Victor De Freitas

List of Publications by Year
in descending order

370 papers	16,002 citations	13827 67 h-index	30848 102 g-index
392 all docs	392 docs citations	392 times ranked	12861 citing authors

#	Article	IF	Citations
1	Interaction of Different Polyphenols with Bovine Serum Albumin (BSA) and Human Salivary Î±-Amylase (HSA) by Fluorescence Quenching. Journal of Agricultural and Food Chemistry, 2007, 55, 6726-6735.	2.4	451
2	Stabilizing and Modulating Color by Copigmentation: Insights from Theory and Experiment. Chemical Reviews, 2016, 116, 4937-4982.	23.0	408
3	Structural Features of Procyanidin Interactions with Salivary Proteins. Journal of Agricultural and Food Chemistry, 2001, 49, 940-945.	2.4	317
4	Bioavailability of anthocyanins and derivatives. Journal of Functional Foods, 2014, 7, 54-66.	1.6	292
5	Oxidation mechanisms occurring in wines. Food Research International, 2011, 44, 1115-1126.	2.9	286
6	Different Phenolic Compounds Activate Distinct Human Bitter Taste Receptors. Journal of Agricultural and Food Chemistry, 2013, 61, 1525-1533.	2.4	197
7	Study of carbohydrate influence on proteinâ€“tannin aggregation by nephelometry. Food Chemistry, 2003, 81, 503-509.	4.2	190
8	Identification of Anthocyanin-Flavanol Pigments in Red Wines by NMR and Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2002, 50, 2110-2116.	2.4	183
9	A New Class of Blue Anthocyanin-Derived Pigments Isolated from Red Wines. Journal of Agricultural and Food Chemistry, 2003, 51, 1919-1923.	2.4	175
10	Antioxidant Properties of Prepared Blueberry (Vaccinium myrtillus) Extracts. Journal of Agricultural and Food Chemistry, 2005, 53, 6896-6902.	2.4	172
11	Wine Flavonoids in Health and Disease Prevention. Molecules, 2017, 22, 292.	1.7	167
12	Formation of pyranoanthocyanins in red wines: a new and diverse class of anthocyanin derivatives. Analytical and Bioanalytical Chemistry, 2011, 401, 1463-1473.	1.9	141
13	Anthocyanin profile and antioxidant capacity of black carrots (Daucus carota L. ssp. sativus var.) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.9	141
14	Sensorial properties of red wine polyphenols: Astringency and bitterness. Critical Reviews in Food Science and Nutrition, 2017, 57, 937-948.	5.4	134
15	Reaction Between Malvidin 3-Glucoside and (+)-Catechin in Model Solutions Containing Different Aldehydes. Journal of Food Science, 2003, 68, 476-481.	1.5	132
16	Occurrence of Anthocyanin-Derived Pigments in Red Wines. Journal of Agricultural and Food Chemistry, 2001, 49, 4836-4840.	2.4	131
17	Structural diversity of anthocyanin-derived pigments in port wines. Food Chemistry, 2002, 76, 335-342.	4.2	131
18	Absorption of anthocyanins through intestinal epithelial cells â€“ Putative involvement of GLUT2. Molecular Nutrition and Food Research, 2009, 53, 1430-1437.	1.5	131

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19	Reactivity of Human Salivary Proteins Families Toward Food Polyphenols. Journal of Agricultural and Food Chemistry, 2011, 59, 5535-5547.	2.4	128
20	Valorization of agro-industrial wastes towards the production of rhamnolipids. Bioresource Technology, 2016, 212, 144-150.	4.8	127
21	Olive pomace as a valuable source of bioactive compounds: A study regarding its lipid- and water-soluble components. Science of the Total Environment, 2018, 644, 229-236.	3.9	126
22	Insights into the putative catechin and epicatechin transport across blood-brain barrier. Food and Function, 2011, 2, 39-44.	2.1	124
23	Influence of Wine Pectic Polysaccharides on the Interactions between Condensed Tannins and Salivary Proteins. Journal of Agricultural and Food Chemistry, 2006, 54, 8936-8944.	2.4	123
24	Quercetin Increases Oxidative Stress Resistance and Longevity inSaccharomyces cerevisiae. Journal of Agricultural and Food Chemistry, 2007, 55, 2446-2451.	2.4	122
