Carla Pereira

List of Publications by Year
in descending order

85 papers	2,318 citations	201385 27 h-index	243296 44 g-index
86 all docs	86 docs citations	86 times ranked	2441 citing authors

#	Article	IF	Citations
1	Optimized Analysis of Organic Acids in Edible Mushrooms from Portugal by Ultra Fast Liquid Chromatography and Photodiode Array Detection. Food Analytical Methods, 2013, 6, 309-316.	1.3	142
2	Chemical features and bioactivities of cornflower (Centaurea cyanus L.) capitula: The blue flowers and the unexplored non-edible part. Industrial Crops and Products, 2019, 128, 496-503.	2.5	131
3	Use of UFLC-PDA for the Analysis of Organic Acids in Thirty-Five Species of Food and Medicinal Plants. Food Analytical Methods, 2013, 6, 1337-1344.	1.3	121
4	Recovery of bioactive anthocyanin pigments from Ficus carica L. peel by heat, microwave, and ultrasound based extraction techniques. Food Research International, 2018, 113, 197-209.	2.9	83
5	Nutritional composition and bioactive properties of commonly consumed wild greens: Potential sources for new trends in modern diets. Food Research International, 2011, 44, 2634-2640.	2.9	79
6	Spray-dried Spirulina platensis as an effective ingredient to improve yogurt formulations: Testing different encapsulating solutions. Journal of Functional Foods, 2019, 60, 103427.	1.6	77
7	Natural Food Colorants and Preservatives: A Review, a Demand, and a Challenge. Journal of Agricultural and Food Chemistry, 2022, 70, 2789-2805.	2.4	66
8	Jabuticaba residues (Myrciaria jaboticaba (Vell.) Berg) are rich sources of valuable compounds with bioactive properties. Food Chemistry, 2020, 309, 125735.	4.2	63
9	Chemical and bioactive characterization of the aromatic plant Levisticum officinale W.D.J. Koch: a comprehensive study. Food and Function, 2020, 11, 1292-1303.	2.1	61
10	Phytochemical profile and biological activities of 'Ora-pro-nobis' leaves (Pereskia aculeata Miller), an underexploited superfood from the Brazilian Atlantic Forest. Food Chemistry, 2019, 294, 302-308.	4.2	54
11	Antioxidant properties, anti-hepatocellular carcinoma activity and hepatotoxicity of artichoke, milk thistle and borututu. Industrial Crops and Products, 2013, 49, 61-65.	2.5	52
12	Extraction, identification, fractionation and isolation of phenolic compounds in plants with hepatoprotective effects. Journal of the Science of Food and Agriculture, 2016, 96, 1068-1084.	1.7	52
13	Nutritional Value and Bioactive Compounds Characterization of Plant Parts From Cynara cardunculus L. (Asteraceae) Cultivated in Central Greece. Frontiers in Plant Science, 2018, 9, 459.	1.7	51
14	Phytochemical Characterization and Bioactive Properties of Cinnamon Basil (Ocimum basilicum cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.2	51
15	Nutritional value and chemical composition of Greek artichoke genotypes. Food Chemistry, 2018, 267, 296-302.	4.2	50
16	Chemical characterization and bioactive properties of two aromatic plants: Calendula officinalis L. (flowers) and Mentha cervina L. (leaves). Food and Function, 2016, 7, 2223-2232.	2.1	46
17	Chemical composition and bioactive properties of byproducts from two different kiwi varieties. Food Research International, 2020, 127, 108753.	2.9	44
18	Nutritional, chemical and bioactive profiles of different parts of a Portuguese common fig (Ficus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	2.9	41

