Paula B. Andrade

List of Publications by Year
in descending order

370	18,711	9775	73	25770	108
papers	citations		h-index		g-index

380	380	380	20510
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Phenolics: From Chemistry to Biology. Molecules, 2009, 14, 2202-2211.	1.7	477
2	Phenolic Compounds and Antimicrobial Activity of Olive (Olea europaea L. Cv. CobranÃ§osa) Leaves. Molecules, 2007, 12, 1153-1162.	1.7	385
3	Walnut (Juglans regia L.) leaves: Phenolic compounds, antibacterial activity and antioxidant potential of different cultivars. Food and Chemical Toxicology, 2007, 45, 2287-2295.	1.8	356
4	Approach to the study of C-glycosyl flavones by ion trap HPLC-PAD-ESI/MS/MS: application to seeds of quince (Cydonia oblonga). Phytochemical Analysis, 2003, 14, 352-359.	1.2	290
5	Quince (Cydonia oblongaMiller) Fruit (Pulp, Peel, and Seed) and Jam:Â Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2004, 52, 4705-4712.	2.4	282
6	Phenolic profiles of Portuguese olive fruits (Olea europaea L.): Influences of cultivar and geographical origin. Food Chemistry, 2005, 89, 561-568.	4.2	281
7	Antioxidative Properties of Cardoon (Cynara cardunculusL.) Infusion Against Superoxide Radical, Hydroxyl Radical, and Hypochlorous Acid. Journal of Agricultural and Food Chemistry, 2002, 50, 4989-4993.	2.4	244
8	Influence of solvent on the antioxidant and antimicrobial properties of walnut (Juglans regia L.) green husk extracts. Industrial Crops and Products, 2013, 42, 126-132.	2.5	237
9	Ficus carica L.: Metabolic and biological screening. Food and Chemical Toxicology, 2009, 47, 2841-2846.	1.8	204
10	Characterization of C-glycosyl flavones O-glycosylated by liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2007, 1161, 214-223.	1.8	189
11	Table Olives from Portugal:â€‰ Phenolic Compounds, Antioxidant Potential, and Antimicrobial Activity. Journal of Agricultural and Food Chemistry, 2006, 54, 8425-8431.	2.4	187
12	Phlorotannin Extracts from Fucales Characterized by HPLC-DAD-ESI-MSn: Approaches to Hyaluronidase Inhibitory Capacity and Antioxidant Properties. Marine Drugs, 2012, 10, 2766-2781.	2.2	180
13	Pyrrolizidine Alkaloids: Chemistry, Pharmacology, Toxicology and Food Safety. International Journal of Molecular Sciences, 2018, 19, 1668.	1.8	176
14	Can Phlorotannins Purified Extracts Constitute a Novel Pharmacological Alternative for Microbial Infections with Associated Inflammatory Conditions?. PLoS ONE, 2012, 7, e31145.	1.1	173
15	Antioxidant Activity ofCentaurium erythraeaInfusion Evidenced by Its Superoxide Radical Scavenging and Xanthine Oxidase Inhibitory Activity. Journal of Agricultural and Food Chemistry, 2001, 49, 3476-3479.	2.4	164
16	Honey from Luso region (Portugal): Physicochemical characteristics and mineral contents. Microchemical Journal, 2009, 93, 73-77.	2.3	164
17	Identification of phenolic compounds in isolated vacuoles of the medicinal plant Catharanthus roseus and their interaction with vacuolar class III peroxidase: an H2O2 affair?. Journal of Experimental Botany, 2011, 62, 2841-2854.	2.4	157
18	Alternative and Efficient Extraction Methods for Marine-Derived Compounds. Marine Drugs, 2015, 13, 3182-3230.	2.2	155

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19	Valuable compounds in macroalgae extracts. Food Chemistry, 2013, 138, 1819-1828.	4.2	148
20	Evaluation of free radical-scavenging and antihemolytic activities of quince (Cydonia oblonga) leaf: A comparative study with green tea (Camellia sinensis). Food and Chemical Toxicology, 2009, 47, 860-865.	1.8	137
21	Chemometric characterization of three varietal olive oils (Cvs. CobranÃ§osa, Madural and Verdeal) Tj ETQq1 1 0.784314 rgBT /Overlock 406-414.	4.2	136
22	Phenolic fingerprint of peppermint leaves. Food Chemistry, 2001, 73, 307-311.	4.2	135