25	Procyanidins as Antioxidants and Tumor Cell Growth Modulators. Journal of Agricultural and Food Chemistry, 2006, 54, 2392-2397.	2.4	121
26	Influence of the heterogeneity of grape phenolic maturity on wine composition and quality. Food Chemistry, 2011, 124, 767-774.	4.2	121
27	Evolution and Stability of Anthocyanin-Derived Pigments during Port Wine Aging. Journal of Agricultural and Food Chemistry, 2001, 49, 5217-5222.	2.4	119
28	Influence of the tannin structure on the disruption effect of carbohydrates on proteinâ€“tannin aggregates. Analytica Chimica Acta, 2004, 513, 135-140.	2.6	117
29	Inhibition of Î±-amylase activity by condensed tannins. Food Chemistry, 2011, 125, 665-672.	4.2	117
30	Understanding the Molecular Mechanism of Anthocyanin Binding to Pectin. Langmuir, 2014, 30, 8516-8527.	1.6	117
31	Optimizing the extraction of phenolic antioxidants from chestnut shells by subcritical water extraction using response surface methodology. Food Chemistry, 2021, 334, 127521.	4.2	117
32	Burkholderia thailandensis as a microbial cell factory for the bioconversion of used cooking oil to polyhydroxyalkanoates and rhamnolipids. Bioresource Technology, 2018, 247, 829-837.	4.8	115
33	Protein/Polyphenol Interactions: Past and Present Contributions. Mechanisms of Astringency Perception. Current Organic Chemistry, 2012, 16, 724-746.	0.9	114
34	Tannins in Food: Insights into the Molecular Perception of Astringency and Bitter Taste. Molecules, 2020, 25, 2590.	1.7	112
35	Anthocyanins. Plant Pigments and Beyond. Journal of Agricultural and Food Chemistry, 2014, 62, 6879-6884.	2.4	111
36	Nephelometric study of salivary protein-tannin aggregates. Journal of the Science of Food and Agriculture, 2002, 82, 113-119.	1.7	109

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37	Comparative antihemolytic and radical scavenging activities of strawberry tree (Arbutus unedo L.) leaf and fruit. Food and Chemical Toxicology, 2011, 49, 2285-2291.	1.8	106
38	Development changes of anthocyanins inVitis vinifera grapes grown in the Douro Valley and concentration in respective wines. Journal of the Science of Food and Agriculture, 2002, 82, 1689-1695.	1.7	104
39	Flavonoid metabolites transport across a human BBB model. Food Chemistry, 2014, 149, 190-196.	4.2	104
40	Flavonoid transport across RBE4 cells: A blood-brain barrier model. Cellular and Molecular Biology Letters, 2010, 15, 234-41.	2.7	103
41	Isolation and Structural Characterization of New Acylated Anthocyaninâ^'Vinylâ^'Flavanol Pigments Occurring in Aging Red Wines. Journal of Agricultural and Food Chemistry, 2003, 51, 277-282.	2.4	102
42	Antioxidant protection of low density lipoprotein by procyanidins: structure/activity relationships. Biochemical Pharmacology, 2003, 66, 947-954.	2.0	101
43	Blueberry anthocyanins and pyruvic acid adducts: anticancer properties in breast cancer cell lines. Phytotherapy Research, 2010, 24, 1862-1869.	2.8	98
44	Carbohydrates Inhibit Salivary Proteins Precipitation by Condensed Tannins. Journal of Agricultural and Food Chemistry, 2012, 60, 3966-3972.	2.4	98
45	Anthocyanins and derivatives are more than flavylium cations. Tetrahedron, 2015, 71, 3107-3114.	1.0	95
46	Natural and Synthetic Flavylium-Based Dyes: The Chemistry Behind the Color. Chemical Reviews, 2022, 122, 1416-1481.	23.0	95
47	Effects of ohmic heating on extraction of food-grade phytochemicals from colored potato. LWT - Food Science and Technology, 2016, 74, 493-503.	2.5	93
48	Mechanistic Approach by Which Polysaccharides Inhibit Î±-Amylase/Procyanidin Aggregation. Journal of Agricultural and Food Chemistry, 2009, 57, 4352-4358.	2.4	89
49	Isolation and Structural Characterization of New Anthocyanin-Derived Yellow Pigments in Aged Red Wines. Journal of Agricultural and Food Chemistry, 2006, 54, 9598-9603.	2.4	88
