Victor De Freitas

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366 papers	11,950 citations	59 h-index	89 g-index
392 ext. papers	13,833 ext. citations	5.8 avg, IF	6.7 L-index

#	Paper	IF	Citations
366	Interaction of different polyphenols with bovine serum albumin (BSA) and human salivary alpha-amylase (HSA) by fluorescence quenching. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 6726-35	5.7	379
365	Structural features of procyanidin interactions with salivary proteins. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 940-5	5.7	281
364	Stabilizing and Modulating Color by Copigmentation: Insights from Theory and Experiment. *Chemical Reviews*, **2016**, 116, 4937-82	68.1	258
363	Oxidation mechanisms occurring in wines. *Food Research International*, **2011**, 44, 1115-1126	7	221
362	Bioavailability of anthocyanins and derivatives. *Journal of Functional Foods*, **2014**, 7, 54-66	5.1	216
361	Study of carbohydrate influence on protein–tannin aggregation by nephelometry. *Food Chemistry*, **2003**, 81, 503-509	8.5	167
360	Identification of anthocyanin-flavanol pigments in red wines by NMR and mass spectrometry. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 2110-6	5.7	165
359	Different phenolic compounds activate distinct human bitter taste receptors. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1525-33	5.7	155
358	A new class of blue anthocyanin-derived pigments isolated from red wines. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 1919-23	5.7	151
357	Antioxidant properties of prepared blueberry (Vaccinium myrtillus) extracts. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 6896-902	5.7	139
356	Structural diversity of anthocyanin-derived pigments in port wines. *Food Chemistry*, **2002**, 76, 335-342	8.5	125
355	Occurrence of anthocyanin-derived pigments in red wines. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 4836-40	5.7	116
354	Reaction Between Malvidin 3-Glucoside and (+)-Catechin in Model Solutions Containing Different Aldehydes. *Journal of Food Science*, **2003**, 68, 476-481	3.4	115
353	Anthocyanin profile and antioxidant capacity of black carrots (Daucus carota L. ssp. sativus var. atrorubens Alef.) from Cuevas Bajas, Spain. *Journal of Food Composition and Analysis*, **2014**, 33, 71-76	4.1	110
352	Procyanidins as antioxidants and tumor cell growth modulators. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 2392-7	5.7	110
351	Formation of pyranoanthocyanins in red wines: a new and diverse class of anthocyanin derivatives. *Analytical and Bioanalytical Chemistry*, **2011**, 401, 1463-73	4.4	109
350	Absorption of anthocyanins through intestinal epithelial cells - Putative involvement of GLUT2. *Molecular Nutrition and Food Research*, **2009**, 53, 1430-7	5.9	109

349	Evolution and stability of anthocyanin-derived pigments during Port wine aging. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 5217-22	5.7	109
348	Insights into the putative catechin and epicatechin transport across blood-brain barrier. *Food and Function*, **2011**, 2, 39-44	6.1	108
347	Influence of wine pectic polysaccharides on the interactions between condensed tannins and salivary proteins. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8936-44	5.7	106
346	Reactivity of human salivary proteins families toward food polyphenols. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 5535-47	5.7	105
345	Wine Flavonoids in Health and Disease Prevention. *Molecules*, **2017**, 22,	4.8	104
344	Quercetin increases oxidative stress resistance and longevity in Saccharomyces cerevisiae. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 2446-51	5.7	101
343	Protein/Polyphenol Interactions: Past and Present Contributions. Mechanisms of Astringency Perception. *Current Organic Chemistry*, **2012**, 16, 724-746	1.7	99
342	Valorization of agro-industrial wastes towards the production of rhamnolipids. *Bioresource Technology*, **2016**, 212, 144-150	11	99
341	Inhibition of α-amylase activity by condensed tannins. *Food Chemistry*, **2011**, 125, 665-672	8.5	98