23	Antioxidant Activity of Hypericum androsaemum Infusion: Scavenging Activity against Superoxide Radical, Hydroxyl Radical and Hypochlorous Acid.. Biological and Pharmaceutical Bulletin, 2002, 25, 1320-1323.	0.6	131
24	Phenolic profile in the quality control of walnut (Juglans regia L.) leaves. Food Chemistry, 2004, 88, 373-379.	4.2	130
25	Improved loquat (Eriobotrya japonica Lindl.) cultivars: Variation of phenolics and antioxidative potential. Food Chemistry, 2009, 114, 1019-1027.	4.2	123
26	Bioactive Compounds from Macroalgae in the New Millennium: Implications for Neurodegenerative Diseases. Marine Drugs, 2014, 12, 4934-4972.	2.2	123
27	The drinking of a Salvia officinalis infusion improves liver antioxidant status in mice and rats. Journal of Ethnopharmacology, 2005, 97, 383-389.	2.0	120
28	Correlation between the Pattern Volatiles and the Overall Aroma of Wild Edible Mushrooms. Journal of Agricultural and Food Chemistry, 2008, 56, 1704-1712.	2.4	118
29	Determination of phenolic compounds in honeys with different floral origin by capillary zone electrophoresis. Food Chemistry, 1997, 60, 79-84.	4.2	116
30	Phenolic Profile of Quince Fruit (Cydonia oblongaMiller) (Pulp and Peel). Journal of Agricultural and Food Chemistry, 2002, 50, 4615-4618.	2.4	114
31	Phenolics and antimicrobial activity of traditional stoned table olives â€˜alcaparraâ€™. Bioorganic and Medicinal Chemistry, 2006, 14, 8533-8538.	1.4	113
32	Fatty acid composition of wild edible mushrooms species: A comparative study. Microchemical Journal, 2009, 93, 29-35.	2.3	113
33	Protective effect of quince (Cydonia oblonga Miller) fruit against oxidative hemolysis of human erythrocytes. Food and Chemical Toxicology, 2009, 47, 1372-1377.	1.8	113
34	Natural Occurrence of Abscisic Acid in Heather Honey and Floral Nectar. Journal of Agricultural and Food Chemistry, 1996, 44, 2053-2056.	2.4	111
35	Analysis and quantification of flavonoidic compounds from Portuguese olive (Olea Europaea L.) leaf cultivars. Natural Product Research, 2005, 19, 189-195.	1.0	111
36	Antifungal Activity of Phlorotannins against Dermatophytes and Yeasts: Approaches to the Mechanism of Action and Influence on Candida albicans Virulence Factor. PLoS ONE, 2013, 8, e72203.	1.1	107

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37	Plants Probiotics as a Tool to Produce Highly Functional Fruits: The Case of Phyllobacterium and Vitamin C in Strawberries. PLoS ONE, 2015, 10, e0122281.	1.1	106
38	Studies on the Antioxidant Activity of Lippia citriodora Infusion: Scavenging Effect on Superoxide Radical, Hydroxyl Radical and Hypochlorous Acid. Biological and Pharmaceutical Bulletin, 2002, 25, 1324-1327.	0.6	102
39	Phenolic antioxidant compounds produced by in vitro shoots of sage (Salvia officinalis L.). Plant Science, 2002, 162, 981-987.	1.7	102
40	Further knowledge on barley (Hordeum vulgare L.) leaves O-glycosyl-C-glycosyl flavones by liquid chromatography-UV diode-array detection-electrospray ionisation mass spectrometry. Journal of Chromatography A, 2008, 1182, 56-64.	1.8	102
41	Phytochemical characterization and radical scavenging activity of Portulaca oleraceae L. leaves and stems. Microchemical Journal, 2009, 92, 129-134.	2.3	102
42	Phenolic compounds, organic acids profiles and antioxidative properties of beefsteak fungus (Fistulina hepatica). Food and Chemical Toxicology, 2007, 45, 1805-1813.	1.8	101
43	Study of the Organic Acids Composition of Quince (Cydonia oblonga Miller) Fruit and Jam. Journal of Agricultural and Food Chemistry, 2002, 50, 2313-2317.	2.4	99
44	Chemical and antioxidative assessment of dietary turnip (Brassica rapa var. rapa L.). Food Chemistry, 2007, 105, 1003-1010.	4.2	99
45	Water and methanolic extracts of Salvia officinalis protect HepG2 cells from t-BHP induced oxidative damage. Chemico-Biological Interactions, 2007, 167, 107-115.	1.7	99
