1.7	104
32	Flavonoid metabolites transport across a human BBB model. Food Chemistry, 2014, 149, 190-196.	4.2	104
33	Flavonoid transport across RBE4 cells: A blood-brain barrier model. Cellular and Molecular Biology Letters, 2010, 15, 234-41.	2.7	103
34	Isolation and Structural Characterization of New Acylated Anthocyaninâˆ'Vinylâˆ'Flavanol Pigments Occurring in Aging Red Wines. Journal of Agricultural and Food Chemistry, 2003, 51, 277-282.	2.4	102
35	Effect of pomegranate (Punica granatum) juice intake on hepatic oxidative stress. European Journal of Nutrition, 2007, 46, 271-278.	1.8	102
36	Blueberry anthocyanins and pyruvic acid adducts: anticancer properties in breast cancer cell lines. Phytotherapy Research, 2010, 24, 1862-1869.	2.8	98

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37	Carbohydrates Inhibit Salivary Proteins Precipitation by Condensed Tannins. Journal of Agricultural and Food Chemistry, 2012, 60, 3966-3972.	2.4	98
38	Anthocyanins and derivatives are more than flavylium cations. Tetrahedron, 2015, 71, 3107-3114.	1.0	95
39	Natural and Synthetic Flavylium-Based Dyes: The Chemistry Behind the Color. Chemical Reviews, 2022, 122, 1416-1481.	23.0	95
40	Optimization of Phlorotannins Extraction from Fucus vesiculosus and Evaluation of Their Potential to Prevent Metabolic Disorders. Marine Drugs, 2019, 17, 162.	2.2	93
41	Mechanistic Approach by Which Polysaccharides Inhibit Î±-Amylase/Procyanidin Aggregation. Journal of Agricultural and Food Chemistry, 2009, 57, 4352-4358.	2.4	89
42	Isolation and Structural Characterization of New Anthocyanin-Derived Yellow Pigments in Aged Red Wines. Journal of Agricultural and Food Chemistry, 2006, 54, 9598-9603.	2.4	88
43	Antioxidant and Biological Properties of Bioactive Phenolic Compounds from<i>Quercus suber</i>L.. Journal of Agricultural and Food Chemistry, 2009, 57, 11154-11160.	2.4	88
44	Solid Lipid Nanoparticles as Carriers of Natural Phenolic Compounds. Antioxidants, 2020, 9, 998.	2.2	85
45	Analysis of phenolic compounds in cork from Quercus suber L. by HPLCâ€“DAD/ESIâ€“MS. Food Chemistry, 2011, 125, 1398-1405.	4.2	84
46	Pyranoanthocyanin Dimers: A New Family of Turquoise Blue Anthocyanin-Derived Pigments Found in Port Wine. Journal of Agricultural and Food Chemistry, 2010, 58, 5154-5159.	2.4	82
47	NMR structure characterization of a new vinylpyranoanthocyaninâ€“catechin pigment (a portisin). Tetrahedron Letters, 2004, 45, 3455-3457.	0.7	81
48	Blackberry anthocyanins: Î²-Cyclodextrin fortification for thermal and gastrointestinal stabilization. Food Chemistry, 2018, 245, 426-431.	4.2	80
49	Multiresidue pesticides analysis in soils using modified <scp>Q</scp>u<scp>EC</scp>h<scp>ERS</scp> with disposable pipette extraction and dispersive solidâ€phase extraction. Journal of Separation Science, 2013, 36, 376-382.	1.3	77
50	The role of wine polysaccharides on salivary protein-tannin interaction: A molecular approach. Carbohydrate Polymers, 2017, 177, 77-85.	5.1	77
51	Reaction between Hydroxycinnamic Acids and Anthocyaninâˆ’Pyruvic Acid Adducts Yielding New Portisins. Journal of Agricultural and Food Chemistry, 2007, 55, 6349-6356.	2.4	76
52	Antioxidant and antiproliferative properties of methylated metabolites of anthocyanins. Food Chemistry, 2013, 141, 2923-2933.	4.2	74
53	Antioxidant properties of anthocyanidins, anthocyanidin-3-glucosides and respective portisins. Food Chemistry, 2010, 119, 518-523.	4.2	73
54	Gut microbiota modulation accounts for the neuroprotective properties of anthocyanins. Scientific Reports, 2018, 8, 11341.	1.6	73

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55	Inhibition of Trypsin by Condensed Tannins and Wine. Journal of Agricultural and Food Chemistry, 2007, 55, 7596-7601.	2.4	72
