

Maria RosÃ¡rio Bronze

List of Publications by Year in descending order

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143
papers

4,561
citations

94381

37
h-index

133188

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g-index

144
all docs

144
docs citations

144
times ranked

7240
citing authors

#	ARTICLE	IF	CITATIONS
1	Anti-inflammatory Effect of Rosmarinic Acid and an Extract of <i>Rosmarinus officinalis</i> in Rat Models of Local and Systemic Inflammation. <i>Basic and Clinical Pharmacology and Toxicology</i> , 2015, 116, 398-413.	1.2	193
2	Identification of bioactive response in traditional cherries from Portugal. <i>Food Chemistry</i> , 2011, 125, 318-325.	4.2	125
3	Application of FTIR-ATR to Moscatel dessert wines for prediction of total phenolic and flavonoid contents and antioxidant capacity. <i>Food Chemistry</i> , 2014, 150, 489-493.	4.2	125
4	Analysis of phenolic compounds in Muscatel wines produced in Portugal. <i>Analytica Chimica Acta</i> , 2006, 563, 84-92.	2.6	120
5	Characterization of phenolic compounds in chia (<i>Salvia hispanica</i> L.) seeds, fiber flour and oil. <i>Food Chemistry</i> , 2017, 232, 295-305.	4.2	118
6	Factors affecting intake, metabolism and health benefits of phenolic acids: do we understand individual variability?. <i>European Journal of Nutrition</i> , 2020, 59, 1275-1293.	1.8	110
7	Characterization of traditional and exotic apple varieties from Portugal. Part 1 – Nutritional, phytochemical and sensory evaluation. <i>Journal of Functional Foods</i> , 2010, 2, 35-45.	1.6	97
8	Processing cherries (<i>Prunus avium</i>) using supercritical fluid technology. Part 1: Recovery of extract fractions rich in bioactive compounds. <i>Journal of Supercritical Fluids</i> , 2010, 55, 184-191.	1.6	94
9	Novel isolates of lactobacilli from fermented Portuguese olive as potential probiotics. <i>LWT - Food Science and Technology</i> , 2014, 59, 234-246.	2.5	94
10	Hyaluronic acid and Chondroitin sulfate from marine and terrestrial sources: Extraction and purification methods. <i>Carbohydrate Polymers</i> , 2020, 243, 116441.	5.1	93
11	Relevance, structure and analysis of ferulic acid in maize cell walls. <i>Food Chemistry</i> , 2018, 246, 360-378.	4.2	89
12	In vitro evaluation of olive- and grape-based natural extracts as potential preservatives for food. <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 311-319.	2.7	87
13	The flavonoid-rich fraction of <i>Coreopsis tinctoria</i> promotes glucose tolerance regain through pancreatic function recovery in streptozotocin-induced glucose-intolerant rats. <i>Journal of Ethnopharmacology</i> , 2010, 132, 483-490.	2.0	84
14	Evaluation of <i>Opuntia</i> spp. derived products as antiproliferative agents in human colon cancer cell line (HT29). <i>Food Research International</i> , 2013, 54, 892-901.	2.9	82
15	Prediction of intestinal absorption and metabolism of pharmacologically active flavones and flavanones. <i>Bioorganic and Medicinal Chemistry</i> , 2008, 16, 4009-4018.	1.4	79
16	Validation of methodology for simultaneous determination of synthetic dyes in alcoholic beverages by capillary electrophoresis. <i>Journal of Chromatography A</i> , 2006, 1136, 231-236.	1.8	77
17	Evaluation of cardiovascular protective effect of different apple varieties – Correlation of response with composition. <i>Food Chemistry</i> , 2012, 135, 2378-2386.	4.2	76
18	Protective effects of hydroxytyrosol-supplemented refined olive oil in animal models of acute inflammation and rheumatoid arthritis. <i>Journal of Nutritional Biochemistry</i> , 2015, 26, 360-368.	1.9	73

