## Maria Graça Miguel

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Influence of the drought on antioxidant and enzymatic activities of two Pinus species in humid and sub-humid climate. Anais Da Academia Brasileira De Ciencias, 2022, 94, e20200671.	0.8	0
2	Editorial to Special Issue—Composition and Biological Properties of Bee Products. Foods, 2022, 11, 608.	4.3	0
3	Membrane Fatty Acids and Physiological Disorders in Cold-Stored â€~Golden Delicious' Apples Treated with 1-MCP and Calcium Chloride. Horticulturae, 2022, 8, 162.	2.8	2
4	Unassisted and Carbon Dioxide-Assisted Hydro- and Steam-Distillation: Modelling Kinetics, Energy Consumption and Chemical and Biological Activities of Volatile Oils. Pharmaceuticals, 2022, 15, 567.	3.8	2
5	Physicochemical characteristics and antiproliferative and antioxidant activities of Moroccan Zantaz honey rich in methyl syringate. Food Chemistry, 2021, 339, 128098.	8.2	24
6	Antioxidant activity and enzyme inhibitory potential of Euphorbia resinifera and E. officinarum honeys from Morocco and plant aqueous extracts. Environmental Science and Pollution Research, 2021, 28, 503-517.	5.3	15
7	Nutritional Characterization and Storage Ability of Salicornia ramosissima and Sarcocornia perennis for Fresh Vegetable Salads. Horticulturae, 2021, 7, 6.	2.8	28
8	Antibacterial Activity of Moroccan Zantaz Honey and the Influence of Its Physicochemical Parameters Using Chemometric Tools. Applied Sciences (Switzerland), 2021, 11, 4675.	2.5	4
9	Volatile Profile of Portuguese Monofloral Honeys: Significance in Botanical Origin Determination. Molecules, 2021, 26, 4970.	3.8	11
10	Encapsulation of Rosmarinus officinalis essential oil in β yclodextrins. Journal of Food Processing and Preservation, 2021, 45, e15806.	2.0	4
11	Comparative Study of the Antioxidant and Enzyme Inhibitory Activities of Two Types of Moroccan Euphorbia Entire Honey and Their Phenolic Extracts. Foods, 2021, 10, 1909.	4.3	15
12	Simultaneous Hydrodistillation-Steam Distillation of Rosmarinus officinalis, Lavandula angustifolia and Citrus aurantium from Morocco, Major Terpenes: Impact on Biological Activities. Molecules, 2021, 26, 5452.	3.8	16
13	Hydrodistillation and simultaneous hydrodistillation-steam distillation of Rosmarinus officinalis and Origanum compactum: Antioxidant, anti-inflammatory, and antibacterial effect of the essential oils. Industrial Crops and Products, 2021, 168, 113591.	5.2	18
14	Effect of Essential Oils on the Release of TNF-α and CCL2 by LPS-Stimulated THP‑1 Cells. Plants, 2021, 10, 50.	3.5	11
15	Bioproducts from forest biomass: Essential oils and hydrolates from wastes of Cupressus lusitanica Mill. and Cistus ladanifer L Industrial Crops and Products, 2020, 144, 112034.	5.2	31
16	Antimicrobial and Antioxidant Activities of Natural Compounds: Enhance the Safety and Quality of Food. Foods, 2020, 9, 1145.	4.3	7
17	Superparamagnetic Iron Oxide Nanoparticles and Essential Oils: A New Tool for Biological Applications. International Journal of Molecular Sciences, 2020, 21, 6633.	4.1	17
18	Two Extraction Methods of Essential Oils: Conventional and Non-conventional Hydrodistillation. Journal of Essential Oil-bearing Plants: JEOP, 2020, 23, 870-889.	1.9	19

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19	Bioproducts from forest biomass II. Bioactive compounds from the steam-distillation by-products of Cupressus lusitanica Mill. and Cistus ladanifer L. wastes. Industrial Crops and Products, 2020, 158, 112991.	5.2	16