340	Influence of the tannin structure on the disruption effect of carbohydrates on protein-tannin aggregates. *Analytica Chimica Acta*, **2004**, 513, 135-140	6.6	96
339	Isolation and structural characterization of new acylated anthocyanin-vinyl-flavanol pigments occurring in aging red wines. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 277-82	5.7	95
338	Influence of the heterogeneity of grape phenolic maturity on wine composition and quality. *Food Chemistry*, **2011**, 124, 767-774	8.5	94
337	Sensorial properties of red wine polyphenols: Astringency and bitterness. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 937-948	11.5	91
336	Nephelometric study of salivary protein-tannin aggregates. *Journal of the Science of Food and Agriculture*, **2002**, 82, 113-119	4.3	90
335	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	10.2	90
334	Flavonoid metabolites transport across a human BBB model. *Food Chemistry*, **2014**, 149, 190-6	8.5	88
333	Antioxidant protection of low density lipoprotein by procyanidins: structure/activity relationships. *Biochemical Pharmacology*, **2003**, 66, 947-54	6	86
332	Understanding the molecular mechanism of anthocyanin binding to pectin. *Langmuir*, **2014**, 30, 8516-27	4	83

331	Development changes of anthocyanins in Vitis vinifera grapes grown in the Douro Valley and concentration in respective wines. *Journal of the Science of Food and Agriculture*, **2002**, 82, 1689-1695	4.3	82
330	Comparative antihemolytic and radical scavenging activities of strawberry tree (Arbutus unedo L.) leaf and fruit. *Food and Chemical Toxicology*, **2011**, 49, 2285-91	4.7	80
329	Flavonoid transport across RBE4 cells: A blood-brain barrier model. *Cellular and Molecular Biology Letters*, **2010**, 15, 234-41	8.1	79
328	Isolation and structural characterization of new anthocyanin-derived yellow pigments in aged red wines. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 9598-603	5.7	77
327	Fractionation of red wine polyphenols by solid-phase extraction and liquid chromatography. *Journal of Chromatography A*, **2006**, 1128, 27-38	4.5	77
326	Burkholderia thailandensis as a microbial cell factory for the bioconversion of used cooking oil to polyhydroxyalkanoates and rhamnolipids. *Bioresource Technology*, **2018**, 247, 829-837	11	76
325	Carbohydrates inhibit salivary proteins precipitation by condensed tannins. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3966-72	5.7	75
324	Anthocyanins. Plant pigments and beyond. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 6879-84	5.7	74
323	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, 868-80	2.1	74
322	Mechanistic approach by which polysaccharides inhibit α-amylase/procyanidin aggregation. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 4352-8	5.7	73
321	Blueberry anthocyanins and pyruvic acid adducts: anticancer properties in breast cancer cell lines. *Phytotherapy Research*, **2010**, 24, 1862-9	6.7	71
320	NMR structure characterization of a new vinylpyranoanthocyanin-catechin pigment (a portisin). *Tetrahedron Letters*, **2004**, 45, 3455-3457	2	70
319	Analysis of phenolic compounds in cork from Quercus suber L. by HPLC-DAD/ESI-MS. *Food Chemistry*, **2011**, 125, 1398-1405	8.5	69
318	Inhibition of trypsin by condensed tannins and wine. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 7596-601	5.7	68
317	Anthocyanins and derivatives are more than flavylium cations. *Tetrahedron*, **2015**, 71, 3107-3114	2.4	67
316	Pyranoanthocyanin dimers: a new family of turquoise blue anthocyanin-derived pigments found in Port wine. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 5154-9	5.7	67
315	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	4.3	67
314	Antioxidant and biological properties of bioactive phenolic compounds from Quercus suber L. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 11154-60	5.7	66

313	Reaction between hydroxycinnamic acids and anthocyanin-pyruvic acid adducts yielding new portisins. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 6349-56	5.7	65
