

Victor De Freitas

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Pyranoflavylum-cellulose acetate films and the glycerol effect towards the development of pH-freshness smart label for food packaging. <i>Food Hydrocolloids</i> , 2022 , 127, 107501	10.6	1
365	Identification of gallotannins and ellagitannins in aged wine spirits: A new perspective using alternative ageing technology and high-resolution mass spectrometry.. <i>Food Chemistry</i> , 2022 , 382, 132322	8.5	0
364	pH-regulated interaction modes between cyanidin-3-glucoside and phenylboronic acid-modified alginate.. <i>Carbohydrate Polymers</i> , 2022 , 280, 119029	10.3	
363	Interaction between salivary proteins and cork phenolic compounds able to migrate to wine model solutions. <i>Food Chemistry</i> , 2022 , 367, 130607	8.5	1
362	Unravelling the immunomodulatory role of apple phenolic rich extracts on human THP-1- derived macrophages using multiplatform metabolomics.. <i>Food Research International</i> , 2022 , 155, 111037	7	
361	New-Level Insights into the Effects of Grape Seed Polyphenols on the Intestinal Processing and Transport of a Celiac Disease Immunodominant Peptide. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13474-13486	5.7	0
360	Photoactivated cell-killing amino-based flavylum compounds. <i>Scientific Reports</i> , 2021 , 11, 22005	4.9	
359	New insights into the oral interactions of different families of phenolic compounds: Deepening the astringency mouthfeels. <i>Food Chemistry</i> , 2021 , 131642	8.5	1
358	Natural and Synthetic Flavylum-Based Dyes: The Chemistry Behind the Color. <i>Chemical Reviews</i> , 2021 ,	68.1	15
357	Synthesis, structural characterization and chromatic features of new 2-phenyl-1-benzopyrylium and 2-phenyl-styryl-1-benzopyrylium amino-based blue dyes. <i>Tetrahedron Letters</i> , 2021 , 85, 153487	2	2
356	Achieving Complexity at the Bottom: Molecular Metamorphosis Generated by Anthocyanins and Related Compounds. <i>ACS Omega</i> , 2021 , 6, 30172-30188	3.9	1
355	Interactions of dietary polyphenols with epithelial lipids: advances from membrane and cell models in the study of polyphenol absorption, transport and delivery to the epithelium. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 3007-3030	11.5	3
354	Dendrimers as Color-Stabilizers of Pyranoanthocyanins: The Dye Concentration Governs the Host-Guest Interaction Mechanisms. <i>ACS Applied Polymer Materials</i> , 2021 , 3, 1457-1464	4.3	1
353	A pH-responsive fluorescent sensor based on a new pyranoxanthylum salt. <i>Photochemical and Photobiological Sciences</i> , 2021 , 20, 513-521	4.2	
352	Proanthocyanidin Oligomers with Doubly Linked (A-Type) Interflavan Connectivity 2021 , 25-48		
351	Going "Green" in the Prevention and Management of Atherothrombotic Diseases: The Role of Dietary Polyphenols. <i>Journal of Clinical Medicine</i> , 2021 , 10,	5.1	3
350	Conservation and Divergence Between Bryophytes and Angiosperms in the Biosynthesis and Regulation of Flavonoid Production 2021 , 227-263		1

349	Lignin Monomers Derived from the Flavonoid and Hydroxystilbene Biosynthetic Pathways 2021 , 177-206		3
348	Challenges in Analyzing Bioactive Proanthocyanidins 2021 , 131-175		
347	In-depth phenolic characterization of iron gall inks by deconstructing representative Iberian recipes. <i>Scientific Reports</i> , 2021 , 11, 8811	4.9	2
346	Matrix-Assisted Laser Desorption/Ionization Time-of-Flight Mass Spectrometry (MALDI-TOF MS) of Proanthocyanidins to Determine Authenticity of Functional Foods and Dietary Supplements 2021 , 113-129		0
345	Achieving Complexity at the Bottom Through the Flavylium Cation-Based Multistate 2021 , 1-23		
