Maria RosÃ¡rio Bronze

List of Publications by Year
in descending order

143 papers	4,561 citations	94381 37 h-index	133188 59 g-index
144 all docs	144 docs citations	144 times ranked	7240 citing authors

#	Article	IF	Citations
1	Metabolomics profile responses to changing environments in a common bean (Phaseolus vulgaris L.) germplasm collection. Food Chemistry, 2022, 370, 131003.	4.2	9
2	Alternative Extraction and Downstream Purification Processes for Anthocyanins. Molecules, 2022, 27, 368.	1.7	16
3	Phytochemical Profile of Opuntia ficus-indica (L.) Mill Fruits (cv. â€˜Oritoâ€™) Stored at Different Conditions. Foods, 2022, 11, 160.	1.9	3
4	Treatment of anticancer drugs in a real wastewater effluent using nanofiltration: A pilot scale study. Separation and Purification Technology, 2022, 288, 120565.	3.9	17
5	Fractionated extraction of polyphenols from mate tea leaves using a combination of hydrophobic/ hydrophilic NADES. Current Research in Food Science, 2022, 5, 571-580.	2.7	8
6	Comprehensive Two-Dimensional Gas Chromatography as a Powerful Strategy for the Exploration of Broas Volatile Composition. Molecules, 2022, 27, 2728.	1.7	5
7	Lactic Acid-Based Natural Deep Eutectic Solvents to Extract Bioactives from Marine By-Products. Molecules, 2022, 27, 4356.	1.7	6
8	Use of Hanseniaspora guilliermondii and Hanseniaspora opuntiae to enhance the aromatic profile of beer in mixed-culture fermentation with Saccharomyces cerevisiae. Food Microbiology, 2021, 95, 103678.	2.1	30
9	Design of a New Gemini Lipoaminoacid with Immobilized Lipases Based on an Eco-Friendly Biosynthetic Process. Catalysts, 2021, 11, 164.	1.6	1
10	Triterpene-Rich Supercritical CO2 Extracts from Apple By-product Protect Human Keratinocytes Against ROS. Food and Bioprocess Technology, 2021, 14, 909-919.	2.6	5
11	Physicochemical Characterization and Simulation of the Solidâ€“Liquid Equilibrium Phase Diagram of Terpene-Based Eutectic Solvent Systems. Molecules, 2021, 26, 1801.	1.7	18
12	Broa, an Ethnic Maize Bread, as a Source of Phenolic Compounds. Antioxidants, 2021, 10, 672.	2.2	8
13	Pressurized Liquid Extraction Optimization from Supercritical Defatted Olive Pomace: A Green and Selective Phenolic Extraction Process. ACS Sustainable Chemistry and Engineering, 2021, 9, 5590-5602.	3.2	26
14	Multi-Step Subcritical Water Extracts of Fucus vesiculosus L. and Codium tomentosum Stackhouse: Composition, Health-Benefits and Safety. Processes, 2021, 9, 893.	1.3	21
15	A Newfangled Collagenase Inhibitor Topical Formulation Based on Ethosomes with Sambucus nigra L. Extract. Pharmaceuticals, 2021, 14, 467.	1.7	9
16	Evaluating the Presence of Lycopene-Enriched Extracts from Tomato on Topical Emulsions: Physico-Chemical Characterization and Sensory Analysis. Applied Sciences (Switzerland), 2021, 11, 5120.	1.3	6
17	Bioactivity, bioavailability, and gut microbiota transformations of dietary phenolic compounds: implications for COVID-19. Journal of Nutritional Biochemistry, 2021, 97, 108787.	1.9	37
18	Antiproliferative Effect of Colonic Fermented Phenolic Compounds from Jaboticaba (Myrciaria) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	1.7	8

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19	Impact of Drying Processes on the Nutritional Composition, Volatile Profile, Phytochemical Content and Bioactivity of Salicornia ramosissima J. Woods. Antioxidants, 2021, 10, 1312.	2.2	23
20	Shedding Light on the Volatile Composition of Broa, a Traditional Portuguese Maize Bread. Biomolecules, 2021, 11, 1396.	1.8	2