312	A new approach on the gastric absorption of anthocyanins. *Food and Function*, **2012**, 3, 508-16	6.1	64
311	Isolation and quantification of oligomeric pyranoanthocyanin-flavanol pigments from red wines by combination of column chromatographic techniques. *Journal of Chromatography A*, **2006**, 1134, 215-25	4.5	63
310	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, 3785-92	5.7	60
309	Effects of ohmic heating on extraction of food-grade phytochemicals from colored potato. *LWT - Food Science and Technology*, **2016**, 74, 493-503	5.4	60
308	Antioxidant properties of anthocyanidins, anthocyanidin-3-glucosides and respective portisins. *Food Chemistry*, **2010**, 119, 518-523	8.5	59
307	Antioxidant and antiproliferative properties of methylated metabolites of anthocyanins. *Food Chemistry*, **2013**, 141, 2923-33	8.5	58
306	Optimizing the extraction of phenolic antioxidants from chestnut shells by subcritical water extraction using response surface methodology. *Food Chemistry*, **2021**, 334, 127521	8.5	57
305	Role of polyphenols in copper complexation in red wines. *Journal of Agricultural and Food Chemistry* , **1999**, 47, 2791-6	5.7	56
304	Interaction of phenolic compounds with bovine serum albumin (BSA) and □amylase and their relationship to astringency perception. *Food Chemistry*, **2012**, 135, 651-8	8.5	55
303	Color properties of four cyanidin-pyruvic acid adducts. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 6894-903	5.7	55
302	Effect of phenolic aldehydes and flavonoids on growth and inactivation of Oenococcus oeni and Lactobacillus hilgardii. *Food Microbiology*, **2008**, 25, 105-12	6	54
301	A new vinylpyranoanthocyanin pigment occurring in aged red wine. *Food Chemistry*, **2006**, 97, 689-695	8.5	54
300	Multifunctional biosensor based on localized surface plasmon resonance for monitoring small molecule-protein interaction. *ACS Nano*, **2014**, 8, 7958-67	16.7	53
299	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, 7685-92	5.7	52
298	Blackberry anthocyanins: □Cyclodextrin fortification for thermal and gastrointestinal stabilization. *Food Chemistry*, **2018**, 245, 426-431	8.5	52
297	Previous and recent advances in pyranoanthocyanins equilibria in aqueous solution. *Dyes and Pigments*, **2014**, 100, 190-200	4.6	51
296	Mechanisms of tannin-induced trypsin inhibition: a molecular approach. *Langmuir*, **2011**, 27, 13122-9	4	51

295	New Anthocyanin-Human Salivary Protein Complexes. *Langmuir*, **2015**, 31, 8392-401	4	50
294	Structural characterization of inclusion complexes between cyanidin-3-O-glucoside and β-cyclodextrin. *Carbohydrate Polymers*, **2014**, 102, 269-77	10.3	50
293	Red wine antioxidants protect hippocampal neurons against ethanol-induced damage: a biochemical, morphological and behavioral study. *Neuroscience*, **2007**, 146, 1581-92	3.9	50
292	Chromatic and structural features of blue anthocyanin-derived pigments present in Port wine. *Analytica Chimica Acta*, **2006**, 563, 2-9	6.6	50
291	Isolation and Characterization of Anthocyanins from Hibiscus sabdariffa Flowers. *Journal of Natural Products*, **2016**, 79, 1709-18	4.9	49
290	Intestinal anti-inflammatory activity of red wine extract: unveiling the mechanisms in colonic epithelial cells. *Food and Function*, **2013**, 4, 373-83	6.1	49
289	Interaction of different classes of salivary proteins with food tannins. *Food Research International*, **2012**, 49, 807-813	7	49
288	Role of vinylcatechin in the formation of pyranomalvidin-3-glucoside-+-catechin. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 10980-7	5.7	49
287	Strawberries from integrated pest management and organic farming: phenolic composition and antioxidant properties. *Food Chemistry*, **2012**, 134, 1926-31	8.5	48
286	Chemical transformations of anthocyanins yielding a variety of colours (Review). *Environmental Chemistry Letters*, **2006**, 4, 175-183	13.3	48
285	Tannins in Food: Insights into the Molecular Perception of Astringency and Bitter Taste. *Molecules*, **2020**, 25,	4.8	47