56	A new approach on the gastric absorption of anthocyanins. Food and Function, 2012, 3, 508.	2.1	72
57	Evolution of Phenolic Composition of Red Wine during Vinification and Storage and Its Contribution to Wine Sensory Properties and Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2011, 59, 6550-6557.	2.4	71
58	Color Properties of Four Cyanidinâ˘'Pyruvic Acid Adducts. Journal of Agricultural and Food Chemistry, 2006, 54, 6894-6903.	2.4	69
59	Isolation and quantification of oligomeric pyranoanthocyanin-flavanol pigments from red wines by combination of column chromatographic techniques. Journal of Chromatography A, 2006, 1134, 215-225.	1.8	69
60	Strawberries from integrated pest management and organic farming: Phenolic composition and antioxidant properties. Food Chemistry, 2012, 134, 1926-1931.	4.2	69
61	Experimental and Theoretical Data on the Mechanism by Which Red Wine Anthocyanins Are Transported through a Human MKN-28 Gastric Cell Model. Journal of Agricultural and Food Chemistry, 2015, 63, 7685-7692.	2.4	69
62	Effect of flavonols on wine astringency and their interaction with human saliva. Food Chemistry, 2016, 209, 358-364.	4.2	69
63	Oxazaphospholidine-oxide as an Efficientortho-Directing Group for the Diastereoselective Deprotonation of Ferrocene. Organic Letters, 2006, 8, 215-218.	2.4	68
64	Influence of Anthocyanins, Derivative Pigments and Other Catechol and Pyrogallol-Type Phenolics on Breast Cancer Cell Proliferation. Journal of Agricultural and Food Chemistry, 2010, 58, 3785-3792.	2.4	68
65	Comparison of the in vitro gastrointestinal bioavailability of acylated and non-acylated anthocyanins: Purple-fleshed sweet potato vs red wine. Food Chemistry, 2019, 276, 410-418.	4.2	67
66	Previous and recent advances in pyranoanthocyanins equilibria in aqueous solution. Dyes and Pigments, 2014, 100, 190-200.	2.0	66
67	Human Bitter Taste Receptors Are Activated by Different Classes of Polyphenols. Journal of Agricultural and Food Chemistry, 2018, 66, 8814-8823.	2.4	65
68	Molecular binding between anthocyanins and pectic polysaccharides â€" Unveiling the role of pectic polysaccharides structure. Food Hydrocolloids, 2020, 102, 105625.	5.6	65
69	New Anthocyaninâ€"Human Salivary Protein Complexes. Langmuir, 2015, 31, 8392-8401.	1.6	64
70	A new vinylpyranoanthocyanin pigment occurring in aged red wine. Food Chemistry, 2006, 97, 689-695.	4.2	63
71	Interaction of different classes of salivary proteins with food tannins. Food Research International, 2012, 49, 807-813.	2.9	62
72	Structural characterization of inclusion complexes between cyanidin-3-O-glucoside and Î²-cyclodextrin. Carbohydrate Polymers, 2014, 102, 269-277.	5.1	61

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73	Recent advances in extracting phenolic compounds from food and their use in disease prevention and as cosmetics. Critical Reviews in Food Science and Nutrition, 2021, 61, 1130-1151.	5.4	61
74	Involvement of the modulation of cancer cell redox status in the anti-tumoral effect of phenolic compounds. RSC Advances, 2015, 5, 1-9.	1.7	60
75	Study of the Interaction of Pancreatic Lipase with Procyanidins by Optical and Enzymatic Methods. Journal of Agricultural and Food Chemistry, 2010, 58, 11901-11906.	2.4	59
76	Role of Vinylcatechin in the Formation of Pyranomalvidin-3-glucosideâˆ’(+)-Catechin. Journal of Agricultural and Food Chemistry, 2008, 56, 10980-10987.	2.4	58
77	Organochlorine Pesticide Residues in Strawberries from Integrated Pest Management and Organic Farming. Journal of Agricultural and Food Chemistry, 2011, 59, 7582-7591.	2.4	58