344	Causes and Consequences of Condensed Tannin Variation in <i>Populus</i> 2021 , 69-112		0
343	Matching Proanthocyanidin Use with Appropriate Analytical Method 2021 , 265-279		
342	Complex Regulation of Proanthocyanidin Biosynthesis in Plants by R2R3 MYB Activators and Repressors 2021 , 207-225		
341	Imaging Polyphenolic Compounds in Plant Tissues 2021 , 281-295		1
340	An Insight into Kiwiberry Leaf Valorization: Phenolic Composition, Bioactivity and Health Benefits. <i>Molecules</i> , 2021 , 26,	4.8	8
339	Answering the Call of the Wild 2021 , 49-67		
338	Understanding the molecular interactions between a yeast protein extract and phenolic compounds. <i>Food Research International</i> , 2021 , 143, 110261	7	1
337	Synthesis of novel pyrano-3,7-deoxyanthocyanin derivatives and study of their thermodynamic, photophysical and cytotoxicity properties. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2021 , 415, 113313	4.7	2
336	(Poly)phenol-Rich Diets in the Management of Endothelial Dysfunction in Diabetes Mellitus: Biological Properties in Cultured Endothelial Cells. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2001130	5.9	0
335	Anthocyanin-Related Pigments: Natural Allies for Skin Health Maintenance and Protection. <i>Antioxidants</i> , 2021 , 10,	7.1	6
334	Use of Polyphenols as Modulators of Food Allergies. From Chemistry to Biological Implications. <i>Frontiers in Sustainable Food Systems</i> , 2021 , 5,	4.8	3
333	Optimizing the extraction of phenolic antioxidants from chestnut shells by subcritical water extraction using response surface methodology. <i>Food Chemistry</i> , 2021 , 334, 127521	8.5	57
332	Grape pectic polysaccharides stabilization of anthocyanins red colour: Mechanistic insights. <i>Carbohydrate Polymers</i> , 2021 , 255, 117432	10.3	3

331	Interactions between polyphenol oxidation products and salivary proteins: Specific affinity of CQA dehydrodimers with cystatins and P-B peptide. <i>Food Chemistry</i> , 2021 , 343, 128496	8.5	3
330	Disaccharide anthocyanin delphinidin 3-O-sambubioside from <i>Hibiscus sabdariffa</i> L.: <i>Candida antarctica</i> lipase B-catalyzed fatty acid acylation and study of its color properties. <i>Food Chemistry</i> , 2021 , 344, 128603	8.5	7
329	Exploratory analysis of large-scale lipidome in large cohorts: are we any closer of finding lipid-based markers suitable for CVD risk stratification and management?. <i>Analytica Chimica Acta</i> , 2021 , 1142, 189-200	6.6	5
328	Recent advances on dietary polyphenol's potential roles in Celiac Disease. <i>Trends in Food Science and Technology</i> , 2021 , 107, 213-225	15.3	17
327	First morphological-level insights into the efficiency of green tea catechins and grape seed procyanidins on a transgenic mouse model of celiac disease enteropathy. <i>Food and Function</i> , 2021 , 12, 5903-5912	6.1	2
326	Microwave-Assisted Extraction as a Green Technology Approach to Recover Polyphenols from <i>Castanea sativa</i> Shells. <i>ACS Food Science & Technology</i> , 2021 , 1, 229-241		10
325	On the Limits of Anthocyanins Co-Pigmentation Models and Respective Equations. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1359-1367	5.7	7
324	Development of lignin-based nanoparticles: fabrication methods and functionalization approaches 2021 , 227-270		
323	Cyanidin-3-glucoside Lipophilic Conjugates for Topical Application: Tuning the Antimicrobial Activities with Fatty Acid Chain Length. <i>Processes</i> , 2021 , 9, 340	2.9	6
322	Metabolomics Insights of the Immunomodulatory Activities of Phlorizin and Phloretin on Human THP-1 Macrophages. <i>Molecules</i> , 2021 , 26,	4.8	3