20	Chemical Characterization and Biological Properties of Royal Jelly Samples From the Mediterranean Area. Natural Product Communications, 2020, 15, 1934578X2090808.	0.5	13
21	The Effect of Nanocoatings Enriched with Essential Oils on â€~Rocha' Pear Long Storage. Foods, 2020, 9, 240.	4.3	23
22	Honey Volatiles as a Fingerprint for Botanical Origin—A Review on their Occurrence on Monofloral Honeys. Molecules, 2020, 25, 374.	3.8	71
23	Editorial to Special Issue—Anti-Inflammatory Activity of Natural Products. Molecules, 2020, 25, 1926.	3.8	2
24	Effect of extreme heat processing on the Moroccan Zantaz' honey antioxidant activities. Journal of Food Science and Technology, 2020, 57, 3323-3333.	2.8	10
25	A novel plant extract as a biostimulant to recover strawberry plants from iron chlorosis. Journal of Plant Nutrition, 2020, 43, 2054-2066.	1.9	10
26	Essential oils of spontaneous species of the genus <i>Lavandula</i> from Portugal: a brief review. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2020, 75, 233-245.	1.4	8
27	Natural antioxidants in emulsions O/W. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2020, 75, 319-325.	1.4	1
28	Zn treatment effects on biological potential of fennel bulbs as affected by in vitro digestion process. Food Science and Technology, 2020, 40, 60-67.	1.7	1
29	Antioxidant Activity of Thyme Waste Extract in O/W Emulsions. Antioxidants, 2019, 8, 243.	5.1	18
30	<i>Myrtus communis</i> essential oils: insecticidal, antioxidant and antimicrobial activities: a review. Journal of Essential Oil Research, 2019, 31, 487-545.	2.7	36
31	Magnetite nanoparticles functionalized with propolis against methicillin resistant strains ofÂStaphylococcus aureus. Journal of the Taiwan Institute of Chemical Engineers, 2019, 102, 25-33.	5.3	13
32	Insight on Propolis from Mediterranean Countries: Chemical Composition, Biological Activities and Application Fields. Chemistry and Biodiversity, 2019, 16, e1900094.	2.1	61
33	Edible Coatings Enriched with Essential Oils on Apples Impair the Survival of Bacterial Pathogens through a Simulated Gastrointestinal System. Foods, 2019, 8, 57.	4.3	11
34	Zantaz honey "monofloralityâ€: Chemometric applied to the routinely assessed parameters. LWT - Food Science and Technology, 2019, 106, 29-36.	5.2	9
35	A Brief Review on New Naturally Occurring Cembranoid Diterpene Derivatives from the Soft Corals of the Genera Sarcophyton, Sinularia, and Lobophytum Since 2016. Molecules, 2019, 24, 781.	3.8	60
36	Antioxidant and Antiproliferative Activities of <i>Myrtus communis</i> L. Essential Oils from Different Algerian Regions. Journal of Essential Oil-bearing Plants: JEOP, 2019, 22, 1488-1499.	1.9	8

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37	Insight into the sensing mechanism of an impedance based electronic tongue for honey botanic origin discrimination. Sensors and Actuators B: Chemical, 2019, 285, 24-33.	7.8	27
38	Characterization of volatiles from Moroccan propolis samples. Journal of Essential Oil Research, 2019, 31, 27-33.	2.7	6
39	Preliminary characterization of a Moroccan honey with a predominance of <i>Bupleurum spinosum</i> pollen. Journal of Apicultural Research, 2018, 57, 153-165.	1.5	20
40	Physicochemical characterization and antioxidant activity of honey with Eragrostis spp. pollen predominance. Journal of Food Biochemistry, 2018, 42, e12431.	2.9	9