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19	Contribution to the characterization of <i>Opuntia</i> spp. juices by LC-ESI-MS/MS. <i>Food Chemistry</i> , 2016, 210, 558-565.	4.2	71
20	Bottled water: Analysis of mycotoxins by LC-MS/MS. <i>Food Chemistry</i> , 2015, 176, 455-464.	4.2	70
21	Antioxidant and anti-inflammatory activity of a flavonoid-rich concentrate recovered from <i>Opuntia ficus-indica</i> juice. <i>Food and Function</i> , 2014, 5, 3269-3280.	2.1	69
22	Microwave and ultrasound pre-treatments to enhance anthocyanins extraction from different wine lees. <i>Food Chemistry</i> , 2019, 272, 258-266.	4.2	65
23	Characterization of traditional and exotic apple varieties from Portugal. Part 2 - Antioxidant and antiproliferative activities. <i>Journal of Functional Foods</i> , 2010, 2, 46-53.	1.6	63
24	Development and validation of a high-throughput micro solid-phase extraction method coupled with ultra-high-performance liquid chromatography-quadrupole time-of-flight mass spectrometry for rapid identification and quantification of phenolic metabolites in human plasma and urine. <i>Journal of Chromatography A</i> , 2016, 1464, 21-31.	1.8	62
25	Impact of a 6-wk olive oil supplementation in healthy adults on urinary proteomic biomarkers of coronary artery disease, chronic kidney disease, and diabetes (types 1 and 2): a randomized, parallel, controlled, double-blind study. <i>American Journal of Clinical Nutrition</i> , 2015, 101, 44-54.	2.2	58
26	Development of novel sophorolipids with improved cytotoxic activity toward MDA-MB-231 breast cancer cells. <i>Journal of Molecular Recognition</i> , 2015, 28, 155-165.	1.1	57
27	Analysis of cocaine and nicotine metabolites in wastewater by liquid chromatography-tandem mass spectrometry. Cross abuse index patterns on a major community. <i>Science of the Total Environment</i> , 2014, 487, 673-680.	3.9	53
28	Phenolic Content and Antioxidant Activity of Moscatel Dessert Wines from the Setúbal Region in Portugal. <i>Food Analytical Methods</i> , 2009, 2, 149-161.	1.3	50
29	Treatment of anticancer drugs in hospital and wastewater effluents using nanofiltration. <i>Separation and Purification Technology</i> , 2019, 224, 273-280.	3.9	50
30	Liquid chromatography-diode array detection-electrospray ionisation mass spectrometry/nuclear magnetic resonance analyses of the anti-hyperglycemic flavonoid extract of <i>Genista tenera</i> . <i>Journal of Chromatography A</i> , 2005, 1089, 59-64.	1.8	49
31	Phenolic characterization of aging wine lees: Correlation with antioxidant activities. <i>Food Chemistry</i> , 2018, 259, 188-195.	4.2	49
32	Influence of Tunisian aromatic plants on the prevention of oxidation in soybean oil under heating and frying conditions. <i>Food Chemistry</i> , 2016, 212, 503-511.	4.2	44
33	Antioxidant Capacity of Macaronesian Traditional Medicinal Plants. <i>Molecules</i> , 2010, 15, 2576-2592.	1.7	43
34	Tetraoxane-Pyrimidine Nitrile Hybrids as Dual Stage Antimalarials. <i>Journal of Medicinal Chemistry</i> , 2014, 57, 4916-4923.	2.9	43
35	Rapid Determination of α -Tocopherol in Vegetable Oils by Fourier Transform Infrared Spectroscopy. <i>Food Analytical Methods</i> , 2009, 2, 120-127.	1.3	41
36	Supercritical CO ₂ and subcritical water technologies for the production of bioactive extracts from sardine (<i>Sardina pilchardus</i>) waste. <i>Journal of Supercritical Fluids</i> , 2020, 164, 104943.	1.6	41

