

# Manuela Maria Moreira

## List of Publications by Year in descending order

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Version: 2024-02-01

41  
papers

1,267  
citations

361296

20  
h-index

360920

35  
g-index

42  
all docs

42  
docs citations

42  
times ranked

1662  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Continuous adsorption studies of pharmaceuticals in multicomponent mixtures by agroforestry biochar. <i>Journal of Environmental Chemical Engineering</i> , 2022, 10, 106977.   | 3.3 | 20        |
| 2  | Influence of temperature on the subcritical water extraction of <i>Actinidia arguta</i> leaves: A screening of pro-healthy compounds. <i>Sustainable Chemistry and Pharmacy</i> , 2022, 25, 100593.                             | 1.6 | 8         |
| 3  | New insights of phytochemical profile and in vitro antioxidant and neuroprotective activities from optimized extract of Horned Melon fruit. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1847-1858.      | 1.6 | 4         |
| 4  | Microwave- and Ultrasound-Assisted Extraction of <i>Cucurbita pepo</i> Seeds: A Comparison Study of Antioxidant Activity, Phenolic Profile, and In-Vitro Cells Effects. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1763. | 1.3 | 3         |
| 5  | Increasing the added value of vine-can es as a sustainable source of phenolic compounds: A review. <i>Science of the Total Environment</i> , 2022, 830, 154600.   | 3.9 | 11        |
| 6  | Valorization of Kiwiberry Leaves Recovered by Ultrasound-Assisted Extraction for Skin Application: A Response Surface Methodology Approach. <i>Antioxidants</i> , 2022, 11, 763.  | 2.2 | 17        |
| 7  | Electro-Fenton degradation of a ternary pharmaceutical mixture and its application in the regeneration of spent biochar. <i>Journal of Electroanalytical Chemistry</i> , 2021, 886, 115135.                                     | 1.9 | 19        |
| 8  | <i>Salicornia ramosissima</i> Bioactive Composition and Safety: Eco-Friendly Extractions Approach (Microwave-Assisted Extraction vs. Conventional Maceration). <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4744.          | 1.3 | 22        |
| 9  | A Three-Dimensional Electrochemical Process for the Removal of Carbamazepine. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6432.   | 1.3 | 5         |
| 10 | Occurrence of pesticides and environmental contaminants in vineyards: Case study of Portuguese grapevine canes. <i>Science of the Total Environment</i> , 2021, 791, 148395.  | 3.9 | 16        |
| 11 | Production of ethyl levulinate fuel bioadditive from 5-hydroxymethylfurfural over sulfonic acid functionalized biochar catalysts. <i>Fuel</i> , 2021, 303, 121227.  | 3.4 | 28        |
| 12 | Subcritical Water Extraction of Phenolic Compounds from Vineyard Pruning Residues: Evaluation of Chemical Composition and Bioactive Properties. , 2021, 6, .  |     | 3         |
| 13 | Green and Sustainable Extraction of Bioactive Compounds from <i>Salicornia ramosissima</i> . , 2021, 6, .   |     | 0         |
| 14 | Evaluation of the Extraction Temperature Influence on Polyphenolic Profiles of Vine-Canes ( <i>Vitis</i> ) Tj ETQq0 0 0 rgBT/Overlock_10 Tf 50 2  | 1.9 | 28        |
| 15 | Vine-Canes as a Source of Value-Added Compounds for Cosmetic Formulations. <i>Molecules</i> , 2020, 25, 2969.   | 1.7 | 17        |
| 16 | Vine-Canes Valorisation: Ultrasound-Assisted Extraction from Lab to Pilot Scale. <i>Molecules</i> , 2020, 25, 1739.   | 1.7 | 26        |
| 17 | Evaluation of the adsorption potential of biochars prepared from forest and agri-food wastes for the removal of fluoxetine. <i>Bioresource Technology</i> , 2019, 292, 121973.  | 4.8 | 44        |
| 18 | Evaluation of the impact of pre-treatment and extraction conditions on the polyphenolic profile and antioxidant activity of Belgium apple wood. <i>European Food Research and Technology</i> , 2019, 245, 2565-2578.            | 1.6 | 11        |

