

Paula B. Andrade

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372
papers

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h-index

96
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380
ext. papers

16,479
ext. citations

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avg, IF

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L-index

#	Paper	IF	Citations
372	Phenolic compounds and antimicrobial activity of olive (<i>Olea europaea</i> L. Cv. Cobrançosa) leaves. <i>Molecules</i> , 2007 , 12, 1153-62	4.8	294
371	Walnut (<i>Juglans regia</i> L.) leaves: phenolic compounds, antibacterial activity and antioxidant potential of different cultivars. <i>Food and Chemical Toxicology</i> , 2007 , 45, 2287-95	4.7	277
370	Approach to the study of C-glycosyl flavones by ion trap HPLC-PAD-ESI/MS/MS: application to seeds of quince (<i>Cydonia oblonga</i>). <i>Phytochemical Analysis</i> , 2003 , 14, 352-9	3.4	250
369	Phenolic profiles of Portuguese olive fruits (<i>Olea europaea</i> L.): Influences of cultivar and geographical origin. <i>Food Chemistry</i> , 2005 , 89, 561-568	8.5	248
368	Quince (<i>Cydonia oblonga</i> Miller) fruit (pulp, peel, and seed) and Jam: antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4705-12	5.7	226
367	Antioxidative properties of cardoon (<i>Cynara cardunculus</i> L.) infusion against superoxide radical, hydroxyl radical, and hypochlorous acid. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4989-93	5.7	208
366	Characterization of C-glycosyl flavones O-glycosylated by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2007 , 1161, 214-23	4.5	169
365	Influence of solvent on the antioxidant and antimicrobial properties of walnut (<i>Juglans regia</i> L.) green husk extracts. <i>Industrial Crops and Products</i> , 2013 , 42, 126-132	5.9	166
364	<i>Ficus carica</i> L.: Metabolic and biological screening. <i>Food and Chemical Toxicology</i> , 2009 , 47, 2841-6	4.7	156
363	Table olives from Portugal: phenolic compounds, antioxidant potential, and antimicrobial activity. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8425-31	5.7	154
362	Antioxidant activity of <i>Centaureum erythraea</i> infusion evidenced by its superoxide radical scavenging and xanthine oxidase inhibitory activity. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3476-9	5.7	142
361	Phlorotannin extracts from fucalae characterized by HPLC-DAD-ESI-MSn: approaches to hyaluronidase inhibitory capacity and antioxidant properties. <i>Marine Drugs</i> , 2012 , 10, 2766-81	6	139
360	Can phlorotannins purified extracts constitute a novel pharmacological alternative for microbial infections with associated inflammatory conditions?. <i>PLoS ONE</i> , 2012 , 7, e31145	3.7	138
359	Chemometric characterization of three varietal olive oils (Cvs. Cobrançosa, Madural and Verdeal Transmontana) extracted from olives with different maturation indices. <i>Food Chemistry</i> , 2007 , 102, 406-414	8.5	126
358	Valuable compounds in macroalgae extracts. <i>Food Chemistry</i> , 2013 , 138, 1819-28	8.5	124
357	Alternative and efficient extraction methods for marine-derived compounds. <i>Marine Drugs</i> , 2015 , 13, 3182-230	6	123
356	Honey from Luso region (Portugal): Physicochemical characteristics and mineral contents. <i>Microchemical Journal</i> , 2009 , 93, 73-77	4.8	123