321	From soil to cosmetic industry: Validation of a new cosmetic ingredient extracted from chestnut shells. <i>Sustainable Materials and Technologies</i> , 2021 , 29, e00309	5.3	2
320	Copigmentation of anthocyanins with copigments possessing an acid-base equilibrium in moderately acidic solutions. <i>Dyes and Pigments</i> , 2021 , 193, 109438	4.6	3
319	Anthocyanin Color Stabilization by Host-Guest Complexation with -Sulfonatocalix[n]arenes. <i>Molecules</i> , 2021 , 26,	4.8	2
318	Physicochemical and nutritional profile of leaves, flowers, and fruits of the edible halophyte chorã-da-praia (<i>Carpobrotus edulis</i>) on Portuguese west shores. <i>Food Bioscience</i> , 2021 , 43, 101288	4.9	1
317	Strategies used by nature to fix the red, purple and blue colours in plants: a physical chemistry approach. <i>Physical Chemistry Chemical Physics</i> , 2021 , 23, 24080-24101	3.6	1
316	The Antidiabetic Effect of Grape Pomace Polysaccharide-Polyphenol Complexes.. <i>Nutrients</i> , 2021 , 13,	6.7	4
315	Interaction of a Procyanidin Mixture with Human Saliva and the Variations of Salivary Protein Profiles over a 1-Year Period. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13824-13832	5.7	5
314	Orthogonal method for solving maximum correntropy-based power system state estimation. <i>IET Generation, Transmission and Distribution</i> , 2020 , 14, 1930-1941	2.5	1

313	Dye-sensitized solar cells based on dimethylamino-bridge-pyranoanthocyanin dyes. <i>Solar Energy</i> , 2020 , 206, 188-199	6.8	6
312	Color stabilization of cyanidin-3-glucoside-based dyes by encapsulation with biocompatible PEGylated phospholipid micelles. <i>Dyes and Pigments</i> , 2020 , 181, 108592	4.6	8
311	Tannins in Food: Insights into the Molecular Perception of Astringency and Bitter Taste. <i>Molecules</i> , 2020 , 25,	4.8	47
310	Microwave-Assisted Synthesis and Ionic Liquids: Green and Sustainable Alternatives toward Enzymatic Lipophilization of Anthocyanin Monoglucosides. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7387-7392	5.7	8
309	In vitro gastrointestinal absorption of red wine anthocyanins - Impact of structural complexity and phase II metabolization. <i>Food Chemistry</i> , 2020 , 317, 126398	8.5	17
308	The effect of pectic polysaccharides from grape skins on salivary protein - procyanidin interactions. <i>Carbohydrate Polymers</i> , 2020 , 236, 116044	10.3	12
307	Dietary Anthocyanins 2020 , 245-282		0
306	Characterization of Anthocyanins and Anthocyanin-Derivatives in Red Wines during Ageing in Custom Oxygenation Oak Wood Barrels. <i>Molecules</i> , 2020 , 26,	4.8	4
305	Inhibition Mechanisms of Wine Polysaccharides on Salivary Protein Precipitation. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 2955-2963	5.7	10
304	Polyphenol Chemistry: Implications for Nutrition, Health, and the Environment. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 2833-2835	5.7	4
303	Molecular binding between anthocyanins and pectic polysaccharides Unveiling the role of pectic polysaccharides structure. <i>Food Hydrocolloids</i> , 2020 , 102, 105625	10.6	26
302	Bioinspired Synthesis and Physical-Chemical Properties of a New 10-Methylpyrano-4?-hydroxyflavylium Chloride Salt. <i>Synlett</i> , 2020 , 31, 334-338	2.2	3
301	Interaction of polyphenols with model membranes: Putative implications to mouthfeel perception. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2020 , 1862, 183133	3.8	11
300	Amino Acid Profile and Protein Quality Assessment of Macroalgae Produced in an Integrated Multi-Trophic Aquaculture System. <i>Foods</i> , 2020 , 9,	4.9	21