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37	Microencapsulation of α -tocopherol with zein and β -cyclodextrin using spray drying for colour stability and shelf-life improvement of fruit beverages. <i>RSC Advances</i> , 2017, 7, 32065-32075.	1.7	39
38	Identification of functional compounds in baru (<i>Dipteryx alata</i> Vog.) nuts: Nutritional value, volatile and phenolic composition, antioxidant activity and antiproliferative effect. <i>Food Research International</i> , 2020, 131, 109026.	2.9	38
39	Factors Explaining Interpersonal Variation in Plasma Enterolactone Concentrations in Humans. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801159.	1.5	37
40	Bioactivity, bioavailability, and gut microbiota transformations of dietary phenolic compounds: implications for COVID-19. <i>Journal of Nutritional Biochemistry</i> , 2021, 97, 108787.	1.9	37
41	Recovery of antioxidant and antiproliferative compounds from watercress using pressurized fluid extraction. <i>RSC Advances</i> , 2016, 6, 30905-30918.	1.7	36
42	Polyphenol-Rich Extracts Obtained from Winemaking Waste Streams as Natural Ingredients with Cosmeceutical Potential. <i>Antioxidants</i> , 2019, 8, 355.	2.2	36
43	Triacylglycerols accumulation and glycolipids secretion by the oleaginous yeast <i>Rhodotorula babjevae</i> Y-SL7: Structural identification and biotechnological applications. <i>Bioresource Technology</i> , 2019, 273, 326-334.	4.8	36
44	Optimization and correlation of HPLC-ELSD and HPLC-MS/MS methods for identification and characterization of sophorolipids. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2012, 899, 72-80.	1.2	35
45	Protective Effect of a (Poly)phenol-Rich Extract Derived from Sweet Cherries Culls against Oxidative Cell Damage. <i>Molecules</i> , 2016, 21, 406.	1.7	35
46	Processing cherries (<i>Prunus avium</i>) using supercritical fluid technology. Part 2. Evaluation of SCF extracts as promising natural chemotherapeutic agents. <i>Journal of Supercritical Fluids</i> , 2011, 55, 1007-1013.	1.6	34
47	Dyospiros kaki phenolics inhibit colitis and colon cancer cell proliferation, but not gelatinase activities. <i>Journal of Nutritional Biochemistry</i> , 2017, 46, 100-108.	1.9	34
48	Analysis of old brandy and oak extracts by capillary electrophoresis. <i>Journal of Chromatography A</i> , 1997, 768, 143-152.	1.8	33
49	Protective effects of a blueberry extract in acute inflammation and collagen-induced arthritis in the rat. <i>Biomedicine and Pharmacotherapy</i> , 2016, 83, 1191-1202.	2.5	33
50	Supercritical fluid extraction of tobacco leaves: A preliminary study on the extraction of solanesol. <i>Journal of Supercritical Fluids</i> , 2008, 45, 171-176.	1.6	32
51	Chemical characterization of a red raspberry fruit extract and evaluation of its pharmacological effects in experimental models of acute inflammation and collagen-induced arthritis. <i>Food and Function</i> , 2014, 5, 3241-3251.	2.1	32
52	Characterization by liquid chromatography-mass spectrometry and antioxidant activity of an ethanolic extract of <i>Inula viscosa</i> leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 156, 297-306.	1.4	30
53	Polymethoxylated Flavones Target Cancer Stemness and Improve the Antiproliferative Effect of 5-Fluorouracil in a 3D Cell Model of Colorectal Cancer. <i>Nutrients</i> , 2019, 11, 326.	1.7	30
54	Use of <i>Hanseniaspora guilliermondii</i> and <i>Hanseniaspora opuntiae</i> to enhance the aromatic profile of beer in mixed-culture fermentation with <i>Saccharomyces cerevisiae</i> . <i>Food Microbiology</i> , 2021, 95, 103678.	2.1	30

