

Nuno Mateus

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Alternative Extraction and Downstream Purification Processes for Anthocyanins.. <i>Molecules</i> , 2022 , 27,	4.8	3
313	Pyranoflavylum-cellulose acetate films and the glycerol effect towards the development of pH-freshness smart label for food packaging. <i>Food Hydrocolloids</i> , 2022 , 127, 107501	10.6	1
312	pH-regulated interaction modes between cyanidin-3-glucoside and phenylboronic acid-modified alginate.. <i>Carbohydrate Polymers</i> , 2022 , 280, 119029	10.3	
311	Interaction between salivary proteins and cork phenolic compounds able to migrate to wine model solutions. <i>Food Chemistry</i> , 2022 , 367, 130607	8.5	1
310	New-Level Insights into the Effects of Grape Seed Polyphenols on the Intestinal Processing and Transport of a Celiac Disease Immunodominant Peptide. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13474-13486	5.7	0
309	Photoactivated cell-killing amino-based flavylum compounds. <i>Scientific Reports</i> , 2021 , 11, 22005	4.9	
308	New insights into the oral interactions of different families of phenolic compounds: Deepening the astringency mouthfeels. <i>Food Chemistry</i> , 2021 , 131642	8.5	1
307	Natural and Synthetic Flavylum-Based Dyes: The Chemistry Behind the Color. <i>Chemical Reviews</i> , 2021 ,	68.1	15
306	Synthesis, structural characterization and chromatic features of new 2-phenyl-1-benzopyrylium and 2-phenyl-styryl-1-benzopyrylium amino-based blue dyes. <i>Tetrahedron Letters</i> , 2021 , 85, 153487	2	2
305	Interactions of dietary polyphenols with epithelial lipids: advances from membrane and cell models in the study of polyphenol absorption, transport and delivery to the epithelium. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 3007-3030	11.5	3
304	Dendrimers as Color-Stabilizers of Pyranoanthocyanins: The Dye Concentration Governs the Host-Guest Interaction Mechanisms. <i>ACS Applied Polymer Materials</i> , 2021 , 3, 1457-1464	4.3	1
303	A pH-responsive fluorescent sensor based on a new pyranoxanthylum salt. <i>Photochemical and Photobiological Sciences</i> , 2021 , 20, 513-521	4.2	
302	An Insight into Kiwiberry Leaf Valorization: Phenolic Composition, Bioactivity and Health Benefits. <i>Molecules</i> , 2021 , 26,	4.8	8
301	Understanding the molecular interactions between a yeast protein extract and phenolic compounds. <i>Food Research International</i> , 2021 , 143, 110261	7	1
300	Synthesis of novel pyrano-3,7-deoxyanthocyanin derivatives and study of their thermodynamic, photophysical and cytotoxicity properties. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2021 , 415, 113313	4.7	2
299	Impact of Phlorotannin Extracts from on Human Gut Microbiota. <i>Marine Drugs</i> , 2021 , 19,	6	12
298	Anthocyanin-Related Pigments: Natural Allies for Skin Health Maintenance and Protection. <i>Antioxidants</i> , 2021 , 10,	7.1	6

297	Brown Algae Phlorotannins: A Marine Alternative to Break the Oxidative Stress, Inflammation and Cancer Network. <i>Foods</i> , 2021 , 10,	4.9	9
296	Use of Polyphenols as Modulators of Food Allergies. From Chemistry to Biological Implications. <i>Frontiers in Sustainable Food Systems</i> , 2021 , 5,	4.8	3
295	Antitumor Activity of -Derived Phlorotannins through Activation of Apoptotic Signals in Gastric and Colorectal Tumor Cell Lines. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	5
294	Anthocyanin content in raspberry and elderberry: The impact of cooking and recipe composition. <i>International Journal of Gastronomy and Food Science</i> , 2021 , 24, 100316	2.8	6
