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List of Publications by Year in Descending Order

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	Valorization of Bio-Residues from the Processing of Main Portuguese Fruit Crops: From Discarded Waste to Health Promoting Compounds. *Molecules*, **2021**, 26,	4.8	7
188	Combined effects of irradiation and storage time on the nutritional and chemical parameters of dried Agaricus bisporus Portobello mushroom flour. *Journal of Food Science*, **2021**, 86, 2276-2287	3.4	0
187	A Case Study on Surplus Mushrooms Production: Extraction and Recovery of Vitamin D2. *Agriculture (Switzerland)*, **2021**, 11, 579	3	1
186	Anthocyanins from L. and L. Applied as Food Colorants: A Natural Alternative. *Plants*, **2021**, 10,	4.5	4
185	Potato biodiversity: A linear discriminant analysis on the nutritional and physicochemical composition of fifty genotypes. *Food Chemistry*, **2021**, 345, 128853	8.5	4
184	Chemical and Bioactive Characterization of Spanish and Belgian Apple Pomace for Its Potential Use as a Novel Dermocosmetic Formulation. *Foods*, **2021**, 10,	4.9	4
183	Effect of Plant Biostimulants on Nutritional and Chemical Profiles of Almond and Hazelnut. *Applied Sciences (Switzerland)*, **2021**, 11, 7778	2.6	1
182	Watercress **2020**, 197-219		1
181	Infusions of Herbal Blends as Promising Sources of Phenolic Compounds and Bioactive Properties. *Molecules*, **2020**, 25,	4.8	7
180	Phenolic Profile of Baill. Leaves, Stems and Bark: Pairwise Influence of Drying Temperature and Extraction Solvent. *Molecules*, **2020**, 25,	4.8	2
179	Bioactive Compounds of Chestnut (Castanea sativa Mill.). *Reference Series in Phytochemistry*, **2020**, 1-11	0.7	
178	Extracts from Vaccinium myrtillus L. fruits as a source of natural colorants: chemical characterization and incorporation in yogurts. *Food and Function*, **2020**, 11, 3227-3234	6.1	3
177	Characterization and Application of Pomegranate Epicarp Extracts as Functional Ingredients in a Typical Brazilian Pastry Product. *Molecules*, **2020**, 25,	4.8	3
176	Ficus carica L. and Prunus spinosa L. extracts as new anthocyanin-based food colorants: A thorough study in confectionery products. *Food Chemistry*, **2020**, 333, 127457	8.5	17
175	Castanea sativa male flower extracts as an alternative additive in the Portuguese pastry delicacy "pastel de nata". *Food and Function*, **2020**, 11, 2208-2217	6.1	3
174	Biostimulants Application Alleviates Water Stress Effects on Yield and Chemical Composition of Greenhouse Green Bean (Phaseolus vulgaris L.). *Agronomy*, **2020**, 10, 181	3.6	20
173	Therapeutic, Phytochemistry, and Pharmacology of Acorns (Quercus Nuts): A Review. *Reference Series in Phytochemistry*, **2020**, 273-287	0.7	0

172	Therapeutic, Phytochemistry, and Pharmacology of Acorns (Quercus Nuts): A Review. *Reference Series in Phytochemistry*, **2020**, 1-15	0.7	3
171	Bioactive Compounds of Chestnut (Castanea sativa Mill.). *Reference Series in Phytochemistry*, **2020**, 303-313	0.7	2
170	Valorisation of table tomato crop by-products: Phenolic profiles and in vitro antioxidant and antimicrobial activities. *Food and Bioproducts Processing*, **2020**, 124, 307-319	4.9	9
169	Pulses and food security: Dietary protein, digestibility, bioactive and functional properties. *Trends in Food Science and Technology*, **2019**, 93, 53-68	15.3	84
168	Promising Antioxidant and Antimicrobial Food Colourants from L. var.. *Antioxidants*, **2019**, 8,	7.1	20
167	Bioactivity, hydrophilic, lipophilic and volatile compounds in pulps and skins of Opuntia macrorhiza and Opuntia microdasys fruits. *LWT - Food Science and Technology*, **2019**, 105, 57-65	5.4	8