299	Exploring the Applications of the Photoprotective Properties of Anthocyanins in Biological Systems. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	12
298	Photochemistry of 5-Hydroxy-4PDimethylaminoflavylium in the presence of SDS micelles. The role of metastable states of flavylium cation-quinoidal base and trans-chalcones. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2020 , 402, 112827	4.7	3
297	When polyphenols meet lipids: Challenges in membrane biophysics and opportunities in epithelial lipidomics. <i>Food Chemistry</i> , 2020 , 333, 127509	8.5	5
296	Migration of Tannins and Pectic Polysaccharides from Natural Cork Stoppers to the Hydroalcoholic Solution. <i>Journal of Agricultural and Food Chemistry</i> , 2020 ,	5.7	2

295	Variation in the Phenolic Composition of Cork Stoppers from Different Geographical Origins. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 14970-14977	5.7	4
294	Oral interactions between a green tea flavanol extract and red wine anthocyanin extract using a new cell-based model: insights on the effect of different oral epithelia. <i>Scientific Reports</i> , 2020 , 10, 12638	4.9	8
293	Bioactive Peptides and Dietary Polyphenols: Two Sides of the Same Coin. <i>Molecules</i> , 2020 , 25,	4.8	15
292	Solid Lipid Nanoparticles as Carriers of Natural Phenolic Compounds. <i>Antioxidants</i> , 2020 , 9,	7.1	34
291	Chemical/Color Stability and Rheological Properties of Cyanidin-3-Glucoside in Deep Eutectic Solvents as a Gateway to Design Task-Specific Bioactive Compounds. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 16184-16196	8.3	6
290	Anthocyanins as Antidiabetic Agents-In Vitro and In Silico Approaches of Preventive and Therapeutic Effects. <i>Molecules</i> , 2020 , 25,	4.8	18
289	Polyphenolic Characterization of Nebbiolo Red Wines and Their Interaction with Salivary Proteins. <i>Foods</i> , 2020 , 9,	4.9	2
288	Impact of grape pectic polysaccharides on anthocyanins thermostability. <i>Carbohydrate Polymers</i> , 2020 , 239, 116240	10.3	14
287	The peculiarity of malvidin 3-O-(6-O-p-coumaroyl) glucoside aggregation. Intra and intermolecular interactions. <i>Dyes and Pigments</i> , 2020 , 180, 108382	4.6	5
286	A 1000-year-old mystery solved: Unlocking the molecular structure for the medieval blue from , also known as folium. <i>Science Advances</i> , 2020 , 6, eaaz7772	14.3	11
285	Study of the multi-equilibria of red wine colorants pyranoanthocyanins and evaluation of their potential in dye-sensitized solar cells. <i>Solar Energy</i> , 2019 , 191, 100-108	6.8	10
284	Recovery of added value compounds from cork industry by-products. <i>Industrial Crops and Products</i> , 2019 , 140, 111599	5.9	9
283	Anthocyanins: Nutrition and Health. <i>Reference Series in Phytochemistry</i> , 2019 , 1097-1133	0.7	1
282	Polymeric Pigments in Red Wines 2019 , 207-218		4
281	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. <i>Scientific Reports</i> , 2019 , 9, 789	4.9	18
280	A multi-spectroscopic study on the interaction of food polyphenols with a bioactive gluten peptide: From chemistry to biological implications. <i>Food Chemistry</i> , 2019 , 299, 125051	8.5	11
279	Catechol versus carboxyl linkage impact on DSSC performance of synthetic pyranoflavylum salts. <i>Dyes and Pigments</i> , 2019 , 170, 107577	4.6	20
278	Insights into the development of grapefruit nutraceutical powder by spray drying: physical characterization, chemical composition and 3D intestinal permeability. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4686-4694	4.3	4

277	Sulfate-based lipids: Analysis of healthy human fluids and cell extracts. <i>Chemistry and Physics of Lipids</i> , 2019 , 221, 53-64	3.7	13