293	Recent advances in extracting phenolic compounds from food and their use in disease prevention and as cosmetics. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 1130-1151	11.5	33
292	Grape pectic polysaccharides stabilization of anthocyanins red colour: Mechanistic insights. <i>Carbohydrate Polymers</i> , 2021 , 255, 117432	10.3	3
291	Disaccharide anthocyanin delphinidin 3-O-sambubioside from Hibiscus sabdariffa L.: Candida antarctica lipase B-catalyzed fatty acid acylation and study of its color properties. <i>Food Chemistry</i> , 2021 , 344, 128603	8.5	7
290	Recent advances on dietary polyphenol's potential roles in Celiac Disease. <i>Trends in Food Science and Technology</i> , 2021 , 107, 213-225	15.3	17
289	On the Limits of Anthocyanins Co-Pigmentation Models and Respective Equations. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1359-1367	5.7	7
288	Development of lignin-based nanoparticles: fabrication methods and functionalization approaches 2021 , 227-270		
287	Cyanidin-3-glucoside Lipophilic Conjugates for Topical Application: Tuning the Antimicrobial Activities with Fatty Acid Chain Length. <i>Processes</i> , 2021 , 9, 340	2.9	6
286	Metabolomics Insights of the Immunomodulatory Activities of Phlorizin and Phloretin on Human THP-1 Macrophages. <i>Molecules</i> , 2021 , 26,	4.8	3
285	Pyranoanthocyanins Interfering with the Quorum Sensing of and. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	2
284	Strategies used by nature to fix the red, purple and blue colours in plants: a physical chemistry approach. <i>Physical Chemistry Chemical Physics</i> , 2021 , 23, 24080-24101	3.6	1
283	The Antidiabetic Effect of Grape Pomace Polysaccharide-Polyphenol Complexes.. <i>Nutrients</i> , 2021 , 13,	6.7	4
282	Interaction of a Procyanidin Mixture with Human Saliva and the Variations of Salivary Protein Profiles over a 1-Year Period. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13824-13832	5.7	5
281	Dye-sensitized solar cells based on dimethylamino-bridge-pyranoanthocyanin dyes. <i>Solar Energy</i> , 2020 , 206, 188-199	6.8	6
280	Tannins in Food: Insights into the Molecular Perception of Astringency and Bitter Taste. <i>Molecules</i> , 2020 , 25,	4.8	47

279	Microwave-Assisted Synthesis and Ionic Liquids: Green and Sustainable Alternatives toward Enzymatic Lipophilization of Anthocyanin Monoglucosides. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7387-7392	5.7	8
278	Inhibitory effect of vinegars on the formation of polycyclic aromatic hydrocarbons in charcoal-grilled pork. <i>Meat Science</i> , 2020 , 167, 108083	6.4	19
277	In vitro gastrointestinal absorption of red wine anthocyanins - Impact of structural complexity and phase II metabolization. <i>Food Chemistry</i> , 2020 , 317, 126398	8.5	17
276	The effect of pectic polysaccharides from grape skins on salivary protein - procyanidin interactions. <i>Carbohydrate Polymers</i> , 2020 , 236, 116044	10.3	12
275	Dietary Anthocyanins 2020 , 245-282		0
274	Characterization of Anthocyanins and Anthocyanin-Derivatives in Red Wines during Ageing in Custom Oxygenation Oak Wood Barrels. <i>Molecules</i> , 2020 , 26,	4.8	4
273	Inhibition Mechanisms of Wine Polysaccharides on Salivary Protein Precipitation. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 2955-2963	5.7	10
272	Molecular binding between anthocyanins and pectic polysaccharides [Unveiling the role of pectic polysaccharides structure. <i>Food Hydrocolloids</i> , 2020 , 102, 105625	10.6	26
271	Phlorotannins from : Modulation of Inflammatory Response by Blocking NF- κ B Signaling Pathway. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	13