166	Spray-dried Spirulina platensis as an effective ingredient to improve yogurt formulations: Testing different encapsulating solutions. *Journal of Functional Foods*, **2019**, 60, 103427	5.1	40
165	Bioactive and functional compounds in apple pomace from juice and cider manufacturing: Potential use in dermal formulations. *Trends in Food Science and Technology*, **2019**, 90, 76-87	15.3	66
164	Artificial Antioxidants **2019**, 283-290		2
163	Almond cold-pressed oil by-product as ingredient for cookies with potential health benefits: Chemical and sensory evaluation. *Food Science and Human Wellness*, **2019**, 8, 292-298	8.3	11
162	Phenolic composition and antioxidant properties of ex-situ conserved tomato (Solanum lycopersicum L.) germplasm. *Food Research International*, **2019**, 125, 108545	7	13
161	Challenges of traditional herbal teas: plant infusions and their mixtures with bioactive properties. *Food and Function*, **2019**, 10, 5939-5951	6.1	11
160	Anthocyanin Profile of Elderberry Juice: A Natural-Based Bioactive Colouring Ingredient with Potential Food Application. *Molecules*, **2019**, 24,	4.8	16
159	Stability of total folates/vitamin B in irradiated watercress and buckler sorrel during refrigerated storage. *Food Chemistry*, **2019**, 274, 686-690	8.5	6
158	Effectiveness of gamma and electron beam irradiation as preserving technologies of fresh Agaricus bisporus Portobello: A comparative study. *Food Chemistry*, **2019**, 278, 760-766	8.5	24
157	Bioactive evaluation and application of different formulations of the natural colorant curcumin (E100) in a hydrophilic matrix (yogurt). *Food Chemistry*, **2018**, 261, 224-232	8.5	22
156	Postharvest changes in the phenolic profile of watercress induced by post-packaging irradiation and modified atmosphere packaging. *Food Chemistry*, **2018**, 254, 70-77	8.5	14
155	Gomphrena globosa L. as a novel source of food-grade betacyanins: Incorporation in ice-cream and comparison with beet-root extracts and commercial betalains. *LWT - Food Science and Technology*, **2018**, 92, 101-107	5.4	14

154	Phytochemical analysis and assessment of antioxidant, antimicrobial, anti-inflammatory and cytotoxic properties of Tetraclinis articulata (Vahl) Masters leaves. *Industrial Crops and Products*, **2018**, 112, 460-466	5.9	27
153	Suitability of lemon balm (Melissa officinalis L.) extract rich in rosmarinic acid as a potential enhancer of functional properties in cupcakes. *Food Chemistry*, **2018**, 250, 67-74	8.5	24
152	Arbutus unedo L. and Ocimum basilicum L. as sources of natural preservatives for food industry: A case study using loaf bread. *LWT - Food Science and Technology*, **2018**, 88, 47-55	5.4	18
151	Chemical and physicochemical changes in Serrana goat cheese submitted to extra-long ripening periods. *LWT - Food Science and Technology*, **2018**, 87, 33-39	5.4	3
150	Phenolic profile and bioactivity of cardoon (Cynara cardunculus L.) inflorescence parts: Selecting the best genotype for food applications. *Food Chemistry*, **2018**, 268, 196-202	8.5	30
149	Incorporation of natural colorants obtained from edible flowers in yogurts. *LWT - Food Science and Technology*, **2018**, 97, 668-675	5.4	30
148	Phenolic Composition and Bioactivity of (Mill.) Cav. Samples from Different Geographical Origin. *Molecules*, **2018**, 23,	4.8	28
147	How gamma and electron-beam irradiations modulate phenolic profile expression in Melissa officinalis L. and Melittis melissophyllum L. *Food Chemistry*, **2018**, 240, 253-258	8.5	10
146	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. *Separation and Purification Technology*, **2018**, 192, 501-512	8.3	41
145	Functionalization of yogurts with Agaricus bisporus extracts encapsulated in spray-dried maltodextrin crosslinked with citric acid. *Food Chemistry*, **2018**, 245, 845-853	8.5	39
