Nuno Mateus

List of Publications by Citations

314 papers	10,497 citations	54 h-index	83 g-index
332 ext. papers	12,144 ext. citations	5.6 avg, IF	6.57 L-index

#	Paper	IF	Citations
314	Interaction of different polyphenols with bovine serum albumin (BSA) and human salivary alpha-amylase (HSA) by fluorescence quenching. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 6726-35	5.7	379
313	Structural features of procyanidin interactions with salivary proteins. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 940-5	5.7	281
312	Bioavailability of anthocyanins and derivatives. *Journal of Functional Foods*, **2014**, 7, 54-66	5.1	216
311	Interplay between anthocyanins and gut microbiota. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 6898-902	5.7	192
310	Study of carbohydrate influence on protein–tannin aggregation by nephelometry. *Food Chemistry*, **2003**, 81, 503-509	8.5	167
309	Identification of anthocyanin-flavanol pigments in red wines by NMR and mass spectrometry. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 2110-6	5.7	165
308	Different phenolic compounds activate distinct human bitter taste receptors. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1525-33	5.7	155
307	A new class of blue anthocyanin-derived pigments isolated from red wines. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 1919-23	5.7	151
306	Antioxidant properties of prepared blueberry (Vaccinium myrtillus) extracts. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 6896-902	5.7	139
305	Structural diversity of anthocyanin-derived pigments in port wines. *Food Chemistry*, **2002**, 76, 335-342	8.5	125
304	Occurrence of anthocyanin-derived pigments in red wines. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 4836-40	5.7	116
303	Anthocyanin profile and antioxidant capacity of black carrots (Daucus carota L. ssp. sativus var. atrorubens Alef.) from Cuevas Bajas, Spain. *Journal of Food Composition and Analysis*, **2014**, 33, 71-76	4.1	110
302	Procyanidins as antioxidants and tumor cell growth modulators. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 2392-7	5.7	110
301	Formation of pyranoanthocyanins in red wines: a new and diverse class of anthocyanin derivatives. *Analytical and Bioanalytical Chemistry*, **2011**, 401, 1463-73	4.4	109
300	Absorption of anthocyanins through intestinal epithelial cells - Putative involvement of GLUT2. *Molecular Nutrition and Food Research*, **2009**, 53, 1430-7	5.9	109
299	Evolution and stability of anthocyanin-derived pigments during Port wine aging. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 5217-22	5.7	109
298	Insights into the putative catechin and epicatechin transport across blood-brain barrier. *Food and Function*, **2011**, 2, 39-44	6.1	108

297	Influence of wine pectic polysaccharides on the interactions between condensed tannins and salivary proteins. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8936-44	5.7	106
296	Reactivity of human salivary proteins families toward food polyphenols. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 5535-47	5.7	105
295	Wine Flavonoids in Health and Disease Prevention. *Molecules*, **2017**, 22,	4.8	104
294	Quercetin increases oxidative stress resistance and longevity in Saccharomyces cerevisiae. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 2446-51	5.7	101
293	Protein/Polyphenol Interactions: Past and Present Contributions. Mechanisms of Astringency Perception. *Current Organic Chemistry*, **2012**, 16, 724-746	1.7	99
292	Inhibition of α-amylase activity by condensed tannins. *Food Chemistry*, **2011**, 125, 665-672	8.5	98
291	Influence of the tannin structure on the disruption effect of carbohydrates on protein–tannin aggregates. *Analytica Chimica Acta*, **2004**, 513, 135-140	6.6	96
290	Isolation and structural characterization of new acylated anthocyanin-vinyl-flavanol pigments occurring in aging red wines. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 277-82	5.7	95
289	Sensorial properties of red wine polyphenols: Astringency and bitterness. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 937-948	11.5	91
288	Nephelometric study of salivary protein–tannin aggregates. *Journal of the Science of Food and Agriculture*, **2002**, 82, 113-119	4.3	90
287	Flavonoid metabolites transport across a human BBB model. *Food Chemistry*, **2014**, 149, 190-6	8.5	88
286	Understanding the molecular mechanism of anthocyanin binding to pectin. *Langmuir*, **2014**, 30, 8516-27	4	83
285	Effect of pomegranate (Punica granatum) juice intake on hepatic oxidative stress. *European Journal of Nutrition*, **2007**, 46, 271-8	5.2	82
284	Development changes of anthocyanins in Vitis vinifera grapes grown in the Douro Valley and concentration in respective wines. *Journal of the Science of Food and Agriculture*, **2002**, 82, 1689-1695	4.3	82
283	Flavonoid transport across RBE4 cells: A blood-brain barrier model. *Cellular and Molecular Biology Letters*, **2010**, 15, 234-41	8.1	79
282	Isolation and structural characterization of new anthocyanin-derived yellow pigments in aged red wines. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 9598-603	5.7	77
281	Carbohydrates inhibit salivary proteins precipitation by condensed tannins. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3966-72	5.7	75
280	Anthocyanins. Plant pigments and beyond. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 6879-84	5.7	74