270	Exploring the Applications of the Photoprotective Properties of Anthocyanins in Biological Systems. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	12
269	Photochemistry of 5-Hydroxy-4RDimethylaminoflavylum in the presence of SDS micelles. The role of metastable states of flavylum cation-quinoidal base and trans-chalcones. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2020 , 402, 112827	4.7	3
268	Migration of Tannins and Pectic Polysaccharides from Natural Cork Stoppers to the Hydroalcoholic Solution. <i>Journal of Agricultural and Food Chemistry</i> , 2020 ,	5.7	2
267	Variation in the Phenolic Composition of Cork Stoppers from Different Geographical Origins. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 14970-14977	5.7	4
266	Oral interactions between a green tea flavanol extract and red wine anthocyanin extract using a new cell-based model: insights on the effect of different oral epithelia. <i>Scientific Reports</i> , 2020 , 10, 12638	4.9	8
265	Bioactive Peptides and Dietary Polyphenols: Two Sides of the Same Coin. <i>Molecules</i> , 2020 , 25,	4.8	15
264	Solid Lipid Nanoparticles as Carriers of Natural Phenolic Compounds. <i>Antioxidants</i> , 2020 , 9,	7.1	34
263	Chemical/Color Stability and Rheological Properties of Cyanidin-3-Glucoside in Deep Eutectic Solvents as a Gateway to Design Task-Specific Bioactive Compounds. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 16184-16196	8.3	6
262	"Clicking" an Ionic Liquid to a Potent Antimicrobial Peptide: On the Route towards Improved Stability. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	5

261	Anthocyanins as Antidiabetic Agents-In Vitro and In Silico Approaches of Preventive and Therapeutic Effects. <i>Molecules</i> , 2020 , 25,	4.8	18
260	Polyphenolic Characterization of Nebbiolo Red Wines and Their Interaction with Salivary Proteins. <i>Foods</i> , 2020 , 9,	4.9	2
259	Impact of grape pectic polysaccharides on anthocyanins thermostability. <i>Carbohydrate Polymers</i> , 2020 , 239, 116240	10.3	14
258	The peculiarity of malvidin 3-O-(6-O-p-coumaroyl) glucoside aggregation. Intra and intermolecular interactions. <i>Dyes and Pigments</i> , 2020 , 180, 108382	4.6	5
257	Turning a Collagenesis-Inducing Peptide Into a Potent Antibacterial and Antibiofilm Agent Against Multidrug-Resistant Gram-Negative Bacteria. <i>Frontiers in Microbiology</i> , 2019 , 10, 1915	5.7	7
256	Study of the multi-equilibria of red wine colorants pyranoanthocyanins and evaluation of their potential in dye-sensitized solar cells. <i>Solar Energy</i> , 2019 , 191, 100-108	6.8	10
255	Metabolic pathways of degradation of malvidin-3-O-monoglucoside by <i>Candida oleophila</i> . <i>International Biodeterioration and Biodegradation</i> , 2019 , 144, 104768	4.8	4
254	Recovery of added value compounds from cork industry by-products. <i>Industrial Crops and Products</i> , 2019 , 140, 111599	5.9	9
253	Anthocyanins: Nutrition and Health. <i>Reference Series in Phytochemistry</i> , 2019 , 1097-1133	0.7	1
252	Polymeric Pigments in Red Wines 2019 , 207-218		4
251	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. <i>Scientific Reports</i> , 2019 , 9, 789	4.9	18
250	A multi-spectroscopic study on the interaction of food polyphenols with a bioactive gluten peptide: From chemistry to biological implications. <i>Food Chemistry</i> , 2019 , 299, 125051	8.5	11
249	Insights into the development of grapefruit nutraceutical powder by spray drying: physical characterization, chemical composition and 3D intestinal permeability. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4686-4694	4.3	4