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|----|--|-----|-----------|
| 19 | <i>Dalbergia ecastaphyllum</i> leaf extracts: <i>in vitro</i> inhibitory potential against enzymes related to metabolic syndrome, inflammation and neurodegenerative diseases. <i>Acta Scientiarum - Biological Sciences</i> , 2019, 41, e46622.           | 0.3 | 1         |
| 20 | Phenolic profile by HPLC-MS, biological potential, and nutritional value of a promising food: Monofloral bee pollen. <i>Journal of Food Biochemistry</i> , 2018, 42, e12536.   | 1.2 | 34        |
| 21 | Potential of Portuguese vine shoot wastes as natural resources of bioactive compounds. <i>Science of the Total Environment</i> , 2018, 634, 831-842.   | 3.9 | 81        |
| 22 | Microwave-assisted extraction of phenolic compounds from <i>Morus nigra</i> leaves: optimization and characterization of the antioxidant activity and phenolic composition. <i>Journal of Chemical Technology and Biotechnology</i> , 2018, 93, 1684-1693. | 1.6 | 35        |
| 23 | Subcritical water extraction of antioxidants from mountain germander ( <i>Teucrium montanum</i> L.). <i>Journal of Supercritical Fluids</i> , 2018, 138, 200-206.  | 1.6 | 37        |
| 24 | Subcritical water extraction as an environmentally-friendly technique to recover bioactive compounds from traditional Serbian medicinal plants. <i>Industrial Crops and Products</i> , 2018, 111, 579-589.   | 2.5 | 74        |
| 25 | Antioxidant, photoprotective and inhibitory activity of tyrosinase in extracts of <i>Dalbergia ecastaphyllum</i> . <i>PLoS ONE</i> , 2018, 13, e0207510.   | 1.1 | 17        |
| 26 | A multivariate approach based on physicochemical parameters and biological potential for the botanical and geographical discrimination of Brazilian bee pollen. <i>Food Bioscience</i> , 2018, 25, 91-110.   | 2.0 | 42        |
| 27 | An Insight on Salting-Assisted Liquid-Liquid Extraction for Phytoanalysis. <i>Phytochemical Analysis</i> , 2017, 28, 297-304.  | 1.2 | 10        |
| 28 | Techniques for Extraction of Brewer's Spent Grain Polyphenols: a Review. <i>Food and Bioprocess Technology</i> , 2017, 10, 1192-1209.  | 2.6 | 62        |
| 29 | Environment-Friendly Techniques for Extraction of Bioactive Compounds From Fruits. , 2017, , 21-47.  |     | 2         |
| 30 | Brewer's Spent Grains Protects against Oxidative DNA Damage in <i>Saccharomyces cerevisiae</i> . <i>Journal of Agricultural Science</i> , 2017, 9, 12.   | 0.1 | 1         |
| 31 | Valorization of apple tree wood residues by polyphenols extraction: Comparison between conventional and microwave-assisted extraction. <i>Industrial Crops and Products</i> , 2017, 104, 210-220.  | 2.5 | 101       |
| 32 | Microwave-assisted extraction in goji berries: effect on composition and bioactivity, evaluated through conventional and nonconventional methodologies. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1401-1408.                 | 1.3 | 8         |
| 33 | Response surface evaluation of microwave-assisted extraction conditions for <i>Lycium barbarum</i> bioactive compounds. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 319-326.  | 2.7 | 49        |
| 34 | Proof of Concept of the Electrochemical Sensing of 3-Iodothyronamine (T <sub>1</sub> AM) and Thyronamine (T <sub>0</sub> AM). <i>ChemElectroChem</i> , 2014, 1, 1623-1626.   | 1.7 | 4         |
| 35 | Brewer's spent grain from different types of malt: Evaluation of the antioxidant activity and identification of the major phenolic compounds. <i>Food Research International</i> , 2013, 54, 382-388.  | 2.9 | 106       |
| 36 | New application of the QuEChERS methodology for the determination of volatile phenols in beverages by liquid chromatography. <i>Journal of Chromatography A</i> , 2013, 1271, 27-32.   | 1.8 | 25        |

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|----|--|-----|-----------|
| 37 | Chemical sensing of chalcones by voltammetry: trans-Chalcone, cardamomin and xanthohumol. <i>Electrochimica Acta</i> , 2013, 90, 440-444.  | 2.6 | 26        |
| 38 | A novel application of microwave-assisted extraction of polyphenols from brewer's spent grain with HPLC-DAD-MS analysis. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 403, 1019-1029.                                     | 1.9 | 81        |
| 39 | Novel Application of Square-Wave Adsorptive-Stripping Voltammetry for the Determination of Xanthohumol in Spent Hops. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7654-7658.                                     | 2.4 | 12        |
| 40 | Characterization of monomeric and oligomeric flavan-3-ols from barley and malt by liquid chromatography-ultraviolet detection-electrospray ionization mass spectrometry. <i>Journal of Chromatography A</i> , 2008, 1189, 398-405. | 1.8 | 66        |
| 41 | Antioxidant Properties of Free, Soluble Ester and Insoluble-Bound Phenolic Compounds in Different Barley Varieties and Corresponding Malts. <i>Journal of the Institute of Brewing</i> , 2008, 114, 27-33.                         | 0.8 | 105       |