

Joo Cm Barreira

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189
papers

6,245
citations

43
h-index

70
g-index

192
ext. papers

7,305
ext. citations

5.7
avg, IF

6.03
L-index

#	Paper	IF	Citations
189	Antioxidant activity of Portuguese honey samples: Different contributions of the entire honey and phenolic extract. <i>Food Chemistry</i> , 2009 , 114, 1438-1443	8.5	294
188	Antioxidant activities of the extracts from chestnut flower, leaf, skins and fruit. <i>Food Chemistry</i> , 2008 , 107, 1106-1113	8.5	282
187	Bioactivity and chemical characterization in hydrophilic and lipophilic compounds of <i>Chenopodium ambrosioides</i> L.. <i>Journal of Functional Foods</i> , 2013 , 5, 1732-1740	5.1	221
186	Strawberry-tree, blackthorn and rose fruits: Detailed characterisation in nutrients and phytochemicals with antioxidant properties. <i>Food Chemistry</i> , 2010 , 120, 247-254	8.5	187
185	Phenolic profile and antioxidant activity of <i>Coleostephus myconis</i> (L.) Rchb.f.: An underexploited and highly disseminated species. <i>Industrial Crops and Products</i> , 2016 , 89, 45-51	5.9	184
184	Targeting excessive free radicals with peels and juices of citrus fruits: grapefruit, lemon, lime and orange. <i>Food and Chemical Toxicology</i> , 2010 , 48, 99-106	4.7	154
183	Characterisation of phenolic compounds in wild fruits from Northeastern Portugal. <i>Food Chemistry</i> , 2013 , 141, 3721-30	8.5	132
182	Natural phytochemicals and probiotics as bioactive ingredients for functional foods: Extraction, biochemistry and protected-delivery technologies. <i>Trends in Food Science and Technology</i> , 2016 , 50, 144-153	15.3	125
181	Leaves, flowers, immature fruits and leafy flowered stems of <i>Malva sylvestris</i> : a comparative study of the nutraceutical potential and composition. <i>Food and Chemical Toxicology</i> , 2010 , 48, 1466-72	4.7	119
180	Use of UFLC-PDA for the Analysis of Organic Acids in Thirty-Five Species of Food and Medicinal Plants. <i>Food Analytical Methods</i> , 2013 , 6, 1337-1344	3.4	97
179	Nutrients, phytochemicals and bioactivity of wild Roman chamomile: a comparison between the herb and its preparations. <i>Food Chemistry</i> , 2013 , 136, 718-25	8.5	97
178	Mediterranean non-cultivated vegetables as dietary sources of compounds with antioxidant and biological activity. <i>LWT - Food Science and Technology</i> , 2014 , 55, 389-396	5.4	95
177	Characterization of phenolic compounds in flowers of wild medicinal plants from Northeastern Portugal. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1576-82	4.7	92
176	Antioxidant activity and bioactive compounds of ten Portuguese regional and commercial almond cultivars. <i>Food and Chemical Toxicology</i> , 2008 , 46, 2230-5	4.7	91
175	Chemical composition of wild and commercial <i>Achillea millefolium</i> L. and bioactivity of the methanolic extract, infusion and decoction. <i>Food Chemistry</i> , 2013 , 141, 4152-60	8.5	90
174	Chemical, biochemical and electrochemical assays to evaluate phytochemicals and antioxidant activity of wild plants. <i>Food Chemistry</i> , 2011 , 127, 1600-1608	8.5	85
173	Pulses and food security: Dietary protein, digestibility, bioactive and functional properties. <i>Trends in Food Science and Technology</i> , 2019 , 93, 53-68	15.3	84