279	Mechanistic approach by which polysaccharides inhibit α-amylase/procyanidin aggregation. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 4352-8	5.7	73
278	Blueberry anthocyanins and pyruvic acid adducts: anticancer properties in breast cancer cell lines. *Phytotherapy Research*, **2010**, 24, 1862-9	6.7	71
277	NMR structure characterization of a new vinylpyranoanthocyanin-catechin pigment (a portisin). *Tetrahedron Letters*, **2004**, 45, 3455-3457	2	70
276	Analysis of phenolic compounds in cork from Quercus suber L. by HPLC-DAD/ESI-MS. *Food Chemistry*, **2011**, 125, 1398-1405	8.5	69
275	Inhibition of trypsin by condensed tannins and wine. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 7596-601	5.7	68
274	Anthocyanins and derivatives are more than flavylium cations. *Tetrahedron*, **2015**, 71, 3107-3114	2.4	67
273	Pyranoanthocyanin dimers: a new family of turquoise blue anthocyanin-derived pigments found in Port wine. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 5154-9	5.7	67
272	Multiresidue pesticides analysis in soils using modified QuEChERS with disposable pipette extraction and dispersive solid-phase extraction. *Journal of Separation Science*, **2013**, 36, 376-82	3.4	66
271	Antioxidant and biological properties of bioactive phenolic compounds from Quercus suber L. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 11154-60	5.7	66
270	Reaction between hydroxycinnamic acids and anthocyanin-pyruvic acid adducts yielding new portisins. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 6349-56	5.7	65
269	A new approach on the gastric absorption of anthocyanins. *Food and Function*, **2012**, 3, 508-16	6.1	64
268	Oxazaphospholidine-oxide as an efficient ortho-directing group for the diastereoselective deprotonation of ferrocene. *Organic Letters*, **2006**, 8, 215-8	6.2	63
267	Isolation and quantification of oligomeric pyranoanthocyanin-flavanol pigments from red wines by combination of column chromatographic techniques. *Journal of Chromatography A*, **2006**, 1134, 215-25	4.5	63
266	Optimization of Phlorotannins Extraction from and Evaluation of Their Potential to Prevent Metabolic Disorders. *Marine Drugs*, **2019**, 17,	6	62
265	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, 6550-7	5.7	62
264	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, 3785-92	5.7	60
263	Antioxidant properties of anthocyanidins, anthocyanidin-3-glucosides and respective portisins. *Food Chemistry*, **2010**, 119, 518-523	8.5	59
262	Antioxidant and antiproliferative properties of methylated metabolites of anthocyanins. *Food Chemistry*, **2013**, 141, 2923-33	8.5	58