50	Antioxidant and Biological Properties of Bioactive Phenolic Compounds from<i>Quercus suber</i>L.. Journal of Agricultural and Food Chemistry, 2009, 57, 11154-11160.	2.4	88
51	Fractionation of red wine polyphenols by solid-phase extraction and liquid chromatography. Journal of Chromatography A, 2006, 1128, 27-38.	1.8	86
52	Solid Lipid Nanoparticles as Carriers of Natural Phenolic Compounds. Antioxidants, 2020, 9, 998.	2.2	85
53	Analysis of phenolic compounds in cork from Quercus suber L. by HPLCâ€“DAD/ESIâ€“MS. Food Chemistry, 2011, 125, 1398-1405.	4.2	84
54	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.	2.4	82

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55	NMR structure characterization of a new vinylpyranoanthocyaninâ€“catechin pigment (a portisin). Tetrahedron Letters, 2004, 45, 3455-3457.	0.7	81
56	A 3D structural and conformational study of procyanidin dimers in water and hydro-alcoholic media as viewed by NMR and molecular modeling. Magnetic Resonance in Chemistry, 2006, 44, 868-880.	1.1	81
57	Isolation and Characterization of Anthocyanins from <i>Hibiscus sabdariffa</i> Flowers. Journal of Natural Products, 2016, 79, 1709-1718.	1.5	80
58	Blackberry anthocyanins: Î²-Cyclodextrin fortification for thermal and gastrointestinal stabilization. Food Chemistry, 2018, 245, 426-431.	4.2	80
59	The role of wine polysaccharides on salivary protein-tannin interaction: A molecular approach. Carbohydrate Polymers, 2017, 177, 77-85.	5.1	77
60	Reaction between Hydroxycinnamic Acids and Anthocyaninâˆ'Pyruvic Acid Adducts Yielding New Portisins. Journal of Agricultural and Food Chemistry, 2007, 55, 6349-6356.	2.4	76
61	Interaction of phenolic compounds with bovine serum albumin (BSA) and Î±-amylase and their relationship to astringency perception. Food Chemistry, 2012, 135, 651-658.	4.2	75
62	The influence of various phenolic compounds on scavenging activity assessed by an enzymatic method. Journal of the Science of Food and Agriculture, 1999, 79, 1081-1090.	1.7	74
63	Antioxidant and antiproliferative properties of methylated metabolites of anthocyanins. Food Chemistry, 2013, 141, 2923-2933.	4.2	74
64	Antioxidant properties of anthocyanidins, anthocyanidin-3-glucosides and respective portisins. Food Chemistry, 2010, 119, 518-523.	4.2	73
65	Inhibition of Trypsin by Condensed Tannins and Wine. Journal of Agricultural and Food Chemistry, 2007, 55, 7596-7601.	2.4	72
66	A new approach on the gastric absorption of anthocyanins. Food and Function, 2012, 3, 508.	2.1	72
67	Effect of phenolic aldehydes and flavonoids on growth and inactivation of Oenococcus oeni and Lactobacillus hilgardii. Food Microbiology, 2008, 25, 105-112.	2.1	70
68	Color Properties of Four Cyanidinâˆ'Pyruvic Acid Adducts. Journal of Agricultural and Food Chemistry, 2006, 54, 6894-6903.	2.4	69
69	Isolation and quantification of oligomeric pyranoanthocyanin-flavanol pigments from red wines by combination of column chromatographic techniques. Journal of Chromatography A, 2006, 1134, 215-225.	1.8	69
70	Strawberries from integrated pest management and organic farming: Phenolic composition and antioxidant properties. Food Chemistry, 2012, 134, 1926-1931.	4.2	69
71	Experimental and Theoretical Data on the Mechanism by Which Red Wine Anthocyanins Are Transported through a Human MKN-28 Gastric Cell Model. Journal of Agricultural and Food Chemistry, 2015, 63, 7685-7692.	2.4	69
72	Effect of flavonols on wine astringency and their interaction with human saliva. Food Chemistry, 2016, 209, 358-364.	4.2	69

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73	Red wine extract preserves tight junctions in intestinal epithelial cells under inflammatory conditions: implications for intestinal inflammation. Food and Function, 2019, 10, 1364-1374.	2.1	69