276	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. <i>Food Chemistry</i> , 2019 , 288, 386-394	8.5	20
275	Stabilization of bluish pyranoanthocyanin pigments in aqueous systems using lignin nanoparticles. <i>Dyes and Pigments</i> , 2019 , 166, 367-374	4.6	7
274	Synthesis and chemical equilibria of a new 10-methylpyrano-2-styrylbenzopyrylium pigment in aqueous solution and its modulation by different micellar systems. <i>Dyes and Pigments</i> , 2019 , 167, 60-67	4.6	5
273	Infusions and decoctions of dehydrated fruits of <i>Actinidia arguta</i> and <i>Actinidia deliciosa</i> : Bioactivity, radical scavenging activity and effects on cells viability. <i>Food Chemistry</i> , 2019 , 289, 625-634	8.5	22
272	Red wine extract preserves tight junctions in intestinal epithelial cells under inflammatory conditions: implications for intestinal inflammation. <i>Food and Function</i> , 2019 , 10, 1364-1374	6.1	38
271	Polyphenol Interactions and Food Organoleptic Properties 2019 , 650-655		0
270	Synergistic effect of mixture of two proline-rich-protein salivary families (aPRP and bPRP) on the interaction with wine flavanols. <i>Food Chemistry</i> , 2019 , 272, 210-215	8.5	10
269	Development and optimization of a HS-SPME-GC-MS methodology to quantify volatile carbonyl compounds in Port wines. <i>Food Chemistry</i> , 2019 , 270, 518-526	8.5	27
268	Interaction between Ellagitannins and Salivary Proline-Rich Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9579-9590	5.7	16
267	An efficient method for anthocyanins lipophilization based on enzyme retention in membrane systems. <i>Food Chemistry</i> , 2019 , 300, 125167	8.5	6
266	New Procedure To Calculate All Equilibrium Constants in Flavylum Compounds: Application to the Copigmentation of Anthocyanins. <i>ACS Omega</i> , 2019 , 4, 12058-12070	3.9	25
265	A new interior point solver with generalized correntropy for multiple gross error suppression in state estimation. <i>Electric Power Systems Research</i> , 2019 , 176, 105937	3.5	6
264	Impact of a Water-Soluble Gallic Acid-Based Dendrimer on the Color-Stabilizing Mechanisms of Anthocyanins. <i>Chemistry - A European Journal</i> , 2019 , 25, 11696-11706	4.8	12
263	Development of a New Cell-Based Oral Model To Study the Interaction of Oral Constituents with Food Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12833-12843	5.7	10
262	Revisiting Wine Polyphenols Chemistry in Relation to Their Sensory Characteristics 2019 , 263-284		3
261	Comparison of the in vitro gastrointestinal bioavailability of acylated and non-acylated anthocyanins: Purple-fleshed sweet potato vs red wine. <i>Food Chemistry</i> , 2019 , 276, 410-418	8.5	40
260	Effect of malvidin-3-glucoside and epicatechin interaction on their ability to interact with salivary proline-rich proteins. <i>Food Chemistry</i> , 2019 , 276, 33-42	8.5	15

259	Assessment of oxidation compounds in oaked Chardonnay wines: A GC-MS and H NMR metabolomics approach. <i>Food Chemistry</i> , 2018 , 257, 120-127	8.5	15
258	Synthesis and Structural Characterization of a Novel Symmetrical 2,10-Bis-Styryl-1-Benzopyrylium Dye. <i>Synlett</i> , 2018 , 29, 1390-1394	2.2	6
257	Colour modulation of blue anthocyanin-derivatives. Lignosulfonates as a tool to improve the water solubility of natural blue dyes. <i>Dyes and Pigments</i> , 2018 , 153, 150-159	4.6	7
256	Molecular insights on the interaction and preventive potential of epigallocatechin-3-gallate in Celiac Disease. <i>International Journal of Biological Macromolecules</i> , 2018 , 112, 1029-1037	7.9	13
255	Extending the stability of red and blue colors of malvidin-3-glucoside-lipophilic derivatives in the presence of SDS micelles. <i>Dyes and Pigments</i> , 2018 , 151, 321-326	4.6	16