46	In vitro studies to assess the antidiabetic, anti-cholinesterase and antioxidant potential of Spergularia rubra. Food Chemistry, 2011, 129, 454-462.	4.2	98
47	Bauhinia forficata Link authenticity using flavonoids profile: Relation with their biological properties. Food Chemistry, 2012, 134, 894-904.	4.2	97
48	European marketable grain legume seeds: Further insight into phenolic compounds profiles. Food Chemistry, 2017, 215, 177-184.	4.2	95
49	New Phenolic Compounds and Antioxidant Potential of Catharanthus roseus. Journal of Agricultural and Food Chemistry, 2008, 56, 9967-9974.	2.4	93
50	Evaluation of Antioxidant, Antidiabetic and Anticholinesterase Activities of Smallanthus sonchifolius Landraces and Correlation with Their Phytochemical Profiles. International Journal of Molecular Sciences, 2015, 16, 17696-17718.	1.8	92
51	Floral nectar phenolics as biochemical markers for the botanical origin of heather honey. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 40-44.	0.7	91
52	Phenolic profile, antioxidant activity and enzyme inhibitory activities of extracts from aromatic plants used in Mediterranean diet. Journal of Food Science and Technology, 2017, 54, 219-227.	1.4	90
53	Phenolic Profile of Cydonia oblonga Miller Leaves. Journal of Agricultural and Food Chemistry, 2007, 55, 7926-7930.	2.4	89
54	First Report on Cydonia oblonga Miller Anticancer Potential: Differential Antiproliferative Effect against Human Kidney and Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 3366-3370.	2.4	89

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55	Vitis vinifera leaves towards bioactivity. Industrial Crops and Products, 2013, 43, 434-440.	2.5	89
56	Phenolic Compounds in External Leaves of Tronchuda Cabbage (Brassica oleracea L. var. costata DC). Journal of Agricultural and Food Chemistry, 2005, 53, 2901-2907.	2.4	88
57	Comparative study of phytochemicals and antioxidant potential of wild edible mushroom caps and stipes. Food Chemistry, 2008, 110, 47-56.	4.2	88
58	Glycine max (L.) Merr., Vigna radiata L. and Medicago sativa L. sprouts: A natural source of bioactive compounds. Food Research International, 2013, 50, 167-175.	2.9	88
59	Effect of the Conservation Procedure on the Contents of Phenolic Compounds and Organic Acids in Chanterelle (Cantharellus cibarius) Mushroom. Journal of Agricultural and Food Chemistry, 2005, 53, 4925-4931.	2.4	86
60	Integrated Analysis of COX-2 and iNOS Derived Inflammatory Mediators in LPS-Stimulated RAW Macrophages Pre-Exposed to Echium plantagineum L. Bee Pollen Extract. PLoS ONE, 2013, 8, e59131.	1.1	85
61	Contents of Carboxylic Acids and Two Phenolics and Antioxidant Activity of Dried Portuguese Wild Edible Mushrooms. Journal of Agricultural and Food Chemistry, 2006, 54, 8530-8537.	2.4	84
62	Nature as a source of metabolites with cholinesterase-inhibitory activity: an approach to Alzheimer's disease treatment. Journal of Pharmacy and Pharmacology, 2013, 65, 1681-1700.	1.2	84
63	Hydroxyl radical and hypochlorous acid scavenging activity of small Centaury (Centaurium) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 517-522.	2.3	82
64	Pharmacological effects of Catharanthus roseus root alkaloids in acetylcholinesterase inhibition and cholinergic neurotransmission. Phytomedicine, 2010, 17, 646-652.	2.3	82
65	Chemical assessment and antioxidant capacity of pepper (Capsicum annuum L.) seeds. Food and Chemical Toxicology, 2013, 53, 240-248.	1.8	82
66	Quince (Cydonia oblongaMiller) Fruit Characterization Using Principal Component Analysis. Journal of Agricultural and Food Chemistry, 2005, 53, 111-122.	2.4	81
67	Chemical composition and antioxidant activity of tronchuda cabbage internal leaves. European Food Research and Technology, 2006, 222, 88-98.	1.6	81