355	Identification of phenolic compounds in isolated vacuoles of the medicinal plant <i>Catharanthus roseus</i> and their interaction with vacuolar class III peroxidase: an H ₂ O ₂ affair?. <i>Journal of Experimental Botany</i> , 2011 , 62, 2841-54	7	121
354	Phenolic fingerprint of peppermint leaves. <i>Food Chemistry</i> , 2001 , 73, 307-311	8.5	115
353	Evaluation of free radical-scavenging and antihemolytic activities of quince (<i>Cydonia oblonga</i>) leaf: a comparative study with green tea (<i>Camellia sinensis</i>). <i>Food and Chemical Toxicology</i> , 2009 , 47, 860-5	4.7	111
352	Antioxidant activity of <i>Hypericum androsaemum</i> infusion: scavenging activity against superoxide radical, hydroxyl radical and hypochlorous acid. <i>Biological and Pharmaceutical Bulletin</i> , 2002 , 25, 1320-3	2.3	111
351	Determination of phenolic compounds in honeys with different floral origin by capillary zone electrophoresis. <i>Food Chemistry</i> , 1997 , 60, 79-84	8.5	107
350	Improved loquat (<i>Eriobotrya japonica</i> Lindl.) cultivars: Variation of phenolics and antioxidative potential. <i>Food Chemistry</i> , 2009 , 114, 1019-1027	8.5	104
349	Phenolic profile in the quality control of walnut (<i>Juglans regia</i> L.) leaves. <i>Food Chemistry</i> , 2004 , 88, 373-379	8.9	104
348	Pyrrolizidine Alkaloids: Chemistry, Pharmacology, Toxicology and Food Safety. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	102
347	Correlation between the pattern volatiles and the overall aroma of wild edible mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 1704-12	5.7	101
346	The drinking of a <i>Salvia officinalis</i> infusion improves liver antioxidant status in mice and rats. <i>Journal of Ethnopharmacology</i> , 2005 , 97, 383-9	5	98
345	Natural Occurrence of Abscisic Acid in Heather Honey and Floral Nectar. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 2053-2056	5.7	98
344	Bioactive compounds from macroalgae in the new millennium: implications for neurodegenerative diseases. <i>Marine Drugs</i> , 2014 , 12, 4934-72	6	97
343	Phenolics and antimicrobial activity of traditional stoned table olives 'alcaparra'. <i>Bioorganic and Medicinal Chemistry</i> , 2006 , 14, 8533-8	3.4	93
342	Analysis and quantification of flavonoidic compounds from Portuguese olive (<i>Olea europaea</i> L.) leaf cultivars. <i>Natural Product Research</i> , 2005 , 19, 189-95	2.3	92
341	Fatty acid composition of wild edible mushrooms species: A comparative study. <i>Microchemical Journal</i> , 2009 , 93, 29-35	4.8	90
340	Studies on the antioxidant activity of <i>Lippia citriodora</i> infusion: scavenging effect on superoxide radical, hydroxyl radical and hypochlorous acid. <i>Biological and Pharmaceutical Bulletin</i> , 2002 , 25, 1324-7	2.3	90
339	Protective effect of quince (<i>Cydonia oblonga</i> Miller) fruit against oxidative hemolysis of human erythrocytes. <i>Food and Chemical Toxicology</i> , 2009 , 47, 1372-7	4.7	85
338	Water and methanolic extracts of <i>Salvia officinalis</i> protect HepG2 cells from t-BHP induced oxidative damage. <i>Chemico-Biological Interactions</i> , 2007 , 167, 107-15	5	84

337	Phenolic profile of quince fruit (<i>Cydonia oblonga</i> Miller) (pulp and peel). <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4615-8	5.7	84
336	Further knowledge on barley (<i>Hordeum vulgare</i> L.) leaves O-glycosyl-C-glycosyl flavones by liquid chromatography-UV diode-array detection-electrospray ionisation mass spectrometry. <i>Journal of Chromatography A</i> , 2008 , 1182, 56-64	4.5	83
335	Study of the organic acids composition of quince (<i>Cydonia oblonga</i> Miller) fruit and jam. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2313-7	5.7	82
334	Phenolic antioxidant compounds produced by in vitro shoots of sage (<i>Salvia officinalis</i> L.). <i>Plant Science</i> , 2002 , 162, 981-987	5.3	81
333	Phenolic compounds, organic acids profiles and antioxidative properties of beefsteak fungus (<i>Fistulina hepatica</i>). <i>Food and Chemical Toxicology</i> , 2007 , 45, 1805-13	4.7	80
332	In vitro studies to assess the antidiabetic, anti-cholinesterase and antioxidant potential of <i>Spergularia rubra</i> . <i>Food Chemistry</i> , 2011 , 129, 454-462	8.5	79
331	<i>Bauhinia forficata</i> Link authenticity using flavonoids profile: relation with their biological properties. <i>Food Chemistry</i> , 2012 , 134, 894-904	8.5	78
330	Antifungal activity of phlorotannins against dermatophytes and yeasts: approaches to the mechanism of action and influence on <i>Candida albicans</i> virulence factor. <i>PLoS ONE</i> , 2013 , 8, e72203	3.7	78
329	Phytochemical characterization and radical scavenging activity of <i>Portulaca oleraceae</i> L. leaves and stems. <i>Microchemical Journal</i> , 2009 , 92, 129-134	4.8	78
328	Effect of the conservation procedure on the contents of phenolic compounds and organic acids in chanterelle (<i>Cantharellus cibarius</i>) mushroom. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4925-4931	5.7	78
327	New phenolic compounds and antioxidant potential of <i>Catharanthus roseus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9967-74	5.7	77
326	Phenolic compounds in external leaves of tronchuda cabbage (<i>Brassica oleracea</i> L. var. <i>costata</i> DC). <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 2901-7	5.7	77
325	Plants probiotics as a tool to produce highly functional fruits: the case of phyllobacterium and vitamin C in strawberries. <i>PLoS ONE</i> , 2015 , 10, e0122281	3.7	76
324	Floral nectar phenolics as biochemical markers for the botanical origin of heather honey. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1996 , 202, 40-44		75
323	Structure and function of a mycobacterial NHEJ DNA repair polymerase. <i>Journal of Molecular Biology</i> , 2007 , 366, 391-405	6.5	74
322	<i>Glycine max</i> (L.) Merr., <i>Vigna radiata</i> L. and <i>Medicago sativa</i> L. sprouts: A natural source of bioactive compounds. <i>Food Research International</i> , 2013 , 50, 167-175	7	72
321	Chemical assessment and antioxidant capacity of pepper (<i>Capsicum annum</i> L.) seeds. <i>Food and Chemical Toxicology</i> , 2013 , 53, 240-8	4.7	72
320	STEROL PROFILES IN 18 MACROALGAE OF THE PORTUGUESE COAST(1). <i>Journal of Phycology</i> , 2011 , 47, 1210-8	3	72