284	Effect of flavonols on wine astringency and their interaction with human saliva. *Food Chemistry*, **2016**, 209, 358-64	8.5	47
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282	Study of the interaction of pancreatic lipase with procyanidins by optical and enzymatic methods. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11901-6	5.7	47
281	The role of wine polysaccharides on salivary protein-tannin interaction: A molecular approach. *Carbohydrate Polymers*, **2017**, 177, 77-85	10.3	45
280	Application of flow nephelometry to the analysis of the influence of carbohydrates on protein–tannin interactions. *Journal of the Science of Food and Agriculture*, **2006**, 86, 891-896	4.3	45
279	Spectral features and stability of oligomeric pyranoanthocyanin-flavanol pigments isolated from red wines. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9249-58	5.7	42
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277	New Family of Bluish Pyranoanthocyanins. *Journal of Biomedicine and Biotechnology*, **2004**, 2004, 299-305		42
276	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	3.7	42
275	New glycolipid biosurfactants produced by the yeast strain Wickerhamomyces anomalus CCMA 0358. *Colloids and Surfaces B: Biointerfaces*, **2017**, 154, 373-382	6	41
274	On the bioavailability of flavanols and anthocyanins: flavanol-anthocyanin dimers. *Food Chemistry*, **2012**, 135, 812-8	8.5	41
273	Equilibrium forms of vitisin B pigments in an aqueous system studied by NMR and visible spectroscopy. *Journal of Physical Chemistry B*, **2009**, 113, 11352-8	3.4	40
272	Flow nephelometric analysis of protein□tannin interactions. *Analytica Chimica Acta*, **2004**, 513, 97-101	6.6	40
271	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	8.5	40
270	Antioxidant features of red wine pyranoanthocyanins: experimental and theoretical approaches. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 7002-9	5.7	39
269	Inhibition of pancreatic elastase by polyphenolic compounds. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 10668-76	5.7	39
268	Biological relevance of the interaction between procyanidins and trypsin: a multitechnique approach. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11924-31	5.7	39
267	The fate of flavanol□nthocyanin adducts in wines: Study of their putative reaction patterns in the presence of acetaldehyde. *Food Chemistry*, **2010**, 121, 1129-1138	8.5	39
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265	Experimental Design, Modeling, and Optimization of High-Pressure-Assisted Extraction of Bioactive Compounds from Pomegranate Peel. *Food and Bioprocess Technology*, **2017**, 10, 886-900	5.1	38
264	Red wine extract preserves tight junctions in intestinal epithelial cells under inflammatory conditions: implications for intestinal inflammation. *Food and Function*, **2019**, 10, 1364-1374	6.1	38
263	Human Bitter Taste Receptors Are Activated by Different Classes of Polyphenols. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 8814-8823	5.7	38
262	Structural features of copigmentation of oenin with different polyphenol copigments. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 6942-8	5.7	38
261	The phenolic chemistry and spectrochemistry of red sweet wine-making and oak-aging. *Food Chemistry*, **2014**, 152, 522-30	8.5	37
260	Effect of cyclodextrins on the thermodynamic and kinetic properties of cyanidin-3-O-glucoside. *Food Research International*, **2013**, 51, 748-755	7	37

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258	The metabolic profile of mitoxantrone and its relation with mitoxantrone-induced cardiotoxicity. *Archives of Toxicology*, **2013**, 87, 1809-20	5.8	37
257	Influence of carbohydrates on the interaction of procyanidin B3 with trypsin. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 11794-802	5.7	37
256	Antioxidant and antiproliferative properties of 3-deoxyanthocyanidins. *Food Chemistry*, **2016**, 192, 142-8	8.5	36
255	In vivo interactions between procyanidins and human saliva proteins: effect of repeated exposures to procyanidins solution. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 9562-8	5.7	36