68	Structure and Function of a Mycobacterial NHEJ DNA Repair Polymerase. Journal of Molecular Biology, 2007, 366, 391-405.	2.0	81
69	Assessing Rubus honey value: Pollen and phenolic compounds content and antibacterial capacity. Food Chemistry, 2012, 130, 671-678.	4.2	81
70	STEROL PROFILES IN 18 MACROALGAE OF THE PORTUGUESE COAST¹. Journal of Phycology, 2011, 47, 1210-1218.	1.0	80
71	Volatile profiling of Ficus carica varieties by HS-SPME and GCâ€“IT-MS. Food Chemistry, 2010, 123, 548-557.	4.2	79
72	Quantitation of Nine Organic Acids in Wild Mushrooms. Journal of Agricultural and Food Chemistry, 2005, 53, 3626-3630.	2.4	78

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73	Organic acids in two Portuguese chestnut (Castanea sativa Miller) varieties. Food Chemistry, 2007, 100, 504-508.	4.2	77
74	Organic acids composition of Cydonia oblonga Miller leaf. Food Chemistry, 2008, 111, 393-399.	4.2	77
75	Flavonoids and Phenolic Acids of Sage:â€‰ Influence of Some Agricultural Factors. Journal of Agricultural and Food Chemistry, 2000, 48, 6081-6084.	2.4	76
76	The Use of Flavonoids in Central Nervous System Disorders. Current Medicinal Chemistry, 2013, 20, 4694-4719.	1.2	75
77	Tomato (Lycopersicon esculentum) Seeds: New Flavonols and Cytotoxic Effect. Journal of Agricultural and Food Chemistry, 2010, 58, 2854-2861.	2.4	74
78	HPLC-DAD-MS/MS-ESI Screening of Phenolic Compounds in Pieris brassicae L. Reared on Brassica rapa var.rapaL. Journal of Agricultural and Food Chemistry, 2008, 56, 844-853.	2.4	73
79	Thymus lotocephalus wild plants and in vitro cultures produce different profiles of phenolic compounds with antioxidant activity. Food Chemistry, 2012, 135, 1253-1260.	4.2	73
80	Flavonoids from Portuguese heather honey. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1994, 199, 32-37.	0.7	71
81	New C-Deoxyhexosyl Flavones and Antioxidant Properties of Passiflora edulis Leaf Extract. Journal of Agricultural and Food Chemistry, 2007, 55, 10187-10193.	2.4	71
82	A Previous Study of Phenolic Profiles of Quince, Pear, and Apple Purees by HPLC Diode Array Detection for the Evaluation of Quince Puree Genuineness. Journal of Agricultural and Food Chemistry, 1998, 46, 968-972.	2.4	70
83	Composition of Quince (Cydonia oblonga Miller) seeds: phenolics, organic acids and free amino acids. Natural Product Research, 2005, 19, 275-281.	1.0	70
84	How mitochondrial dysfunction affects zebrafish development and cardiovascular function: an in vivo model for testing mitochondriaâ€targeted drugs. British Journal of Pharmacology, 2013, 169, 1072-1090.	2.7	70
85	Tuning protein folding in lysosomal storage diseases: the chemistry behind pharmacological chaperones. Chemical Science, 2018, 9, 1740-1752.	3.7	69
86	Pharmacological modulation of HDAC1 and HDAC6 in vivo in a zebrafish model: Therapeutic implications for Parkinsonâ€™s disease. Pharmacological Research, 2016, 103, 328-339.	3.1	67
87	Optimization of the recovery of high-value compounds from pitaya fruit by-products using microwave-assisted extraction. Food Chemistry, 2017, 230, 463-474.	4.2	67
88	Antioxidative properties of tronchuda cabbage (Brassica oleracea L. var. costata DC) external leaves against DPPH, superoxide radical, hydroxyl radical and hypochlorous acid. Food Chemistry, 2006, 98, 416-425.	4.2	66
89	Hazel (Corylus avellana L.) leaves as source of antimicrobial and antioxidative compounds. Food Chemistry, 2007, 105, 1018-1025.	4.2	64
90	Phlorotannins: Towards New Pharmacological Interventions for Diabetes Mellitus Type 2. Molecules, 2017, 22, 56.	1.7	64

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91	Marine-Derived Anticancer Agents: Clinical Benefits, Innovative Mechanisms, and New Targets. Marine Drugs, 2019, 17, 329.	2.2	64