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55	Phytosomes with Persimmon (<i>Diospyros kaki</i> L.) Extract: Preparation and Preliminary Demonstration of In Vivo Tolerability. <i>Pharmaceutics</i> , 2019, 11, 296.	2.0	29
56	Production of encapsulated quercetin particles using supercritical fluid technologies. <i>Powder Technology</i> , 2017, 317, 142-153.	2.1	28
57	Secoiridoids in olive seed: characterization of nã¼zhenide and 11-methyl oleosides by liquid chromatography with diode array and mass spectrometry. <i>Grasas Y Aceites</i> , 2010, 61, 157-164.	0.3	28
58	Polymethoxylated Flavones from Orange Peels Inhibit Cell Proliferation in a 3D Cell Model of Human Colorectal Cancer. <i>Nutrition and Cancer</i> , 2018, 70, 257-266.	0.9	27
59	High Resolution Mass Spectrometric Analysis of Secoiridoids and Metabolites as Biomarkers of Acute Olive Oil Intakeâ€”An Approach to Study Interindividual Variability in Humans. <i>Molecular Nutrition and Food Research</i> , 2018, 62, 1700065.	1.5	27
60	Sophorolipids: improvement of the selective production by <i>Starmerella bombicola</i> through the design of nutritional requirements. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 1875-1887.	1.7	26
61	A liquid chromatography/electrospray ionisation tandem mass spectrometry method for the simultaneous quantification of salicylic, jasmonic and abscisic acids in <i>Coffea arabica</i> leaves. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 529-536.	1.7	26
62	Pressurized Liquid Extraction Optimization from Supercritical Defatted Olive Pomace: A Green and Selective Phenolic Extraction Process. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 5590-5602.	3.2	26
63	Design of selective production of sophorolipids by <i>Rhodotorula bogoriensis</i> through nutritional requirements. <i>Journal of Molecular Recognition</i> , 2012, 25, 630-640.	1.1	25
64	Long-term on-farm participatory maize breeding by stratified mass selection retains molecular diversity while improving agronomic performance. <i>Evolutionary Applications</i> , 2018, 11, 254-270.	1.5	25
65	Occurrence of Antibiotics, Antibiotic Resistance Genes and Viral Genomes in Wastewater Effluents and Their Treatment by a Pilot Scale Nanofiltration Unit. <i>Membranes</i> , 2021, 11, 9.	1.4	24
66	Maize flour parameters that are related to the consumer perceived quality of â€˜broaâ€™ specialty bread. <i>Food Science and Technology</i> , 2016, 36, 259-267.	0.8	23
67	Impact of Drying Processes on the Nutritional Composition, Volatile Profile, Phytochemical Content and Bioactivity of <i>Salicornia ramosissima</i> J. Woods. <i>Antioxidants</i> , 2021, 10, 1312.	2.2	23
68	In vitro metabolism of diphenyl diselenide in rat liver fractions. Conjugation with GSH and binding to thiol groups. <i>Chemico-Biological Interactions</i> , 2012, 200, 65-72.	1.7	22
69	Four-Component Assembly of Chiral Nâ€”B Heterocycles with a Natural Product-Like Framework. <i>Organic Letters</i> , 2012, 14, 988-991.	2.4	22
70	Analysis of trans-resveratrol: Comparison of methods and contents in Muscatel fortified wines from Setâ€bal region in Portugal. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 634-643.	1.9	21
71	Quinolin-4(1 <i>H</i>)-imines are Potent Antiplasmodial Drugs Targeting the Liver Stage of Malaria. <i>Journal of Medicinal Chemistry</i> , 2013, 56, 4811-4815.	2.9	21
72	Olive paste as vehicle for delivery of potential probiotic <i>Lactobacillus plantarum</i> 33. <i>Food Research International</i> , 2015, 75, 61-70.	2.9	21