319	Comparative study of phytochemicals and antioxidant potential of wild edible mushroom caps and stipes. <i>Food Chemistry</i> , 2008 , 110, 47-56	8.5	71
318	Vitis vinifera leaves towards bioactivity. <i>Industrial Crops and Products</i> , 2013 , 43, 434-440	5.9	70
317	Chemical composition and antioxidant activity of tronchuda cabbage internal leaves. <i>European Food Research and Technology</i> , 2006 , 222, 88-98	3.4	70
316	Pharmacological effects of Catharanthus roseus root alkaloids in acetylcholinesterase inhibition and cholinergic neurotransmission. <i>Phytomedicine</i> , 2010 , 17, 646-52	6.5	69
315	Evaluation of Antioxidant, Antidiabetic and Anticholinesterase Activities of Smallanthus sonchifolius Landraces and Correlation with Their Phytochemical Profiles. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 17696-718	6.3	68
314	Chemical and antioxidative assessment of dietary turnip (Brassica rapa var. rapa L.). <i>Food Chemistry</i> , 2007 , 105, 1003-1010	8.5	68
313	European marketable grain legume seeds: Further insight into phenolic compounds profiles. <i>Food Chemistry</i> , 2017 , 215, 177-84	8.5	67
312	Contents of carboxylic acids and two phenolics and antioxidant activity of dried portuguese wild edible mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8530-7	5.7	67
311	Phenolic profile of Cydonia oblonga Miller leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7926-30	5.7	66
310	Quantitation of nine organic acids in wild mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3626-30	5.7	66
309	Quince (Cydonia oblonga miller) fruit characterization using principal component analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 111-22	5.7	66
308	Flavonoids and phenolic acids of sage: influence of some agricultural factors. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 6081-4	5.7	66
307	Phenolic profile, antioxidant activity and enzyme inhibitory activities of extracts from aromatic plants used in Mediterranean diet. <i>Journal of Food Science and Technology</i> , 2017 , 54, 219-227	3.3	64
306	HPLC-DAD-MS/MS-ESI screening of phenolic compounds in Pieris brassicae L. Reared on Brassica rapa var. rapa L. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 844-53	5.7	64
305	A Previous Study of Phenolic Profiles of Quince, Pear, and Apple Purees by HPLC Diode Array Detection for the Evaluation of Quince Puree Genuineness. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 968-972	5.7	64
304	Organic acids in two Portuguese chestnut (Castanea sativa Miller) varieties. <i>Food Chemistry</i> , 2007 , 100, 504-508	8.5	63
303	Antioxidative properties of tronchuda cabbage (Brassica oleracea L. var. costata DC) external leaves against DPPH, superoxide radical, hydroxyl radical and hypochlorous acid. <i>Food Chemistry</i> , 2006 , 98, 416-425	8.5	63
302	Hydroxyl radical and hypochlorous acid scavenging activity of small centaury (Centaurium erythraea) infusion. A comparative study with green tea (Camellia sinensis). <i>Phytomedicine</i> , 2003 , 10, 517-22	6.5	63