21	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. Food Chemistry, 2021, 357, 129757.	4.2	12
22	Using High-Pressure Technology to Develop Antioxidant-Rich Extracts from Bravo de Esmolfe Apple Residues. Antioxidants, 2021, 10, 1469.	2.2	4
23	Combined hydrothermal pre-treatment and enzymatic hydrolysis of corn fibre: Production of ferulic acid extracts and assessment of their antioxidant and antiproliferative properties. Industrial Crops and Products, 2021, 170, 113731.	2.5	20
24	LC-DAD-ESI-MS/MS analysis and cytotoxic and antiproliferative effects of chlorogenic acid derivative rich extract from Nerium oleander L. pink flowers. Food and Function, 2021, 12, 3624-3634.	2.1	6
25	The Impact of Olive Oil Compounds on the Metabolic Reprogramming of Cutaneous Melanoma Cell Models. Molecules, 2021, 26, 289.	1.7	6
26	Occurrence of Antibiotics, Antibiotic Resistance Genes and Viral Genomes in Wastewater Effluents and Their Treatment by a Pilot Scale Nanofiltration Unit. Membranes, 2021, 11, 9.	1.4	24
27	Olive Pomace Phenolic Compounds Stability and Safety Evaluation: From Raw Material to Future Ophthalmic Applications. Molecules, 2021, 26, 6002.	1.7	5
28	Factors affecting intake, metabolism and health benefits of phenolic acids: do we understand individual variability?. European Journal of Nutrition, 2020, 59, 1275-1293.	1.8	110
29	Anti-inflammatory Effects of Persimmon (Diospyros kaki L.) in Experimental Rodent Rheumatoid Arthritis. Journal of Dietary Supplements, 2020, 17, 663-683.	1.4	18
30	Human bioavailability of phenolic compounds found in common beans: the use of high-resolution MS to evaluate inter-individual variability. British Journal of Nutrition, 2020, 123, 273-292.	1.2	13
31	Supercritical fluid extraction of Arbutus unedo distillate residues â€“ Impact of process conditions on antiproliferative response of extracts. Journal of CO2 Utilization, 2020, 37, 29-38.	3.3	21
32	Green tea infusion reduces mercury bioaccessibility and dietary exposure from raw and cooked fish. Food and Chemical Toxicology, 2020, 145, 111717.	1.8	12
33	Hydroxycinnamic Acids and Their Derivatives in Broa, a Traditional Ethnic Maize Bread. Foods, 2020, 9, 1471.	1.9	15
34	Further Evidence of Possible Therapeutic Uses of Sambucus nigra L. Extracts by the Assessment of the In Vitro and In Vivo Anti-Inflammatory Properties of Its PLGA and PCL-Based Nanoformulations. Pharmaceutics, 2020, 12, 1181.	2.0	19
35	An Anthocyanin-Rich Extract Obtained from Portuguese Blueberries Maintains Its Efficacy in Reducing Microglia-Driven Neuroinflammation after Simulated Digestion. Nutrients, 2020, 12, 3670.	1.7	11
36	Hyaluronic acid and Chondroitin sulfate from marine and terrestrial sources: Extraction and purification methods. Carbohydrate Polymers, 2020, 243, 116441.	5.1	93

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37	Phenolic compounds fromNerium oleanderleaves: microwave assisted extraction, characterization, antiproliferative and cytotoxic activities. Food and Function, 2020, 11, 6319-6331.	2.1	12
38	Volatilomeâ€“Genome-Wide Association Study on Wholemeal Maize Flour. Journal of Agricultural and Food Chemistry, 2020, 68, 7809-7818.	2.4	6
39	Supercritical CO2 and subcritical water technologies for the production of bioactive extracts from sardine (Sardina pilchardus) waste. Journal of Supercritical Fluids, 2020, 164, 104943.	1.6	41
40	Alleles to Enhance Antioxidant Content in Maizeâ€”A Genome-Wide Association Approach. Journal of Agricultural and Food Chemistry, 2020, 68, 4051-4061.	2.4	7
41	Phenolic Compounds Extraction of Arbutus unedo L.: Process Intensification by Microwave Pretreatment. Processes, 2020, 8, 298.	1.3	6