254	Identification and characterization of proteolytically resistant gluten-derived peptides. <i>Food and Function</i> , 2018 , 9, 1726-1735	6.1	7
253	Blackberry anthocyanins: Cyclodextrin fortification for thermal and gastrointestinal stabilization. <i>Food Chemistry</i> , 2018 , 245, 426-431	8.5	52
252	Burkholderia thailandensis as a microbial cell factory for the bioconversion of used cooking oil to polyhydroxyalkanoates and rhamnolipids. <i>Bioresource Technology</i> , 2018 , 247, 829-837	11	76
251	Study of human salivary proline-rich proteins interaction with food tannins. <i>Food Chemistry</i> , 2018 , 243, 175-185	8.5	30
250	Human Bitter Taste Receptors Are Activated by Different Classes of Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8814-8823	5.7	38
249	Antiproliferative Activity of Neem Leaf Extracts Obtained by a Sequential Pressurized Liquid Extraction. <i>Pharmaceuticals</i> , 2018 , 11,	5.2	7
248	Impact of Lignosulfonates on the Thermodynamic and Kinetic Parameters of Malvidin-3-O-glucoside in Aqueous Solutions. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6382-6387	5.7	9
247	Wine industry by-product: Full polyphenolic characterization of grape stalks. <i>Food Chemistry</i> , 2018 , 268, 110-117	8.5	31
246	Selective enzymatic lipophilization of anthocyanin glucosides from blackcurrant (<i>Ribes nigrum</i> L.) skin extract and characterization of esterified anthocyanins. <i>Food Chemistry</i> , 2018 , 266, 415-419	8.5	26
245	Effect of in vitro digestion on the functional properties of <i>Psidium cattleianum</i> Sabine (araçá), <i>Butia odorata</i> (Barb. Rodr.) Noblick (butiá) and <i>Eugenia uniflora</i> L. (pitanga) fruit extracts. <i>Food and Function</i> , 2018 , 9, 6380-6390	6.1	12
244	New insights into iron-gall inks through the use of historically accurate reconstructions. <i>Heritage Science</i> , 2018 , 6,	2.5	26
243	Anthocyanins: Nutrition and Health. <i>Reference Series in Phytochemistry</i> , 2018 , 1-37	0.7	2
242	Improvement of the Color Stability of Cyanidin-3-glucoside by Fatty Acid Enzymatic Acylation. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10003-10010	5.7	22

241	Olive pomace as a valuable source of bioactive compounds: A study regarding its lipid- and water-soluble components. <i>Science of the Total Environment</i> , 2018 , 644, 229-236	10.2	90
240	Sensorial properties of red wine polyphenols: Astringency and bitterness. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 937-948	11.5	91
239	Wine-Inspired Chemistry: Anthocyanin Transformations for a Portfolio of Natural Colors. <i>Synlett</i> , 2017 , 28, 898-906	2.2	16
238	Experimental Design, Modeling, and Optimization of High-Pressure-Assisted Extraction of Bioactive Compounds from Pomegranate Peel. <i>Food and Bioprocess Technology</i> , 2017 , 10, 886-900	5.1	38
237	Molecular study of mucin-procyanidin interaction by fluorescence quenching and Saturation Transfer Difference (STD)-NMR. <i>Food Chemistry</i> , 2017 , 228, 427-434	8.5	23
236	Malvidin 3-Glucoside-Fatty Acid Conjugates: From Hydrophilic toward Novel Lipophilic Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6513-6518	5.7	26
235	Interaction between Wine Phenolic Acids and Salivary Proteins by Saturation-Transfer Difference Nuclear Magnetic Resonance Spectroscopy (STD-NMR) and Molecular Dynamics Simulations. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6434-6441	5.7	15
234	Influence of the structural features of amino-based pyranoanthocyanins on their acid-base equilibria in aqueous solutions. <i>Dyes and Pigments</i> , 2017 , 141, 479-486	4.6	13