144	Evaluation of gamma-irradiated aromatic herbs: Chemometric study of samples submitted to extended storage periods. *Food Research International*, **2018**, 111, 272-280	7	1
143	Incorporation of tocopherol-rich extracts from mushroom mycelia into yogurt. *Food and Function*, **2018**, 9, 3166-3172	6.1	6
142	Effect of gamma irradiation and extended storage on selected chemical constituents and antioxidant activities of sliced mushroom. *Food Control*, **2017**, 72, 328-337	6.2	18
141	Wild mushrooms and their mycelia as sources of bioactive compounds: Antioxidant, anti-inflammatory and cytotoxic properties. *Food Chemistry*, **2017**, 230, 40-48	8.5	48
140	Chemical Profiling and Assessment of Antineurodegenerative and Antioxidant Properties of Veronica teucrium L. and Veronica jacquinii Baumg. *Chemistry and Biodiversity*, **2017**, 14, e1700167	2.5	9
139	Electron-beam irradiation as an alternative to preserve nutritional, chemical and antioxidant properties of dried plants during extended storage periods. *LWT - Food Science and Technology*, **2017**, 82, 386-395	5.4	11
138	Evaluation of the cytotoxicity (HepG2) and chemical composition of polar extracts from the ruderal species Coleostephus myconis (L.) Rchb.f. *Journal of Toxicology and Environmental Health - Part A: Current Issues*, **2017**, 80, 641-650	3.2	
137	Evaluation of Arenaria montana L. hydroethanolic extract as a chemopreventive food ingredient: A case study focusing a dairy product (yogurt). *Journal of Functional Foods*, **2017**, 38, 214-220	5.1	5

136	Wild edible plants: Nutritional and toxicological characteristics, retrieval strategies and importance for today's society. *Food and Chemical Toxicology*, **2017**, 110, 165-188	4.7	80
135	Detailed phytochemical characterization and bioactive properties of Myrtus nivelii Batt & Trab. *Food and Function*, **2017**, 8, 3111-3119	6.1	5
134	Bioactivity and chemical characterization of Opuntia macrorhiza Engelm. seed oil: potential food and pharmaceutical applications. *Food and Function*, **2017**, 8, 2739-2747	6.1	11
133	Phytochemical profiling of underexploited Fabaceae species: Insights on the ontogenic and phylogenetic effects over isoflavone levels. *Food Research International*, **2017**, 100, 517-523	7	6
132	Bactericidal, quorum quenching and anti-biofilm nanofactories: a new niche for nanotechnologists. *Critical Reviews in Biotechnology*, **2017**, 37, 525-540	9.4	39
131	Ellagitannin-rich bioactive extracts of Tuberaria lignosa: insights into the radiation-induced effects in the recovery of high added-value compounds. *Food and Function*, **2017**, 8, 2485-2499	6.1	4
130	Wild Roman chamomile extracts and phenolic compounds: enzymatic assays and molecular modelling studies with VEGFR-2 tyrosine kinase. *Food and Function*, **2016**, 7, 79-83	6.1	14
129	How functional foods endure throughout the shelf storage? Effects of packing materials and formulation on the quality parameters and bioactivity of smoothies. *LWT - Food Science and Technology*, **2016**, 65, 70-78	5.4	12
128	Electron beam and gamma irradiation as feasible conservation technologies for wild Arenaria montana L.: Effects on chemical and antioxidant parameters. *Innovative Food Science and Emerging Technologies*, **2016**, 36, 269-276	6.8	11
127	Long-term storage effect on chemical composition, nutritional value and quality of Greek onion landrace "Vatikiotiko". *Food Chemistry*, **2016**, 201, 168-76	8.5	16
126	Bioactivity, proximate, mineral and volatile profiles along the flowering stages of Opuntia microdasys (Lehm.): defining potential applications. *Food and Function*, **2016**, 7, 1458-67	6.1	7