42	Synchronous insight of in vitro and in vivo biological activities of Sambucus nigra L. extracts for industrial uses. Industrial Crops and Products, 2020, 154, 112709.	2.5	17
43	Identification of functional compounds in baru (Dipteryx alata Vog.) nuts: Nutritional value, volatile and phenolic composition, antioxidant activity and antiproliferative effect. Food Research International, 2020, 131, 109026.	2.9	38
44	Microwave and ultrasound pre-treatments to enhance anthocyanins extraction from different wine lees. Food Chemistry, 2019, 272, 258-266.	4.2	65
45	Phytosomes with Persimmon (Diospyros kaki L.) Extract: Preparation and Preliminary Demonstration of In Vivo Tolerability. Pharmaceutics, 2019, 11, 296.	2.0	29
46	Targeting the delivery of dietary plant bioactives to those who would benefit most: from science to practical applications. European Journal of Nutrition, 2019, 58, 65-73.	1.8	14
47	An Improved HILIC HPLC-MS/MS Method for the Determination of Î²-ODAP and Its Î± Isomer in Lathyrus sativus. Molecules, 2019, 24, 3043.	1.7	7
48	Polyphenol-Rich Extracts Obtained from Winemaking Waste Streams as Natural Ingredients with Cosmeceutical Potential. Antioxidants, 2019, 8, 355.	2.2	36
49	Treatment of anticancer drugs in hospital and wastewater effluents using nanofiltration. Separation and Purification Technology, 2019, 224, 273-280.	3.9	50
50	Subject: Reply to letter to the Editor (ESPR-D-18-05279) about our manuscript. Environmental Science and Pollution Research, 2019, 26, 13677-13678.	2.7	1
51	Polymethoxylated Flavones Target Cancer Stemness and Improve the Antiproliferative Effect of 5-Fluorouracil in a 3D Cell Model of Colorectal Cancer. Nutrients, 2019, 11, 326.	1.7	30
52	Factors Explaining Interpersonal Variation in Plasma Enterolactone Concentrations in Humans. Molecular Nutrition and Food Research, 2019, 63, e1801159.	1.5	37
53	Triacylglycerols accumulation and glycolipids secretion by the oleaginous yeast Rhodotorula babjevae Y-SL7: Structural identification and biotechnological applications. Bioresource Technology, 2019, 273, 326-334.	4.8	36
54	Identification, Quantification, and Antioxidant Activity of Hydroalcoholic Extract of <i>Artemisia campestris</i> from Algeria. Turkish Journal of Pharmaceutical Sciences, 2019, 16, 234-239.	0.6	16

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55	Production of mycotoxins by filamentous fungi in untreated surface water. Environmental Science and Pollution Research, 2018, 25, 17519-17528.	2.7	19
56	Longâ€term onâ€farm participatory maize breeding by stratified mass selection retains molecular diversity while improving agronomic performance. Evolutionary Applications, 2018, 11, 254-270.	1.5	25
57	Polymethoxylated Flavones from Orange Peels Inhibit Cell Proliferation in a 3D Cell Model of Human Colorectal Cancer. Nutrition and Cancer, 2018, 70, 257-266.	0.9	27
58	Characterization by liquid chromatographyâ€“mass spectrometry and antioxidant activity of an ethanolic extract of Inula viscosa leaves. Journal of Pharmaceutical and Biomedical Analysis, 2018, 156, 297-306.	1.4	30
59	Phenolic characterization of aging wine lees: Correlation with antioxidant activities. Food Chemistry, 2018, 259, 188-195.	4.2	49
60	High Resolution Mass Spectrometric Analysis of Secoiridoids and Metabolites as Biomarkers of Acute Olive Oil Intakeâ€"An Approach to Study Interindividual Variability in Humans. Molecular Nutrition and Food Research, 2018, 62, 1700065.	1.5	27