261	Color properties of four cyanidin-pyruvic acid adducts. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 6894-903	5.7	55
260	A new vinylpyranoanthocyanin pigment occurring in aged red wine. *Food Chemistry*, **2006**, 97, 689-695	8.5	54
259	Involvement of the modulation of cancer cell redox status in the anti-tumoral effect of phenolic compounds. *RSC Advances*, **2015**, 5, 1-9	3.7	53
258	Digestion and absorption of red grape and wine anthocyanins through the gastrointestinal tract. *Trends in Food Science and Technology*, **2019**, 83, 211-224	15.3	53
257	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, 7685-92	5.7	52
256	Blackberry anthocyanins: -Cyclodextrin fortification for thermal and gastrointestinal stabilization. *Food Chemistry*, **2018**, 245, 426-431	8.5	52
255	Previous and recent advances in pyranoanthocyanins equilibria in aqueous solution. *Dyes and Pigments*, **2014**, 100, 190-200	4.6	51
254	Mechanisms of tannin-induced trypsin inhibition: a molecular approach. *Langmuir*, **2011**, 27, 13122-9	4	51
253	New Anthocyanin-Human Salivary Protein Complexes. *Langmuir*, **2015**, 31, 8392-401	4	50
252	Structural characterization of inclusion complexes between cyanidin-3-O-glucoside and -cyclodextrin. *Carbohydrate Polymers*, **2014**, 102, 269-77	10.3	50
251	Chromatic and structural features of blue anthocyanin-derived pigments present in Port wine. *Analytica Chimica Acta*, **2006**, 563, 2-9	6.6	50
250	Interaction of different classes of salivary proteins with food tannins. *Food Research International*, **2012**, 49, 807-813	7	49
249	Role of vinylcatechin in the formation of pyranomalvidin-3-glucoside-+-catechin. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 10980-7	5.7	49
248	Strawberries from integrated pest management and organic farming: phenolic composition and antioxidant properties. *Food Chemistry*, **2012**, 134, 1926-31	8.5	48
247	Organochlorine pesticide residues in strawberries from integrated pest management and organic farming. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7582-91	5.7	48
246	Chemical transformations of anthocyanins yielding a variety of colours (Review). *Environmental Chemistry Letters*, **2006**, 4, 175-183	13.3	48
245	Tannins in Food: Insights into the Molecular Perception of Astringency and Bitter Taste. *Molecules*, **2020**, 25,	4.8	47
244	Effect of flavonols on wine astringency and their interaction with human saliva. *Food Chemistry*, **2016**, 209, 358-64	8.5	47

243	Anti-proliferative effects of quercetin and catechin metabolites. *Food and Function*, **2014**, 5, 797-803	6.1	47
242	Study of the interaction of pancreatic lipase with procyanidins by optical and enzymatic methods. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11901-6	5.7	47
241	Synthesis and catalytic applications of new chiral ferrocenyl P,O ligands. *Journal of Organometallic Chemistry*, **2006**, 691, 2297-2310	2.3	47
240	The role of wine polysaccharides on salivary protein-tannin interaction: A molecular approach. *Carbohydrate Polymers*, **2017**, 177, 77-85	10.3	45
239	Application of flow nephelometry to the analysis of the influence of carbohydrates on protein□tannin interactions. *Journal of the Science of Food and Agriculture*, **2006**, 86, 891-896	4.3	45
238	Gut microbiota modulation accounts for the neuroprotective properties of anthocyanins. *Scientific Reports*, **2018**, 8, 11341	4.9	42
237	Determination of pesticides in fruit and fruit juices by chromatographic methods. An overview. *Journal of Chromatographic Science*, **2011**, 49, 715-30	1.4	42
236	Spectral features and stability of oligomeric pyranoanthocyanin-flavanol pigments isolated from red wines. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9249-58	5.7	42
235	Oxovitisins: a new class of neutral pyranone-anthocyanin derivatives in red wines. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 8814-9	5.7	42
234	New Family of Bluish Pyranoanthocyanins. *Journal of Biomedicine and Biotechnology*, **2004**, 2004, 299-305		42
233	On the bioavailability of flavanols and anthocyanins: flavanol-anthocyanin dimers. *Food Chemistry*, **2012**, 135, 812-8	8.5	41
232	Equilibrium forms of vitisin B pigments in an aqueous system studied by NMR and visible spectroscopy. *Journal of Physical Chemistry B*, **2009**, 113, 11352-8	3.4	40
231	Flow nephelometric analysis of protein□tannin interactions. *Analytica Chimica Acta*, **2004**, 513, 97-101	6.6	40
230	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	8.5	40
229	Antioxidant features of red wine pyranoanthocyanins: experimental and theoretical approaches. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 7002-9	5.7	39
228	Inhibition of pancreatic elastase by polyphenolic compounds. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 10668-76	5.7	39
227	Biological relevance of the interaction between procyanidins and trypsin: a multitechnique approach. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11924-31	5.7	39
226	The fate of flavanol□anthocyanin adducts in wines: Study of their putative reaction patterns in the presence of acetaldehyde. *Food Chemistry*, **2010**, 121, 1129-1138	8.5	39