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19	Phenolic profile, antioxidant and antibacterial properties of Juglans regia L. (walnut) leaves from the Northeast of Portugal. Industrial Crops and Products, 2019, 134, 347-355.	2.5	41
20	Bioactivities, chemical composition and nutritional value of Cynara cardunculus L. seeds. Food Chemistry, 2019, 289, 404-412.	4.2	40
21	Ficus carica L. and Prunus spinosa L. extracts as new anthocyanin-based food colorants: A thorough study in confectionery products. Food Chemistry, 2020, 333, 127457.	4.2	39
22	Leaf parts from Greek artichoke genotypes as a good source of bioactive compounds and antioxidants. Food and Function, 2017, 8, 2022-2029.	2.1	35
23	The Effects of Biostimulants, Biofertilizers and Water-Stress on Nutritional Value and Chemical Composition of Two Spinach Genotypes (Spinacia oleracea L.). Molecules, 2019, 24, 4494.	1.7	35
24	Promising Antioxidant and Antimicrobial Food Colourants from Lonicera caerulea L. var. Kamtschatica. Antioxidants, 2019, 8, 394.	2.2	33
25	A Comparison of the Nutritional Contribution of Thirty-nine Aromatic Plants used as Condiments and/or Herbal Infusions. Plant Foods for Human Nutrition, 2015, 70, 176-183.	1.4	31
26	Ultrasound as a Rapid and Low-Cost Extraction Procedure to Obtain Anthocyanin-Based Colorants from Prunus spinosa L. Fruit Epicarp: Comparative Study with Conventional Heat-Based Extraction. Molecules, 2019, 24, 573.	1.7	30
27	Chemical composition and biological activities of JuÃ§ara (Euterpe edulis Martius) fruit by-products, a promising underexploited source of high-added value compounds. Journal of Functional Foods, 2019, 55, 325-332.	1.6	30
28	Wild and Cultivated Centaurea raphanina subsp. mixta: A Valuable Source of Bioactive Compounds. Antioxidants, 2020, 9, 314.	2.2	29
29	Mentha spicata L. infusions as sources of antioxidant phenolic compounds: emerging reserve lots with special harvest requirements. Food and Function, 2016, 7, 4188-4192.	2.1	28
30	Recovery of Anthocyanins from Passion Fruit Epicarp for Food Colorants: Extraction Process Optimization and Evaluation of Bioactive Properties. Molecules, 2020, 25, 3203.	1.7	26
31	Hydroethanolic extract of Juglans regia L. green husks: A source of bioactive phytochemicals. Food and Chemical Toxicology, 2020, 137, 111189.	1.8	25
32	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. Chemosensors, 2021, 9, 132.	1.8	25
33	Infusions of artichoke and milk thistle represent a good source of phenolic acids and flavonoids. Food and Function, 2015, 6, 55-61.	2.1	23
34	Nutritional value, physicochemical characterization and bioactive properties of the Brazilian quinoaBRS Piabiru. Food and Function, 2020, 11, 2969-2977.	2.1	23
35	By-Products of Camu-Camu [Myrciaria dubia (Kunth) McVaugh] as Promising Sources of Bioactive High Added-Value Food Ingredients: Functionalization of Yogurts. Molecules, 2020, 25, 70.	1.7	23
36	Phenolic composition and cell-based biological activities of ten coloured potato peels (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	4.2	23