301	First report on <i>Cydonia oblonga</i> Miller anticancer potential: differential antiproliferative effect against human kidney and colon cancer cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3366-70	5.7	62
300	Nature as a source of metabolites with cholinesterase-inhibitory activity: an approach to Alzheimer's disease treatment. <i>Journal of Pharmacy and Pharmacology</i> , 2013 , 65, 1681-700	4.8	61
299	<i>Thymus lotocephalus</i> wild plants and in vitro cultures produce different profiles of phenolic compounds with antioxidant activity. <i>Food Chemistry</i> , 2012 , 135, 1253-60	8.5	61
298	The use of flavonoids in central nervous system disorders. <i>Current Medicinal Chemistry</i> , 2013 , 20, 4694-719	4.9	60
297	Volatile profiling of <i>Ficus carica</i> varieties by HS-SPME and GC/MS. <i>Food Chemistry</i> , 2010 , 123, 548-557	8.5	59
296	New C-deoxyhexosyl flavones and antioxidant properties of <i>Passiflora edulis</i> leaf extract. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10187-93	5.7	59
295	Assessing <i>Rubus</i> honey value: Pollen and phenolic compounds content and antibacterial capacity. <i>Food Chemistry</i> , 2012 , 130, 671-678	8.5	57
294	Integrated analysis of COX-2 and iNOS derived inflammatory mediators in LPS-stimulated RAW macrophages pre-exposed to <i>Echium plantagineum</i> L. bee pollen extract. <i>PLoS ONE</i> , 2013 , 8, e59131	3.7	57
293	How mitochondrial dysfunction affects zebrafish development and cardiovascular function: an in vivo model for testing mitochondria-targeted drugs. <i>British Journal of Pharmacology</i> , 2013 , 169, 1072-90	8.6	56
292	Analysis of phenolic compounds in the evaluation of commercial quince jam authenticity. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 2853-7	5.7	56
291	Flavonoids from Portuguese heather honey. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1994 , 199, 32-37		56
290	Organic acids composition of <i>Cydonia oblonga</i> Miller leaf. <i>Food Chemistry</i> , 2008 , 111, 393-9	8.5	55
289	Composition of quince (<i>Cydonia oblonga</i> Miller) seeds: phenolics, organic acids and free amino acids. <i>Natural Product Research</i> , 2005 , 19, 275-81	2.3	55
288	Multivariate analysis of tronchuda cabbage (<i>Brassica oleracea</i> L. var. <i>costata</i> DC) phenolics: influence of fertilizers. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2231-9	5.7	53
287	Tomato (<i>Lycopersicon esculentum</i>) seeds: new flavonols and cytotoxic effect. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 2854-61	5.7	52
286	Limited terminal transferase in human DNA polymerase mu defines the required balance between accuracy and efficiency in NHEJ. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2009 , 106, 16203-8	11.5	52
285	Influence of two fertilization regimens on the amounts of organic acids and phenolic compounds of tronchuda cabbage (<i>Brassica oleracea</i> L. Var. <i>costata</i> DC). <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9128-32	5.7	52
284	Analysis of vervain flavonoids by HPLC/Diode array detector method. Its application to quality control. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4579-82	5.7	52