41	Changes in the chemical parameters during the production of água-mel from Portugal. CYTA - Journal of Food, 2018, 16, 972-979.	1.9	2
42	Moroccan Propolis: A Natural Antioxidant, Antibacterial, and Antibiofilm against <i> Staphylococcus aureus</i> with No Induction of Resistance after Continuous Exposure. Evidence-based Complementary and Alternative Medicine, 2018, 2018, 1-19.	1.2	38
43	Qualitative evaluation of fruits from different Opuntia ficusâ€indica ecotypes/cultivars harvested in South Portugal. Journal of Food Biochemistry, 2018, 42, e12652.	2.9	9
44	Effect of poplar-type propolis on oxidative stability and rheological properties of O/W emulsions. Saudi Pharmaceutical Journal, 2018, 26, 1073-1082.	2.7	15
45	Betalains in Some Species of the Amaranthaceae Family: A Review. Antioxidants, 2018, 7, 53.	5.1	98
46	Antibacterial, Antioxidant, and Antiproliferative Activities of Corymbia citriodora and the Essential Oils of Eight Eucalyptus Species. Medicines (Basel, Switzerland), 2018, 5, 61.	1.4	23
47	Antioxidant Activity of Myrtus communis L. and Myrtus nivellei Batt. & Trab. Extracts: A Brief Review. Medicines (Basel, Switzerland), 2018, 5, 89.	1.4	41
48	Targeted gene disruption coupled with metabolic screen approach to uncover the LEAFY COTYLEDON1-LIKE4 (L1L4) function in tomato fruit metabolism. Plant Cell Reports, 2017, 36, 1065-1082.	5.6	32
49	Propolis and Geopropolis Volatiles. , 2017, , 113-136.		5
50	Volatile Compounds of Royal Jelly. , 2017, , 191-197.		5
51	Molecular cloning and functional characterization of a monoterpene synthase isolated from the aromatic wild shrub Thymus albicans. Journal of Plant Physiology, 2017, 218, 35-44.	3.5	10
52	Aqueous Extracts from Tunisian Diplotaxis: Phenol Content, Antioxidant and Anti-Acetylcholinesterase Activities, and Impact of Exposure to Simulated Gastrointestinal Fluids. Antioxidants, 2016, 5, 12.	5.1	12
53	Impact of Biohybrid Magnetite Nanoparticles and Moroccan Propolis on Adherence of Methicillin Resistant Strains of Staphylococcus aureus. Molecules, 2016, 21, 1208.	3.8	25
54	Antioxidant, Anti-inflammatory and Anti-hyperglycaemic Activities of Essential Oils from Thymbra capitata, Thymus albicans, Thymus caespititius, Thymus carnosus, Thymus lotocephalus and Thymus mastichina from Portugal. Natural Product Communications, 2016, 11, 1934578X1601100.	0.5	16

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55	Antiâ€acetylcholinesterase, antidiabetic, antiâ€inflammatory, antityrosinase and antixanthine oxidase activities of Moroccan propolis. International Journal of Food Science and Technology, 2016, 51, 1762-1773.	2.7	45
56	Ammoides pusilla (Brot.) Breistr. from Algeria: Effect of harvesting place and plant part (leaves and) Tj ETQq0 0 343-350.	0 rgBT /Ov 1.9	verlock 10 Tf 5 6
57	Effect of Calcium chloride and 1-MCP (Smartfreshâ"¢) postharvest treatment on â€~Golden Delicious' apple cold storage physiological disorders. Scientia Horticulturae, 2016, 211, 440-448.	3.6	33
58	Comparative study of GCâ€MS characterization, antioxidant activity and hyaluronidase inhibition of different species of <i>Lavandula</i> and <i>Thymus</i> essential oils. Flavour and Fragrance Journal, 2016, 31, 57-69.	2.6	25
59	The antibacterial, anti-biofilm, anti-inflammatory and virulence inhibition properties of Portuguese honeys. Journal of Apicultural Research, 2016, 55, 292-304.	1.5	15