125	Improving bioactive compounds extractability of Amorphophallus paeoniifolius (Dennst.) Nicolson. *Industrial Crops and Products*, **2016**, 79, 180-187	5.9	5
124	Phytopharmacologic preparations as predictors of plant bioactivity: A particular approach to Echinacea purpurea (L.) Moench antioxidant properties. *Nutrition*, **2016**, 32, 834-9	4.8	9
123	Natural phytochemicals and probiotics as bioactive ingredients for functional foods: Extraction, biochemistry and protected-delivery technologies. *Trends in Food Science and Technology*, **2016**, 50, 144-158	15.3	125
122	Chestnut and lemon balm based ingredients as natural preserving agents of the nutritional profile in matured "Serra da Estrela" cheese. *Food Chemistry*, **2016**, 204, 185-193	8.5	16
121	Gamma and electron-beam irradiation as viable technologies for wild mushrooms conservation: effects on macro- and micro-elements. *European Food Research and Technology*, **2016**, 242, 1169-1175	3.4	4
120	Cottage cheeses functionalized with fennel and chamomile extracts: Comparative performance between free and microencapsulated forms. *Food Chemistry*, **2016**, 199, 720-6	8.5	30
119	Extended use of gamma irradiation in wild mushrooms conservation: Validation of 2 kGy dose to preserve their chemical characteristics. *LWT - Food Science and Technology*, **2016**, 67, 99-105	5.4	21

118	Minerals and vitamin B9 in dried plants vs. infusions: Assessing absorption dynamics of minerals by membrane dialysis tandem in vitro digestion. *Food Bioscience*, **2016**, 13, 9-14	4.9	4
117	Postharvest quality changes in fresh-cut watercress stored under conventional and inert gas-enriched modified atmosphere packaging. *Postharvest Biology and Technology*, **2016**, 112, 55-63	6.2	24
116	Quality Control of Gamma Irradiated Dwarf Mallow (Malva neglecta Wallr.) Based on Color, Organic Acids, Total Phenolics and Antioxidant Parameters. *Molecules*, **2016**, 21, 467	4.8	3
115	Nuts as Sources of Nutrients **2016**, 411-430		
114	Effect of storage on quality features of local onion landrace "Vatikiotiko". *Acta Horticulturae*, **2016**, 125-132	0.3	2
113	Suitability of gamma irradiation for preserving fresh-cut watercress quality during cold storage. *Food Chemistry*, **2016**, 206, 50-8	8.5	31
112	Basil as functional and preserving ingredient in "Serra da Estrela" cheese. *Food Chemistry*, **2016**, 207, 51-9	8.5	28
111	Phenolic profile and antioxidant activity of Coleostephus myconis (L.) Rchb.f.: An underexploited and highly disseminated species. *Industrial Crops and Products*, **2016**, 89, 45-51	5.9	184
110	Chemical and antioxidant profiles of acorn tissues from Quercus spp.: Potential as new industrial raw materials. *Industrial Crops and Products*, **2016**, 94, 143-151	5.9	19
109	A New Age for Quercus spp. Fruits: Review on Nutritional and Phytochemical Composition and Related Biological Activities of Acorns. *Comprehensive Reviews in Food Science and Food Safety*, **2016**, 15, 947-981	16.4	52
108	Modified atmosphere packaging and post-packaging irradiation of leaves: a comparative study of postharvest quality changes. *Journal of Food Science and Technology*, **2016**, 53, 2943-2956	3.3	9
107	Asteraceae species with most prominent bioactivity and their potential applications: A review. *Industrial Crops and Products*, **2015**, 76, 604-615	5.9	77
106	How does electron beam irradiation dose affect the chemical and antioxidant profiles of wild dried Amanita mushrooms?. *Food Chemistry*, **2015**, 182, 309-15	8.5	19
105	Is honey able to potentiate the antioxidant and cytotoxic properties of medicinal plants consumed as infusions for hepatoprotective effects?. *Food and Function*, **2015**, 6, 1435-42	6.1	9
104	Development of a functional dairy food: Exploring bioactive and preservation effects of chamomile (Matricaria recutita L.). *Journal of Functional Foods*, **2015**, 16, 114-124	5.1	48