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37	Synergisms in antioxidant and anti-hepatocellular carcinoma activities of artichoke, milk thistle and borututu syrups. Industrial Crops and Products, 2014, 52, 709-713.	2.5	22
38	Sustainable Recovery of Preservative and Bioactive Compounds from Food Industry Bioresidues. Antioxidants, 2021, 10, 1827.	2.2	22
39	Challenges of traditional herbal teas: plant infusions and their mixtures with bioactive properties. Food and Function, 2019, 10, 5939-5951.	2.1	21
40	Chemical characterization of carob seeds (Ceratonia siliqua L.) and use of different extraction techniques to promote its bioactivity. Food Chemistry, 2021, 351, 129263.	4.2	21
41	Chemical Composition and Plant Growth of Centaurea raphanina subsp. mixta Plants Cultivated under Saline Conditions. Molecules, 2020, 25, 2204.	1.7	20
42	Evaluation of plant extracts as an efficient source of additives for active food packaging. Food Frontiers, 2022, 3, 480-488.	3.7	19
43	Cotton and cardoon byproducts as potential growing media components for Cichorium spinosum L. commercial cultivation. Journal of Cleaner Production, 2019, 240, 118254.	4.6	18
44	Anthocyanins from Rubus fruticosus L. and Morus nigra L. Applied as Food Colorants: A Natural Alternative. Plants, 2021, 10, 1181.	1.6	18
45	Lovage (Levisticum officinale W.D.J. Koch) Roots: A Source of Bioactive Compounds towards a Circular Economy. Resources, 2020, 9, 81.	1.6	17
46	Revalorization of Tunisian wild Amaranthaceae halophytes: Nutritional composition variation at two different phenotypes stages. Journal of Food Composition and Analysis, 2020, 89, 103463.	1.9	16
47	Eggplant Fruit (Solanum melongena L.) and Bio-Residues as a Source of Nutrients, Bioactive Compounds, and Food Colorants, Using Innovative Food Technologies. Applied Sciences (Switzerland), 2021, 11, 151.	1.3	16
48	A comparison of the bioactivity and phytochemical profile of three different cultivars of globe amaranth: red, white, and pink. Food and Function, 2016, 7, 679-688.	2.1	15
49	Phenolic profiling and in vitro bioactivities of three medicinal Bryophyllum plants. Industrial Crops and Products, 2021, 162, 113241.	2.5	15
50	Effects of gamma radiation on chemical and antioxidant properties, anti-hepatocellular carcinoma activity and hepatotoxicity of borututu. Innovative Food Science and Emerging Technologies, 2014, 26, 271-277.	2.7	14
51	Nutritive and Bioactive Properties of Mesquite (Prosopis pallida) Flour and Its Technological Performance in Breadmaking. Foods, 2020, 9, 597.	1.9	14
52	Dietary Supplements: Foods, Medicines, or Both? A Controversial Designation with Unspecific Legislation. Current Pharmaceutical Design, 2017, 23, 2722-2730.	0.9	14
53	Chemometric approaches to evaluate the substitution of synthetic food dyes by natural compounds: The case of nanoencapsulated curcumin, spirulina, and hibiscus extracts. LWT - Food Science and Technology, 2022, 154, 112786.	2.5	14
54	Is honey able to potentiate the antioxidant and cytotoxic properties of medicinal plants consumed as infusions for hepatoprotective effects?. Food and Function, 2015, 6, 1435-1442.	2.1	13

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55	The Effect of Nitrogen Fertigation and Harvesting Time on Plant Growth and Chemical Composition of Centaurea raphanina subsp. mixta (DC.) Runemark. Molecules, 2020, 25, 3175.	1.7	12
56	Optimization of the drying process of autumn fruits rich in antioxidants: a study focusing on rosehip (Rosa canina L.) and sea buckthorn (Elaeagnus rhamnoides (L.) A. Nelson) and their bioactive properties. Food and Function, 2021, 12, 3939-3953.	2.1	12
57	Artichoke and milk thistle pills and syrups as sources of phenolic compounds with antimicrobial activity. Food and Function, 2016, 7, 3083-3090.	2.1	11
58	Infusions of Herbal Blends as Promising Sources of Phenolic Compounds and Bioactive Properties. Molecules, 2020, 25, 2151.	1.7	11
59	Valorization of Sicanaodorifera (Vell.) Naudin Epicarp as a Source of Bioactive Compounds: Chemical Characterization and Evaluation of Its Bioactive Properties. Foods, 2021, 10, 700.	1.9	11
60	Potentiating effects of honey on antioxidant properties of lemon-flavoured black tea. International Journal of Food Sciences and Nutrition, 2013, 64, 230-234.	1.3	10
61	Phenolic profile and antimicrobial activity of different dietary supplements based on Cochlospermum angolensis Welw.. Industrial Crops and Products, 2015, 74, 412-416.	2.5	10
62	Exploring reserve lots of Cymbopogon citratus , Aloysia citrodora and Thymusâ€Ã—â€citriodorus as improved sources of phenolic compounds. Food Chemistry, 2018, 257, 83-89.	4.2	10
63	Development of an Optimized Drying Process for the Recovery of Bioactive Compounds from the Autumn Fruits of Berberis vulgaris L. and Crataegus monogyna Jacq.. Antioxidants, 2021, 10, 1579.	2.2	10
64	Dehydration process influences the phenolic profile, antioxidant and antimicrobial properties of Galium aparine L.. Industrial Crops and Products, 2018, 120, 97-103.	2.5	9
65	Chemical Composition and Bioactive Characterisation of Impatiens walleriana. Molecules, 2021, 26, 1347.	1.7	9
66	Water Stress Alleviation Effects of Biostimulants on Greenhouse-Grown Tomato Fruit. Horticulturae, 2022, 8, 645.	1.2	9
67	Extraction of chlorophylls from Daucus carota L. and Solanum lycopersicum var. cerasiforme crop by-products. , 2022, 1, 100048.		8
68	Phenolic Compounds and Bioactive Properties of Ruscus aculeatus L. (Asparagaceae): The Pharmacological Potential of an Underexploited Subshrub. Molecules, 2021, 26, 1882.	1.7	7
69	Study on the Potential Application of Impatiens balsamina L. Flowers Extract as a Natural Colouring Ingredient in a Pastry Product. International Journal of Environmental Research and Public Health, 2021, 18, 9062.	1.2	7
70	Use of nanoencapsulated curcumin against vegetative cells and spores of Alicyclobacillus spp. in industrialized orange juice. International Journal of Food Microbiology, 2021, 360, 109442.	2.1	7
71	Analytical Tools Used to Distinguish Chemical Profiles of Plants Widely Consumed as Infusions and Dietary Supplements: Artichoke, Milk Thistle, and Borututu. Food Analytical Methods, 2014, 7, 1604-1611.	1.3	6
72	New insights into the effects of formulation type and compositional mixtures on the antioxidant and cytotoxic activities of dietary supplements based-on hepatoprotective plants. Food and Function, 2014, 5, 2052-2060.	2.1	6