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73	Supercritical fluid extraction of <i>Arbutus unedo</i> distillate residues – Impact of process conditions on antiproliferative response of extracts. <i>Journal of CO2 Utilization</i> , 2020, 37, 29-38.	3.3	21
74	Multi-Step Subcritical Water Extracts of <i>Fucus vesiculosus</i> L. and <i>Codium tomentosum</i> Stackhouse: Composition, Health-Benefits and Safety. <i>Processes</i> , 2021, 9, 893.	1.3	21
75	Validation and clinical application of an UHPLC method for simultaneous analysis of total homocysteine and cysteine in human plasma. <i>Journal of Separation Science</i> , 2012, 35, 3427-3433.	1.3	20
76	Interlaboratory Coverage Test on Plant Food Bioactive Compounds and their Metabolites by Mass Spectrometry-Based Untargeted Metabolomics. <i>Metabolites</i> , 2018, 8, 46.	1.3	20
77	Combined hydrothermal pre-treatment and enzymatic hydrolysis of corn fibre: Production of ferulic acid extracts and assessment of their antioxidant and antiproliferative properties. <i>Industrial Crops and Products</i> , 2021, 170, 113731.	2.5	20
78	Physicochemical and Biochemical Profiling of Diphenyl Diselenide. <i>Applied Biochemistry and Biotechnology</i> , 2013, 169, 885-893.	1.4	19
79	Production of mycotoxins by filamentous fungi in untreated surface water. <i>Environmental Science and Pollution Research</i> , 2018, 25, 17519-17528.	2.7	19
80	Further Evidence of Possible Therapeutic Uses of <i>Sambucus nigra</i> L. Extracts by the Assessment of the In Vitro and In Vivo Anti-Inflammatory Properties of Its PLGA and PCL-Based Nanoformulations. <i>Pharmaceutics</i> , 2020, 12, 1181.	2.0	19
81	Anti-inflammatory Effects of Persimmon (<i>Diospyros kaki</i> L.) in Experimental Rodent Rheumatoid Arthritis. <i>Journal of Dietary Supplements</i> , 2020, 17, 663-683.	1.4	18
82	Physicochemical Characterization and Simulation of the Solid-Liquid Equilibrium Phase Diagram of Terpene-Based Eutectic Solvent Systems. <i>Molecules</i> , 2021, 26, 1801.	1.7	18
83	High-pressure CO2 assisted extraction as a tool to increase phenolic content of strawberry-tree (<i>Arbutus unedo</i>) extracts. <i>Journal of CO2 Utilization</i> , 2018, 27, 73-80.	3.3	17
84	Synchronous insight of in vitro and in vivo biological activities of <i>Sambucus nigra</i> L. extracts for industrial uses. <i>Industrial Crops and Products</i> , 2020, 154, 112709.	2.5	17
85	Treatment of anticancer drugs in a real wastewater effluent using nanofiltration: A pilot scale study. <i>Separation and Purification Technology</i> , 2022, 288, 120565.	3.9	17
86	Analytical profiles of –legal highs–containing cathinones available in the area of Lisbon, Portugal. <i>Forensic Science International</i> , 2014, 244, 102-110.	1.3	16
87	New perspectives on bioactivity of olive oil: evidence from animal models, human interventions and the use of urinary proteomic biomarkers. <i>Proceedings of the Nutrition Society</i> , 2015, 74, 268-281.	0.4	16
88	Targeting Gliomas: Can a New Alkylating Hybrid Compound Make a Difference?. <i>ACS Chemical Neuroscience</i> , 2017, 8, 50-59.	1.7	16
89	Identification, Quantification, and Antioxidant Activity of Hydroalcoholic Extract of <i>Artemisia campestris</i> from Algeria. <i>Turkish Journal of Pharmaceutical Sciences</i> , 2019, 16, 234-239.	0.6	16
90	Alternative Extraction and Downstream Purification Processes for Anthocyanins. <i>Molecules</i> , 2022, 27, 368.	1.7	16

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91	Bioactive compounds from endemic plants of Southwest Portugal: Inhibition of acetylcholinesterase and radical scavenging activities. <i>Pharmaceutical Biology</i> , 2012, 50, 239-246.	1.3	15
92	Hydroxycinnamic Acids and Their Derivatives in Broa, a Traditional Ethnic Maize Bread. <i>Foods</i> , 2020, 9, 1471.	1.9	15
93	Structural Optimization of Quinolon-4(1 <i>H</i>)-imines as Dual-Stage Antimalarials: Toward Increased Potency and Metabolic Stability. <i>Journal of Medicinal Chemistry</i> , 2013, 56, 7679-7690.	2.9	14
94	Targeting the delivery of dietary plant bioactives to those who would benefit most: from science to practical applications. <i>European Journal of Nutrition</i> , 2019, 58, 65-73.	1.8	14
95	Simultaneous determination of clopidogrel and its carboxylic acid metabolite by capillary electrophoresis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2010, 878, 1480-1486.	1.2	13
96	Human bioavailability of phenolic compounds found in common beans: the use of high-resolution MS to evaluate inter-individual variability. <i>British Journal of Nutrition</i> , 2020, 123, 273-292.	1.2	13
97	Solid-phase extraction and high-performance liquid chromatographic separation of pigments of red wines. <i>Journal of Chromatography A</i> , 2000, 889, 51-57.	1.8	12
98	Preparation of novel distinct highly aromatic liquors using fruit distillates. <i>International Journal of Food Science and Technology</i> , 2011, 46, 67-73.	1.3	12
99	Selective recovery of acidic and lactonic sophorolipids from culture broths towards the improvement of their therapeutic potential. <i>Bioprocess and Biosystems Engineering</i> , 2016, 39, 1825-1837.	1.7	12
100	Green tea infusion reduces mercury bioaccessibility and dietary exposure from raw and cooked fish. <i>Food and Chemical Toxicology</i> , 2020, 145, 111717.	1.8	12
101	Phenolic compounds from <i>Nerium oleander</i> leaves: microwave assisted extraction, characterization, antiproliferative and cytotoxic activities. <i>Food and Function</i> , 2020, 11, 6319-6331.	2.1	12
102	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. <i>Food Chemistry</i> , 2021, 357, 129757.	4.2	12
103	An Anthocyanin-Rich Extract Obtained from Portuguese Blueberries Maintains Its Efficacy in Reducing Microglia-Driven Neuroinflammation after Simulated Digestion. <i>Nutrients</i> , 2020, 12, 3670.	1.7	11
104	New cosmetic emulsions for dry skin. <i>Journal of Cosmetic Dermatology</i> , 2007, 6, 239-242.	0.8	10
105	Optimized Extraction of Antioxidants from Olive Leaves Using Augmented Simplex Centroid Design. <i>Analytical Letters</i> , 2016, 49, 1323-1333.	1.0	10
106	Method development for measurement of elements in Hungarian red wines by inductively coupled plasma optical emission spectrometry (ICP-OES). <i>Acta Alimentaria</i> , 2000, 29, 105-122.	0.3	9
107	High-pressure phase behaviour of binary (CO ₂ +nicotine) and ternary (CO ₂ +nicotine+solanesol) mixtures. <i>Fluid Phase Equilibria</i> , 2009, 282, 58-64.	1.4	9
108	Alternative biomarkers of n-hexane exposure: Characterization of aminoderived pyrroles and thiol-pyrrole conjugates in urine of rats exposed to 2,5-hexanedione. <i>Toxicology Letters</i> , 2014, 224, 54-63.	0.4	9

