

# Iva Fernandes

## List of Publications by Year in Descending Order

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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	Microwave- and Ultrasound-Assisted Extraction of Cucurbita pepo 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
87	Influence of temperature on the subcritical water extraction of Actinidia arguta leaves: A screening of pro-healthy compounds. <i>Sustainable Chemistry and Pharmacy</i> , <b>2022</b> , 25, 100593	3.9	1
86	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
85	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
84	Photoactivated cell-killing amino-based flavylum compounds. <i>Scientific Reports</i> , <b>2021</b> , 11, 22005	4.9	
83	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
82	Valorisation of Salicornia ramosissima 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
81	An Insight into Kiwiberry Leaf Valorization: Phenolic Composition, Bioactivity and Health Benefits. <i>Molecules</i> , <b>2021</b> , 26,	4.8	8
80	Salicornia ramosissima 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
79	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
78	Anthocyanin-Related Pigments: Natural Allies for Skin Health Maintenance and Protection. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	6
77	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
76	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
75	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
74	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
73	Microwave-Assisted Extraction as a Green Technology Approach to Recover Polyphenols from Castanea sativa Shells. <i>ACS Food Science &amp; Technology</i> , <b>2021</b> , 1, 229-241		10
72	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

71	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
70	Pyranoanthocyanins Interfering with the Quorum Sensing of and. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	2
69	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
68	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
67	The Antidiabetic Effect of Grape Pomace Polysaccharide-Polyphenol Complexes.. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	4
66	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
65	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
64	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
63	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
62	Dietary Anthocyanins <b>2020</b> , 245-282		0
61	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
60	Photochemistry of 5-Hydroxy-4FDimethylaminoflavylium in the presence of SDS micelles. The role of metastable states of flavylium cation-quinoidal base and trans-chalcones. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , <b>2020</b> , 402, 112827	4.7	3
59	Solid Lipid Nanoparticles as Carriers of Natural Phenolic Compounds. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	34
58	"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
57	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
56	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
55	Anthocyanins: Nutrition and Health. <i>Reference Series in Phytochemistry</i> , <b>2019</b> , 1097-1133	0.7	1
54	GLUT1 and GLUT3 involvement in anthocyanin gastric transport- Nanobased targeted approach. <i>Scientific Reports</i> , <b>2019</b> , 9, 789	4.9	18

53	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
52	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
51	Purple-fleshed sweet potato acylated anthocyanins: Equilibrium network and photophysical properties. <i>Food Chemistry</i> , <b>2019</b> , 288, 386-394	8.5	20
50	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
49	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
48	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
47	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
46	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
45	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
44	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
43	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
42	Gut microbiota modulation accounts for the neuroprotective properties of anthocyanins. <i>Scientific Reports</i> , <b>2018</b> , 8, 11341	4.9	42
41	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
40	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
39	Anthocyanins: Nutrition and Health. <i>Reference Series in Phytochemistry</i> , <b>2018</b> , 1-37	0.7	2
38	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
37	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
36	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

35	Synthesis of the Main Red Wine Anthocyanin Metabolite: Malvidin-3-O-β-Glucuronide. <i>Synlett</i> , <b>2017</b> , 28, 593-596	2.2	7
34	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
33	Wine <b>2017</b> , 593-621		2
32	Wine Flavonoids in Health and Disease Prevention. <i>Molecules</i> , <b>2017</b> , 22,	4.8	104
31	Antioxidant and antiproliferative properties of 3-deoxyanthocyanidins. <i>Food Chemistry</i> , <b>2016</b> , 192, 142-88.5		36
30	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
29	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
28	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
27	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
26	Simulation of in vitro digestion coupled to gastric and intestinal transport models to estimate absorption of anthocyanins from peel powder of jabuticaba, jamaica and jambo fruits. <i>Journal of Functional Foods</i> , <b>2016</b> , 24, 373-381	5.1	29
25	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
24	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
23	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
22	Multiple-approach studies to assess anthocyanin bioavailability. <i>Phytochemistry Reviews</i> , <b>2015</b> , 14, 899-919		34
21	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
20	Ageing impact on the antioxidant and antiproliferative properties of Port wines. <i>Food Research International</i> , <b>2015</b> , 67, 199-205	7	9
19	Anti-proliferative effects of quercetin and catechin metabolites. <i>Food and Function</i> , <b>2014</b> , 5, 797-803	6.1	47
18	Flavonoid metabolites transport across a human BBB model. <i>Food Chemistry</i> , <b>2014</b> , 149, 190-6	8.5	88

17	Interplay between anthocyanins and gut microbiota. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 6898-902	5.7	192
16	Bioavailability of anthocyanins and derivatives. <i>Journal of Functional Foods</i> , <b>2014</b> , 7, 54-66	5.1	216
15	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
14	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
13	Antioxidant and antiproliferative properties of methylated metabolites of anthocyanins. <i>Food Chemistry</i> , <b>2013</b> , 141, 2923-33	8.5	58
12	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
11	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
10	Bioavailability of Anthocyanins <b>2013</b> , 2465-2487		7
9	On the bioavailability of flavanols and anthocyanins: flavanol-anthocyanin dimers. <i>Food Chemistry</i> , <b>2012</b> , 135, 812-8	8.5	41
8	A new approach on the gastric absorption of anthocyanins. <i>Food and Function</i> , <b>2012</b> , 3, 508-16	6.1	64
7	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
6	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
5	Antioxidant properties of anthocyanidins, anthocyanidin-3-glucosides and respective portisins. <i>Food Chemistry</i> , <b>2010</b> , 119, 518-523	8.5	59
4	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
3	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
2	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
1	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