248	In vivo systemic toxicity assessment of an oxidized dextrin-based hydrogel and its effectiveness as a carrier and stabilizer of granular synthetic bone substitutes. <i>Journal of Biomedical Materials Research - Part A</i> , 2019 , 107, 1678-1689	5.4	4
247	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. <i>Food Chemistry</i> , 2019 , 288, 386-394	8.5	20
246	Optimization of Phlorotannins Extraction from and Evaluation of Their Potential to Prevent Metabolic Disorders. <i>Marine Drugs</i> , 2019 , 17,	6	62
245	Stabilization of bluish pyranoanthocyanin pigments in aqueous systems using lignin nanoparticles. <i>Dyes and Pigments</i> , 2019 , 166, 367-374	4.6	7
244	Synthesis and chemical equilibria of a new 10-methylpyrano-2-styrylbenzopyrylium pigment in aqueous solution and its modulation by different micellar systems. <i>Dyes and Pigments</i> , 2019 , 167, 60-67	4.6	5

243	Infusions and decoctions of dehydrated fruits of <i>Actinidia arguta</i> and <i>Actinidia deliciosa</i> : Bioactivity, radical scavenging activity and effects on cells viability. <i>Food Chemistry</i> , 2019 , 289, 625-634	8.5	22
242	Polyphenol Interactions and Food Organoleptic Properties 2019 , 650-655		0
241	Interaction between Ellagitannins and Salivary Proline-Rich Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9579-9590	5.7	16
240	An efficient method for anthocyanins lipophilization based on enzyme retention in membrane systems. <i>Food Chemistry</i> , 2019 , 300, 125167	8.5	6
239	Impact of a Water-Soluble Gallic Acid-Based Dendrimer on the Color-Stabilizing Mechanisms of Anthocyanins. <i>Chemistry - A European Journal</i> , 2019 , 25, 11696-11706	4.8	12
238	Controversial association between polycystic ovary syndrome and breast cancer. <i>European Journal of Obstetrics, Gynecology and Reproductive Biology</i> , 2019 , 243, 125-132	2.4	7
237	Development of a New Cell-Based Oral Model To Study the Interaction of Oral Constituents with Food Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12833-12843	5.7	10
236	Digestion and absorption of red grape and wine anthocyanins through the gastrointestinal tract. <i>Trends in Food Science and Technology</i> , 2019 , 83, 211-224	15.3	53
235	Comparison of the in vitro gastrointestinal bioavailability of acylated and non-acylated anthocyanins: Purple-fleshed sweet potato vs red wine. <i>Food Chemistry</i> , 2019 , 276, 410-418	8.5	40
234	Effect of malvidin-3-glucoside and epicatechin interaction on their ability to interact with salivary proline-rich proteins. <i>Food Chemistry</i> , 2019 , 276, 33-42	8.5	15
233	Synthesis and Structural Characterization of a Novel Symmetrical 2,10-Bis-Styryl-1-Benzopyrylium Dye. <i>Synlett</i> , 2018 , 29, 1390-1394	2.2	6
232	Colour modulation of blue anthocyanin-derivatives. Lignosulfonates as a tool to improve the water solubility of natural blue dyes. <i>Dyes and Pigments</i> , 2018 , 153, 150-159	4.6	7
231	Molecular insights on the interaction and preventive potential of epigallocatechin-3-gallate in Celiac Disease. <i>International Journal of Biological Macromolecules</i> , 2018 , 112, 1029-1037	7.9	13
230	Influence of rye flour enzymatic biotransformation on the antioxidant capacity and transepithelial transport of phenolic acids. <i>Food and Function</i> , 2018 , 9, 1889-1898	6.1	5
229	Identification and characterization of proteolytically resistant gluten-derived peptides. <i>Food and Function</i> , 2018 , 9, 1726-1735	6.1	7
228	A new group of synthetic phenolic-containing amphiphilic molecules for multipurpose applications: Physico-chemical characterization and cell-toxicity study. <i>Scientific Reports</i> , 2018 , 8, 832	4.9	9