74	Influence of Anthocyanins, Derivative Pigments and Other Catechol and Pyrogallol-Type Phenolics on Breast Cancer Cell Proliferation. Journal of Agricultural and Food Chemistry, 2010, 58, 3785-3792.	2.4	68
75	Comparison of the in vitro gastrointestinal bioavailability of acylated and non-acylated anthocyanins: Purple-fleshed sweet potato vs red wine. Food Chemistry, 2019, 276, 410-418.	4.2	67
76	Previous and recent advances in pyranoanthocyanins equilibria in aqueous solution. Dyes and Pigments, 2014, 100, 190-200.	2.0	66
77	Role of Polyphenols in Copper Complexation in Red Wines. Journal of Agricultural and Food Chemistry, 1999, 47, 2791-2796.	2.4	65
78	Human Bitter Taste Receptors Are Activated by Different Classes of Polyphenols. Journal of Agricultural and Food Chemistry, 2018, 66, 8814-8823.	2.4	65
79	Molecular binding between anthocyanins and pectic polysaccharides â€" Unveiling the role of pectic polysaccharides structure. Food Hydrocolloids, 2020, 102, 105625.	5.6	65
80	New Anthocyaninâ€"Human Salivary Protein Complexes. Langmuir, 2015, 31, 8392-8401.	1.6	64
81	A new vinylpyranoanthocyanin pigment occurring in aged red wine. Food Chemistry, 2006, 97, 689-695.	4.2	63
82	Interaction of different classes of salivary proteins with food tannins. Food Research International, 2012, 49, 807-813.	2.9	62
83	Structural characterization of inclusion complexes between cyanidin-3-O-glucoside and Î²-cyclodextrin. Carbohydrate Polymers, 2014, 102, 269-277.	5.1	61
84	Multifunctional Biosensor Based on Localized Surface Plasmon Resonance for Monitoring Small Moleculeâ€"Protein Interaction. ACS Nano, 2014, 8, 7958-7967.	7.3	60
85	Study of the Interaction of Pancreatic Lipase with Procyanidins by Optical and Enzymatic Methods. Journal of Agricultural and Food Chemistry, 2010, 58, 11901-11906.	2.4	59
86	Role of Vinylcatechin in the Formation of Pyranomalvidin-3-glucosideâˆ'(+)-Catechin. Journal of Agricultural and Food Chemistry, 2008, 56, 10980-10987.	2.4	58
87	Comparison of anti-inflammatory activities of an anthocyanin-rich fraction from Portuguese blueberries (Vaccinium corymbosum L.) and 5-aminosalicylic acid in a TNBS-induced colitis rat model. PLoS ONE, 2017, 12, e0174116.	1.1	58
88	Chemical transformations of anthocyanins yielding a variety of colours (Review). Environmental Chemistry Letters, 2006, 4, 175-183.	8.3	57
89	Anti-proliferative effects of quercetin and catechin metabolites. Food and Function, 2014, 5, 797.	2.1	57
90	Experimental Design, Modeling, and Optimization of High-Pressure-Assisted Extraction of Bioactive Compounds from Pomegranate Peel. Food and Bioprocess Technology, 2017, 10, 886-900.	2.6	57

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91	Chromatic and structural features of blue anthocyanin-derived pigments present in Port wine. Analytica Chimica Acta, 2006, 563, 2-9.	2.6	56
92	Mechanisms of Tannin-Induced Trypsin Inhibition: A Molecular Approach. Langmuir, 2011, 27, 13122-13129.	1.6	56
93	Structural Features of Copigmentation of Oenin with Different Polyphenol Copigments. Journal of Agricultural and Food Chemistry, 2013, 61, 6942-6948.	2.4	56
94	New glycolipid biosurfactants produced by the yeast strain Wickerhamomyces anomalus CCMA 0358. Colloids and Surfaces B: Biointerfaces, 2017, 154, 373-382.	2.5	56
95	Red wine antioxidants protect hippocampal neurons against ethanol-induced damage: A biochemical, morphological and behavioral study. Neuroscience, 2007, 146, 1581-1592.	1.1	55
96	Multiple-approach studies to assess anthocyanin bioavailability. Phytochemistry Reviews, 2015, 14, 899-919.	3.1	55
97	Amino Acid Profile and Protein Quality Assessment of Macroalgae Produced in an Integrated Multi-Trophic Aquaculture System. Foods, 2020, 9, 1382.	1.9	55