61	Relevance, structure and analysis of ferulic acid in maize cell walls. Food Chemistry, 2018, 246, 360-378.	4.2	89
62	In vitro Shoot Cultures of Pterospartum tridentatum as an Alternative to Wild Plants as a Source of Bioactive Compounds. Natural Product Communications, 2018, 13, 1934578X1801300.	0.2	3
63	High-pressure CO2 assisted extraction as a tool to increase phenolic content of strawberry-tree (Arbutus unedo) extracts. Journal of CO2 Utilization, 2018, 27, 73-80.	3.3	17
64	Interlaboratory Coverage Test on Plant Food Bioactive Compounds and their Metabolites by Mass Spectrometry-Based Untargeted Metabolomics. Metabolites, 2018, 8, 46.	1.3	20
65	Production of encapsulated quercetin particles using supercritical fluid technologies. Powder Technology, 2017, 317, 142-153.	2.1	28
66	Characterization of phenolic compounds in chia (Salvia hispanica L.) seeds, fiber flour and oil. Food Chemistry, 2017, 232, 295-305.	4.2	118
67	Dyospiros kaki phenolics inhibit colitis and colon cancer cell proliferation, but not gelatinase activities. Journal of Nutritional Biochemistry, 2017, 46, 100-108.	1.9	34
68	Targeting Gliomas: Can a New Alkylating Hybrid Compound Make a Difference?. ACS Chemical Neuroscience, 2017, 8, 50-59.	1.7	16
69	Setting Up Decision-Making Tools toward a Quality-Oriented Participatory Maize Breeding Program. Frontiers in Plant Science, 2017, 8, 2203.	1.7	9
70	Microencapsulation of Î±-tocopherol with zein and Î²-cyclodextrin using spray drying for colour stability and shelf-life improvement of fruit beverages. RSC Advances, 2017, 7, 32065-32075.	1.7	39
71	Maize flour parameters that are related to the consumer perceived quality of â€˜broaâ€™ specialty bread. Food Science and Technology, 2016, 36, 259-267.	0.8	23
72	Protective Effect of a (Poly)phenol-Rich Extract Derived from Sweet Cherries Culls against Oxidative Cell Damage. Molecules, 2016, 21, 406.	1.7	35

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73	Analysis of low abundant trehalose-6-phosphate and related metabolites in Medicago truncatula by hydrophilic interaction liquid chromatographyâ€“triple quadrupole mass spectrometry. Journal of Chromatography A, 2016, 1477, 30-38.	1.8	7
74	Contribution to the characterization of Opuntia spp. juices by LCâ€“DADâ€“ESI-MS/MS. Food Chemistry, 2016, 210, 558-565.	4.2	71
75	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. Journal of Chromatography A, 2016, 1464, 21-31.	1.8	62
76	Selective recovery of acidic and lactonic sophorolipids from culture broths towards the improvement of their therapeutic potential. Bioprocess and Biosystems Engineering, 2016, 39, 1825-1837.	1.7	12
77	Protective effects of a blueberry extract in acute inflammation and collagen-induced arthritis in the rat. Biomedicine and Pharmacotherapy, 2016, 83, 1191-1202.	2.5	33
78	Human bioavailability of olive oil secoiridoids: screening of metabolites in plasma and urine using UPLC coupled with high resolution mass spectrometry. Proceedings of the Nutrition Society, 2016, 75, .	0.4	1
79	Influence of Tunisian aromatic plants on the prevention of oxidation in soybean oil under heating and frying conditions. Food Chemistry, 2016, 212, 503-511.	4.2	44
80	Optimized Extraction of Antioxidants from Olive Leaves Using Augmented Simplex Centroid Design. Analytical Letters, 2016, 49, 1323-1333.	1.0	10
81	Recovery of antioxidant and antiproliferative compounds from watercress using pressurized fluid extraction. RSC Advances, 2016, 6, 30905-30918.	1.7	36
82	Pomegranate and mint syrup addition to green tea beverage stabilized its polyphenolic content and biofunctional potentials during refrigerated storage. Journal of Food Science and Technology, 2016, 53, 1164-1177.	1.4	7