172	Wild edible plants: Nutritional and toxicological characteristics, retrieval strategies and importance for today's society. <i>Food and Chemical Toxicology</i> , 2017 , 110, 165-188	4.7	80
171	Nutritional and antioxidant properties of pulp and seeds of two xocostle cultivars (<i>Opuntia joconostle</i> F.A.C. Weber ex Diguet and <i>Opuntia matudae</i> Scheinvar) of high consumption in Mexico. <i>Food Research International</i> , 2012 , 46, 279-285	7	78
170	Asteraceae species with most prominent bioactivity and their potential applications: A review. <i>Industrial Crops and Products</i> , 2015 , 76, 604-615	5.9	77
169	Lamiaceae often used in Portuguese folk medicine as a source of powerful antioxidants: Vitamins and phenolics. <i>LWT - Food Science and Technology</i> , 2010 , 43, 544-550	5.4	77
168	Characterization and quantification of phenolic compounds in four tomato (<i>Lycopersicon esculentum</i> L.) farmers' varieties in northeastern Portugal homegardens. <i>Plant Foods for Human Nutrition</i> , 2012 , 67, 229-34	3.9	74
167	In vitro antioxidant properties and characterization in nutrients and phytochemicals of six medicinal plants from the Portuguese folk medicine. <i>Industrial Crops and Products</i> , 2010 , 32, 572-579	5.9	70
166	Infusion and decoction of wild German chamomile: bioactivity and characterization of organic acids and phenolic compounds. <i>Food Chemistry</i> , 2013 , 136, 947-54	8.5	67
165	Bioactive and functional compounds in apple pomace from juice and cider manufacturing: Potential use in dermal formulations. <i>Trends in Food Science and Technology</i> , 2019 , 90, 76-87	15.3	66
164	Nutritional composition and bioactive properties of commonly consumed wild greens: Potential sources for new trends in modern diets. <i>Food Research International</i> , 2011 , 44, 2634-2640	7	66
163	Systematic evaluation of the antioxidant potential of different parts of <i>Foeniculum vulgare</i> Mill. from Portugal. <i>Food and Chemical Toxicology</i> , 2009 , 47, 2458-64	4.7	66
162	<i>Pterospartum tridentatum</i> , <i>Gomphrena globosa</i> and <i>Cymbopogon citratus</i> : A phytochemical study focused on antioxidant compounds. <i>Food Research International</i> , 2014 , 62, 684-693	7	64
161	Sugars profiles of different chestnut (<i>Castanea sativa</i> Mill.) and almond (<i>Prunus dulcis</i>) cultivars by HPLC-RI. <i>Plant Foods for Human Nutrition</i> , 2010 , 65, 38-43	3.9	59
160	Comparing the composition and bioactivity of <i>Crataegus Monogyna</i> flowers and fruits used in folk medicine. <i>Phytochemical Analysis</i> , 2011 , 22, 181-8	3.4	56
159	Antioxidant activity, ascorbic acid, phenolic compounds and sugars of wild and commercial <i>Tuberaria lignosa</i> samples: effects of drying and oral preparation methods. <i>Food Chemistry</i> , 2012 , 135, 1028-35	8.5	55
158	Use of HPLC-DAD-ESI/MS to profile phenolic compounds in edible wild greens from Portugal. <i>Food Chemistry</i> , 2011 , 127, 169-173	8.5	55
157	Phenolic extracts of <i>Rubus ulmifolius</i> Schott flowers: characterization, microencapsulation and incorporation into yogurts as nutraceutical sources. <i>Food and Function</i> , 2014 , 5, 1091-100	6.1	54
156	Development of a Novel Methodology for the Analysis of Ergosterol in Mushrooms. <i>Food Analytical Methods</i> , 2014 , 7, 217-223	3.4	54
155	Wild edible fruits as a potential source of phytochemicals with capacity to inhibit lipid peroxidation. <i>European Journal of Lipid Science and Technology</i> , 2013 , 115, 176-185	3	54