225	Human Bitter Taste Receptors Are Activated by Different Classes of Polyphenols. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 8814-8823	5.7	38
224	Structural features of copigmentation of oenin with different polyphenol copigments. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 6942-8	5.7	38
223	The phenolic chemistry and spectrochemistry of red sweet wine-making and oak-aging. *Food Chemistry*, **2014**, 152, 522-30	8.5	37
222	Effect of cyclodextrins on the thermodynamic and kinetic properties of cyanidin-3-O-glucoside. *Food Research International*, **2013**, 51, 748-755	7	37
221	A study of anthocyanin self-association by NMR spectroscopy. *New Journal of Chemistry*, **2015**, 39, 2602-2611	3.3	37
220	Influence of carbohydrates on the interaction of procyanidin B3 with trypsin. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 11794-802	5.7	37
219	Antioxidant and antiproliferative properties of 3-deoxyanthocyanidins. *Food Chemistry*, **2016**, 192, 142-8	8.5	36
218	In vivo interactions between procyanidins and human saliva proteins: effect of repeated exposures to procyanidins solution. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 9562-8	5.7	36
217	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, 262-70	3.2	36
216	Anthocyanin effects on microglia M1/M2 phenotype: Consequence on neuronal fractalkine expression. *Behavioural Brain Research*, **2016**, 305, 223-8	3.4	35
215	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	5.8	35
214	Thermodynamic and kinetic properties of a red wine pigment: catechin-(4,8)-malvidin-3-O-glucoside. *Journal of Physical Chemistry B*, **2010**, 114, 13487-96	3.4	35
213	Effect of condensed tannins addition on the astringency of red wines. *Chemical Senses*, **2012**, 37, 191-8	4.8	35
212	Flavanol–anthocyanin pigments in corn: NMR characterisation and presence in different purple corn varieties. *Journal of Food Composition and Analysis*, **2008**, 21, 521-526	4.1	35
211	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	8.5	35
210	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, 7636-44	5.7	34
209	Multiple-approach studies to assess anthocyanin bioavailability. *Phytochemistry Reviews*, **2015**, 14, 899-919	7.7	34
208	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, 9249-56	5.7	34

207	Solid Lipid Nanoparticles as Carriers of Natural Phenolic Compounds. *Antioxidants*, **2020**, 9,	7.1	34
206	Enzymatic synthesis, structural characterization and antioxidant capacity assessment of a new lipophilic malvidin-3-glucoside-oleic acid conjugate. *Food and Function*, **2016**, 7, 2754-62	6.1	34
205	First evidences of interaction between pyranoanthocyanins and salivary proline-rich proteins. *Food Chemistry*, **2017**, 228, 574-581	8.5	33
204	Understanding the binding of procyanidins to pancreatic elastase by experimental and computational methods. *Biochemistry*, **2010**, 49, 5097-108	3.2	33
203	Structural characterization of new malvidin 3-glucoside-catechin aryl/alkyl-linked pigments. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5519-26	5.7	33
202	Pharmacokinetics of blackberry anthocyanins consumed with or without ethanol: A randomized and crossover trial. *Molecular Nutrition and Food Research*, **2016**, 60, 2319-2330	5.9	33
201	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	11.5	33
200	Establishment of the chemical equilibria of different types of pyranoanthocyanins in aqueous solutions: evidence for the formation of aggregation in pyranomalvidin-3-O-coumaroylglucoside-(+)-catechin. *Journal of Physical Chemistry B*, **2010**, 114, 13232-40	3.4	32
199	Synthesis, characterisation and antioxidant features of procyanidin B4 and malvidin-3-glucoside stearic acid derivatives. *Food Chemistry*, **2015**, 174, 480-6	8.5	31
198	Wine industry by-product: Full polyphenolic characterization of grape stalks. *Food Chemistry*, **2018**, 268, 110-117	8.5	31
197	Rapid screening and identification of new soluble tannin-salivary protein aggregates in saliva by mass spectrometry (MALDI-TOF-TOF and FIA-ESI-MS). *Langmuir*, **2014**, 30, 8528-37	4	31
196	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	3.4	31
195	Formation of new anthocyanin-alkyl/aryl-flavanol pigments in model solutions. *Analytica Chimica Acta*, **2004**, 513, 215-221	6.6	31
194	Study of human salivary proline-rich proteins interaction with food tannins. *Food Chemistry*, **2018**, 243, 175-185	8.5	30
193	Gemcitabine anti-proliferative activity significantly enhanced upon conjugation with cell-penetrating peptides. *Bioorganic and Medicinal Chemistry Letters*, **2017**, 27, 2898-2901	2.9	29
192	Synthesis of a new catechin-pyrylium derived pigment. *Tetrahedron Letters*, **2004**, 45, 9349-9352	2	29
191	Simulation of in vitro digestion coupled to gastric and intestinal transport models to estimate absorption of anthocyanins from peel powder of jabuticaba, jamelão and jambo fruits. *Journal of Functional Foods*, **2016**, 24, 373-381	5.1	29
190	Flavonoid transport across blood-brain barrier: Implication for their direct neuroprotective actions. *Nutrition and Aging (Amsterdam, Netherlands)*, **2012**, 1, 89-97		28

