

# Iva Fernandes

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/8280824/iva-fernandes-publications-by-citations.pdf>

**Version:** 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

88

papers

2,325

citations

29

h-index

45

g-index

93

ext. papers

2,985

ext. citations

5.9

avg, IF

5.38

L-index

#	Paper	IF	Citations
88	Bioavailability of anthocyanins and derivatives. <i>Journal of Functional Foods</i> , <b>2014</b> , 7, 54-66	5.1	216
87	Interplay between anthocyanins and gut microbiota. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 6898-902	5.7	192
86	Wine Flavonoids in Health and Disease Prevention. <i>Molecules</i> , <b>2017</b> , 22,	4.8	104
85	Flavonoid metabolites transport across a human BBB model. <i>Food Chemistry</i> , <b>2014</b> , 149, 190-6	8.5	88
84	Mechanistic approach by which polysaccharides inhibit $\alpha$ -amylase/procyanidin aggregation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 4352-8	5.7	73
83	Antioxidant and biological properties of bioactive phenolic compounds from <i>Quercus suber</i> L. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 11154-60	5.7	66
82	A new approach on the gastric absorption of anthocyanins. <i>Food and Function</i> , <b>2012</b> , 3, 508-16	6.1	64
81	Influence of anthocyanins, derivative pigments and other catechol and pyrogallol-type phenolics on breast cancer cell proliferation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 3785-92	5.7	60
80	Antioxidant properties of anthocyanidins, anthocyanidin-3-glucosides and respective portisins. <i>Food Chemistry</i> , <b>2010</b> , 119, 518-523	8.5	59
79	Antioxidant and antiproliferative properties of methylated metabolites of anthocyanins. <i>Food Chemistry</i> , <b>2013</b> , 141, 2923-33	8.5	58
78	Optimizing the extraction of phenolic antioxidants from chestnut shells by subcritical water extraction using response surface methodology. <i>Food Chemistry</i> , <b>2021</b> , 334, 127521	8.5	57
77	Digestion and absorption of red grape and wine anthocyanins through the gastrointestinal tract. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 83, 211-224	15.3	53
76	Experimental and Theoretical Data on the Mechanism by Which Red Wine Anthocyanins Are Transported through a Human MKN-28 Gastric Cell Model. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 7685-92	5.7	52
75	Medicago spp. extracts as promising ingredients for skin care products. <i>Industrial Crops and Products</i> , <b>2013</b> , 49, 634-644	5.9	50
74	Anti-proliferative effects of quercetin and catechin metabolites. <i>Food and Function</i> , <b>2014</b> , 5, 797-803	6.1	47
73	Gut microbiota modulation accounts for the neuroprotective properties of anthocyanins. <i>Scientific Reports</i> , <b>2018</b> , 8, 11341	4.9	42
72	Evaluation of radical scavenging activity, intestinal cell viability and antifungal activity of Brazilian propolis by-product. <i>Food Research International</i> , <b>2018</b> , 105, 537-547	7	42