98	Oxovitisins: A New Class of Neutral Pyranone-anthocyanin Derivatives in Red Wines. Journal of Agricultural and Food Chemistry, 2010, 58, 8814-8819.	2.4	54
99	Intestinal anti-inflammatory activity of red wine extract: unveiling the mechanisms in colonic epithelial cells. Food and Function, 2013, 4, 373-383.	2.1	54
100	Spectral Features and Stability of Oligomeric Pyranoanthocyanin-flavanol Pigments Isolated from Red Wines. Journal of Agricultural and Food Chemistry, 2010, 58, 9249-9258.	2.4	53
101	New insights into iron-gall inks through the use of historically accurate reconstructions. Heritage Science, 2018, 6, .	1.0	53
102	Flavanolâ€"anthocyanin pigments in corn: NMR characterisation and presence in different purple corn varieties. Journal of Food Composition and Analysis, 2008, 21, 521-526.	1.9	52
103	Development and optimization of a HS-SPME-GC-MS methodology to quantify volatile carbonyl compounds in Port wines. Food Chemistry, 2019, 270, 518-526.	4.2	52
104	New Family of Bluish Pyranoanthocyanins. Journal of Biomedicine and Biotechnology, 2004, 2004, 299-305.	3.0	51
105	Inhibition of Pancreatic Elastase by Polyphenolic Compounds. Journal of Agricultural and Food Chemistry, 2010, 58, 10668-10676.	2.4	51
106	Effect of cyclodextrins on the thermodynamic and kinetic properties of cyanidin-3-O-glucoside. Food Research International, 2013, 51, 748-755.	2.9	51
107	On the bioavailability of flavanols and anthocyanins: Flavanolâ€"anthocyanin dimers. Food Chemistry, 2012, 135, 812-818.	4.2	50
108	A study of anthocyanin self-association by NMR spectroscopy. New Journal of Chemistry, 2015, 39, 2602-2611.	1.4	50

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109	The metabolic profile of mitoxantrone and its relation with mitoxantrone-induced cardiotoxicity. Archives of Toxicology, 2013, 87, 1809-1820.	1.9	49
110	Application of flow nephelometry to the analysis of the influence of carbohydrates on proteinâ€"tannin interactions. Journal of the Science of Food and Agriculture, 2006, 86, 891-896.	1.7	48
111	Antioxidant Features of Red Wine Pyranoanthocyanins: Experimental and Theoretical Approaches. Journal of Agricultural and Food Chemistry, 2014, 62, 7002-7009.	2.4	48
112	High-pressure assisted extraction of bioactive compounds from industrial fermented fig by-product. Journal of Food Science and Technology, 2017, 54, 2519-2531.	1.4	48
113	Anthocyanins as Antidiabetic Agentsâ€"In Vitro and In Silico Approaches of Preventive and Therapeutic Effects. Molecules, 2020, 25, 3813.	1.7	48
114	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.	1.2	45
115	Biological Relevance of the Interaction between Procyanidins and Trypsin: A Multitechnique Approach. Journal of Agricultural and Food Chemistry, 2010, 58, 11924-11931.	2.4	45
116	Enzymatic synthesis, structural characterization and antioxidant capacity assessment of a new lipophilic malvidin-3-glucosideâ€"oleic acid conjugate. Food and Function, 2016, 7, 2754-2762.	2.1	45
117	Wine industry by-product: Full polyphenolic characterization of grape stalks. Food Chemistry, 2018, 268, 110-117.	4.2	45
118	Impact of grape pectic polysaccharides on anthocyanins thermostability. Carbohydrate Polymers, 2020, 239, 116240.	5.1	45
119	The fate of flavanolâ€"anthocyanin adducts in wines: Study of their putative reaction patterns in the presence of acetaldehyde. Food Chemistry, 2010, 121, 1129-1138.	4.2	44
120	The phenolic chemistry and spectrochemistry of red sweet wine-making and oak-aging. Food Chemistry, 2014, 152, 522-530.	4.2	44
121	Antioxidant and antiproliferative properties of 3-deoxyanthocyanidins. Food Chemistry, 2016, 192, 142-148.	4.2	44
122	Flow nephelometric analysis of proteinâ€"tannin interactions. Analytica Chimica Acta, 2004, 513, 97-101.	2.6	43