233	Gastrointestinal absorption, antiproliferative and anti-inflammatory effect of the major carotenoids of <i>Gardenia jasminoides</i> Ellis on cancer cells. <i>Food and Function</i> , 2017 , 8, 1672-1679	6.1	14
232	First evidences of interaction between pyranoanthocyanins and salivary proline-rich proteins. <i>Food Chemistry</i> , 2017 , 228, 574-581	8.5	33
231	Pharmacokinetics of table and Port red wine anthocyanins: a crossover trial in healthy men. <i>Food and Function</i> , 2017 , 8, 2030-2037	6.1	13
230	A saliva molecular imprinted localized surface plasmon resonance biosensor for wine astringency estimation. <i>Food Chemistry</i> , 2017 , 233, 457-466	8.5	29
229	Synthesis and structural characterization of novel pyranoluteolinidin dyes. <i>Tetrahedron Letters</i> , 2017 , 58, 159-162	2	11
228	High-pressure assisted extraction of bioactive compounds from industrial fermented fig by-product. <i>Journal of Food Science and Technology</i> , 2017 , 54, 2519-2531	3.3	27
227	Molecular Interaction Between Salivary Proteins and Food Tannins. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6415-6424	5.7	25
226	New glycolipid biosurfactants produced by the yeast strain <i>Wickerhamomyces anomalus</i> CCMA 0358. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017 , 154, 373-382	6	41
225	Synthesis of the Main Red Wine Anthocyanin Metabolite: Malvidin-3-O- β -Glucuronide. <i>Synlett</i> , 2017 , 28, 593-596	2.2	7
224	Unveiling the 6,8-Rearrangement in 8-Phenyl-5,7-dihydroxyflavylium and 8-Methyl-5,7-dihydroxyflavylium through Host-Guest Complexation. <i>European Journal of Organic Chemistry</i> , 2017 , 2017, 5617-5626	3.2	6

223	The role of wine polysaccharides on salivary protein-tannin interaction: A molecular approach. <i>Carbohydrate Polymers</i> , 2017 , 177, 77-85	10.3	45
222	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). <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8714-8726	5.7	10
221	Synthesis and equilibrium multistate of new pyrano-3-deoxyanthocyanin-type pigments in aqueous solutions. <i>Tetrahedron</i> , 2017 , 73, 6021-6030	2.4	16
220	The effect of anthocyanins from red wine and blackberry on the integrity of a keratinocyte model using ECIS. <i>Food and Function</i> , 2017 , 8, 3989-3998	6.1	17
219	Chromatographic and mass spectrometry analysis of wheat flour prolamins, the causative compounds of celiac disease. <i>Food and Function</i> , 2017 , 8, 2712-2721	6.1	5
218	Wine 2017 , 593-621		2
217	Merging conventional and phasor measurements in state estimation: A multi-criteria perspective 2017 ,		4
216	Robust state estimation based on orthogonal methods and maximum correntropy criterion 2017 ,		3
215	Wine Flavonoids in Health and Disease Prevention. <i>Molecules</i> , 2017 , 22,	4.8	104
214	A New Chemical Pathway Yielding A-Type Vitisins in Red Wines. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	9
213	Comparison of anti-inflammatory activities of an anthocyanin-rich fraction from Portuguese blueberries (<i>Vaccinium corymbosum</i> L.) and 5-aminosalicylic acid in a TNBS-induced colitis rat model. <i>PLoS ONE</i> , 2017 , 12, e0174116	3.7	42
212	A review of the current knowledge of red wine colour.. <i>Oeno One</i> , 2017 , 51,	3.3	28
211	Red wine polyphenol extract efficiently protects intestinal epithelial cells from inflammation opposite modulation of JAK/STAT and Nrf2 pathways. <i>Toxicology Research</i> , 2016 , 5, 53-65	2.6	26
210	Antioxidant and antiproliferative properties of 3-deoxyanthocyanidins. <i>Food Chemistry</i> , 2016 , 192, 142-88.5		36
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