Joana Oliveira

List of Publications by Year in descending order

80 papers	2,268 citations	186265 28 h-index	243625 44 g-index
81 all docs	81 docs citations	81 times ranked	1888 citing authors

#	Article	IF	Citations
1	Interaction between salivary proteins and cork phenolic compounds able to migrate to wine model solutions. Food Chemistry, 2022, 367, 130607.	8.2	2
2	Alternative Extraction and Downstream Purification Processes for Anthocyanins. Molecules, 2022, 27, 368.	3.8	16
3	A New Insight into the Degradation of Anthocyanins: Reversible versus the Irreversible Chemical Processes. Journal of Agricultural and Food Chemistry, 2022, 70, 656-668.	5.2	15
4	The Role of Nutraceutical Containing Polyphenols in Diabetes Prevention. Metabolites, 2022, 12, 184.	2.9	18
5	Impact of Eutectic Solvents Utilization in the Microwave Assisted Extraction of Proanthocyanidins from Grape Pomace. Molecules, 2022, 27, 246.	3.8	6
6	On the Limits of Anthocyanins Co-Pigmentation Models and Respective Equations. Journal of Agricultural and Food Chemistry, 2021, 69, 1359-1367.	5.2	10
7	The Role of Anthocyanins, Deoxyanthocyanins and Pyranoanthocyanins on the Modulation of Tyrosinase Activity: An In Vitro and In Silico Approach. International Journal of Molecular Sciences, 2021, 22, 6192.	4.1	6
8	Anthocyanin-Related Pigments: Natural Allies for Skin Health Maintenance and Protection. Antioxidants, 2021, 10, 1038.	5.1	22
9	Pyranoanthocyanins Interfering with the Quorum Sensing of Pseudomonas aeruginosa and Staphylococcus aureus. International Journal of Molecular Sciences, 2021, 22, 8559.	4.1	16
10	Development of a new procedure for the determination of the reactivity of brandies used in wine fortification. Oeno One, 2021, 55, 161-172.	1.4	1
11	Copigmentation of anthocyanins with copigments possessing an acid-base equilibrium in moderately acidic solutions. Dyes and Pigments, 2021, 193, 109438.	3.7	9
12	Strategies used by nature to fix the red, purple and blue colours in plants: a physical chemistry approach. Physical Chemistry Chemical Physics, 2021, 23, 24080-24101.	2.8	6
13	Characterization of Anthocyanins and Anthocyanin-Derivatives in Red Wines during Ageing in Custom Oxygenation Oak Wood Barrels. Molecules, 2021, 26, 64.	3.8	12
14	Synthesis, structural characterization and chromatic features of new 2-phenyl-1-benzopyrylium and 2-phenyl-styryl-1-benzopyrylium amino-based blue dyes. Tetrahedron Letters, 2021, 85, 153487.	1.4	5
15	Photoactivated cell-killing amino-based flavylium compounds. Scientific Reports, 2021, 11, 22005.	3.3	2
16	Molecular binding between anthocyanins and pectic polysaccharides â€“ Unveiling the role of pectic polysaccharides structure. Food Hydrocolloids, 2020, 102, 105625.	10.7	65
17	Exploring the Applications of the Photoprotective Properties of Anthocyanins in Biological Systems. International Journal of Molecular Sciences, 2020, 21, 7464.	4.1	25
18	Photochemistry of 5-Hydroxy-4'-Dimethylaminoflavylium in the presence of SDS micelles. The role of metastable states of flavylium cation-quinoidal base and trans-chalcones. Journal of Photochemistry and Photobiology A: Chemistry, 2020, 402, 112827.	3.9	3