103	Traditional pastry with chestnut flowers as natural ingredients: An approach of the effects on nutritional value and chemical composition. *Journal of Food Composition and Analysis*, **2015**, 44, 93-101	4.1	12
102	Bioactive properties of medicinal plants from the Algerian flora: Selecting the species with the highest potential in view of application purposes. *Industrial Crops and Products*, **2015**, 77, 582-589	5.9	19
101	Extending the use of irradiation to preserve chemical and bioactive properties of medicinal and aromatic plants: A case study with four species submitted to electron beam. *Industrial Crops and Products*, **2015**, 77, 972-982	5.9	7

100	Gamma irradiation as a practical alternative to preserve the chemical and bioactive wholesomeness of widely used aromatic plants. *Food Research International*, **2015**, 67, 338-348	7	30
99	Seeds of Opuntia spp. as a novel high potential by-product: Phytochemical characterization and antioxidant activity. *Industrial Crops and Products*, **2015**, 65, 383-389	5.9	26
98	Exquisite wild mushrooms as a source of dietary fiber: Analysis in electron-beam irradiated samples. *LWT - Food Science and Technology*, **2015**, 60, 855-859	5.4	16
97	Different Citrus rootstocks present high dissimilarities in their antioxidant activity and vitamins content according to the ripening stage. *Journal of Plant Physiology*, **2015**, 174, 124-30	3.6	16
96	Infusions of artichoke and milk thistle represent a good source of phenolic acids and flavonoids. *Food and Function*, **2015**, 6, 56-62	6.1	18
95	Valorization of traditional foods: nutritional and bioactive properties of Cicer arietinum L. and Lathyrus sativus L. pulses. *Journal of the Science of Food and Agriculture*, **2015**, 95, 179-85	4.3	31
94	Advances in isoflavone profile characterisation using matrix solid-phase dispersion coupled to HPLC/DAD in Medicago species. *Phytochemical Analysis*, **2015**, 26, 40-6	3.4	12
93	Steroids in natural matrices **2015**, 395-431		2
92	The incorporation of plant materials in Serra da Estrela cheese improves antioxidant activity without changing the fatty acid profile and visual appearance. *European Journal of Lipid Science and Technology*, **2015**, 117, 1607-1614	3	17
91	Variety and Harvesting Season Effects on Antioxidant Activity and Vitamins Content of Citrus sinensis Macfad. *Molecules*, **2015**, 20, 8287-302	4.8	17
90	Medicago spp. as potential sources of bioactive isoflavones: Characterization according to phylogenetic and phenologic factors. *Phytochemistry*, **2015**, 116, 230-238	4	14
89	Dietary fiber, mineral elements profile and macronutrients composition in different edible parts of Opuntia microdasys (Lehm.) Pfeiff and Opuntia macrorhiza (Engelm.). *LWT - Food Science and Technology*, **2015**, 64, 446-451	5.4	17
88	Irradiation as a novel approach to improve quality of Tropaeolum majus L. flowers: Benefits in phenolic profiles and antioxidant activity. *Innovative Food Science and Emerging Technologies*, **2015**, 30, 138-144	6.8	20
87	Combined effects of gamma-irradiation and preparation method on antioxidant activity and phenolic composition of Tuberaria lignosa. *RSC Advances*, **2015**, 5, 14756-14767	3.7	7
86	How gamma-rays and electron-beam irradiation would affect the antimicrobial activity of differently processed wild mushroom extracts?. *Journal of Applied Microbiology*, **2015**, 118, 592-8	4.7	1
85	Edible flowers of Viola tricolor L. as a new functional food: antioxidant activity, individual phenolics and effects of gamma and electron-beam irradiation. *Food Chemistry*, **2015**, 179, 6-14	8.5	47