71	On the bioavailability of flavanols and anthocyanins: flavanol-anthocyanin dimers. <i>Food Chemistry</i> , <b>2012</b> , 135, 812-8	8.5	41
70	Comparison of the in vitro gastrointestinal bioavailability of acylated and non-acylated anthocyanins: Purple-fleshed sweet potato vs red wine. <i>Food Chemistry</i> , <b>2019</b> , 276, 410-418	8.5	40
69	Hardy kiwifruit leaves ( <i>Actinidia arguta</i> ): An extraordinary source of value-added compounds for food industry. <i>Food Chemistry</i> , <b>2018</b> , 259, 113-121	8.5	38
68	Antioxidant and antiproliferative properties of 3-deoxyanthocyanidins. <i>Food Chemistry</i> , <b>2016</b> , 192, 142-88.5	8.5	36
67	Anthocyanin effects on microglia M1/M2 phenotype: Consequence on neuronal fractalkine expression. <i>Behavioural Brain Research</i> , <b>2016</b> , 305, 223-8	3.4	35
66	Multiple-approach studies to assess anthocyanin bioavailability. <i>Phytochemistry Reviews</i> , <b>2015</b> , 14, 899-919	8.5	34
65	Solid Lipid Nanoparticles as Carriers of Natural Phenolic Compounds. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	34
64	Enzymatic synthesis, structural characterization and antioxidant capacity assessment of a new lipophilic malvidin-3-glucoside-oleic acid conjugate. <i>Food and Function</i> , <b>2016</b> , 7, 2754-62	6.1	34
63	Valorisation of underexploited <i>Castanea sativa</i> shells bioactive compounds recovered by supercritical fluid extraction with CO <sub>2</sub> : A response surface methodology approach. <i>Journal of CO<sub>2</sub> Utilization</i> , <b>2020</b> , 40, 101194	7.6	33
62	Pharmacokinetics of blackberry anthocyanins consumed with or without ethanol: A randomized and crossover trial. <i>Molecular Nutrition and Food Research</i> , <b>2016</b> , 60, 2319-2330	5.9	33
61	Recent advances in extracting phenolic compounds from food and their use in disease prevention and as cosmetics. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 1130-1151	11.5	33
60	Gemcitabine anti-proliferative activity significantly enhanced upon conjugation with cell-penetrating peptides. <i>Bioorganic and Medicinal Chemistry Letters</i> , <b>2017</b> , 27, 2898-2901	2.9	29
59	Simulation of in vitro digestion coupled to gastric and intestinal transport models to estimate absorption of anthocyanins from peel powder of jaboticaba, jamaica and jambo fruits. <i>Journal of Functional Foods</i> , <b>2016</b> , 24, 373-381	5.1	29
58	Enzymatic hemisynthesis of metabolites and conjugates of anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 735-45	5.7	28
57	Migration of phenolic compounds from different cork stoppers to wine model solutions: antioxidant and biological relevance. <i>European Food Research and Technology</i> , <b>2014</b> , 239, 951-960	3.4	24
56	The impact of chronic blackberry intake on the neuroinflammatory status of rats fed a standard or high-fat diet. <i>Journal of Nutritional Biochemistry</i> , <b>2015</b> , 26, 1166-73	6.3	23
55	Hardy kiwi leaves extracted by multi-frequency multimode modulated technology: A sustainable and promising by-product for industry. <i>Food Research International</i> , <b>2018</b> , 112, 184-191	7	23
54	Bioavailability studies and anticancer properties of malvidin based anthocyanins, pyranoanthocyanins and non-oxonium derivatives. <i>Food and Function</i> , <b>2016</b> , 7, 2462-8	6.1	23