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19	Tuning of Proanthocyanidin Extractâ€™s Composition through Quaternary Eutectic Solvents Extraction. Antioxidants, 2020, 9, 1124.	5.1	7
20	Solid Lipid Nanoparticles as Carriers of Natural Phenolic Compounds. Antioxidants, 2020, 9, 998.	5.1	85
21	Polyphenolic Characterization of Nebbiolo Red Wines and Their Interaction with Salivary Proteins. Foods, 2020, 9, 1867.	4.3	8
22	Biorefinery of high polymerization degree proanthocyanidins in the context of circular economy. Industrial Crops and Products, 2020, 151, 112450.	5.2	21
23	Dye-sensitized solar cells based on dimethylamino-Ï€-bridge-pyranoanthocyanin dyes. Solar Energy, 2020, 206, 188-199.	6.1	15
24	Impact of grape pectic polysaccharides on anthocyanins thermostability. Carbohydrate Polymers, 2020, 239, 116240.	10.2	45
25	The peculiarity of malvidin 3-O-(6-O-p-coumaroyl) glucoside aggregation. Intra and intermolecular interactions. Dyes and Pigments, 2020, 180, 108382.	3.7	8
26	A 1000-year-old mystery solved: Unlocking the molecular structure for the medieval blue from Chrozophora tinctoria , also known as folium. Science Advances, 2020, 6, eaaz7772.	10.3	19
27	Study of the multi-equilibria of red wine colorants pyranoanthocyanins and evaluation of their potential in dye-sensitized solar cells. Solar Energy, 2019, 191, 100-108.	6.1	17
28	Metabolic pathways of degradation of malvidin-3-O-monoglucoside by Candida oleophila. International Biodeterioration and Biodegradation, 2019, 144, 104768.	3.9	6
29	Polymeric Pigments in Red Wines. , 2019, , 207-218.		5
30	Stabilization of bluish pyranoanthocyanin pigments in aqueous systems using lignin nanoparticles. Dyes and Pigments, 2019, 166, 367-374.	3.7	14
31	Colour modulation of blue anthocyanin-derivatives. Lignosulfonates as a tool to improve the water solubility of natural blue dyes. Dyes and Pigments, 2018, 153, 150-159.	3.7	10
32	Blackberry anthocyanins: Î²-Cyclodextrin fortification for thermal and gastrointestinal stabilization. Food Chemistry, 2018, 245, 426-431.	8.2	80
33	Impact of Lignosulfonates on the Thermodynamic and Kinetic Parameters of Malvidin-3-O-glucoside in Aqueous Solutions. Journal of Agricultural and Food Chemistry, 2018, 66, 6382-6387.	5.2	11
34	Wine industry by-product: Full polyphenolic characterization of grape stalks. Food Chemistry, 2018, 268, 110-117.	8.2	45
35	Wine-Inspired Chemistry: Anthocyanin Transformations for a Portfolio of Natural Colors. Synlett, 2017, 28, 898-906.	1.8	23
36	Influence of the structural features of amino-based pyranoanthocyanins on their acid-base equilibria in aqueous solutions. Dyes and Pigments, 2017, 141, 479-486.	3.7	17

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37	First evidences of interaction between pyranoanthocyanins and salivary proline-rich proteins. Food Chemistry, 2017, 228, 574-581.	8.2	41
38	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). Journal of Agricultural and Food Chemistry, 2017, 65, 8714-8726.	5.2	15
39	A New Chemical Pathway Yielding A-Type Vitisins in Red Wines. International Journal of Molecular Sciences, 2017, 18, 762.	4.1	14
40	A review of the current knowledge of red wine colour.. Oeno One, 2017, 51, .	1.4	43
41	Impact of a pectic polysaccharide on oenin copigmentation mechanism. Food Chemistry, 2016, 209, 17-26.	8.2	33
42	Bioavailability studies and anticancer properties of malvidin based anthocyanins, pyranoanthocyanins and non-oxonium derivatives. Food and Function, 2016, 7, 2462-2468.	4.6	37
43	Synthesis and Structural Characterization of Amino-Based Pyranoanthocyanins with Extended Electronic Delocalization. Synlett, 2016, 27, 2459-2462.	1.8	13
44	Synthesis and structural characterization by LCâ€“MS and NMR of a new semi-natural blue amino-based pyranoanthocyanin compound. Tetrahedron Letters, 2016, 57, 1277-1281.	1.4	14
45	Anthocyanins and derivatives are more than flavylium cations. Tetrahedron, 2015, 71, 3107-3114.	1.9	95
46	Unravelling the relationship between protein sequence and low-complexity regions entropies: Interactome implications. Journal of Theoretical Biology, 2015, 382, 320-327.	1.7	1
47	Screening of Anthocyanins and Anthocyanin-Derived Pigments in Red Wine Grape Pomace Using LC-DAD/MS and MALDI-TOF Techniques. Journal of Agricultural and Food Chemistry, 2015, 63, 7636-7644.	5.2	41
48	Do white grapes really exist?. Food Research International, 2015, 69, 21-25.	6.2	35
49	Previous and recent advances in pyranoanthocyanins equilibria in aqueous solution. Dyes and Pigments, 2014, 100, 190-200.	3.7	66
50	Antioxidant Features of Red Wine Pyranoanthocyanins: Experimental and Theoretical Approaches. Journal of Agricultural and Food Chemistry, 2014, 62, 7002-7009.	5.2	48
51	Grape anthocyanin oligomerization: A putative mechanism for red color stabilization?. Phytochemistry, 2014, 105, 178-185.	2.9	24
52	Pyranoflavylium Derivatives Extracted from Wine Grape as Photosensitizers in Solar Cells. Journal of the Brazilian Chemical Society, 2014, , .	0.6	5
53	Network of carboxypyranomalvidin-3-O-glucoside (vitisin A) equilibrium forms in aqueous solution. Tetrahedron Letters, 2013, 54, 5106-5110.	1.4	22
54	Structural characterization of a A-type linked trimeric anthocyanin derived pigment occurring in a young Port wine. Food Chemistry, 2013, 141, 1987-1996.	8.2	34