227	HIV-Infected Patients With and Without Lipodystrophy Under Combined Antiretroviral Therapy: Evaluation of Body Composition. <i>Journal of Clinical Densitometry</i> , 2018 , 21, 75-82	3.5	5
226	Blackberry anthocyanins: Cyclodextrin fortification for thermal and gastrointestinal stabilization. <i>Food Chemistry</i> , 2018 , 245, 426-431	8.5	52

225	Study of human salivary proline-rich proteins interaction with food tannins. <i>Food Chemistry</i> , 2018 , 243, 175-185	8.5	30
224	Human Bitter Taste Receptors Are Activated by Different Classes of Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8814-8823	5.7	38
223	Gut microbiota modulation accounts for the neuroprotective properties of anthocyanins. <i>Scientific Reports</i> , 2018 , 8, 11341	4.9	42
222	Impact of Lignosulfonates on the Thermodynamic and Kinetic Parameters of Malvidin-3-O-glucoside in Aqueous Solutions. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6382-6387	5.7	9
221	Wine industry by-product: Full polyphenolic characterization of grape stalks. <i>Food Chemistry</i> , 2018 , 268, 110-117	8.5	31
220	Selective enzymatic lipophilization of anthocyanin glucosides from blackcurrant (<i>Ribes nigrum</i> L.) skin extract and characterization of esterified anthocyanins. <i>Food Chemistry</i> , 2018 , 266, 415-419	8.5	26
219	Anthocyanins: Nutrition and Health. <i>Reference Series in Phytochemistry</i> , 2018 , 1-37	0.7	2
218	Improvement of the Color Stability of Cyanidin-3-glucoside by Fatty Acid Enzymatic Acylation. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10003-10010	5.7	22
217	Sensorial properties of red wine polyphenols: Astringency and bitterness. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 937-948	11.5	91
216	Wine-Inspired Chemistry: Anthocyanin Transformations for a Portfolio of Natural Colors. <i>Synlett</i> , 2017 , 28, 898-906	2.2	16
215	Molecular study of mucin-procyanidin interaction by fluorescence quenching and Saturation Transfer Difference (STD)-NMR. <i>Food Chemistry</i> , 2017 , 228, 427-434	8.5	23
214	Malvidin 3-Glucoside-Fatty Acid Conjugates: From Hydrophilic toward Novel Lipophilic Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6513-6518	5.7	26
213	Interaction between Wine Phenolic Acids and Salivary Proteins by Saturation-Transfer Difference Nuclear Magnetic Resonance Spectroscopy (STD-NMR) and Molecular Dynamics Simulations. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6434-6441	5.7	15
212	Influence of the structural features of amino-based pyranoanthocyanins on their acid-base equilibria in aqueous solutions. <i>Dyes and Pigments</i> , 2017 , 141, 479-486	4.6	13
211	Gastrointestinal absorption, antiproliferative and anti-inflammatory effect of the major carotenoids of <i>Gardenia jasminoides</i> Ellis on cancer cells. <i>Food and Function</i> , 2017 , 8, 1672-1679	6.1	14
210	First evidences of interaction between pyranoanthocyanins and salivary proline-rich proteins. <i>Food Chemistry</i> , 2017 , 228, 574-581	8.5	33
209	Pharmacokinetics of table and Port red wine anthocyanins: a crossover trial in healthy men. <i>Food and Function</i> , 2017 , 8, 2030-2037	6.1	13
208	Gemcitabine anti-proliferative activity significantly enhanced upon conjugation with cell-penetrating peptides. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2017 , 27, 2898-2901	2.9	29

207	Synthesis and structural characterization of novel pyranoluteolinidin dyes. <i>Tetrahedron Letters</i> , 2017 , 58, 159-162	2	11
206	Molecular Interaction Between Salivary Proteins and Food Tannins. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6415-6424	5.7	25
205	Synthesis of the Main Red Wine Anthocyanin Metabolite: Malvidin-3-O- β -Glucuronide. <i>Synlett</i> , 2017 , 28, 593-596	2.2	7