60	The memory of iron stress in strawberry plants. Plant Physiology and Biochemistry, 2016, 104, 36-44.	5.8	21
61	Composition, chemical variability and effect of distillation time on leaf and fruits essential oils of <i>Myrtus communis</i> from north western Algeria. Journal of Essential Oil Research, 2016, 28, 146-156.	2.7	11
62	Mineral and volatile composition of água-mel from Portugal. European Food Research and Technology, 2016, 242, 171-178.	3.3	3
63	Antioxidant, Anti-inflammatory and Anti-hyperglycaemic Activities of Essential Oils from Thymbra capitata, Thymus albicans, Thymus caespititius, Thymus carnosus, Thymus lotocephalus and Thymus mastichina from Portugal. Natural Product Communications, 2016, 11, 1029-1038.	0.5	12
64	Antioxidant and Antiproliferative Activities of the Essential Oils fromThymbra capitataandThymusSpecies Grown in Portugal. Evidence-based Complementary and Alternative Medicine, 2015, 2015, 1-8.	1.2	27
65	Antioxidant and α-Glucosidase Inhibitory Properties and Chemical Profiles of Moroccan Propolis. Natural Product Communications, 2015, 10, 1934578X1501001.	0.5	26
66	Effect of harvest date and 1-MCP (SmartFreshâ,,¢) treatment on â€~Golden Delicious' apple cold storage physiological disorders. Postharvest Biology and Technology, 2015, 110, 77-85.	6.0	38
67	Combined effect of temperature and controlled atmosphere on storage and shelf-life of â€~Rocha' pear treated with 1-methylcyclopropene. Food Science and Technology International, 2015, 21, 94-103.	2.2	20
68	Antioxidant and α-Glucosidase Inhibitory Properties and Chemical Profiles of Moroccan Propolis. Natural Product Communications, 2015, 10, 1961-4.	0.5	17
69	Anti-oxidant, Anti-inflammatory and Anti-proliferative Activities of Moroccan Commercial Essential Oils. Natural Product Communications, 2014, 9, 1934578X1400900.	0.5	22
70	Antioxidant, anti-inflammatory and acetylcholinesterase inhibitory activities of propolis from different regions of Morocco. Food Science and Biotechnology, 2014, 23, 313-322.	2.6	65
71	Physicochemical characterization and antioxidant activity of 17 commercial Moroccan honeys. International Journal of Food Sciences and Nutrition, 2014, 65, 449-457.	2.8	46
72	No induction of antimicrobial resistance in <i>Staphylococcus aureus</i> and <i>Listeria monocytogenes</i> during continuous exposure to eugenol and citral. FEMS Microbiology Letters, 2014, 354, 92-101.	1.8	57

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73	Changes in the concentration of organic acids in roots and leaves of carob-tree under Fe deficiency. Functional Plant Biology, 2014, 41, 496.	2.1	15
74	Volatileâ€Oils Composition, and Bioactivity of the Essential Oils of <i>Plectranthus barbatus, P. neochilus</i> , and <i>P. ornatus</i> Grown in Portugal. Chemistry and Biodiversity, 2014, 11, 719-732.	2.1	25
75	Arbutus unedo L.: Chemical and Biological Properties. Molecules, 2014, 19, 15799-15823.	3.8	72
76	Phenols, flavonoids and antioxidant activity of aqueous and methanolic extracts of propolis (Apis) Tj ETQq0 0 0	rgBT /Ove 1.7	rlock 10 Tf 50
77	Anti-oxidant, anti-inflammatory and anti-proliferative activities of Moroccan commercial essential oils. Natural Product Communications, 2014, 9, 587-94.	0.5	20
78	Antimicrobial, antiviral and antioxidant activities of "água-mel―from Portugal. Food and Chemical Toxicology, 2013, 56, 136-144.	3.6	13