154	Nutritional, fatty acid and triacylglycerol profiles of <i>Castanea sativa</i> Mill. cultivars: a compositional and chemometric approach. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2836-42	5.7	53
153	<i>Crataegus monogyna</i> buds and fruits phenolic extracts: Growth inhibitory activity on human tumor cell lines and chemical characterization by HPLC-DAD-ESI/MS. <i>Food Research International</i> , 2012 , 49, 516-523	7	52
152	A New Age for <i>Quercus</i> spp. Fruits: Review on Nutritional and Phytochemical Composition and Related Biological Activities of Acorns. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016 , 15, 947-981	16.4	52
151	Studies on chemical constituents and bioactivity of <i>Rosa micrantha</i> : an alternative antioxidants source for food, pharmaceutical, or cosmetic applications. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6277-84	5.7	49
150	Wild mushrooms and their mycelia as sources of bioactive compounds: Antioxidant, anti-inflammatory and cytotoxic properties. <i>Food Chemistry</i> , 2017 , 230, 40-48	8.5	48
149	Development of a functional dairy food: Exploring bioactive and preservation effects of chamomile (<i>Matricaria recutita</i> L.). <i>Journal of Functional Foods</i> , 2015 , 16, 114-124	5.1	48
148	Edible flowers of <i>Viola tricolor</i> L. as a new functional food: antioxidant activity, individual phenolics and effects of gamma and electron-beam irradiation. <i>Food Chemistry</i> , 2015 , 179, 6-14	8.5	47
147	Infusions and decoctions of mixed herbs used in folk medicine: synergism in antioxidant potential. <i>Phytotherapy Research</i> , 2011 , 25, 1209-14	6.7	45
146	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. <i>Separation and Purification Technology</i> , 2018 , 192, 501-512	8.3	41
145	Spray-dried <i>Spirulina platensis</i> as an effective ingredient to improve yogurt formulations: Testing different encapsulating solutions. <i>Journal of Functional Foods</i> , 2019 , 60, 103427	5.1	40
144	Antioxidant potential of chestnut (<i>Castanea sativa</i> L.) and almond (<i>Prunus dulcis</i> L.) by-products. <i>Food Science and Technology International</i> , 2010 , 16, 209-16	2.6	40
143	Bioactivity of different enriched phenolic extracts of wild fruits from Northeastern Portugal: a comparative study. <i>Plant Foods for Human Nutrition</i> , 2014 , 69, 37-42	3.9	39
142	Bactericidal, quorum quenching and anti-biofilm nanofactories: a new niche for nanotechnologists. <i>Critical Reviews in Biotechnology</i> , 2017 , 37, 525-540	9.4	39
141	Functionalization of yogurts with <i>Agaricus bisporus</i> extracts encapsulated in spray-dried maltodextrin crosslinked with citric acid. <i>Food Chemistry</i> , 2018 , 245, 845-853	8.5	39
140	Exploring the antioxidant potential of <i>Helichrysum stoechas</i> (L.) Moench phenolic compounds for cosmetic applications: Chemical characterization, microencapsulation and incorporation into a moisturizer. <i>Industrial Crops and Products</i> , 2014 , 53, 330-336	5.9	37
139	Vitamin E profile as a reliable authenticity discrimination factor between chestnut (<i>Castanea sativa</i> Mill.) cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5524-8	5.7	37
138	Study of chemical changes and antioxidant activity variation induced by gamma-irradiation on wild mushrooms: Comparative study through principal component analysis. <i>Food Research International</i> , 2013 , 54, 18-25	7	35
137	Portuguese wild mushrooms at the Pharma-Nutrition Interface: Nutritional characterization and antioxidant properties. <i>Food Research International</i> , 2013 , 50, 1-9	7	34