204	The role of wine polysaccharides on salivary protein-tannin interaction: A molecular approach. <i>Carbohydrate Polymers</i> , 2017 , 177, 77-85	10.3	45
203	Reactivity of Cork Extracts with (+)-Catechin and Malvidin-3-O-glucoside in Wine Model Solutions: Identification of a New Family of Ellagitannin-Derived Compounds (Corklins). <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8714-8726	5.7	10
202	Synthesis and equilibrium multistate of new pyrano-3-deoxyanthocyanin-type pigments in aqueous solutions. <i>Tetrahedron</i> , 2017 , 73, 6021-6030	2.4	16
201	The effect of anthocyanins from red wine and blackberry on the integrity of a keratinocyte model using ECIS. <i>Food and Function</i> , 2017 , 8, 3989-3998	6.1	17
200	Chromatographic and mass spectrometry analysis of wheat flour prolamins, the causative compounds of celiac disease. <i>Food and Function</i> , 2017 , 8, 2712-2721	6.1	5
199	Wine 2017 , 593-621		2
198	Wine Flavonoids in Health and Disease Prevention. <i>Molecules</i> , 2017 , 22,	4.8	104
197	A New Chemical Pathway Yielding A-Type Vitisins in Red Wines. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	9
196	A review of the current knowledge of red wine colour.. <i>Oeno One</i> , 2017 , 51,	3.3	28
195	Antioxidant and antiproliferative properties of 3-deoxyanthocyanidins. <i>Food Chemistry</i> , 2016 , 192, 142-88.5		36
194	Proanthocyanidin screening by LC-ESI-MS of Portuguese red wines made with teinturier grapes. <i>Food Chemistry</i> , 2016 , 190, 300-307	8.5	25
193	Contribution of Human Oral Cells to Astringency by Binding Salivary Protein/Tannin Complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7823-7828	5.7	24
192	A Quinacrine Analogue Selective Against Gastric Cancer Cells: Insight from Biochemical and Biophysical Studies. <i>ChemMedChem</i> , 2016 , 11, 2703-2712	3.7	8
191	Effect of flavonols on wine astringency and their interaction with human saliva. <i>Food Chemistry</i> , 2016 , 209, 358-64	8.5	47
190	Synthesis and structural characterization by LCMS and NMR of a new semi-natural blue amino-based pyranoanthocyanin compound. <i>Tetrahedron Letters</i> , 2016 , 57, 1277-1281	2	13

189	Anthocyanin effects on microglia M1/M2 phenotype: Consequence on neuronal fractalkine expression. <i>Behavioural Brain Research</i> , 2016 , 305, 223-8	3.4	35
188	Effect of chronic consumption of blackberry extract on high-fat induced obesity in rats and its correlation with metabolic and brain outcomes. <i>Food and Function</i> , 2016 , 7, 127-39	6.1	19
187	Interaction study between wheat-derived peptides and procyanidin B3 by mass spectrometry. <i>Food Chemistry</i> , 2016 , 194, 1304-12	8.5	21
186	Pharmacokinetics of blackberry anthocyanins consumed with or without ethanol: A randomized and crossover trial. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 2319-2330	5.9	33
185	Flavonoids as dopaminergic neuromodulators. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 495-501	5.9	7
184	Endoscopic re-opening of third ventriculostomy: Case series and review of literature. <i>Clinical Neurology and Neurosurgery</i> , 2016 , 145, 58-63	2	12
183	Updating the research on prodelphinidins from dietary sources. <i>Food Research International</i> , 2016 , 85, 170-181	7	13
182	Impact of a pectic polysaccharide on oenin copigmentation mechanism. <i>Food Chemistry</i> , 2016 , 209, 17-26	6.5	18
181	Simulation of in vitro digestion coupled to gastric and intestinal transport models to estimate absorption of anthocyanins from peel powder of jaboticaba, jamaica and jambo fruits. <i>Journal of Functional Foods</i> , 2016 , 24, 373-381	5.1	29