84	Plants used in folk medicine: The potential of their hydromethanolic extracts against Candida species. *Industrial Crops and Products*, **2015**, 66, 62-67	5.9	30
83	Phylogenetic insights on the isoflavone profile variations in Fabaceae spp.: Assessment through PCA and LDA. *Food Research International*, **2015**, 76, 51-57	7	14

82	Bioactivity of different enriched phenolic extracts of wild fruits from Northeastern Portugal: a comparative study. *Plant Foods for Human Nutrition*, **2014**, 69, 37-42	3.9	39
81	Combined Effects of Electron-Beam Irradiation and Storage Time on the Chemical and Antioxidant Parameters of Wild Macrolepiota procera Dried Samples. *Food and Bioprocess Technology*, **2014**, 7, 1606-1617	5.1	15
80	Chestnut flowers as functionalizing agents to enhance the antioxidant properties of highly appreciated traditional pastry. *Food and Function*, **2014**, 5, 2989-95	6.1	10
79	New insights into the effects of formulation type and compositional mixtures on the antioxidant and cytotoxic activities of dietary supplements based-on hepatoprotective plants. *Food and Function*, **2014**, 5, 2052-60	6.1	3
78	Bioactivity and phytochemical characterization of Arenaria montana L. *Food and Function*, **2014**, 5, 1848-55	6.1	15
77	Phenolic extracts of Rubus ulmifolius Schott flowers: characterization, microencapsulation and incorporation into yogurts as nutraceutical sources. *Food and Function*, **2014**, 5, 1091-100	6.1	54
76	Exploring the antioxidant potential of Helichrysum stoechas (L.) Moench phenolic compounds for cosmetic applications: Chemical characterization, microencapsulation and incorporation into a moisturizer. *Industrial Crops and Products*, **2014**, 53, 330-336	5.9	37
75	Propensity for biofilm formation by clinical isolates from urinary tract infections: developing a multifactorial predictive model to improve antibiotherapy. *Journal of Medical Microbiology*, **2014**, 63, 471-477	3.2	17
74	Phytochemical characterization and antioxidant activity of the cladodes of Opuntia macrorhiza (Engelm.) and Opuntia microdasys (Lehm.). *Food and Function*, **2014**, 5, 2129-36	6.1	17
73	Validation of Gamma and Electron Beam Irradiation as Alternative Conservation Technology for European Chestnuts. *Food and Bioprocess Technology*, **2014**, 7, 1917-1927	5.1	10
72	Phenolic profiling of Veronica spp. grown in mountain, urban and sandy soil environments. *Food Chemistry*, **2014**, 163, 275-83	8.5	21
71	Chemical characterization of the medicinal mushroom Phellinus linteus (Berkeley & Curtis) Teng and contribution of different fractions to its bioactivity. *LWT - Food Science and Technology*, **2014**, 58, 478-485	5.4	17
70	Phytochemical characterization and antioxidant activity of Opuntia microdasys (Lehm.) Pfeiff flowers in different stages of maturity. *Journal of Functional Foods*, **2014**, 9, 27-37	5.1	31
69	Phenolic profile, antibacterial, antimutagenic and antitumour evaluation of Veronica urticifolia Jacq.. *Journal of Functional Foods*, **2014**, 9, 192-201	5.1	15
68	HPLC-Profiles of Tocopherols, Sugars, and Organic Acids in Three Medicinal Plants Consumed as Infusions. *International Journal of Food Science*, **2014**, 2014, 241481	3.4	9
67	Two-dimensional PCA highlights the differentiated antitumor and antimicrobial activity of methanolic and aqueous extracts of Laurus nobilis L. from different origins. *BioMed Research International*, **2014**, 2014, 520464	3	8
66	Antibacterial potential of northeastern Portugal wild plant extracts and respective phenolic compounds. *BioMed Research International*, **2014**, 2014, 814590	3	28
65	Triacylglycerols profiling as a chemical tool to identify mushrooms submitted to gamma or electron beam irradiation. *Food Chemistry*, **2014**, 159, 399-406	8.5	6

