

Pedro Ferreira-Santos

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.

26

papers

293

citations

9

h-index

16

g-index

32

ext. papers

484

ext. citations

5.5

avg, IF

3.84

L-index

#	Paper	IF	Citations
26	Phaeodactylum tricornutum extracts as structuring agents for food applications: Physicochemical and functional properties. <i>Food Hydrocolloids</i> , 2022 , 124, 107276	10.6	3
25	Unveiling the Antioxidant Therapeutic Functionality of Sustainable Olive Pomace Active Ingredients. <i>Antioxidants</i> , 2022 , 11, 828	7.1	0
24	Extraction, Chemical Characterization, and Antioxidant Activity of Bioactive Plant Extracts. <i>Proceedings (mdpi)</i> , 2021 , 70, 62	0.3	0
23	Sequential multi-stage extraction of biocompounds from <i>Spirulina platensis</i> : Combined effect of ohmic heating and enzymatic treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 71, 102707	6.8	2
22	Encapsulated Pine Bark Polyphenolic Extract during Gastrointestinal Digestion: Bioaccessibility, Bioactivity and Oxidative Stress Prevention. <i>Foods</i> , 2021 , 10,	4.9	3
21	Chemical Profile and Bioactivities of Extracts from Edible Plants Readily Available in Portugal. <i>Foods</i> , 2021 , 10,	4.9	6
20	Valorization of agro-food by-products and their potential therapeutic applications. <i>Food and Bioproducts Processing</i> , 2021 , 128, 247-258	4.9	9
19	Chicken Feather Keratin Peptides for the Control of Keratinocyte Migration. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 6779	2.6	1
18	Chemical Characterization of L. Flowers Aqueous Extract and Its Biological Implications. <i>Biomolecules</i> , 2021 , 11,	5.9	4
17	Unraveling the chemical composition, antioxidant, α -amylase and α -glucosidase inhibition of Moroccan propolis. <i>Food Bioscience</i> , 2021 , 42, 101160	4.9	5
16	Protective Effect of Honey and Propolis against Gentamicin-Induced Oxidative Stress and Hepatorenal Damages. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 9719906	6.7	7
15	Exploiting the Potential of Bioactive Molecules Extracted by Ultrasounds from Avocado Peels-Food and Nutraceutical Applications. <i>Antioxidants</i> , 2021 , 10,	7.1	2
14	The antihypertensive and antihypertrophic effect of lycopene is not affected by and is independent of age. <i>Journal of Functional Foods</i> , 2021 , 85, 104656	5.1	1
13	Influence of thermal and electrical effects of ohmic heating on C-phycoyanin properties and biocompounds recovery from <i>Spirulina platensis</i> . <i>LWT - Food Science and Technology</i> , 2020 , 128, 109491	5.4	16
12	Valorization of rice by-products: Protein-phenolic based fractions with bioactive potential. <i>Journal of Cereal Science</i> , 2020 , 95, 103039	3.8	5
11	Green and Sustainable Valorization of Bioactive Phenolic Compounds from By-Products. <i>Molecules</i> , 2020 , 25,	4.8	42
10	Unravelling the Biological Potential of Bark Extracts. <i>Antioxidants</i> , 2020 , 9,	7.1	22

9	Effect of antioxidant-rich propolis and bee pollen extracts against D-glucose induced type 2 diabetes in rats. <i>Food Research International</i> , 2020 , 138, 109802	7	12
8	Lycopene-supplemented diet ameliorates metabolic syndrome induced by fructose in rats. <i>Journal of Functional Foods</i> , 2020 , 73, 104098	5.1	8
7	Implication of Opioid Receptors in the Antihypertensive Effect of a Bovine Casein Hydrolysate and κ -Casein-Derived Peptides. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1877-1883	5.7	7
6	Moderate Electric Fields as a Potential Tool for Sustainable Recovery of Phenolic Compounds from <i>Pinus pinaster</i> Bark. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 8816-8826	8.3	28
5	Electric field-based technologies for valorization of bioresources. <i>Bioresource Technology</i> , 2018 , 254, 325-339	11	83
4	Lycopene-supplemented diet ameliorates cardiovascular remodeling and oxidative stress in rats with hypertension induced by Angiotensin II. <i>Journal of Functional Foods</i> , 2018 , 47, 279-287	5.1	12
3	Effects of milk casein hydrolyzate supplemented with phytosterols on hypertension and lipid profile in hypercholesterolemic hypertensive rats. <i>Journal of Functional Foods</i> , 2017 , 28, 168-176	5.1	12
2	Blocking 5-HT ₂ receptor restores cardiovascular disorders in type 1 experimental diabetes. <i>Scientific Reports</i> , 2016 , 6, 33979	4.9	1
1	Valorization of Natural Antioxidants for Nutritional and Health Applications		1