78	Determination of Pesticides in Fruit and Fruit Juices by Chromatographic Methods. An Overview. Journal of Chromatographic Science, 2011, 49, 715-730.	0.7	58
79	Chemical transformations of anthocyanins yielding a variety of colours (Review). Environmental Chemistry Letters, 2006, 4, 175-183.	8.3	57
80	Anti-proliferative effects of quercetin and catechin metabolites. Food and Function, 2014, 5, 797.	2.1	57
81	Chromatic and structural features of blue anthocyanin-derived pigments present in Port wine. Analytica Chimica Acta, 2006, 563, 2-9.	2.6	56
82	Mechanisms of Tannin-Induced Trypsin Inhibition: A Molecular Approach. Langmuir, 2011, 27, 13122-13129.	1.6	56
83	Structural Features of Copigmentation of Oenin with Different Polyphenol Copigments. Journal of Agricultural and Food Chemistry, 2013, 61, 6942-6948.	2.4	56
84	Multiple-approach studies to assess anthocyanin bioavailability. Phytochemistry Reviews, 2015, 14, 899-919.	3.1	55
85	Oxovitisins: A New Class of Neutral Pyranone-anthocyanin Derivatives in Red Wines. Journal of Agricultural and Food Chemistry, 2010, 58, 8814-8819.	2.4	54
86	Spectral Features and Stability of Oligomeric Pyranoanthocyanin-flavanol Pigments Isolated from Red Wines. Journal of Agricultural and Food Chemistry, 2010, 58, 9249-9258.	2.4	53
87	Flavanolâ€“anthocyanin pigments in corn: NMR characterisation and presence in different purple corn varieties. Journal of Food Composition and Analysis, 2008, 21, 521-526.	1.9	52
88	New Family of Bluish Pyranoanthocyanins. Journal of Biomedicine and Biotechnology, 2004, 2004, 299-305.	3.0	51
89	Inhibition of Pancreatic Elastase by Polyphenolic Compounds. Journal of Agricultural and Food Chemistry, 2010, 58, 10668-10676.	2.4	51
90	Effect of cyclodextrins on the thermodynamic and kinetic properties of cyanidin-3-O-glucoside. Food Research International, 2013, 51, 748-755.	2.9	51

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91	Synthesis and catalytic applications of new chiral ferrocenyl P,O ligands. Journal of Organometallic Chemistry, 2006, 691, 2297-2310.	0.8	50
92	On the bioavailability of flavanols and anthocyanins: Flavanolâ€“anthocyanin dimers. Food Chemistry, 2012, 135, 812-818.	4.2	50
93	A study of anthocyanin self-association by NMR spectroscopy. New Journal of Chemistry, 2015, 39, 2602-2611.	1.4	50
94	Application of flow nephelometry to the analysis of the influence of carbohydrates on proteinâ€“tannin interactions. Journal of the Science of Food and Agriculture, 2006, 86, 891-896.	1.7	48
95	Antioxidant Features of Red Wine Pyranoanthocyanins: Experimental and Theoretical Approaches. Journal of Agricultural and Food Chemistry, 2014, 62, 7002-7009.	2.4	48
96	Anthocyanins as Antidiabetic Agentsâ€"In Vitro and In Silico Approaches of Preventive and Therapeutic Effects. Molecules, 2020, 25, 3813.	1.7	48
97	Equilibrium Forms of Vitisin B Pigments in an Aqueous System Studied by NMR and Visible Spectroscopy. Journal of Physical Chemistry B, 2009, 113, 11352-11358.	1.2	45
98	Biological Relevance of the Interaction between Procyanidins and Trypsin: A Multitechnique Approach. Journal of Agricultural and Food Chemistry, 2010, 58, 11924-11931.	2.4	45
99	Enzymatic synthesis, structural characterization and antioxidant capacity assessment of a new lipophilic malvidin-3-glucosideâ€“oleic acid conjugate. Food and Function, 2016, 7, 2754-2762.	2.1	45
100	Wine industry by-product: Full polyphenolic characterization of grape stalks. Food Chemistry, 2018, 268, 110-117.	4.2	45
101	Impact of grape pectic polysaccharides on anthocyanins thermostability. Carbohydrate Polymers, 2020, 239, 116240.	5.1	45