83	New perspectives on bioactivity of olive oil: evidence from animal models, human interventions and the use of urinary proteomic biomarkers. Proceedings of the Nutrition Society, 2015, 74, 268-281.	0.4	16
84	Bottled water: Analysis of mycotoxins by LCâ€“MS/MS. Food Chemistry, 2015, 176, 455-464.	4.2	70
85	Protective effects of hydroxytyrosol-supplemented refined olive oil in animal models of acute inflammation and rheumatoid arthritis. Journal of Nutritional Biochemistry, 2015, 26, 360-368.	1.9	73
86	Development of novel sophorolipids with improved cytotoxic activity toward MDAâ€MBâ€231 breast cancer cells. Journal of Molecular Recognition, 2015, 28, 155-165.	1.1	57
87	Synergy of olive bioactive phytochemicals and probiotic strain in control of Escherichia coli. LWT - Food Science and Technology, 2015, 64, 938-945.	2.5	6
88	Olive paste as vehicle for delivery of potential probiotic Lactobacillus plantarum 33. Food Research International, 2015, 75, 61-70.	2.9	21
89	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. American Journal of Clinical Nutrition, 2015, 101, 44-54.	2.2	58
90	Antiâ€inflammatory Effect of Rosmarinic Acid and an Extract of Rosmarinus officinalis in Rat Models of Local and Systemic Inflammation. Basic and Clinical Pharmacology and Toxicology, 2015, 116, 398-413.	1.2	193

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91	A liquid chromatography/electrospray ionisation tandem mass spectrometry method for the simultaneous quantification of salicylic, jasmonic and abscisic acids in Coffea arabica leaves. Journal of the Science of Food and Agriculture, 2014, 94, 529-536.	1.7	26
92	Analysis of cocaine and nicotine metabolites in wastewater by liquid chromatographyâ€“tandem mass spectrometry. Cross abuse index patterns on a major community. Science of the Total Environment, 2014, 487, 673-680.	3.9	53
93	Novel isolates of lactobacilli from fermented Portuguese olive as potential probiotics. LWT - Food Science and Technology, 2014, 59, 234-246.	2.5	94
94	Tetraoxaneâ€“Pyrimidine Nitrile Hybrids as Dual Stage Antimalarials. Journal of Medicinal Chemistry, 2014, 57, 4916-4923.	2.9	43
95	Application of FTIR-ATR to Moscatel dessert wines for prediction of total phenolic and flavonoid contents and antioxidant capacity. Food Chemistry, 2014, 150, 489-493.	4.2	125
96	Antiplasmodial Drugs in the Gas Phase: A CID and DFT Study of Quinolon-4(1H)-Imine Derivatives. Journal of the American Society for Mass Spectrometry, 2014, 25, 1650-1661.	1.2	2
97	Chemical characterization of a red raspberry fruit extract and evaluation of its pharmacological effects in experimental models of acute inflammation and collagen-induced arthritis. Food and Function, 2014, 5, 3241-3251.	2.1	32
98	Antioxidant and anti-inflammatory activity of a flavonoid-rich concentrate recovered from Opuntia ficus-indica juice. Food and Function, 2014, 5, 3269-3280.	2.1	69
99	Alternative biomarkers of n-hexane exposure: Characterization of aminoderived pyrroles and thiol-pyrrole conjugates in urine of rats exposed to 2,5-hexanedione. Toxicology Letters, 2014, 224, 54-63.	0.4	9
100	Analytical profiles of â€œlegal highsâ€•containing cathinones available in the area of Lisbon, Portugal. Forensic Science International, 2014, 244, 102-110.	1.3	16
101	Effect of medium-term consumption of olive oil on biomarkers of coronary artery disease defined by urinary proteomics. Proceedings of the Nutrition Society, 2014, 73, .	0.4	0