64	Effects of gamma irradiation on chemical composition and antioxidant potential of processed samples of the wild mushroom Macrolepiota procera. *Food Chemistry*, **2014**, 149, 91-8	8.5	19
63	Feasibility of electron-beam irradiation to preserve wild dried mushrooms: Effects on chemical composition and antioxidant activity. *Innovative Food Science and Emerging Technologies*, **2014**, 22, 158-166	6.8	28
62	Pterospartum tridentatum, Gomphrena globosa and Cymbopogon citratus: A phytochemical study focused on antioxidant compounds. *Food Research International*, **2014**, 62, 684-693	7	64
61	Mediterranean non-cultivated vegetables as dietary sources of compounds with antioxidant and biological activity. *LWT - Food Science and Technology*, **2014**, 55, 389-396	5.4	95
60	Development of a Novel Methodology for the Analysis of Ergosterol in Mushrooms. *Food Analytical Methods*, **2014**, 7, 217-223	3.4	54
59	Using Gamma Irradiation to Attenuate the Effects Caused by Drying or Freezing in Macrolepiota procera Organic Acids and Phenolic Compounds. *Food and Bioprocess Technology*, **2014**, 7, 3012-3021	5.1	7
58	Evaluation of the chemical interactions in co-culture elements of Castanea sativa Miller mycorrhization. *Industrial Crops and Products*, **2013**, 42, 105-112	5.9	1
57	Development of hydrosoluble gels with Crataegus monogyna extracts for topical application: Evaluation of antioxidant activity of the final formulations. *Industrial Crops and Products*, **2013**, 42, 175-180	5.9	24
56	Chemical composition of wild and commercial Achillea millefolium L. and bioactivity of the methanolic extract, infusion and decoction. *Food Chemistry*, **2013**, 141, 4152-60	8.5	90
55	Characterisation of phenolic compounds in wild fruits from Northeastern Portugal. *Food Chemistry*, **2013**, 141, 3721-30	8.5	132
54	Study of chemical changes and antioxidant activity variation induced by gamma-irradiation on wild mushrooms: Comparative study through principal component analysis. *Food Research International*, **2013**, 54, 18-25	7	35
53	Effects of Gamma Irradiation on the Chemical Composition and Antioxidant Activity of Lactarius deliciosus L. Wild Edible Mushroom. *Food and Bioprocess Technology*, **2013**, 6, 2895-2903	5.1	28
52	Use of UFLC-PDA for the Analysis of Organic Acids in Thirty-Five Species of Food and Medicinal Plants. *Food Analytical Methods*, **2013**, 6, 1337-1344	3.4	97
51	Bioactivity and chemical characterization in hydrophilic and lipophilic compounds of Chenopodium ambrosioides L.. *Journal of Functional Foods*, **2013**, 5, 1732-1740	5.1	221
50	Infusion and decoction of wild German chamomile: bioactivity and characterization of organic acids and phenolic compounds. *Food Chemistry*, **2013**, 136, 947-54	8.5	67
49	Portuguese wild mushrooms at the Pharma-Nutrition Interface: Nutritional characterization and antioxidant properties. *Food Research International*, **2013**, 50, 1-9	7	34
48	Bryonia dioica, Tamus communis and Lonicera periclymenum fruits: Characterization in phenolic compounds and incorporation of their extracts in hydrogel formulations for topical application. *Industrial Crops and Products*, **2013**, 49, 169-176	5.9	10
47	Nutrients, phytochemicals and bioactivity of wild Roman chamomile: a comparison between the herb and its preparations. *Food Chemistry*, **2013**, 136, 718-25	8.5	97

46	Effects of gamma and electron beam irradiations on the triacylglycerol profile of fresh and stored Castanea sativa Miller samples. *Postharvest Biology and Technology*, **2013**, 81, 1-6	6.2	7
45	Effects of different processing technologies on chemical and antioxidant parameters of Macrolepiota procera wild mushroom. *LWT - Food Science and Technology*, **2013**, 54, 493-499	5.4	31