254	Thermodynamic and kinetic properties of a red wine pigment: catechin-(4,8)-malvidin-3-O-glucoside. *Journal of Physical Chemistry B*, **2010**, 114, 13487-96	3.4	35
253	New sensing materials of molecularly-imprinted polymers for the selective recognition of Chlortetracycline. *Microchemical Journal*, **2011**, 97, 173-181	4.8	35
252	Effect of condensed tannins addition on the astringency of red wines. *Chemical Senses*, **2012**, 37, 191-8	4.8	35
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250	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	8.5	35
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248	Multiple-approach studies to assess anthocyanin bioavailability. *Phytochemistry Reviews*, **2015**, 14, 899-919	7.7	34
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246	Solid Lipid Nanoparticles as Carriers of Natural Phenolic Compounds. *Antioxidants*, **2020**, 9,	7.1	34
245	Enzymatic synthesis, structural characterization and antioxidant capacity assessment of a new lipophilic malvidin-3-glucoside-oleic acid conjugate. *Food and Function*, **2016**, 7, 2754-62	6.1	34
244	First evidences of interaction between pyranoanthocyanins and salivary proline-rich proteins. *Food Chemistry*, **2017**, 228, 574-581	8.5	33
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242	Structural characterization of new malvidin 3-glucoside-catechin aryl/alkyl-linked pigments. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5519-26	5.7	33

241	Influence of procyanidin structures on their ability to complex with oenin. *Food Chemistry*, **2005**, 90, 453-460	8.5	33
240	Pharmacokinetics of blackberry anthocyanins consumed with or without ethanol: A randomized and crossover trial. *Molecular Nutrition and Food Research*, **2016**, 60, 2319-2330	5.9	33
239	Establishment of the chemical equilibria of different types of pyranoanthocyanins in aqueous solutions: evidence for the formation of aggregation in pyranomalvidin-3-O-coumaroylglucoside-(+)-catechin. *Journal of Physical Chemistry B*, **2010**, 114, 13232-40	3.4	32
238	LDL isolated from plasma-loaded red wine procyanidins resist lipid oxidation and tocopherol depletion. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 3798-804	5.7	32
237	Synthesis, characterisation and antioxidant features of procyanidin B4 and malvidin-3-glucoside stearic acid derivatives. *Food Chemistry*, **2015**, 174, 480-6	8.5	31
236	Wine industry by-product: Full polyphenolic characterization of grape stalks. *Food Chemistry*, **2018**, 268, 110-117	8.5	31
235	Rapid screening and identification of new soluble tannin-salivary protein aggregates in saliva by mass spectrometry (MALDI-TOF-TOF and FIA-ESI-MS). *Langmuir*, **2014**, 30, 8528-37	4	31
234	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	3.4	31
233	Formation of new anthocyanin-alkyl/aryl-flavanol pigments in model solutions. *Analytica Chimica Acta*, **2004**, 513, 215-221	6.6	31
232	Study of human salivary proline-rich proteins interaction with food tannins. *Food Chemistry*, **2018**, 243, 175-185	8.5	30
231	A saliva molecular imprinted localized surface plasmon resonance biosensor for wine astringency estimation. *Food Chemistry*, **2017**, 233, 457-466	8.5	29
230	Synthesis of a new catechin-pyrylium derived pigment. *Tetrahedron Letters*, **2004**, 45, 9349-9352	2	29
229	Simulation of in vitro digestion coupled to gastric and intestinal transport models to estimate absorption of anthocyanins from peel powder of jabuticaba, jamelão and jambo fruits. *Journal of Functional Foods*, **2016**, 24, 373-381	5.1	29
228	Enzymatic hemisynthesis of metabolites and conjugates of anthocyanins. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 735-45	5.7	28
227	A review of the current knowledge of red wine colour.. *Oeno One*, **2017**, 51,	3.3	28
226	High-pressure assisted extraction of bioactive compounds from industrial fermented fig by-product. *Journal of Food Science and Technology*, **2017**, 54, 2519-2531	3.3	27