92	Analysis of Vervain Flavonoids by HPLC/Diode Array Detector Method. Its Application to Quality Control. Journal of Agricultural and Food Chemistry, 1999, 47, 4579-4582.	2.4	63
93	Influence of jam processing upon the contents of phenolics, organic acids and free amino acids in quince fruit (Cydonia oblonga Miller). European Food Research and Technology, 2004, 218, 385-389.	1.6	63
94	Lycopersicon esculentum Seeds: An Industrial Byproduct as an Antimicrobial Agent. Journal of Agricultural and Food Chemistry, 2010, 58, 9529-9536.	2.4	63
95	Profiling phlorotannins from Fucus spp. of the Northern Portuguese coastline: Chemical approach by HPLC-DAD-ESI/MS and UPLC-ESI-QTOF/MS. Algal Research, 2018, 29, 113-120.	2.4	63
96	New Beverages of Lemon Juice Enriched with the Exotic Berries Maqui, AÃ§aÄ±Ì¦ and Blackthorn: Bioactive Components and in Vitro Biological Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 6571-6580.	2.4	62
97	Phytochemical profile of a blend of black chokeberry and lemon juice with cholinesterase inhibitory effect and antioxidant potential. Food Chemistry, 2012, 134, 2090-2096.	4.2	62
98	A Comprehensive View of the Neurotoxicity Mechanisms of Cocaine and Ethanol. Neurotoxicity Research, 2015, 28, 253-267.	1.3	62
99	Analysis of Phenolic Compounds in the Evaluation of Commercial Quince Jam Authenticity. Journal of Agricultural and Food Chemistry, 2000, 48, 2853-2857.	2.4	61
100	Influence of Two Fertilization Regimens on the Amounts of Organic Acids and Phenolic Compounds of Tronchuda Cabbage (Brassica oleraceaL. Var.costataDC). Journal of Agricultural and Food Chemistry, 2005, 53, 9128-9132.	2.4	60
101	Principal components of phenolics to characterize red Vinho Verde grapes: Anthocyanins or non-coloured compounds?. Talanta, 2008, 75, 1190-1202.	2.9	60
102	Glutathione and the Antioxidant Potential of Binary Mixtures with Flavonoids: Synergisms and Antagonisms. Molecules, 2013, 18, 8858-8872.	1.7	60
103	Î±-Glucosidase and Î±-amylase inhibitors from Myrcia spp.: a stronger alternative to acarbose?. Journal of Pharmaceutical and Biomedical Analysis, 2016, 118, 322-327.	1.4	60
104	Physicochemical attributes and pollen spectrum of Portuguese heather honeys. Food Chemistry, 1999, 66, 503-510.	4.2	59
105	Tronchuda cabbage (Brassica oleracea L. var. costata DC) seeds: Phytochemical characterization and antioxidant potential. Food Chemistry, 2007, 101, 549-558.	4.2	59
106	Multivariate Analysis of Tronchuda Cabbage (Brassica oleracea L. var.costataDC) Phenolics: Influence of Fertilizers. Journal of Agricultural and Food Chemistry, 2008, 56, 2231-2239.	2.4	58
107	Anti-Inflammatory Effect of Unsaturated Fatty Acids and Ergosta-7,22-dien-3-ol from Marthasterias glacialis: Prevention of CHOP-Mediated ER-Stress and NF-ÎºB Activation. PLoS ONE, 2014, 9, e88341.	1.1	58
108	Supercritical fluid extraction and hydrodistillation for the recovery of bioactive compounds from Lavandula viridis Lâ€™HÃ©r. Food Chemistry, 2012, 135, 112-121.	4.2	57

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109	Limited terminal transferase in human DNA polymerase Î¼ defines the required balance between accuracy and efficiency in NHEJ. Proceedings of the National Academy of Sciences of the United States of America, 2009, 106, 16203-16208.	3.3	56
110	Effect of Solvent System on Extractability of Lipidic Components of Scenedesmus obliquus (M2-1) and Gloeothece sp. on Antioxidant Scavenging Capacity Thereof. Marine Drugs, 2015, 13, 6453-6471.	2.2	56
111	Determination of phenolic antioxidant compounds produced by calli and cell suspensions of sage (Salvia officinalisL.). Journal of Plant Physiology, 2003, 160, 1025-1032.	1.6	54
112	Inhibition of Î±-glucosidase and Î±-amylase by Spanish extra virgin olive oils: The involvement of bioactive compounds other than oleuropein and hydroxytyrosol. Food Chemistry, 2017, 235, 298-307.	4.2	54