136	Effects of gamma irradiation on physical parameters of <i>Lactarius deliciosus</i> wild edible mushrooms. <i>Postharvest Biology and Technology</i> , 2012 , 74, 79-84	6.2	34
135	Chemical characterization of chestnut cultivars from three consecutive years: chemometrics and contribution for authentication. <i>Food and Chemical Toxicology</i> , 2012 , 50, 2311-7	4.7	32
134	Supervised chemical pattern recognition in almond (<i>Prunus dulcis</i>) Portuguese PDO cultivars: PCA- and LDA-based triennial study. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9697-704	5.7	32
133	Valorization of traditional foods: nutritional and bioactive properties of <i>Cicer arietinum</i> L. and <i>Lathyrus sativus</i> L. pulses. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 179-85	4.3	31
132	Phytochemical characterization and antioxidant activity of <i>Opuntia microdasys</i> (Lehm.) Pfeiff flowers in different stages of maturity. <i>Journal of Functional Foods</i> , 2014 , 9, 27-37	5.1	31
131	Effects of different processing technologies on chemical and antioxidant parameters of <i>Macrolepiota procera</i> wild mushroom. <i>LWT - Food Science and Technology</i> , 2013 , 54, 493-499	5.4	31
130	Suitability of gamma irradiation for preserving fresh-cut watercress quality during cold storage. <i>Food Chemistry</i> , 2016 , 206, 50-8	8.5	31
129	Gamma irradiation as a practical alternative to preserve the chemical and bioactive wholesomeness of widely used aromatic plants. <i>Food Research International</i> , 2015 , 67, 338-348	7	30
128	Cottage cheeses functionalized with fennel and chamomile extracts: Comparative performance between free and microencapsulated forms. <i>Food Chemistry</i> , 2016 , 199, 720-6	8.5	30
127	Phenolic profile and bioactivity of cardoon (<i>Cynara cardunculus</i> L.) inflorescence parts: Selecting the best genotype for food applications. <i>Food Chemistry</i> , 2018 , 268, 196-202	8.5	30
126	Incorporation of natural colorants obtained from edible flowers in yogurts. <i>LWT - Food Science and Technology</i> , 2018 , 97, 668-675	5.4	30
125	Analysis of organic acids in electron beam irradiated chestnuts (<i>Castanea sativa</i> Mill.): Effects of radiation dose and storage time. <i>Food and Chemical Toxicology</i> , 2013 , 55, 348-52	4.7	30
124	Plants used in folk medicine: The potential of their hydromethanolic extracts against <i>Candida</i> species. <i>Industrial Crops and Products</i> , 2015 , 66, 62-67	5.9	30
123	Phenolic Composition and Bioactivity of (Mill.) Cav. Samples from Different Geographical Origin. <i>Molecules</i> , 2018 , 23,	4.8	28
122	Effects of Gamma Irradiation on the Chemical Composition and Antioxidant Activity of <i>Lactarius deliciosus</i> L. Wild Edible Mushroom. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2895-2903	5.1	28
121	Antibacterial potential of northeastern Portugal wild plant extracts and respective phenolic compounds. <i>BioMed Research International</i> , 2014 , 2014, 814590	3	28
120	Feasibility of electron-beam irradiation to preserve wild dried mushrooms: Effects on chemical composition and antioxidant activity. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 22, 158-168	6.8	28
119	Basil as functional and preserving ingredient in "Serra da Estrela" cheese. <i>Food Chemistry</i> , 2016 , 207, 51-9	8.5	28