283	Tronchuda cabbage (<i>Brassica oleracea</i> L. var. <i>costata</i> DC) seeds: Phytochemical characterization and antioxidant potential. <i>Food Chemistry</i> , 2007 , 101, 549-558	8.5	51
282	New beverages of lemon juice enriched with the exotic berries maqui, açai, and blackthorn: bioactive components and in vitro biological properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6571-80	5.7	50
281	Hazel (<i>Corylus avellana</i> L.) leaves as source of antimicrobial and antioxidative compounds. <i>Food Chemistry</i> , 2007 , 105, 1018-1025	8.5	50
280	Physicochemical attributes and pollen spectrum of Portuguese heather honeys. <i>Food Chemistry</i> , 1999 , 66, 503-510	8.5	50
279	Phytochemical profile of a blend of black chokeberry and lemon juice with cholinesterase inhibitory effect and antioxidant potential. <i>Food Chemistry</i> , 2012 , 134, 2090-6	8.5	49
278	Optimization of the recovery of high-value compounds from pitaya fruit by-products using microwave-assisted extraction. <i>Food Chemistry</i> , 2017 , 230, 463-474	8.5	48
277	Anti-inflammatory effect of unsaturated fatty acids and Ergosta-7,22-dien-3-ol from <i>Marthasterias glacialis</i> : prevention of CHOP-mediated ER-stress and NF- κ B activation. <i>PLoS ONE</i> , 2014 , 9, e88341	3.7	48
276	<i>Lycopersicon esculentum</i> seeds: an industrial byproduct as an antimicrobial agent. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9529-36	5.7	48
275	Principal components of phenolics to characterize red Vinho Verde grapes: anthocyanins or non-coloured compounds?. <i>Talanta</i> , 2008 , 75, 1190-202	6.2	48
274	Phenolic profile in the evaluation of commercial quince jellies authenticity. <i>Food Chemistry</i> , 2000 , 71, 281-285	8.5	48
273	Supercritical fluid extraction and hydrodistillation for the recovery of bioactive compounds from <i>Lavandula viridis</i> L. <i>Food Chemistry</i> , 2012 , 135, 112-121	8.5	47
272	Chemical assessment and in vitro antioxidant capacity of <i>Ficus carica</i> latex. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3393-8	5.7	47
271	Determination of phenolic antioxidant compounds produced by calli and cell suspensions of sage (<i>Salvia officinalis</i> L.). <i>Journal of Plant Physiology</i> , 2003 , 160, 1025-32	3.6	47
270	Profiling phlorotannins from <i>Fucus</i> spp. of the Northern Portuguese coastline: Chemical approach by HPLC-DAD-ESI/MS and UPLC-ESI-QTOF/MS. <i>Algal Research</i> , 2018 , 29, 113-120	5	47
269	Anti-inflammatory potential of monogalactosyl diacylglycerols and a monoacylglycerol from the edible brown seaweed <i>Fucus spiralis</i> Linnaeus. <i>Marine Drugs</i> , 2014 , 12, 1406-18	6	46
268	Influence of jam processing upon the contents of phenolics, organic acids and free amino acids in quince fruit (<i>Cydonia oblonga</i> Miller). <i>European Food Research and Technology</i> , 2004 , 218, 385-389	3.4	46
267	Biologically Active Oxylipins from Enzymatic and Nonenzymatic Routes in Macroalgae. <i>Marine Drugs</i> , 2016 , 14, 23	6	46
266	Metabolic and bioactivity insights into <i>Brassica oleracea</i> var. <i>acephala</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 8884-92	5.7	45