53	Infusions and decoctions of dehydrated fruits of <i>Actinidia arguta</i> and <i>Actinidia deliciosa</i> : Bioactivity, radical scavenging activity and effects on cells viability. <i>Food Chemistry</i> , <b>2019</b> , 289, 625-634	8.5	22
52	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. <i>Food Chemistry</i> , <b>2019</b> , 288, 386-394	8.5	20
51	Inhibitory effect of vinegars on the formation of polycyclic aromatic hydrocarbons in charcoal-grilled pork. <i>Meat Science</i> , <b>2020</b> , 167, 108083	6.4	19
50	Effect of chronic consumption of blackberry extract on high-fat induced obesity in rats and its correlation with metabolic and brain outcomes. <i>Food and Function</i> , <b>2016</b> , 7, 127-39	6.1	19
49	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. <i>Scientific Reports</i> , <b>2019</b> , 9, 789	4.9	18
48	Anthocyanins and human health: How gastric absorption may influence acute human physiology. <i>Nutrition and Aging (Amsterdam, Netherlands)</i> , <b>2014</b> , 2, 1-14		18
47	Anthocyanins as Antidiabetic Agents-In Vitro and In Silico Approaches of Preventive and Therapeutic Effects. <i>Molecules</i> , <b>2020</b> , 25,	4.8	18
46	In vitro gastrointestinal absorption of red wine anthocyanins - Impact of structural complexity and phase II metabolization. <i>Food Chemistry</i> , <b>2020</b> , 317, 126398	8.5	17
45	The effect of anthocyanins from red wine and blackberry on the integrity of a keratinocyte model using ECIS. <i>Food and Function</i> , <b>2017</b> , 8, 3989-3998	6.1	17
44	Anti-tumoral activity of imidazoquinones, a new class of antimalarials derived from primaquine. <i>Bioorganic and Medicinal Chemistry Letters</i> , <b>2009</b> , 19, 6914-7	2.9	16
43	Gastrointestinal absorption, antiproliferative and anti-inflammatory effect of the major carotenoids of <i>Gardenia jasminoides</i> Ellis on cancer cells. <i>Food and Function</i> , <b>2017</b> , 8, 1672-1679	6.1	14
42	Pharmacokinetics of table and Port red wine anthocyanins: a crossover trial in healthy men. <i>Food and Function</i> , <b>2017</b> , 8, 2030-2037	6.1	13
41	Bioactivity, phytochemical profile and pro-healthy properties of <i>Actinidia arguta</i> : A review. <i>Food Research International</i> , <b>2020</b> , 136, 109449	7	13
40	Molecular insights on the interaction and preventive potential of epigallocatechin-3-gallate in Celiac Disease. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 112, 1029-1037	7.9	13
39	Recycling antimalarial leads for cancer: Antiproliferative properties of N-cinnamoyl chloroquine analogues. <i>Bioorganic and Medicinal Chemistry Letters</i> , <b>2013</b> , 23, 6769-72	2.9	12
38	Exploring the Applications of the Photoprotective Properties of Anthocyanins in Biological Systems. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	12
37	A multi-spectroscopic study on the interaction of food polyphenols with a bioactive gluten peptide: From chemistry to biological implications. <i>Food Chemistry</i> , <b>2019</b> , 299, 125051	8.5	11
36	<i>Salicornia ramosissima</i> Bioactive Composition and Safety: Eco-Friendly Extractions Approach (Microwave-Assisted Extraction vs. Conventional Maceration). <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 4744	2.6	10

35	Microwave-Assisted Extraction as a Green Technology Approach to Recover Polyphenols from <i>Castanea sativa</i> Shells. <i>ACS Food Science &amp; Technology</i> , <b>2021</b> , 1, 229-241		10
34	Ageing impact on the antioxidant and antiproliferative properties of Port wines. <i>Food Research International</i> , <b>2015</b> , 67, 199-205	7	9
33	A new group of synthetic phenolic-containing amphiphilic molecules for multipurpose applications: Physico-chemical characterization and cell-toxicity study. <i>Scientific Reports</i> , <b>2018</b> , 8, 832	4.9	9
32	A Quinacrine Analogue Selective Against Gastric Cancer Cells: Insight from Biochemical and Biophysical Studies. <i>ChemMedChem</i> , <b>2016</b> , 11, 2703-2712	3.7	8
31	An Insight into Kiwiberry Leaf Valorization: Phenolic Composition, Bioactivity and Health Benefits. <i>Molecules</i> , <b>2021</b> , 26,	4.8	8
30	Synthesis of the Main Red Wine Anthocyanin Metabolite: Malvidin-3-O- $\beta$ -Glucuronide. <i>Synlett</i> , <b>2017</b> , 28, 593-596	2.2	7
29	Turning a Collagenesis-Inducing Peptide Into a Potent Antibacterial and Antibiofilm Agent Against Multidrug-Resistant Gram-Negative Bacteria. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 1915	5.7	7
28	Stabilization of bluish pyranoanthocyanin pigments in aqueous systems using lignin nanoparticles. <i>Dyes and Pigments</i> , <b>2019</b> , 166, 367-374	4.6	7
27	Bioavailability of Anthocyanins <b>2013</b> , 2465-2487		7
26	Anthocyanin-Related Pigments: Natural Allies for Skin Health Maintenance and Protection. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	6
25	Anthocyanin content in raspberry and elderberry: The impact of cooking and recipe composition. <i>International Journal of Gastronomy and Food Science</i> , <b>2021</b> , 24, 100316	2.8	6
24	Cyanidin-3-glucoside Lipophilic Conjugates for Topical Application: Tuning the Antimicrobial Activities with Fatty Acid Chain Length. <i>Processes</i> , <b>2021</b> , 9, 340	2.9	6
23	Influence of rye flour enzymatic biotransformation on the antioxidant capacity and transepithelial transport of phenolic acids. <i>Food and Function</i> , <b>2018</b> , 9, 1889-1898	6.1	5
22	"Clicking" an Ionic Liquid to a Potent Antimicrobial Peptide: On the Route towards Improved Stability. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	5
21	Antitumor Activity of -Derived Phlorotannins through Activation of Apoptotic Signals in Gastric and Colorectal Tumor Cell Lines. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	5
20	Insights into the development of grapefruit nutraceutical powder by spray drying: physical characterization, chemical composition and 3D intestinal permeability. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 4686-4694	4.3	4
19	Comparative analysis of in vitro rat liver metabolism of the antimalarial primaquine and a derived imidazoquine. <i>Drug Metabolism Letters</i> , <b>2012</b> , 6, 15-25	2.1	4
18	The Antidiabetic Effect of Grape Pomace Polysaccharide-Polyphenol Complexes.. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	4