102	The fate of flavanolâ€“anthocyanin adducts in wines: Study of their putative reaction patterns in the presence of acetaldehyde. Food Chemistry, 2010, 121, 1129-1138.	4.2	44
103	The phenolic chemistry and spectrochemistry of red sweet wine-making and oak-aging. Food Chemistry, 2014, 152, 522-530.	4.2	44
104	Anthocyanin effects on microglia M1/M2 phenotype: Consequence on neuronal fractalkine expression. Behavioural Brain Research, 2016, 305, 223-228.	1.2	44
105	Antioxidant and antiproliferative properties of 3-deoxyanthocyanidins. Food Chemistry, 2016, 192, 142-148.	4.2	44
106	Flow nephelometric analysis of proteinâ€“tannin interactions. Analytica Chimica Acta, 2004, 513, 97-101.	2.6	43
107	Influence of Carbohydrates on the Interaction of Procyanidin B3 with Trypsin. Journal of Agricultural and Food Chemistry, 2011, 59, 11794-11802.	2.4	43
108	Analysis of pesticide residues in strawberries and soils by GC-MS/MS, LC-MS/MS and two-dimensional GC-time-of-flight MS comparing organic and integrated pest management farming. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 262-270.	1.1	43

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109	Study of human salivary proline-rich proteins interaction with food tannins. Food Chemistry, 2018, 243, 175-185.	4.2	43
110	Inhibitory effect of vinegars on the formation of polycyclic aromatic hydrocarbons in charcoal-grilled pork. Meat Science, 2020, 167, 108083.	2.7	43
111	A review of the current knowledge of red wine colour.. Oeno One, 2017, 51, .	0.7	43
112	Malvidin 3-Glucosideâ€“Fatty Acid Conjugates: From Hydrophilic toward Novel Lipophilic Derivatives. Journal of Agricultural and Food Chemistry, 2017, 65, 6513-6518.	2.4	42
113	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. Scientific Reports, 2019, 9, 789.	1.6	42
114	Thermodynamic and Kinetic Properties of a Red Wine Pigment: Catechin-(4,8)-malvidin-3-<i>O</i>-glucoside. Journal of Physical Chemistry B, 2010, 114, 13487-13496.	1.2	41
115	Screening of Anthocyanins and Anthocyanin-Derived Pigments in Red Wine Grape Pomace Using LC-DAD/MS and MALDI-TOF Techniques. Journal of Agricultural and Food Chemistry, 2015, 63, 7636-7644.	2.4	41
116	First evidences of interaction between pyranoanthocyanins and salivary proline-rich proteins. Food Chemistry, 2017, 228, 574-581.	4.2	41
117	Structural Characterization of New Malvidin 3-Glucosideâˆ’Catechin Aryl/Alkyl-Linked Pigments. Journal of Agricultural and Food Chemistry, 2004, 52, 5519-5526.	2.4	40
118	Synthesis, characterisation and antioxidant features of procyanidin B4 and malvidin-3-glucoside stearic acid derivatives. Food Chemistry, 2015, 174, 480-486.	4.2	40
119	Simulation of in vitro digestion coupled to gastric and intestinal transport models to estimate absorption of anthocyanins from peel powder of jabuticaba, jamelÃ£o and jambo fruits. Journal of Functional Foods, 2016, 24, 373-381.	1.6	40
120	Bioactive Peptides and Dietary Polyphenols: Two Sides of the Same Coin. Molecules, 2020, 25, 3443.	1.7	40
121	Preliminary Study of Oaklins, a New Class of Brick-Red Catechinpyrylium Pigments Resulting from the Reaction between Catechin and Wood Aldehydes. Journal of Agricultural and Food Chemistry, 2005, 53, 9249-9256.	2.4	39
122	Understanding the Binding of Procyanidins to Pancreatic Elastase by Experimental and Computational Methods. Biochemistry, 2010, 49, 5097-5108.	1.2	39
123	Establishment of the Chemical Equilibria of Different Types of Pyranoanthocyanins in Aqueous Solutions: Evidence for the Formation of Aggregation in Pyranomalvidin-3-<i>O</i>-coumaroylglucoside-(+)-catechin. Journal of Physical Chemistry B, 2010, 114, 13232-13240.	1.2	39