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109	Setting Up Decision-Making Tools toward a Quality-Oriented Participatory Maize Breeding Program. <i>Frontiers in Plant Science</i> , 2017, 8, 2203.	1.7	9
110	A Newfangled Collagenase Inhibitor Topical Formulation Based on Ethosomes with <i>Sambucus nigra</i> L. Extract. <i>Pharmaceuticals</i> , 2021, 14, 467.	1.7	9
111	Metabolomics profile responses to changing environments in a common bean (<i>Phaseolus vulgaris</i> L.) germplasm collection. <i>Food Chemistry</i> , 2022, 370, 131003.	4.2	9
112	Broa, an Ethnic Maize Bread, as a Source of Phenolic Compounds. <i>Antioxidants</i> , 2021, 10, 672.	2.2	8
113	Antiproliferative Effect of Colonic Fermented Phenolic Compounds from Jaboticaba (<i>Myrciaria</i>) Tj ETQq1 1 0.784314,rgBT /Overlock 10	1.7	8
114	Fractionated extraction of polyphenols from mate tea leaves using a combination of hydrophobic/hydrophilic NADES. <i>Current Research in Food Science</i> , 2022, 5, 571-580.	2.7	8
115	Analysis of low abundant trehalose-6-phosphate and related metabolites in <i>Medicago truncatula</i> by hydrophilic interaction liquid chromatography-triple quadrupole mass spectrometry. <i>Journal of Chromatography A</i> , 2016, 1477, 30-38.	1.8	7
116	Pomegranate and mint syrup addition to green tea beverage stabilized its polyphenolic content and biofunctional potentials during refrigerated storage. <i>Journal of Food Science and Technology</i> , 2016, 53, 1164-1177.	1.4	7
117	An Improved HILIC HPLC-MS/MS Method for the Determination of $\hat{2}$ -ODAP and Its $\hat{1}\pm$ Isomer in <i>Lathyrus sativus</i> . <i>Molecules</i> , 2019, 24, 3043.	1.7	7
118	Alleles to Enhance Antioxidant Content in Maize—A Genome-Wide Association Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4051-4061.	2.4	7
119	Characterisation of brandies and wood extracts by capillary electrophoresis. <i>Analisis - European Journal of Analytical Chemistry</i> , 1998, 26, 40-47.	0.4	7
120	Synergy of olive bioactive phytochemicals and probiotic strain in control of <i>Escherichia coli</i> . <i>LWT - Food Science and Technology</i> , 2015, 64, 938-945.	2.5	6
121	Volatilome—Genome-Wide Association Study on Wholemeal Maize Flour. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7809-7818.	2.4	6
122	Phenolic Compounds Extraction of <i>Arbutus unedo</i> L.: Process Intensification by Microwave Pretreatment. <i>Processes</i> , 2020, 8, 298.	1.3	6
123	Evaluating the Presence of Lycopene-Enriched Extracts from Tomato on Topical Emulsions: Physico-Chemical Characterization and Sensory Analysis. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5120.	1.3	6
124	LC-DAD-ESI-MS/MS analysis and cytotoxic and antiproliferative effects of chlorogenic acid derivative rich extract from <i>Nerium oleander</i> L. pink flowers. <i>Food and Function</i> , 2021, 12, 3624-3634.	2.1	6
125	The Impact of Olive Oil Compounds on the Metabolic Reprogramming of Cutaneous Melanoma Cell Models. <i>Molecules</i> , 2021, 26, 289.	1.7	6
126	Lactic Acid-Based Natural Deep Eutectic Solvents to Extract Bioactives from Marine By-Products. <i>Molecules</i> , 2022, 27, 4356.	1.7	6