113	Phenolic profile in the evaluation of commercial quince jellies authenticity. Food Chemistry, 2000, 71, 281-285.	4.2	53
114	Comparative Study on Free Amino Acid Composition of Wild Edible Mushroom Species. Journal of Agricultural and Food Chemistry, 2008, 56, 10973-10979.	2.4	53
115	Volatile composition of Catharanthus roseus (L.) G. Don using solid-phase microextraction and gas chromatography/mass spectrometry. Journal of Pharmaceutical and Biomedical Analysis, 2009, 49, 674-685.	1.4	53
116	Chemical Assessment and in Vitro Antioxidant Capacity of Ficus carica Latex. Journal of Agricultural and Food Chemistry, 2010, 58, 3393-3398.	2.4	53
117	Anti-Proliferative Activity of Meroditerpenoids Isolated from the Brown Alga Stypopodium flabelliforme against Several Cancer Cell Lines. Marine Drugs, 2011, 9, 852-862.	2.2	53
118	Anti-Inflammatory Potential of Monogalactosyl Diacylglycerols and a Monoacylglycerol from the Edible Brown Seaweed Fucus spiralis Linnaeus. Marine Drugs, 2014, 12, 1406-1418.	2.2	53
119	Neuroprotective effect of steroidal alkaloids on glutamate-induced toxicity by preserving mitochondrial membrane potential and reducing oxidative stress. Journal of Steroid Biochemistry and Molecular Biology, 2014, 140, 106-115.	1.2	53
120	Biologically Active Oxylipins from Enzymatic and Nonenzymatic Routes in Macroalgae. Marine Drugs, 2016, 14, 23.	2.2	53
121	Unravelling the bioherbicide potential of Eucalyptus globulus Labill: Biochemistry and effects of its aqueous extract. PLoS ONE, 2018, 13, e0192872.	1.1	53
122	Inhibitory effect of Lavandula viridis on Fe2+-induced lipid peroxidation, antioxidant and anti-cholinesterase properties. Food Chemistry, 2011, 126, 1779-1786.	4.2	51
123	Inflorescences of Brassicacea species as source of bioactive compounds: A comparative study. Food Chemistry, 2008, 110, 953-961.	4.2	50
124	Metabolic and Bioactivity Insights into Brassica oleracea var.acephala. Journal of Agricultural and Food Chemistry, 2009, 57, 8884-8892.	2.4	50
125	Metabolic profiling and biological capacity of Pieris brassicae fed with kale (Brassica oleracea L. var.) Tj ETQq1 1 0.784314 rgBT /Overl	1.8	50
126	Endoplasmic reticulum stress signaling in cancer and neurodegenerative disorders: Tools and strategies to understand its complexity. Pharmacological Research, 2020, 155, 104702.	3.1	50

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127	In vivo Skin Irritation Potential of a Castanea sativa (Chestnut) Leaf Extract, a Putative Natural Antioxidant for Topical Application. Basic and Clinical Pharmacology and Toxicology, 2008, 103, 461-467.	1.2	49
128	Codium tomentosum and Plocamium cartilagineum: Chemistry and antioxidant potential. Food Chemistry, 2010, 119, 1359-1368.	4.2	49
129	Is Nitric Oxide Decrease Observed with Naphthoquinones in LPS Stimulated RAW 264.7 Macrophages a Beneficial Property?. PLoS ONE, 2011, 6, e24098.	1.1	49
130	Accumulation of phenolic compounds in in vitro cultures and wild plants of Lavandula viridis Lâ€™HÃ©r and their antioxidant and anti-cholinesterase potential. Food and Chemical Toxicology, 2013, 57, 69-74.	1.8	49
131	Free Amino Acid Composition of Quince (Cydonia oblongaMiller) Fruit (Pulp and Peel) and Jam. Journal of Agricultural and Food Chemistry, 2004, 52, 1201-1206.	2.4	48
132	Further Insight into the Latex Metabolite Profile of Ficus carica. Journal of Agricultural and Food Chemistry, 2010, 58, 10855-10863.	2.4	48
133	Marine natural pigments: Chemistry, distribution and analysis. Dyes and Pigments, 2014, 111, 124-134.	2.0	48
134	Free Water-Soluble Phenolics Profiling in Barley (Hordeum vulgare L.). Journal of Agricultural and Food Chemistry, 2009, 57, 2405-2409.	2.4	47