102	Physicochemical and Biochemical Profiling of Diphenyl Diselenide. Applied Biochemistry and Biotechnology, 2013, 169, 885-893.	1.4	19
103	Sophorolipids: improvement of the selective production by Starmerella bombicola through the design of nutritional requirements. Applied Microbiology and Biotechnology, 2013, 97, 1875-1887.	1.7	26
104	Evaluation of Opuntia spp. derived products as antiproliferative agents in human colon cancer cell line (HT29). Food Research International, 2013, 54, 892-901.	2.9	82
105	Structural Optimization of Quinolon-4(1H)-imines as Dual-Stage Antimalarials: Toward Increased Potency and Metabolic Stability. Journal of Medicinal Chemistry, 2013, 56, 7679-7690.	2.9	14
106	Quinolin-4(1H)-imines are Potent Antiplasmodial Drugs Targeting the Liver Stage of Malaria. Journal of Medicinal Chemistry, 2013, 56, 4811-4815.	2.9	21
107	CHARACTERIZATION OF NÃœZHENIDE AND RELATED SECOIRIDOIDS IN OLEA EUROPEA L. SEEDS USING MALDI-TOF MASS SPECTROMETRY. Acta Horticulturae, 2012, , 403-410.	0.1	0
108	Design of selective production of sophorolipids by Rhodotorula bogoriensis through nutritional requirements. Journal of Molecular Recognition, 2012, 25, 630-640.	1.1	25

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109	Validation and clinical application of an UHPLC method for simultaneous analysis of total homocysteine and cysteine in human plasma. Journal of Separation Science, 2012, 35, 3427-3433.	1.3	20
110	In vitro metabolism of diphenyl diselenide in rat liver fractions. Conjugation with GSH and binding to thiol groups. Chemico-Biological Interactions, 2012, 200, 65-72.	1.7	22
111	Four-Component Assembly of Chiral Nâ€“B Heterocycles with a Natural Product-Like Framework. Organic Letters, 2012, 14, 988-991.	2.4	22
112	Bioactive compounds from endemic plants of Southwest Portugal: Inhibition of acetylcholinesterase and radical scavenging activities. Pharmaceutical Biology, 2012, 50, 239-246.	1.3	15
113	Optimization and correlation of HPLC-ELSD and HPLCâ€“MS/MS methods for identification and characterization of sophorolipids. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2012, 899, 72-80.	1.2	35
114	Evaluation of cardiovascular protective effect of different apple varieties â€“ Correlation of response with composition. Food Chemistry, 2012, 135, 2378-2386.	4.2	76
115	Stilbenes and Resveratrol. , 2012, , 349-378.		3
116	Preparation of novel distinct highly aromatic liquors using fruit distillates. International Journal of Food Science and Technology, 2011, 46, 67-73.	1.3	12
117	Identification of bioactive response in traditional cherries from Portugal. Food Chemistry, 2011, 125, 318-325.	4.2	125
118	Processing cherries (Prunus avium) using supercritical fluid technology. Part 2. Evaluation of SCF extracts as promising natural chemotherapeutical agents. Journal of Supercritical Fluids, 2011, 55, 1007-1013.	1.6	34
119	Simultaneous determination of clopidogrel and its carboxylic acid metabolite by capillary electrophoresis. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2010, 878, 1480-1486.	1.2	13
120	Supercritical fluids strategies to produce hybrid structures for drug delivery. Journal of Controlled Release, 2010, 148, e11-e12.	4.8	2
121	Characterization of traditional and exotic apple varieties from Portugal. Part 1 â€“ Nutritional, phytochemical and sensory evaluation. Journal of Functional Foods, 2010, 2, 35-45.	1.6	97
122	Characterization of traditional and exotic apple varieties from Portugal. Part 2 â€“ Antioxidant and antiproliferative activities. Journal of Functional Foods, 2010, 2, 46-53.	1.6	63
