Pedro Ferreira-Santos

List of Publications by Year
in descending order

31	693	706676 14	651938 25
papers	citations	h-index	g-index

32	32	32	734
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Phaeodactylum tricornutum extracts as structuring agents for food applications: Physicochemical and functional properties. Food Hydrocolloids, 2022, 124, 107276.	5.6	10
2	Nanocarriers as Active Ingredients Enhancers in the Cosmetic Industryâ€"The European and North America Regulation Challenges. Molecules, 2022, 27, 1669.	1.7	18
3	Novel Bio-Functional Aloe vera Beverages Fermented by Probiotic Enterococcus faecium and Lactobacillus lactis. Molecules, 2022, 27, 2473.	1.7	11
4	Unveiling the Antioxidant Therapeutic Functionality of Sustainable Olive Pomace Active Ingredients. Antioxidants, 2022, 11, 828.	2.2	14
5	Sambucus nigra flower and berry extracts for food and therapeutic applications: effect of gastrointestinal digestion on in vitro and in vivo bioactivity and toxicity. Food and Function, 2022, 13, 6762-6776.	2.1	5
6	A Versatile Nanocarrierâ€"Cubosomes, Characterization, and Applications. Nanomaterials, 2022, 12, 2224.	1.9	8
7	Encapsulated Pine Bark Polyphenolic Extract during Gastrointestinal Digestion: Bioaccessibility, Bioactivity and Oxidative Stress Prevention. Foods, 2021, 10, 328.	1.9	17
8	Chemical Profile and Bioactivities of Extracts from Edible Plants Readily Available in Portugal. Foods, 2021, 10, 673.	1.9	17
9	Sequential multi-stage extraction of biocompounds from Spirulina platensis: Combined effect of ohmic heating and enzymatic treatment. Innovative Food Science and Emerging Technologies, 2021, 71, 102707.	2.7	13
10	Valorization of agro-food by-products and their potential therapeutic applications. Food and Bioproducts Processing, 2021, 128, 247-258.	1.8	30
11	Chicken Feather Keratin Peptides for the Control of Keratinocyte Migration. Applied Sciences (Switzerland), 2021, 11, 6779.	1.3	2
12	Chemical Characterization of Sambucus nigra L. Flowers Aqueous Extract and Its Biological Implications. Biomolecules, 2021, 11, 1222.	1.8	16
13	Unraveling the chemical composition, antioxidant, Î±-amylase and Î±-glucosidase inhibition of Moroccan propolis. Food Bioscience, 2021, 42, 101160.	2.0	22
14	Protective Effect of Honey and Propolis against Gentamicin-Induced Oxidative Stress and Hepatorenal Damages. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-19.	1.9	22
15	Exploiting the Potential of Bioactive Molecules Extracted by Ultrasounds from Avocado Peelsâ€"Food and Nutraceutical Applications. Antioxidants, 2021, 10, 1475.	2.2	18
16	The antihypertensive and antihypertrophic effect of lycopene is not affected by and is independent of age. Journal of Functional Foods, 2021, 85, 104656.	1.6	3
17	Extraction, Chemical Characterization, and Antioxidant Activity of Bioactive Plant Extracts. Proceedings (mdpi), 2021, 70, 62.	0.2	1
18	Extracts From Red Eggplant: Impact of Ohmic Heating and Different Extraction Solvents on the Chemical Profile and Bioactivity. Frontiers in Sustainable Food Systems, 2021, 5, .	1.8	5

#	Article	IF	Citations
19	Implication of Opioid Receptors in the Antihypertensive Effect of a Bovine Casein Hydrolysate and Î±_{s1}-Casein-Derived Peptides. Journal of Agricultural and Food Chemistry, 2020, 68, 1877-1883.	2.4	18
20	Effect of antioxidant-rich propolis and bee pollen extracts against D-glucose induced type 2 diabetes in rats. Food Research International, 2020, 138, 109802.	2.9	39
21	Lycopene-supplemented diet ameliorates metabolic syndrome induced by fructose in rats. Journal of Functional Foods, 2020, 73, 104098.	1.6	14
22	Influence of thermal and electrical effects of ohmic heating on C-phycocyanin properties and biocompounds recovery from Spirulina platensis. LWT - Food Science and Technology, 2020, 128, 109491.	2.5	32
23	Valorization of rice by-products: Protein-phenolic based fractions with bioactive potential. Journal of Cereal Science, 2020, 95, 103039.	1.8	14
24	Green and Sustainable Valorization of Bioactive Phenolic Compounds from Pinus By-Products. Molecules, 2020, 25, 2931.	1.7	88
25	Unravelling the Biological Potential of Pinus pinaster Bark Extracts. Antioxidants, 2020, 9, 334.	2.2	52
26	Moderate Electric Fields as a Potential Tool for Sustainable Recovery of Phenolic Compounds from Pinus pinaster Bark. ACS Sustainable Chemistry and Engineering, 2019, 7, 8816-8826.	3.2	49
27	Electric field-based technologies for valorization of bioresources. Bioresource Technology, 2018, 254, 325-339.	4.8	108
28	Lycopene-supplemented diet ameliorates cardiovascular remodeling and oxidative stress in rats with hypertension induced by Angiotensin II. Journal of Functional Foods, 2018, 47, 279-287.	1.6	24
29	Effects of milk casein hydrolyzate supplemented with phytosterols on hypertension and lipid profile in hypercholesterolemic hypertensive rats. Journal of Functional Foods, 2017, 28, 168-176.	1.6	12
30	Blocking 5-HT2 receptor restores cardiovascular disorders in type 1 experimental diabetes. Scientific Reports, 2016, 6, 33979.	1.6	5
31	Valorization of Natural Antioxidants for Nutritional and Health Applications. , 0, , .		4