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127	Triterpene-Rich Supercritical CO ₂ Extracts from Apple By-product Protect Human Keratinocytes Against ROS. <i>Food and Bioprocess Technology</i> , 2021, 14, 909-919.	2.6	5
128	Olive Pomace Phenolic Compounds Stability and Safety Evaluation: From Raw Material to Future Ophthalmic Applications. <i>Molecules</i> , 2021, 26, 6002.	1.7	5
129	Comprehensive Two-Dimensional Gas Chromatography as a Powerful Strategy for the Exploration of Broas Volatile Composition. <i>Molecules</i> , 2022, 27, 2728.	1.7	5
130	Using High-Pressure Technology to Develop Antioxidant-Rich Extracts from Bravo de Esmolfe Apple Residues. <i>Antioxidants</i> , 2021, 10, 1469.	2.2	4
131	In vitro Shoot Cultures of <i>Pterospartum tridentatum</i> as an Alternative to Wild Plants as a Source of Bioactive Compounds. <i>Natural Product Communications</i> , 2018, 13, 1934578X1801300.	0.2	3
132	Stilbenes and Resveratrol. , 2012, , 349-378.		3
133	Phytochemical Profile of <i>Opuntia ficus-indica</i> (L.) Mill Fruits (cv. "Orito"™) Stored at Different Conditions. <i>Foods</i> , 2022, 11, 160.	1.9	3
134	Supercritical fluids strategies to produce hybrid structures for drug delivery. <i>Journal of Controlled Release</i> , 2010, 148, e11-e12.	4.8	2
135	Antiplasmodial Drugs in the Gas Phase: A CID and DFT Study of Quinolon-4(<i>1H</i>)-Imine Derivatives. <i>Journal of the American Society for Mass Spectrometry</i> , 2014, 25, 1650-1661.	1.2	2
136	Shedding Light on the Volatile Composition of Broa, a Traditional Portuguese Maize Bread. <i>Biomolecules</i> , 2021, 11, 1396.	1.8	2
137	USE OF <i>LACTOBACILLUS PLANTARUM</i> IN TREATMENTS OF OLIVE MILL WASTEWATER. <i>Acta Horticulturae</i> , 2008, , 637-644.	0.1	1
138	Human bioavailability of olive oil secoiridoids: screening of metabolites in plasma and urine using UPLC coupled with high resolution mass spectrometry. <i>Proceedings of the Nutrition Society</i> , 2016, 75, .	0.4	1
139	Subject: Reply to letter to the Editor (ESPR-D-18-05279) about our manuscript. <i>Environmental Science and Pollution Research</i> , 2019, 26, 13677-13678.	2.7	1
140	Design of a New Gemini Lipoaminoacid with Immobilized Lipases Based on an Eco-Friendly Biosynthetic Process. <i>Catalysts</i> , 2021, 11, 164.	1.6	1
141	CHARACTERIZATION OF NÁœZHENIDE AND RELATED SECOIRIDOIDS IN <i>OLEA EUROPEA</i> L. SEEDS USING MALDI-TOF MASS SPECTROMETRY. <i>Acta Horticulturae</i> , 2012, , 403-410.	0.1	0
142	Effect of medium-term consumption of olive oil on biomarkers of coronary artery disease defined by urinary proteomics. <i>Proceedings of the Nutrition Society</i> , 2014, 73, .	0.4	0
143	The flavonoid rich fraction of <i>Coreopsis tinctoria</i> promotes glucose tolerance regain in streptozotocin-induced glucose-intolerant rats. <i>Planta Medica</i> , 2009, 75, .	0.7	0