180	Bioavailability studies and anticancer properties of malvidin based anthocyanins, pyranoanthocyanins and non-oxonium derivatives. <i>Food and Function</i> , 2016 , 7, 2462-8	6.1	23
179	Enzymatic synthesis, structural characterization and antioxidant capacity assessment of a new lipophilic malvidin-3-glucoside-oleic acid conjugate. <i>Food and Function</i> , 2016 , 7, 2754-62	6.1	34
178	Experimental data for the synthesis of a new dimeric prodelphinidin gallate. <i>Data in Brief</i> , 2016 , 8, 631-61	1.2	1
177	Synthesis and Structural Characterization of Amino-Based Pyranoanthocyanins with Extended Electronic Delocalization. <i>Synlett</i> , 2016 , 27, 2459-2462	2.2	12
176	New Anthocyanin-Human Salivary Protein Complexes. <i>Langmuir</i> , 2015 , 31, 8392-401	4	50
175	Experimental and Theoretical Data on the Mechanism by Which Red Wine Anthocyanins Are Transported through a Human MKN-28 Gastric Cell Model. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7685-92	5.7	52
174	Screening of Anthocyanins and Anthocyanin-Derived Pigments in Red Wine Grape Pomace Using LC-DAD/MS and MALDI-TOF Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7636-44	5.7	34
173	The interaction between tannins and gliadin derived peptides in a celiac disease perspective. <i>RSC Advances</i> , 2015 , 5, 32151-32158	3.7	20
172	Multiple-approach studies to assess anthocyanin bioavailability. <i>Phytochemistry Reviews</i> , 2015 , 14, 899-919	1.9	34

171	The impact of chronic blackberry intake on the neuroinflammatory status of rats fed a standard or high-fat diet. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 1166-73	6.3	23
170	Do white grapes really exist?. <i>Food Research International</i> , 2015 , 69, 21-25	7	23
169	Involvement of the modulation of cancer cell redox status in the anti-tumoral effect of phenolic compounds. <i>RSC Advances</i> , 2015 , 5, 1-9	3.7	53
168	Ageing impact on the antioxidant and antiproliferative properties of Port wines. <i>Food Research International</i> , 2015 , 67, 199-205	7	9
167	Synthesis, characterisation and antioxidant features of procyanidin B4 and malvidin-3-glucoside stearic acid derivatives. <i>Food Chemistry</i> , 2015 , 174, 480-6	8.5	31
166	Effect of myricetin, pyrogallol, and phloroglucinol on yeast resistance to oxidative stress. <i>Oxidative Medicine and Cellular Longevity</i> , 2015 , 2015, 782504	6.7	25
165	Interaction between red wine procyanidins and salivary proteins: effect of stomach digestion on the resulting complexes. <i>RSC Advances</i> , 2015 , 5, 12664-12670	3.7	19
164	Anthocyanins and derivatives are more than flavylum cations. <i>Tetrahedron</i> , 2015 , 71, 3107-3114	2.4	67
163	Characterization of kinetic and thermodynamic parameters of cyanidin-3-glucoside methyl and glucuronyl metabolite conjugates. <i>Journal of Physical Chemistry B</i> , 2015 , 119, 2010-8	3.4	10
162	A study of anthocyanin self-association by NMR spectroscopy. <i>New Journal of Chemistry</i> , 2015 , 39, 2602-2611	3.6	37
161	Anthocyanin profile and antioxidant capacity of black carrots (<i>Daucus carota</i> L. ssp. <i>sativus</i> var. <i>atrorubens</i> Alef.) from Cuevas Bajas, Spain. <i>Journal of Food Composition and Analysis</i> , 2014 , 33, 71-76	4.1	110
160	The phenolic chemistry and spectrochemistry of red sweet wine-making and oak-aging. <i>Food Chemistry</i> , 2014 , 152, 522-30	8.5	37
159	Structural characterization of inclusion complexes between cyanidin-3-O-glucoside and β -cyclodextrin. <i>Carbohydrate Polymers</i> , 2014 , 102, 269-77	10.3	50
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