189	Enzymatic hemisynthesis of metabolites and conjugates of anthocyanins. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 735-45	5.7	28
188	A review of the current knowledge of red wine colour.. *Oeno One*, **2017**, 51,	3.3	28
187	Structural characterization of a A-type linked trimeric anthocyanin derived pigment occurring in a young Port wine. *Food Chemistry*, **2013**, 141, 1987-96	8.5	27
186	Fluorescence approach for measuring anthocyanins and derived pigments in red wine. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 10156-62	5.7	27
185	Malvidin 3-Glucoside-Fatty Acid Conjugates: From Hydrophilic toward Novel Lipophilic Derivatives. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 6513-6518	5.7	26
184	Selective enzymatic lipophilization of anthocyanin glucosides from blackcurrant (Ribes nigrum L.) skin extract and characterization of esterified anthocyanins. *Food Chemistry*, **2018**, 266, 415-419	8.5	26
183	Structural and chromatic characterization of a new Malvidin 3-glucoside□anillyl□atechin pigment. *Food Chemistry*, **2007**, 102, 1344-1351	8.5	26
182	Molecular binding between anthocyanins and pectic polysaccharides □Unveiling the role of pectic polysaccharides structure. *Food Hydrocolloids*, **2020**, 102, 105625	10.6	26
181	Proanthocyanidin screening by LC-ESI-MS of Portuguese red wines made with teinturier grapes. *Food Chemistry*, **2016**, 190, 300-307	8.5	25
180	Molecular Interaction Between Salivary Proteins and Food Tannins. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 6415-6424	5.7	25
179	Effect of myricetin, pyrogallol, and phloroglucinol on yeast resistance to oxidative stress. *Oxidative Medicine and Cellular Longevity*, **2015**, 2015, 782504	6.7	25
178	Modulation of MPP+ uptake by procyanidins in Caco-2 cells: involvement of oxidation/reduction reactions. *FEBS Letters*, **2006**, 580, 155-60	3.8	25
177	Isolation and structural characterization of new anthocyanin-alkyl-catechin pigments. *Food Chemistry*, **2005**, 90, 81-87	8.5	25
176	Contribution of Human Oral Cells to Astringency by Binding Salivary Protein/Tannin Complexes. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 7823-7828	5.7	24
175	Human saliva protein profile: Influence of food ingestion. *Food Research International*, **2014**, 64, 508-513	7	24
174	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	3.4	24
173	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, 14089-99	3.4	24
172	Molecular study of mucin-procyanidin interaction by fluorescence quenching and Saturation Transfer Difference (STD)-NMR. *Food Chemistry*, **2017**, 228, 427-434	8.5	23