44	Analysis of organic acids in electron beam irradiated chestnuts (Castanea sativa Mill.): Effects of radiation dose and storage time. *Food and Chemical Toxicology*, **2013**, 55, 348-52	4.7	30
43	Intersubject variability of blood analysis reference values: assessment of age and locality influence by means of a linear discriminant analysis model. *Journal of Clinical Laboratory Analysis*, **2013**, 27, 237-44	3	1
42	Wild edible fruits as a potential source of phytochemicals with capacity to inhibit lipid peroxidation. *European Journal of Lipid Science and Technology*, **2013**, 115, 176-185	3	54
41	Insights on the formulation of herbal beverages with medicinal claims according with their antioxidant properties. *Molecules*, **2013**, 18, 2851-63	4.8	14
40	Antioxidants in Pinus pinaster roots and mycorrhizal fungi during the early steps of symbiosis. *Industrial Crops and Products*, **2012**, 38, 99-106	5.9	3
39	Characterization and quantification of phenolic compounds in four tomato (Lycopersicon esculentum L.) farmers' varieties in northeastern Portugal homegardens. *Plant Foods for Human Nutrition*, **2012**, 67, 229-34	3.9	74
38	Crataegus monogyna buds and fruits phenolic extracts: Growth inhibitory activity on human tumor cell lines and chemical characterization by HPLC□DAD□ESI/MS. *Food Research International*, **2012**, 49, 516-523	7	52
37	Effects of electron-beam radiation on nutritional parameters of Portuguese chestnuts (Castanea sativa Mill.). *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7754-60	5.7	22
36	Chemometric characterization of gamma irradiated chestnuts from Turkey. *Radiation Physics and Chemistry*, **2012**, 81, 1520-1524	2.5	17
35	Characterization of phenolic compounds in flowers of wild medicinal plants from Northeastern Portugal. *Food and Chemical Toxicology*, **2012**, 50, 1576-82	4.7	92
34	Chemical characterization of chestnut cultivars from three consecutive years: chemometrics and contribution for authentication. *Food and Chemical Toxicology*, **2012**, 50, 2311-7	4.7	32
33	Antioxidant activity, ascorbic acid, phenolic compounds and sugars of wild and commercial Tuberaria lignosa samples: effects of drying and oral preparation methods. *Food Chemistry*, **2012**, 135, 1028-35	8.5	55
32	Nutritional and antioxidant properties of pulp and seeds of two xoconostle cultivars (Opuntia joconostle F.A.C. Weber ex Diguet and Opuntia matudae Scheinvar) of high consumption in Mexico. *Food Research International*, **2012**, 46, 279-285	7	78
31	Triacylglycerol profile as a chemical fingerprint of mushroom species: evaluation by principal component and linear discriminant analyses. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 10592-9	5.7	11
30	Supervised chemical pattern recognition in almond (Prunus dulcis) Portuguese PDO cultivars: PCA- and LDA-based triennial study. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 9697-704	5.7	32
29	Effects of gamma irradiation on physical parameters of Lactarius deliciosus wild edible mushrooms. *Postharvest Biology and Technology*, **2012**, 74, 79-84	6.2	34

28	Low dose γ-irradiation as a suitable solution for chestnut (Castanea sativa Miller) conservation: effects on sugars, fatty acids, and tocopherols. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 10028-33	5.7	20
27	Nutritional composition and bioactive properties of commonly consumed wild greens: Potential sources for new trends in modern diets. *Food Research International*, **2011**, 44, 2634-2640	7	66
26	Influence of gamma irradiation in the antioxidant potential of chestnuts (Castanea sativa Mill.) fruits and skins. *Food and Chemical Toxicology*, **2011**, 49, 1918-23	4.7	26
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