265	Metabolic profiling and biological capacity of <i>Pieris brassicae</i> fed with kale (<i>Brassica oleracea</i> L. var. <i>acephala</i>). <i>Food and Chemical Toxicology</i> , 2009 , 47, 1209-20	4.7	45
264	Marine-Derived Anticancer Agents: Clinical Benefits, Innovative Mechanisms, and New Targets. <i>Marine Drugs</i> , 2019 , 17,	6	44
263	Pharmacological modulation of HDAC1 and HDAC6 in vivo in a zebrafish model: Therapeutic implications for Parkinson's disease. <i>Pharmacological Research</i> , 2016 , 103, 328-39	10.2	44
262	Glutathione and the antioxidant potential of binary mixtures with flavonoids: synergisms and antagonisms. <i>Molecules</i> , 2013 , 18, 8858-72	4.8	44
261	Inhibitory effect of <i>Lavandula viridis</i> on Fe(2+)-induced lipid peroxidation, antioxidant and anti-cholinesterase properties. <i>Food Chemistry</i> , 2011 , 126, 1779-86	8.5	44
260	Inflorescences of Brassicacea species as source of bioactive compounds: A comparative study. <i>Food Chemistry</i> , 2008 , 110, 953-61	8.5	44
259	Inhibition of α -glucosidase and α -amylase by Spanish extra virgin olive oils: The involvement of bioactive compounds other than oleuropein and hydroxytyrosol. <i>Food Chemistry</i> , 2017 , 235, 298-307	8.5	43
258	α -Glucosidase and α -amylase inhibitors from <i>Myrcia</i> spp.: a stronger alternative to acarbose?. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016 , 118, 322-327	3.5	43
257	Phlorotannins: Towards New Pharmacological Interventions for Diabetes Mellitus Type 2. <i>Molecules</i> , 2016 , 22,	4.8	43
256	Anti-proliferative activity of meroditerpenoids isolated from the brown alga <i>Styopodium flabelliforme</i> against several cancer cell lines. <i>Marine Drugs</i> , 2011 , 9, 852-62	6	43
255	Volatile composition of <i>Catharanthus roseus</i> (L.) G. Don using solid-phase microextraction and gas chromatography/mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2009 , 49, 674-83	3.5	43
254	Tuning protein folding in lysosomal storage diseases: the chemistry behind pharmacological chaperones. <i>Chemical Science</i> , 2018 , 9, 1740-1752	9.4	42
253	Approach to the study of C-glycosyl flavones acylated with aliphatic and aromatic acids from <i>Spergularia rubra</i> by high-performance liquid chromatography-photodiode array detection/electrospray ionization multi-stage mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2011 , 25, 700-12	2.2	42
252	A Comprehensive View of the Neurotoxicity Mechanisms of Cocaine and Ethanol. <i>Neurotoxicity Research</i> , 2015 , 28, 253-67	4.3	41
251	In vivo skin irritation potential of a <i>Castanea sativa</i> (Chestnut) leaf extract, a putative natural antioxidant for topical application. <i>Basic and Clinical Pharmacology and Toxicology</i> , 2008 , 103, 461-7	3.1	41
250	Effect of Solvent System on Extractability of Lipidic Components of <i>Scenedesmus obliquus</i> (M2-1) and <i>Gloeotheca</i> sp. on Antioxidant Scavenging Capacity Thereof. <i>Marine Drugs</i> , 2015 , 13, 6453-71	6	40
249	Accumulation of phenolic compounds in in vitro cultures and wild plants of <i>Lavandula viridis</i> L'HER and their antioxidant and anti-cholinesterase potential. <i>Food and Chemical Toxicology</i> , 2013 , 57, 69-74	4.7	40
248	Amino acids, fatty acids and sterols profile of some marine organisms from Portuguese waters. <i>Food Chemistry</i> , 2013 , 141, 2412-7	8.5	40

247	Is nitric oxide decrease observed with naphthoquinones in LPS stimulated RAW 264.7 macrophages a beneficial property?. <i>PLoS ONE</i> , 2011 , 6, e24098	3.7	40
246	Simple and reproducible HPLC-DAD-ESI-MS/MS analysis of alkaloids in <i>Catharanthus roseus</i> roots. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 65-9	3.5	40
245	Xanthone biosynthesis and accumulation in calli and suspended cells of <i>Hypericum androsaemum</i> . <i>Plant Science</i> , 2000 , 150, 93-101	5.3	40
244	Neuroprotective effect of steroidal alkaloids on glutamate-induced toxicity by preserving mitochondrial membrane potential and reducing oxidative stress. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2014 , 140, 106-15	5.1	39
243	Natural extracts as potential source of antioxidants to stabilize polyolefins. <i>Journal of Applied Polymer Science</i> , 2011 , 119, 3553-3559	2.9	39
242	Further insight into the latex metabolite profile of <i>Ficus carica</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10855-63	5.7	39
241	Free water-soluble phenolics profiling in barley (<i>Hordeum vulgare</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2405-9	5.7	38
240	Green tea: A promising anticancer agent for renal cell carcinoma. <i>Food Chemistry</i> , 2010 , 122, 49-54	8.5	38
239	Free amino acid composition of quince (<i>Cydonia oblonga</i> Miller) fruit (pulp and peel) and jam. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1201-6	5.7	38
238	Methoxylated xanthenes in the quality control of small centaury (<i>Centaureum erythraea</i>) flowering tops. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 460-3	5.7	38
237	Ellagic acid and derivatives from <i>Cochlospermum angolensis</i> Welw. Extracts: HPLC-DAD-ESI/MS(n) profiling, quantification and in vitro anti-depressant, anti-cholinesterase and anti-oxidant activities. <i>Phytochemical Analysis</i> , 2013 , 24, 534-40	3.4	37
236	<i>Codium tomentosum</i> and <i>Plocamium cartilagineum</i> : Chemistry and antioxidant potential. <i>Food Chemistry</i> , 2010 , 119, 1359-1368	8.5	37
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234	Analysis of non-coloured phenolics in red wine: Effect of <i>Dekkera bruxellensis</i> yeast. <i>Food Chemistry</i> , 2005 , 89, 185-189	8.5	37
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