124	Effect of Condensed Tannins Addition on the Astringency of Red Wines. Chemical Senses, 2012, 37, 191-198.	1.1	39
125	Flavonoid transport across blood-brain barrier: Implication for their direct neuroprotective actions. Nutrition and Aging (Amsterdam, Netherlands), 2012, 1, 89-97.	0.3	39
126	In Vivo Interactions between Procyanidins and Human Saliva Proteins: Effect of Repeated Exposures to Procyanidins Solution. Journal of Agricultural and Food Chemistry, 2014, 62, 9562-9568.	2.4	39

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127	Effect of Myricetin, Pyrogallol, and Phloroglucinol on Yeast Resistance to Oxidative Stress. Oxidative Medicine and Cellular Longevity, 2015, 2015, 1-10.	1.9	38
128	Recent advances on dietary polyphenol's potential roles in Celiac Disease. Trends in Food Science and Technology, 2021, 107, 213-225.	7.8	38
129	Influence of the addition of grape seed procyanidins to Port wines in the resulting reactivity with human salivary proteins. Food Chemistry, 2004, 84, 195-200.	4.2	37
130	Bioavailability studies and anticancer properties of malvidin based anthocyanins, pyranoanthocyanins and non-oxonium derivatives. Food and Function, 2016, 7, 2462-2468.	2.1	37
131	Molecular study of mucin-procyanidin interaction by fluorescence quenching and Saturation Transfer Difference (STD)-NMR. Food Chemistry, 2017, 228, 427-434.	4.2	37
132	Improvement of the Color Stability of Cyanidin-3-glucoside by Fatty Acid Enzymatic Acylation. Journal of Agricultural and Food Chemistry, 2018, 66, 10003-10010.	2.4	37
133	Selective enzymatic lipophilization of anthocyanin glucosides from blackcurrant (Ribes nigrum L.) skin extract and characterization of esterified anthocyanins. Food Chemistry, 2018, 266, 415-419.	4.2	37
134	The development and optimization of a modified single-drop microextraction method for organochlorine pesticides determination by gas chromatography-tandem mass spectrometry. Mikrochimica Acta, 2012, 178, 195-202.	2.5	36
135	Rapid Screening and Identification of New Soluble Tanninâ€“Salivary Protein Aggregates in Saliva by Mass Spectrometry (MALDI-TOF-TOF and FIA-ESI-MS). Langmuir, 2014, 30, 8528-8537.	1.6	36
136	Pharmacokinetics of blackberry anthocyanins consumed with or without ethanol: A randomized and crossover trial. Molecular Nutrition and Food Research, 2016, 60, 2319-2330.	1.5	36
137	Molecular Interaction Between Salivary Proteins and Food Tannins. Journal of Agricultural and Food Chemistry, 2017, 65, 6415-6424.	2.4	36
138	Infusions and decoctions of dehydrated fruits of Actinidia arguta and Actinidia deliciosa: Bioactivity, radical scavenging activity and effects on cells viability. Food Chemistry, 2019, 289, 625-634.	4.2	36
139	Formation of new anthocyanin-alkyl/aryl-flavanol pigments in model solutions. Analytica Chimica Acta, 2004, 513, 215-221.	2.6	35
140	Do white grapes really exist?. Food Research International, 2015, 69, 21-25.	2.9	35
141	Proanthocyanidin screening by LCâ€“ESI-MS of Portuguese red wines made with teinturier grapes. Food Chemistry, 2016, 190, 300-307.	4.2	35
142	Brown Algae Phlorotannins: A Marine Alternative to Break the Oxidative Stress, Inflammation and Cancer Network. Foods, 2021, 10, 1478.	1.9	35
143	Influence of the degree of polymerisation in the ability of catechins to act as anthocyanin copigments. European Food Research and Technology, 2008, 227, 83-92.	1.6	34
144	Structural characterization of a A-type linked trimeric anthocyanin derived pigment occurring in a young Port wine. Food Chemistry, 2013, 141, 1987-1996.	4.2	34

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145	Migration of phenolic compounds from different cork stoppers to wine model solutions: antioxidant and biological relevance. European Food Research and Technology, 2014, 239, 951-960.	1.6	34