171	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, 1166-73	6.3	23
170	Do white grapes really exist?. *Food Research International*, **2015**, 69, 21-25	7	23
169	Quercetin protects Saccharomyces cerevisiae against oxidative stress by inducing trehalose biosynthesis and the cell wall integrity pathway. *PLoS ONE*, **2012**, 7, e45494	3.7	23
168	Chemical behavior of methylpyranomalvidin-3-O-glucoside in aqueous solution studied by NMR and UV-visible spectroscopy. *Journal of Physical Chemistry B*, **2011**, 115, 1538-45	3.4	23
167	A novel synthetic pathway to vitisin B compounds. *Tetrahedron Letters*, **2009**, 50, 3933-3935	2	23
166	Bioavailability studies and anticancer properties of malvidin based anthocyanins, pyranoanthocyanins and non-oxonium derivatives. *Food and Function*, **2016**, 7, 2462-8	6.1	23
165	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	8.5	22
164	Improvement of the Color Stability of Cyanidin-3-glucoside by Fatty Acid Enzymatic Acylation. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 10003-10010	5.7	22
163	Interaction study between wheat-derived peptides and procyanidin B3 by mass spectrometry. *Food Chemistry*, **2016**, 194, 1304-12	8.5	21
162	Application of LC-MS and tristimulus colorimetry to assess the ageing aptitude of Syrah wine in the Condado de Huelva D.O. (Spain), a typical warm climate region. *Analytica Chimica Acta*, **2012**, 732, 162-71	6.6	21
161	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. *Food Chemistry*, **2019**, 288, 386-394	8.5	20
160	The interaction between tannins and gliadin derived peptides in a celiac disease perspective. *RSC Advances*, **2015**, 5, 32151-32158	3.7	20
159	Grape anthocyanin oligomerization: a putative mechanism for red color stabilization?. *Phytochemistry*, **2014**, 105, 178-85	4	20
158	Pesticide residues in Portuguese strawberries grown in 2009-2010 using integrated pest management and organic farming. *Environmental Science and Pollution Research*, **2012**, 19, 4184-92	5.1	20
157	First chemical synthesis report of an anthocyanin metabolite with in vivo occurrence: cyanidin-4?-O-methyl-3-glucoside. *Tetrahedron Letters*, **2013**, 54, 2865-2869	2	20
156	Inhibitory effect of vinegars on the formation of polycyclic aromatic hydrocarbons in charcoal-grilled pork. *Meat Science*, **2020**, 167, 108083	6.4	19
155	Effect of chronic consumption of blackberry extract on high-fat induced obesity in rats and its correlation with metabolic and brain outcomes. *Food and Function*, **2016**, 7, 127-39	6.1	19
154	Characterization and modulation of glucose uptake in a human blood-brain barrier model. *Journal of Membrane Biology*, **2013**, 246, 669-77	2.3	19

153	Interaction between red wine procyanidins and salivary proteins: effect of stomach digestion on the resulting complexes. *RSC Advances*, **2015**, 5, 12664-12670	3.7	19
152	Modulation of MPP+ uptake by tea and some of its components in Caco-2 cells. *Naunyn-Schmiedebergs Archives of Pharmacology*, **2005**, 372, 147-52	3.4	19
151	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. *Scientific Reports*, **2019**, 9, 789	4.9	18
150	Network of carboxypyranomalvidin-3-O-glucoside (vitisin A) equilibrium forms in aqueous solution. *Tetrahedron Letters*, **2013**, 54, 5106-5110	2	18
149	Anthocyanins and human health: How gastric absorption may influence acute human physiology. *Nutrition and Aging (Amsterdam, Netherlands)*, **2014**, 2, 1-14		18
148	Vinylcatechin dimers are much better copigments for anthocyanins than catechin dimer procyanidin b3. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 3159-66	5.7	18
147	Anthocyanins as Antidiabetic Agents-In Vitro and In Silico Approaches of Preventive and Therapeutic Effects. *Molecules*, **2020**, 25,	4.8	18
146	Impact of a pectic polysaccharide on oenin copigmentation mechanism. *Food Chemistry*, **2016**, 209, 17-26	8.5	18
145	In vitro gastrointestinal absorption of red wine anthocyanins - Impact of structural complexity and phase II metabolization. *Food Chemistry*, **2020**, 317, 126398	8.5	17
144	The effect of anthocyanins from red wine and blackberry on the integrity of a keratinocyte model using ECIS. *Food and Function*, **2017**, 8, 3989-3998	6.1	17
143	Recent advances on dietary polyphenols potential roles in Celiac Disease. *Trends in Food Science and Technology*, **2021**, 107, 213-225	15.3	17
142	Wine-Inspired Chemistry: Anthocyanin Transformations for a Portfolio of Natural Colors. *Synlett*, **2017**, 28, 898-906	2.2	16
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