123	Influence of Carbohydrates on the Interaction of Procyanidin B3 with Trypsin. Journal of Agricultural and Food Chemistry, 2011, 59, 11794-11802.	2.4	43
124	Study of human salivary proline-rich proteins interaction with food tannins. Food Chemistry, 2018, 243, 175-185.	4.2	43
125	A review of the current knowledge of red wine colour.. Oeno One, 2017, 51, .	0.7	43
126	Malvidin 3-Glucosideâ€"Fatty Acid Conjugates: From Hydrophilic toward Novel Lipophilic Derivatives. Journal of Agricultural and Food Chemistry, 2017, 65, 6513-6518.	2.4	42

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127	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. Scientific Reports, 2019, 9, 789.	1.6	42
128	Determination of the Composition of Commercial Tannin Extracts by Liquid Secondary Ion Mass Spectrometry (LSIMS). Journal of the Science of Food and Agriculture, 1996, 72, 309-317.	1.7	41
129	Thermodynamic and Kinetic Properties of a Red Wine Pigment: Catechin-(4,8)-malvidin-3-<i>O</i>-glucoside. Journal of Physical Chemistry B, 2010, 114, 13487-13496.	1.2	41
130	Characterization of Sensory Properties of Flavanols--A Molecular Dynamic Approach. Chemical Senses, 2015, 40, 381-390.	1.1	41
131	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.	2.4	41
132	First evidences of interaction between pyranoanthocyanins and salivary proline-rich proteins. Food Chemistry, 2017, 228, 574-581.	4.2	41
133	Structural Characterization of New Malvidin 3-Glucosideâˆ'Catechin Aryl/Alkyl-Linked Pigments. Journal of Agricultural and Food Chemistry, 2004, 52, 5519-5526.	2.4	40
134	Synthesis, characterisation and antioxidant features of procyanidin B4 and malvidin-3-glucoside stearic acid derivatives. Food Chemistry, 2015, 174, 480-486.	4.2	40
135	Simulation of in vitro digestion coupled to gastric and intestinal transport models to estimate absorption of anthocyanins from peel powder of jabuticaba, jamelÃ£o and jambo fruits. Journal of Functional Foods, 2016, 24, 373-381.	1.6	40
136	Bioactive Peptides and Dietary Polyphenols: Two Sides of the Same Coin. Molecules, 2020, 25, 3443.	1.7	40
137	Preliminary Study of Oaklins, a New Class of Brick-Red Catechinpyrylium Pigments Resulting from the Reaction between Catechin and Wood Aldehydes. Journal of Agricultural and Food Chemistry, 2005, 53, 9249-9256.	2.4	39
138	Understanding the Binding of Procyanidins to Pancreatic Elastase by Experimental and Computational Methods. Biochemistry, 2010, 49, 5097-5108.	1.2	39
139	Establishment of the Chemical Equilibria of Different Types of Pyranoanthocyanins in Aqueous Solutions: Evidence for the Formation of Aggregation in Pyranomalvidin-3-<i>O</i>-coumaroylglucoside-(+)-catechin. Journal of Physical Chemistry B, 2010, 114, 13232-13240.	1.2	39
140	Effect of Condensed Tannins Addition on the Astringency of Red Wines. Chemical Senses, 2012, 37, 191-198.	1.1	39
141	In Vivo Interactions between Procyanidins and Human Saliva Proteins: Effect of Repeated Exposures to Procyanidins Solution. Journal of Agricultural and Food Chemistry, 2014, 62, 9562-9568.	2.4	39
142	New sensing materials of molecularly-imprinted polymers for the selective recognition of Chlortetracycline. Microchemical Journal, 2011, 97, 173-181.	2.3	38
143	Effect of Myricetin, Pyrogallol, and Phloroglucinol on Yeast Resistance to Oxidative Stress. Oxidative Medicine and Cellular Longevity, 2015, 2015, 1-10.	1.9	38
144	Recent advances on dietary polyphenol's potential roles in Celiac Disease. Trends in Food Science and Technology, 2021, 107, 213-225.	7.8	38

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145	Influence of the addition of grape seed procyanidins to Port wines in the resulting reactivity with human salivary proteins. Food Chemistry, 2004, 84, 195-200.	4.2	37
146	Influence of procyanidin structures on their ability to complex with oenin. Food Chemistry, 2005, 90, 453-460.	4.2	37