135	Development of a Mitochondriotropic Antioxidant Based on Caffeic Acid: Proof of Concept on Cellular and Mitochondrial Oxidative Stress Models. Journal of Medicinal Chemistry, 2017, 60, 7084-7098.	2.9	47
136	Xanthone biosynthesis and accumulation in calli and suspended cells of Hypericum androsaemum. Plant Science, 2000, 150, 93-101.	1.7	46
137	Phenolic profile of hazelnut (Corylus Avellana L.) leaves cultivars grown in Portugal. Natural Product Research, 2005, 19, 157-163.	1.0	46
138	Evolution of Brassica rapa var. rapa L. volatile composition by HS-SPME and GC/IT-MS. Microchemical Journal, 2009, 93, 140-146.	2.3	45
139	Simple and reproducible HPLCâ€“DADâ€“ESI-MS/MS analysis of alkaloids in Catharanthus roseus roots. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 65-69.	1.4	45
140	Approach to the study of Câ€glycosyl flavones acylated with aliphatic and aromatic acids from Spergularia rubra by highâ€performance liquid chromatographyâ€photodiode array detection/electrospray ionization multiâ€stage mass spectrometry. Rapid Communications in Mass Spectrometry, 2011, 25, 700-712.	0.7	45
141	Natural extracts as potential source of antioxidants to stabilize polyolefins. Journal of Applied Polymer Science, 2011, 119, 3553-3559.	1.3	45
142	Metabolic profile and biological activities of Lavandula pedunculata subsp. lusitanica (Chaytor) Franco: Studies on the essential oil and polar extracts. Food Chemistry, 2013, 141, 2501-2506.	4.2	45
143	Methoxylated Xanthones in the Quality Control of Small Centaury (Centaurium erythraea) Flowering Tops. Journal of Agricultural and Food Chemistry, 2002, 50, 460-463.	2.4	44
144	Analysis of non-coloured phenolics in red wine: Effect of Dekkera bruxellensis yeast. Food Chemistry, 2005, 89, 185-189.	4.2	44

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145	Principal component analysis as tool of characterization of quince (Cydonia oblonga Miller) jam. Food Chemistry, 2006, 94, 504-512.	4.2	44
146	Distinct fatty acid profile of ten brown macroalgae. Revista Brasileira De Farmacognosia, 2013, 23, 608-613.	0.6	44
147	Amino acids, fatty acids and sterols profile of some marine organisms from Portuguese waters. Food Chemistry, 2013, 141, 2412-2417.	4.2	44
148	Identification of Vitis vinifera L. grape berry skin color mutants and polyphenolic profile. Food Chemistry, 2016, 194, 117-127.	4.2	44
149	Determination of low molecular weight volatiles in Ficus carica using HS-SPME and GC/FID. Food Chemistry, 2010, 121, 1289-1295.	4.2	43
150	Ellagic Acid and Derivatives from Cochlospermum angolensis Welw. Extracts: HPLCâ€“DADâ€“ESI/MSⁿ Profiling, Quantification and In Vitro Antiâ€depressant, Antiâ€cholinesterase and Antiâ€oxidant Activities. Phytochemical Analysis, 2013, 24, 534-540.	1.2	43
151	Inoculation with Bradyrhizobium japonicum enhances the organic and fatty acids content of soybean (Glycine max (L.) Merrill) seeds. Food Chemistry, 2013, 141, 3636-3648.	4.2	43
152	The Consistency Between Phytotoxic Effects and the Dynamics of Allelochemicals Release from Eucalyptus globulus Leaves Used as Bioherbicide Green Manure. Journal of Chemical Ecology, 2018, 44, 658-670.	0.9	43
153	A preliminary study of non-coloured phenolics in wines of varietal white grapes (cÃ³dega, gouveio and) Tj ETQq1 1 0.784314 rgBT /Over Chemistry, 1999, 67, 39-44.	4.2	42
154	Characterisation of the phenolic profile ofBoerhaavia diffusa L. by HPLC-PAD-MS/MS as a tool for quality control. Phytochemical Analysis, 2005, 16, 451-458.	1.2	42
155	Green tea: A promising anticancer agent for renal cell carcinoma. Food Chemistry, 2010, 122, 49-54.	4.2	42
156	Development and Evaluation of a GC/FID Method for the Analysis of Free Amino Acids in Quince Fruit and Jam. Analytical Sciences, 2003, 19, 1285-1290.	0.8	41
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