118	Phytochemical analysis and assessment of antioxidant, antimicrobial, anti-inflammatory and cytotoxic properties of <i>Tetraclinis articulata</i> (Vahl) Masters leaves. <i>Industrial Crops and Products</i> , 2018 , 112, 460-466	5.9	27
117	Assessing the effects of gamma irradiation and storage time in energetic value and in major individual nutrients of chestnuts. <i>Food and Chemical Toxicology</i> , 2011 , 49, 2429-32	4.7	27
116	Seeds of <i>Opuntia</i> spp. as a novel high potential by-product: Phytochemical characterization and antioxidant activity. <i>Industrial Crops and Products</i> , 2015 , 65, 383-389	5.9	26
115	Influence of gamma irradiation in the antioxidant potential of chestnuts (<i>Castanea sativa</i> Mill.) fruits and skins. <i>Food and Chemical Toxicology</i> , 2011 , 49, 1918-23	4.7	26
114	Effects of oral dosage form and storage period on the antioxidant properties of four species used in traditional herbal medicine. <i>Phytotherapy Research</i> , 2011 , 25, 484-92	6.7	26
113	Dietary antioxidant supplements: benefits of their combined use. <i>Food and Chemical Toxicology</i> , 2011 , 49, 3232-7	4.7	25
112	Suitability of lemon balm (<i>Melissa officinalis</i> L.) extract rich in rosmarinic acid as a potential enhancer of functional properties in cupcakes. <i>Food Chemistry</i> , 2018 , 250, 67-74	8.5	24
111	Postharvest quality changes in fresh-cut watercress stored under conventional and inert gas-enriched modified atmosphere packaging. <i>Postharvest Biology and Technology</i> , 2016 , 112, 55-63	6.2	24
110	Development of hydrosoluble gels with <i>Crataegus monogyna</i> extracts for topical application: Evaluation of antioxidant activity of the final formulations. <i>Industrial Crops and Products</i> , 2013 , 42, 175-180	5.9	24
109	Effectiveness of gamma and electron beam irradiation as preserving technologies of fresh <i>Agaricus bisporus</i> Portobello: A comparative study. <i>Food Chemistry</i> , 2019 , 278, 760-766	8.5	24
108	Bioactive evaluation and application of different formulations of the natural colorant curcumin (E100) in a hydrophilic matrix (yogurt). <i>Food Chemistry</i> , 2018 , 261, 224-232	8.5	22
107	Effects of electron-beam radiation on nutritional parameters of Portuguese chestnuts (<i>Castanea sativa</i> Mill.). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7754-60	5.7	22
106	Extended use of gamma irradiation in wild mushrooms conservation: Validation of 2 kGy dose to preserve their chemical characteristics. <i>LWT - Food Science and Technology</i> , 2016 , 67, 99-105	5.4	21
105	Phenolic profiling of <i>Veronica</i> spp. grown in mountain, urban and sandy soil environments. <i>Food Chemistry</i> , 2014 , 163, 275-83	8.5	21
104	Promising Antioxidant and Antimicrobial Food Colourants from <i>L. var.</i> . <i>Antioxidants</i> , 2019 , 8,	7.1	20
103	Biostimulants Application Alleviates Water Stress Effects on Yield and Chemical Composition of Greenhouse Green Bean (<i>Phaseolus vulgaris</i> L.). <i>Agronomy</i> , 2020 , 10, 181	3.6	20
102	Irradiation as a novel approach to improve quality of <i>Tropaeolum majus</i> L. flowers: Benefits in phenolic profiles and antioxidant activity. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 30, 138-144	6.8	20
101	Low dose Irradiation as a suitable solution for chestnut (<i>Castanea sativa</i> Miller) conservation: effects on sugars, fatty acids, and tocopherols. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10028-33	5.7	20

100	How does electron beam irradiation dose affect the chemical and antioxidant profiles of wild dried Amanita mushrooms?. <i>Food Chemistry</i> , 2015 , 182, 309-15	8.5	19
99	Bioactive properties of medicinal plants from the Algerian flora: Selecting the species with the highest potential in view of application purposes. <i>Industrial Crops and Products</i> , 2015 , 77, 582-589	5.9	19
98	Effects of gamma irradiation on chemical composition and antioxidant potential of processed samples of the wild mushroom <i>Macrolepiota procera</i> . <i>Food Chemistry</i> , 2014 , 149, 91-8	8.5	19
97	In search of synergistic effects in antioxidant capacity of combined edible mushrooms. <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60 Suppl 6, 160-72	3.7	19
96	Chemical and antioxidant profiles of acorn tissues from <i>Quercus</i> spp.: Potential as new industrial raw materials. <i>Industrial Crops and Products</i> , 2016 , 94, 143-151	5.9	19
95	Effect of gamma irradiation and extended storage on selected chemical constituents and antioxidant activities of sliced mushroom. <i>Food Control</i> , 2017 , 72, 328-337	6.2	18
94	Infusions of artichoke and milk thistle represent a good source of phenolic acids and flavonoids. <i>Food and Function</i> , 2015 , 6, 56-62	6.1	18
93	<i>Arbutus unedo</i> L. and <i>Ocimum basilicum</i> L. as sources of natural preservatives for food industry: A case study using loaf bread. <i>LWT - Food Science and Technology</i> , 2018 , 88, 47-55	5.4	18
92	<i>Ficus carica</i> L. and <i>Prunus spinosa</i> L. extracts as new anthocyanin-based food colorants: A thorough study in confectionery products. <i>Food Chemistry</i> , 2020 , 333, 127457	8.5	17
91	Propensity for biofilm formation by clinical isolates from urinary tract infections: developing a multifactorial predictive model to improve antibiotherapy. <i>Journal of Medical Microbiology</i> , 2014 , 63, 471-477	3.2	17
90	Phytochemical characterization and antioxidant activity of the cladodes of <i>Opuntia macrorhiza</i> (Engelm.) and <i>Opuntia microdasys</i> (Lehm.). <i>Food and Function</i> , 2014 , 5, 2129-36	6.1	17
89	Chemical characterization of the medicinal mushroom <i>Phellinus linteus</i> (Berkeley & Curtis) Teng and contribution of different fractions to its bioactivity. <i>LWT - Food Science and Technology</i> , 2014 , 58, 478-485	5.4	17
88	The incorporation of plant materials in Serra da Estrela cheese improves antioxidant activity without changing the fatty acid profile and visual appearance. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 1607-1614	3	17
87	Variety and Harvesting Season Effects on Antioxidant Activity and Vitamins Content of <i>Citrus sinensis</i> Macfad. <i>Molecules</i> , 2015 , 20, 8287-302	4.8	17
86	Dietary fiber, mineral elements profile and macronutrients composition in different edible parts of <i>Opuntia microdasys</i> (Lehm.) Pfeiff and <i>Opuntia macrorhiza</i> (Engelm.). <i>LWT - Food Science and Technology</i> , 2015 , 64, 446-451	5.4	17
85	Chemometric characterization of gamma irradiated chestnuts from Turkey. <i>Radiation Physics and Chemistry</i> , 2012 , 81, 1520-1524	2.5	17
84	Exquisite wild mushrooms as a source of dietary fiber: Analysis in electron-beam irradiated samples. <i>LWT - Food Science and Technology</i> , 2015 , 60, 855-859	5.4	16
83	Different Citrus rootstocks present high dissimilarities in their antioxidant activity and vitamins content according to the ripening stage. <i>Journal of Plant Physiology</i> , 2015 , 174, 124-30	3.6	16