123	Processing cherries (Prunus avium) using supercritical fluid technology. Part 1: Recovery of extract fractions rich in bioactive compounds. Journal of Supercritical Fluids, 2010, 55, 184-191.	1.6	94
124	The flavonoid-rich fraction of Coreopsis tinctoria promotes glucose tolerance regain through pancreatic function recovery in streptozotocin-induced glucose-intolerant rats. Journal of Ethnopharmacology, 2010, 132, 483-490.	2.0	84
125	Antioxidant Capacity of Macaronesian Traditional Medicinal Plants. Molecules, 2010, 15, 2576-2592.	1.7	43
126	Secoiridoids in olive seed: characterization of nÃ¼zhenide and 11-methyl oleosides by liquid chromatography with diode array and mass spectrometry. Grasas Y Aceites, 2010, 61, 157-164.	0.3	28

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127	Rapid Determination of Î±-Tocopherol in Vegetable Oils by Fourier Transform Infrared Spectroscopy. Food Analytical Methods, 2009, 2, 120-127.	1.3	41
128	Phenolic Content and Antioxidant Activity of Moscatel Dessert Wines from the SetÃºbal Region in Portugal. Food Analytical Methods, 2009, 2, 149-161.	1.3	50
129	High-pressure phase behaviour of binary (CO2+nicotine) and ternary (CO2+nicotine+solanesol) mixtures. Fluid Phase Equilibria, 2009, 282, 58-64.	1.4	9
130	The flavonoid rich fraction of Coreopsis tinctoria promotes glucose tolerance regain in streptozotocin-induced glucose-intolerant rats. Planta Medica, 2009, 75, .	0.7	0
131	Analysis of trans-resveratrol: Comparison of methods and contents in Muscatel fortified wines from SetÃºbal region in Portugal. Journal of Food Composition and Analysis, 2008, 21, 634-643.	1.9	21
132	Prediction of intestinal absorption and metabolism of pharmacologically active flavones and flavanones. Bioorganic and Medicinal Chemistry, 2008, 16, 4009-4018.	1.4	79
133	Supercritical fluid extraction of tobacco leaves: A preliminary study on the extraction of solanesol. Journal of Supercritical Fluids, 2008, 45, 171-176.	1.6	32
134	In vitro evaluation of olive- and grape-based natural extracts as potential preservatives for food. Innovative Food Science and Emerging Technologies, 2008, 9, 311-319.	2.7	87
135	USE OF LACTOBACILLUS PLANTARUM IN TREATMENTS OF OLIVE MILL WASTEWATER. Acta Horticulturae, 2008, , 637-644.	0.1	1
136	New cosmetic emulsions for dry skin. Journal of Cosmetic Dermatology, 2007, 6, 239-242.	0.8	10
137	Analysis of phenolic compounds in Muscatel wines produced in Portugal. Analytica Chimica Acta, 2006, 563, 84-92.	2.6	120
138	Validation of methodology for simultaneous determination of synthetic dyes in alcoholic beverages by capillary electrophoresis. Journal of Chromatography A, 2006, 1136, 231-236.	1.8	77
139	Liquid chromatographyâ€“diode array detectionâ€“electrospray ionisation mass spectrometry/nuclear magnetic resonance analyses of the anti-hyperglycemic flavonoid extract of Genista tenera. Journal of Chromatography A, 2005, 1089, 59-64.	1.8	49
140	Solid-phase extraction and high-performance liquid chromatographic separation of pigments of red wines. Journal of Chromatography A, 2000, 889, 51-57.	1.8	12
141	Method development for measurement of elements in Hungarian red wines by inductivelvy coupled plasma optival emission spectrometry (ICP-OES). Acta Alimentaria, 2000, 29, 105-122.	0.3	9
142	Characterisation of brandies and wood extracts by capillary electrophoresis. Analusis - European Journal of Analytical Chemistry, 1998, 26, 40-47.	0.4	7
143	Analysis of old brandy and oak extracts by capillary electrophoresis. Journal of Chromatography A, 1997, 768, 143-152.	1.8	33