79	Propolis volatiles characterisation from acaricide-treated and -untreated beehives maintained at Algarve (Portugal). Natural Product Research, 2013, 27, 743-749.	1.8	15
80	Antioxidant activities of eight Algerian plant extracts and two essential oils. Industrial Crops and Products, 2013, 46, 85-96.	5.2	118
81	Physicochemical Characterization and Antioxidant Activity of Commercial Portuguese Honeys. Journal of Food Science, 2013, 78, C1159-65.	3.1	58
82	Edible Coatings Enriched with Essential Oils and their Compounds for Fresh and Fresh-cut Fruit. Recent Patents on Food, Nutrition & Agriculture, 2012, 4, 114-122.	0.9	53
83	Acetylcholinesterase Inhibition Activity of Portuguese <i>Thymus</i> Species Essential Oils. Journal of Essential Oil-bearing Plants: JEOP, 2011, 14, 140-150.	1.9	11
84	Antioxidant and Antiacetylcholinesterase Activities of Some Commercial Essential Oils and Their Major Compounds. Molecules, 2011, 16, 7672-7690.	3.8	188
85	Antimicrobial activity, cytotoxicity and intracellular growth inhibition of Portuguese Thymus essential oils. Revista Brasileira De Farmacognosia, 2011, 21, 1012-1024.	1.4	18
86	Biological activities of extracts of plants grown in Portugal. Industrial Crops and Products, 2011, 33, 338-343.	5.2	64
87	Is propolis safe as an alternative medicine?. Journal of Pharmacy and Bioallied Sciences, 2011, 3, 479.	0.6	61
88	Antioxidant and Anti-Inflammatory Activities of Essential Oils: A Short Review. Molecules, 2010, 15, 9252-9287.	3.8	619
89	Antioxidant activity of six Portuguese thyme species essential oils. Flavour and Fragrance Journal, 2010, 25, 150-155.	2.6	60
90	Foeniculum vulgare Essential Oils: Chemical Composition, Antioxidant and Antimicrobial Activities. Natural Product Communications, 2010, 5, 1934578X1000500.	0.5	44

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91	Toxic Effects of Three Essential Oils on <i>Ceratitis capitata</i> . Journal of Essential Oil-bearing Plants: JEOP, 2010, 13, 191-199.	1.9	20
92	Phenols and antioxidant activity of hydro-alcoholic extracts of propolis from Algarve, South of Portugal. Food and Chemical Toxicology, 2010, 48, 3418-3423.	3.6	154
93	Effects of Postharvest Application of 1-MCP and Postcutting Dip Treatment on the Quality and Nutritional Properties of Fresh-Cut Kiwifruit. Journal of Agricultural and Food Chemistry, 2010, 58, 6173-6181.	5.2	74
94	Foeniculum vulgare essential oils: chemical composition, antioxidant and antimicrobial activities. Natural Product Communications, 2010, 5, 319-28.	0.5	56
95	Antioxidant Capacity of the Essential Oils From <i>Lavandula luisieri, L. stoechas subsp. lusitanica, L. stoechas</i> subsp. <i>lusitanica</i> x <i>L. luisieri</i> and <i>L. viridis</i> Grown in Algarve (Portugal). Journal of Essential Oil Research, 2009, 21, 327-336.	2.7	41
96	EVALUATION OF THE ANTIOXIDANT ACTIVITY OF THYMBRA CAPITATA, THYMUS MASTICHINA AND THYMUS CAMPHORATUS ESSENTIAL OILS. Journal of Food Lipids, 2005, 12, 181-197.	1.0	17
97	Antibacterial and Antioxidant Activities of Essential Oils Isolated fromThymbra capitataL. (Cav.) andOriganum vulgareL Journal of Agricultural and Food Chemistry, 2005, 53, 8162-8168. ————————————————————————————————————	5.2	146
98	Effect of the volatile constituents isolated fromThymus albicans,Th. mastichina,Th. carnosus andThymbra capitata in sunflower oil. Molecular Nutrition and Food Research, 2003, 47, 397-402.	0.0	29