82	Long-term storage effect on chemical composition, nutritional value and quality of Greek onion landrace "Vatikiotiko". <i>Food Chemistry</i> , 2016 , 201, 168-76	8.5	16
81	Chestnut and lemon balm based ingredients as natural preserving agents of the nutritional profile in matured "Serra da Estrela" cheese. <i>Food Chemistry</i> , 2016 , 204, 185-193	8.5	16
80	Anthocyanin Profile of Elderberry Juice: A Natural-Based Bioactive Colouring Ingredient with Potential Food Application. <i>Molecules</i> , 2019 , 24,	4.8	16
79	Beef burger patties incorporated with <i>Boletus edulis</i> extracts: Lipid peroxidation inhibition effects. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 737-743	3	16
78	Combined Effects of Electron-Beam Irradiation and Storage Time on the Chemical and Antioxidant Parameters of Wild <i>Macrolepiota procera</i> Dried Samples. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1606-1617	5.1	15
77	Bioactivity and phytochemical characterization of <i>Arenaria montana</i> L. <i>Food and Function</i> , 2014 , 5, 1848-55	5.1	15
76	Phenolic profile, antibacterial, antimutagenic and antitumour evaluation of <i>Veronica urticifolia</i> Jacq.. <i>Journal of Functional Foods</i> , 2014 , 9, 192-201	5.1	15
75	Wild Roman chamomile extracts and phenolic compounds: enzymatic assays and molecular modelling studies with VEGFR-2 tyrosine kinase. <i>Food and Function</i> , 2016 , 7, 79-83	6.1	14
74	Postharvest changes in the phenolic profile of watercress induced by post-packaging irradiation and modified atmosphere packaging. <i>Food Chemistry</i> , 2018 , 254, 70-77	8.5	14
73	<i>Gomphrena globosa</i> L. as a novel source of food-grade betacyanins: Incorporation in ice-cream and comparison with beet-root extracts and commercial betalains. <i>LWT - Food Science and Technology</i> , 2018 , 92, 101-107	5.4	14
72	<i>Medicago</i> spp. as potential sources of bioactive isoflavones: Characterization according to phylogenetic and phenologic factors. <i>Phytochemistry</i> , 2015 , 116, 230-238	4	14
71	Phylogenetic insights on the isoflavone profile variations in Fabaceae spp.: Assessment through PCA and LDA. <i>Food Research International</i> , 2015 , 76, 51-57	7	14
70	Insights on the formulation of herbal beverages with medicinal claims according with their antioxidant properties. <i>Molecules</i> , 2013 , 18, 2851-63	4.8	14
69	EFFECTS OF DIFFERENT PHENOLS EXTRACTION CONDITIONS ON ANTIOXIDANT ACTIVITY OF ALMOND (<i>PRUNUS DULCIS</i>) FRUITS. <i>Journal of Food Biochemistry</i> , 2009 , 33, 763-776	3.3	14
68	Phenolic composition and antioxidant properties of ex-situ conserved tomato (<i>Solanum lycopersicum</i> L.) germplasm. <i>Food Research International</i> , 2019 , 125, 108545	7	13
67	How functional foods endure throughout the shelf storage? Effects of packing materials and formulation on the quality parameters and bioactivity of smoothies. <i>LWT - Food Science and Technology</i> , 2016 , 65, 70-78	5.4	12
66	Traditional pastry with chestnut flowers as natural ingredients: An approach of the effects on nutritional value and chemical composition. <i>Journal of Food Composition and Analysis</i> , 2015 , 44, 93-101	4.1	12
65	Advances in isoflavone profile characterisation using matrix solid-phase dispersion coupled to HPLC/DAD in <i>Medicago</i> species. <i>Phytochemical Analysis</i> , 2015 , 26, 40-6	3.4	12