146	The impact of chronic blackberry intake on the neuroinflammatory status of rats fed a standard or high-fat diet. Journal of Nutritional Biochemistry, 2015, 26, 1166-1173.	1.9	34
147	Synthesis of a new catechin-pyrylium derived pigment. Tetrahedron Letters, 2004, 45, 9349-9352.	0.7	33
148	Structural and chromatic characterization of a new Malvidin 3-glucosideâ€“vanillylâ€“catechin pigment. Food Chemistry, 2007, 102, 1344-1351.	4.2	33
149	Impact of a pectic polysaccharide on oenin copigmentation mechanism. Food Chemistry, 2016, 209, 17-26.	4.2	33
150	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. Food Chemistry, 2019, 288, 386-394.	4.2	33
151	Isolation and structural characterization of new anthocyanin-alkyl-catechin pigments. Food Chemistry, 2005, 90, 81-87.	4.2	32
152	Phlorotannins from Fucus vesiculosus: Modulation of Inflammatory Response by Blocking NF-Î°B Signaling Pathway. International Journal of Molecular Sciences, 2020, 21, 6897.	1.8	32
153	In vitro gastrointestinal absorption of red wine anthocyanins â€“ Impact of structural complexity and phase II metabolization. Food Chemistry, 2020, 317, 126398.	4.2	32
154	Influence of a Flavan-3-ol Substituent on the Affinity of Anthocyanins (Pigments) toward Vinylcatechin Dimers and Proanthocyanidins (Copigments). Journal of Physical Chemistry B, 2012, 116, 14089-14099.	1.2	31
155	Fluorescence Approach for Measuring Anthocyanins and Derived Pigments in Red Wine. Journal of Agricultural and Food Chemistry, 2013, 61, 10156-10162.	2.4	31
156	Contribution of Human Oral Cells to Astringency by Binding Salivary Protein/Tannin Complexes. Journal of Agricultural and Food Chemistry, 2016, 64, 7823-7828.	2.4	31
157	Gemcitabine anti-proliferative activity significantly enhanced upon conjugation with cell-penetrating peptides. Bioorganic and Medicinal Chemistry Letters, 2017, 27, 2898-2901.	1.0	31
158	Pyranoflavylium-cellulose acetate films and the glycerol effect towards the development of pH-freshness smart label for food packaging. Food Hydrocolloids, 2022, 127, 107501.	5.6	31
159	Quercetin Protects Saccharomyces cerevisiae against Oxidative Stress by Inducing Trehalose Biosynthesis and the Cell Wall Integrity Pathway. PLoS ONE, 2012, 7, e45494.	1.1	30
160	Human saliva protein profile: Influence of food ingestion. Food Research International, 2014, 64, 508-513.	2.9	30
161	Enzymatic Hemisynthesis of Metabolites and Conjugates of Anthocyanins. Journal of Agricultural and Food Chemistry, 2009, 57, 735-745.	2.4	29
162	A novel synthetic pathway to vitisin B compounds. Tetrahedron Letters, 2009, 50, 3933-3935.	0.7	28

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163	Chemical Behavior of Methylpyranomalvidin-3-<i>O</i>-glucoside in Aqueous Solution Studied by NMR and UVâˆ'Visible Spectroscopy. Journal of Physical Chemistry B, 2011, 115, 1538-1545.	1.2	28
164	Gastrointestinal absorption, antiproliferative and anti-inflammatory effect of the major carotenoids of Gardenia jasminoides Ellis on cancer cells. Food and Function, 2017, 8, 1672-1679.	2.1	28
165	Impact of Phlorotannin Extracts from Fucus vesiculosus on Human Gut Microbiota. Marine Drugs, 2021, 19, 375.	2.2	28
166	Modulation of MPP+uptake by procyanidins in Caco-2 cells: Involvement of oxidation/reduction reactions. FEBS Letters, 2006, 580, 155-160.	1.3	27
167	Effect of malvidin-3-glucoside and epicatechin interaction on their ability to interact with salivary proline-rich proteins. Food Chemistry, 2019, 276, 33-42.	4.2	26
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