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73	Valorization of Juglans regia Leaves as Cosmeceutical Ingredients: Bioactivity Evaluation and Final Formulation Development. Antioxidants, 2022, 11, 677.	2.2	6
74	Effects of Growing Substrate and Nitrogen Fertilization on the Chemical Composition and Bioactive Properties of Centaurea raphanina ssp. mixta (DC.) Runemark. Agronomy, 2021, 11, 576.	1.3	5
75	Sequential steps of the incorporation of bioactive plant extracts from wild Italian Plantago coronopus L. and Cichorium intybus L. leaves in fresh egg pasta. Food Chemistry, 2022, 384, 132462.	4.2	5
76	The Sustainable Use of Cotton, Hazelnut and Ground Peanut Waste in Vegetable Crop Production. Sustainability, 2020, 12, 8511.	1.6	4
77	Valorization of Cereal By-Products from the Milling Industry as a Source of Nutrients and Bioactive Compounds to Boost Resource-Use Efficiency. Agronomy, 2021, 11, 972.	1.3	4
78	Characterization of Nonconventional Food Plants Seeds Guizotia abyssinica (L.f.) Cass., Panicum miliaceum L., and Phalaris canariensis L. for Application in the Bakery Industry. Agronomy, 2021, 11, 1873.	1.3	4
79	Evaluation of parasite and host phenolic composition and bioactivities â^' The Practical Case of Cytinus hypocistis (L.) L. and Halimium lasianthum (Lam.) Greuter. Industrial Crops and Products, 2022, 176, 114343.	2.5	4
80	Bioactive and Nutritional Potential of Medicinal and Aromatic Plant (MAP) Seasoning Mixtures. Molecules, 2021, 26, 1587.	1.7	3
81	Plantas aromÃ¡ticas usadas como condimentos: prevalÃªncia de Ã¡cidos gordos polinsaturados. Revista De CiÃªncias AgrÃ¡rias, 2017, 40, S155-S159.	0.2	2
82	Chapter 11. Food Irradiation Chemistry. Food Chemistry, Function and Analysis, 2017, , 210-236.	0.1	2
83	Betalains. , 2022, , 461-507.		0
84	Red Algae as Source of Nutrients with Antioxidant and Antimicrobial Potential. Proceedings (mdpi), 2020, 70, .	0.2	0
85	Biochemical Approaches on Commercial Strains of Agaricus subrufescens Growing under Two Environmental Cultivation Conditions. Journal of Fungi (Basel, Switzerland), 2022, 8, 616.	1.5	0