17	Valorisation of <i>Salicornia ramosissima</i> biowaste by a green approach An optimizing study using response surface methodology. <i>Sustainable Chemistry and Pharmacy</i> , <b>2021</b> , 24, 100548	3.9	3
16	Photochemistry of 5-Hydroxy-4-Dimethylaminoflavylum in the presence of SDS micelles. The role of metastable states of flavylum cation-quinoidal base and trans-chalcones. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , <b>2020</b> , 402, 112827	4.7	3
15	Metabolomics Insights of the Immunomodulatory Activities of Phlorizin and Phloretin on Human THP-1 Macrophages. <i>Molecules</i> , <b>2021</b> , 26,	4.8	3
14	Wine <b>2017</b> , 593-621		2
13	Synthesis, structural characterization and chromatic features of new 2-phenyl-1-benzopyrylium and 2-phenyl-styryl-1-benzopyrylium amino-based blue dyes. <i>Tetrahedron Letters</i> , <b>2021</b> , 85, 153487	2	2
12	Synthesis of novel pyrano-3,7-deoxyanthocyanin derivatives and study of their thermodynamic, photophysical and cytotoxicity properties. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , <b>2021</b> , 415, 113313	4.7	2
11	Anthocyanins: Nutrition and Health. <i>Reference Series in Phytochemistry</i> , <b>2018</b> , 1-37	0.7	2
10	Pyranoanthocyanins Interfering with the Quorum Sensing of and. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	2
9	From soil to cosmetic industry: Validation of a new cosmetic ingredient extracted from chestnut shells. <i>Sustainable Materials and Technologies</i> , <b>2021</b> , 29, e00309	5.3	2
8	Extraordinary composition of <i>Actinidia arguta</i> by-products as skin ingredients: A new challenge for cosmetic and medical skincare industries. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 116, 842-853	15.3	2
7	Valorization of Kiwiberry Leaves Recovered by Ultrasound-Assisted Extraction for Skin Application: A Response Surface Methodology Approach.. <i>Antioxidants</i> , <b>2022</b> , 11,	7.1	2
6	Anthocyanins: Nutrition and Health. <i>Reference Series in Phytochemistry</i> , <b>2019</b> , 1097-1133	0.7	1
5	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> , <b>2022</b> , 25, 100593	3.9	1
4	Eco-friendly insights on kiwiberry leaves valorization through in-vitro and in-vivo studies. <i>Industrial Crops and Products</i> , <b>2022</b> , 184, 115090	5.9	1
3	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> , <b>2022</b> , 12, 1763	2.6	0
2	Dietary Anthocyanins <b>2020</b> , 245-282		0
1	Photoactivated cell-killing amino-based flavylum compounds. <i>Scientific Reports</i> , <b>2021</b> , 11, 22005	4.9	