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55	Fluorescence Approach for Measuring Anthocyanins and Derived Pigments in Red Wine. Journal of Agricultural and Food Chemistry, 2013, 61, 10156-10162.	5.2	31
56	Flavanols: Catechins and Proanthocyanidins. , 2013, , 1753-1801.		10
57	Antiradical Properties of Red Wine Portisins. Journal of Agricultural and Food Chemistry, 2011, 59, 11833-11837.	5.2	7
58	Chemical Behavior of Methylpyranomalvidin-3-O-glucoside in Aqueous Solution Studied by NMR and UVâ^'Visible Spectroscopy. Journal of Physical Chemistry B, 2011, 115, 1538-1545.	2.6	28
59	Effect of sugar acylation on the antioxidant properties of Vitis vinifera red grape malvidinâ€3â€glucoside. International Journal of Food Science and Technology, 2011, 46, 343-349.	2.7	12
60	On the contribution of intramolecular kinetics properties of an important rotamer of vinylpyranoanthocyaninâ€phenol pigment (portisin). International Journal of Quantum Chemistry, 2011, 111, 1355-1360.	2.0	1
61	Synthesis of a new bluish pigment from the reaction of a methylpyranoanthocyanin with sinapaldehyde. Tetrahedron Letters, 2011, 52, 1996-2000.	1.4	11
62	Synthesis of a new pyranoanthocyanin dimer linked through a methyl-methine bridge. Tetrahedron Letters, 2011, 52, 2957-2960.	1.4	3
63	A computational study of vinylpyranoanthocyanin-phenolic pigments (portisins). Computational and Theoretical Chemistry, 2010, 946, 113-118.	1.5	5
64	A theoretical interpretation of the color of two classes of pyranoanthocyanins. Computational and Theoretical Chemistry, 2010, 948, 61-64.	1.5	13
65	Antioxidant properties of anthocyanidins, anthocyanidin-3-glucosides and respective portisins. Food Chemistry, 2010, 119, 518-523.	8.2	73
66	Pyranoanthocyanin Dimers: A New Family of Turquoise Blue Anthocyanin-Derived Pigments Found in Port Wine. Journal of Agricultural and Food Chemistry, 2010, 58, 5154-5159.	5.2	82
67	Oxovitisins: A New Class of Neutral Pyranone-anthocyanin Derivatives in Red Wines. Journal of Agricultural and Food Chemistry, 2010, 58, 8814-8819.	5.2	54
68	Unusual Color Change of Vinylpyranoanthocyaninâ^'Phenolic Pigments. Journal of Agricultural and Food Chemistry, 2010, 58, 4292-4297.	5.2	12
69	A novel synthetic pathway to vitisin B compounds. Tetrahedron Letters, 2009, 50, 3933-3935.	1.4	28
70	Equilibrium Forms of Vitisin B Pigments in an Aqueous System Studied by NMR and Visible Spectroscopy. Journal of Physical Chemistry B, 2009, 113, 11352-11358.	2.6	45
71	Influence of anthocyanins and derivative pigments from blueberry (Vaccinium myrtillus) extracts on MPP+ intestinal uptake: A structureâ€“activity approach. Food Chemistry, 2008, 109, 587-594.	8.2	9
72	Reaction between Hydroxycinnamic Acids and Anthocyaninâ^'Pyruvic Acid Adducts Yielding New Portisins. Journal of Agricultural and Food Chemistry, 2007, 55, 6349-6356.	5.2	76

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73	Color Properties of Four Cyanidinâ˜Pyruvic Acid Adducts. Journal of Agricultural and Food Chemistry, 2006, 54, 6894-6903.	5.2	69
74	Chromatic and structural features of blue anthocyanin-derived pigments present in Port wine. Analytica Chimica Acta, 2006, 563, 2-9.	5.4	56
75	A new vinylpyranoanthocyanin pigment occurring in aged red wine. Food Chemistry, 2006, 97, 689-695.	8.2	63
76	Antioxidant Properties of Prepared Blueberry (Vaccinium myrtillus) Extracts. Journal of Agricultural and Food Chemistry, 2005, 53, 6896-6902.	5.2	172
77	Screening of Portisins (Vinylpyranoanthocyanin Pigments) in Port Wine by LC/DAD-MS. Food Science and Technology International, 2005, 11, 353-358.	2.2	19
78	New Family of Bluish Pyranoanthocyanins. Journal of Biomedicine and Biotechnology, 2004, 2004, 299-305.	3.0	51
79	NMR structure characterization of a new vinylpyranoanthocyaninâ€“catechin pigment (a portisin). Tetrahedron Letters, 2004, 45, 3455-3457.	1.4	81
80	Modulating the thermodynamics, kinetics and photochemistry of 7-diethylamino-4â€²-dimethylaminoflavylium in water/ethanol, SDS and CTAB micelles. Physical Chemistry Chemical Physics, 0, , .	2.8	1