147	Bioavailability studies and anticancer properties of malvidin based anthocyanins, pyranoanthocyanins and non-oxonium derivatives. Food and Function, 2016, 7, 2462-2468.	2.1	37
148	Molecular study of mucin-procyanidin interaction by fluorescence quenching and Saturation Transfer Difference (STD)-NMR. Food Chemistry, 2017, 228, 427-434.	4.2	37
149	Improvement of the Color Stability of Cyanidin-3-glucoside by Fatty Acid Enzymatic Acylation. Journal of Agricultural and Food Chemistry, 2018, 66, 10003-10010.	2.4	37
150	Selective enzymatic lipophilization of anthocyanin glucosides from blackcurrant (Ribes nigrum L.) skin extract and characterization of esterified anthocyanins. Food Chemistry, 2018, 266, 415-419.	4.2	37
151	Rapid Screening and Identification of New Soluble Tanninâ€“Salivary Protein Aggregates in Saliva by Mass Spectrometry (MALDI-TOF-TOF and FIA-ESI-MS). Langmuir, 2014, 30, 8528-8537.	1.6	36
152	Pharmacokinetics of blackberry anthocyanins consumed with or without ethanol: A randomized and crossover trial. Molecular Nutrition and Food Research, 2016, 60, 2319-2330.	1.5	36
153	A saliva molecular imprinted localized surface plasmon resonance biosensor for wine astringency estimation. Food Chemistry, 2017, 233, 457-466.	4.2	36
154	Molecular Interaction Between Salivary Proteins and Food Tannins. Journal of Agricultural and Food Chemistry, 2017, 65, 6415-6424.	2.4	36
155	Infusions and decoctions of dehydrated fruits of Actinidia arguta and Actinidia deliciosa: Bioactivity, radical scavenging activity and effects on cells viability. Food Chemistry, 2019, 289, 625-634.	4.2	36
156	Microwave-Assisted Extraction as a Green Technology Approach to Recover Polyphenols from <i>Castanea sativa</i> Shells. ACS Food Science & Technology, 2021, 1, 229-241.	1.3	36
157	Formation of new anthocyanin-alkyl/aryl-flavanol pigments in model solutions. Analytica Chimica Acta, 2004, 513, 215-221.	2.6	35
158	Proanthocyanidin screening by LCâ€“ESI-MS of Portuguese red wines made with teinturier grapes. Food Chemistry, 2016, 190, 300-307.	4.2	35
159	Berry anthocyanin-based films in smart food packaging: A mini-review. Food Hydrocolloids, 2022, 133, 107885.	5.6	35
160	Influence of the degree of polymerisation in the ability of catechins to act as anthocyanin copigments. European Food Research and Technology, 2008, 227, 83-92.	1.6	34
161	Structural characterization of a A-type linked trimeric anthocyanin derived pigment occurring in a young Port wine. Food Chemistry, 2013, 141, 1987-1996.	4.2	34
162	Migration of phenolic compounds from different cork stoppers to wine model solutions: antioxidant and biological relevance. European Food Research and Technology, 2014, 239, 951-960.	1.6	34

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163	New Procedure To Calculate All Equilibrium Constants in Flavylium Compounds: Application to the Copigmentation of Anthocyanins. ACS Omega, 2019, 4, 12058-12070.	1.6	34
164	Synthesis of a new catechin-pyrylium derived pigment. Tetrahedron Letters, 2004, 45, 9349-9352.	0.7	33
165	Structural and chromatic characterization of a new Malvidin 3-glucosideâ€“vanillylâ€“catechin pigment. Food Chemistry, 2007, 102, 1344-1351.	4.2	33
166	LDL Isolated from Plasma-Loaded Red Wine Procyanidins Resist Lipid Oxidation and Tocopherol Depletion. Journal of Agricultural and Food Chemistry, 2008, 56, 3798-3804.	2.4	33
167	Impact of a pectic polysaccharide on oenin copigmentation mechanism. Food Chemistry, 2016, 209, 17-26.	4.2	33
168	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. Food Chemistry, 2019, 288, 386-394.	4.2	33
169	Isolation and structural characterization of new anthocyanin-alkyl-catechin pigments. Food Chemistry, 2005, 90, 81-87.	4.2	32
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