225	Characterization of Sensory Properties of Flavanols - A Molecular Dynamic Approach. *Chemical Senses*, **2015**, 40, 381-90	4.8	27
224	Development and optimization of a HS-SPME-GC-MS methodology to quantify volatile carbonyl compounds in Port wines. *Food Chemistry*, **2019**, 270, 518-526	8.5	27

223	Structural characterization of a A-type linked trimeric anthocyanin derived pigment occurring in a young Port wine. *Food Chemistry*, **2013**, 141, 1987-96	8.5	27
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221	Red wine polyphenol extract efficiently protects intestinal epithelial cells from inflammation opposite modulation of JAK/STAT and Nrf2 pathways. *Toxicology Research*, **2016**, 5, 53-65	2.6	26
220	Malvidin 3-Glucoside-Fatty Acid Conjugates: From Hydrophilic toward Novel Lipophilic Derivatives. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 6513-6518	5.7	26
219	Selective enzymatic lipophilization of anthocyanin glucosides from blackcurrant (Ribes nigrum L.) skin extract and characterization of esterified anthocyanins. *Food Chemistry*, **2018**, 266, 415-419	8.5	26
218	Structural and chromatic characterization of a new Malvidin 3-glucoside□vanillyl□catechin pigment. *Food Chemistry*, **2007**, 102, 1344-1351	8.5	26
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216	New insights into iron-gall inks through the use of historically accurate reconstructions. *Heritage Science*, **2018**, 6,	2.5	26
215	Proanthocyanidin screening by LC-ESI-MS of Portuguese red wines made with teinturier grapes. *Food Chemistry*, **2016**, 190, 300-307	8.5	25
214	Molecular Interaction Between Salivary Proteins and Food Tannins. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 6415-6424	5.7	25
213	New Procedure To Calculate All Equilibrium Constants in Flavylium Compounds: Application to the Copigmentation of Anthocyanins. *ACS Omega*, **2019**, 4, 12058-12070	3.9	25
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211	Effect of myricetin, pyrogallol, and phloroglucinol on yeast resistance to oxidative stress. *Oxidative Medicine and Cellular Longevity*, **2015**, 2015, 782504	6.7	25
210	Isolation and structural characterization of new anthocyanin-alkyl-catechin pigments. *Food Chemistry*, **2005**, 90, 81-87	8.5	25
209	Contribution of Human Oral Cells to Astringency by Binding Salivary Protein/Tannin Complexes. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 7823-7828	5.7	24
208	Molecular Imprinting of Complex Matrices at Localized Surface Plasmon Resonance Biosensors for Screening of Global Interactions of Polyphenols and Proteins. *ACS Sensors*, **2016**, 1, 258-264	9.2	24
207	Human saliva protein profile: Influence of food ingestion. *Food Research International*, **2014**, 64, 508-513	7	24
206	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	3.4	24

205	Influence of a flavan-3-ol substituent on the affinity of anthocyanins (pigments) toward vinylcatechin dimers and proanthocyanidins (copigments). *Journal of Physical Chemistry B*, **2012**, 116, 14089-99	3.4	24
204	Molecular study of mucin-procyanidin interaction by fluorescence quenching and Saturation Transfer Difference (STD)-NMR. *Food Chemistry*, **2017**, 228, 427-434	8.5	23
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202	Quercetin protects Saccharomyces cerevisiae against oxidative stress by inducing trehalose biosynthesis and the cell wall integrity pathway. *PLoS ONE*, **2012**, 7, e45494	3.7	23
201	Chemical behavior of methylpyranomalvidin-3-O-glucoside in aqueous solution studied by NMR and UV-visible spectroscopy. *Journal of Physical Chemistry B*, **2011**, 115, 1538-45	3.4	23
200	A novel synthetic pathway to vitisin B compounds. *Tetrahedron Letters*, **2009**, 50, 3933-3935	2	23
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198	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	8.5	22
197	Improvement of the Color Stability of Cyanidin-3-glucoside by Fatty Acid Enzymatic Acylation. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 10003-10010	5.7	22
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