64	Electron-beam irradiation as an alternative to preserve nutritional, chemical and antioxidant properties of dried plants during extended storage periods. <i>LWT - Food Science and Technology</i> , 2017 , 82, 386-395	5.4	11
63	Electron beam and gamma irradiation as feasible conservation technologies for wild <i>Arenaria montana</i> L.: Effects on chemical and antioxidant parameters. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 36, 269-276	6.8	11
62	Almond cold-pressed oil by-product as ingredient for cookies with potential health benefits: Chemical and sensory evaluation. <i>Food Science and Human Wellness</i> , 2019 , 8, 292-298	8.3	11
61	Challenges of traditional herbal teas: plant infusions and their mixtures with bioactive properties. <i>Food and Function</i> , 2019 , 10, 5939-5951	6.1	11
60	Bioactivity and chemical characterization of <i>Opuntia macrorhiza</i> Engelm. seed oil: potential food and pharmaceutical applications. <i>Food and Function</i> , 2017 , 8, 2739-2747	6.1	11
59	Triacylglycerol profile as a chemical fingerprint of mushroom species: evaluation by principal component and linear discriminant analyses. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10592-10597	5.7	11
58	Chestnut flowers as functionalizing agents to enhance the antioxidant properties of highly appreciated traditional pastry. <i>Food and Function</i> , 2014 , 5, 2989-95	6.1	10
57	Validation of Gamma and Electron Beam Irradiation as Alternative Conservation Technology for European Chestnuts. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1917-1927	5.1	10
56	<i>Bryonia dioica</i> , <i>Tamus communis</i> and <i>Lonicera periclymenum</i> fruits: Characterization in phenolic compounds and incorporation of their extracts in hydrogel formulations for topical application. <i>Industrial Crops and Products</i> , 2013 , 49, 169-176	5.9	10
55	How gamma and electron-beam irradiations modulate phenolic profile expression in <i>Melissa officinalis</i> L. and <i>Melittis melissophyllum</i> L. <i>Food Chemistry</i> , 2018 , 240, 253-258	8.5	10
54	Chemical Profiling and Assessment of Antineurodegenerative and Antioxidant Properties of <i>Veronica teucrium</i> L. and <i>Veronica jacquinii</i> Baumg. <i>Chemistry and Biodiversity</i> , 2017 , 14, e1700167	2.5	9
53	Is honey able to potentiate the antioxidant and cytotoxic properties of medicinal plants consumed as infusions for hepatoprotective effects?. <i>Food and Function</i> , 2015 , 6, 1435-42	6.1	9
52	Phytopharmacologic preparations as predictors of plant bioactivity: A particular approach to <i>Echinacea purpurea</i> (L.) Moench antioxidant properties. <i>Nutrition</i> , 2016 , 32, 834-9	4.8	9
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