

# Elsa Brandão

## List of Publications by Year in descending order

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citations

566801

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docs citations

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801  
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#	ARTICLE	IF	CITATIONS
1	Interaction between salivary proteins and cork phenolic compounds able to migrate to wine model solutions. <i>Food Chemistry</i> , 2022, 367, 130607.	4.2	2
2	Interactions between polyphenol oxidation products and salivary proteins: Specific affinity of CQA dehydrodimers with cystatins and P-B peptide. <i>Food Chemistry</i> , 2021, 343, 128496.	4.2	5
3	Inhibition Mechanisms of Wine Polysaccharides on Salivary Protein Precipitation. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2955-2963.	2.4	21
4	Tannins in Food: Insights into the Molecular Perception of Astringency and Bitter Taste. <i>Molecules</i> , 2020, 25, 2590.	1.7	112
5	The effect of pectic polysaccharides from grape skins on salivary protein-procyanidin interactions. <i>Carbohydrate Polymers</i> , 2020, 236, 116044.	5.1	25
6	Impact of grape pectic polysaccharides on anthocyanins thermostability. <i>Carbohydrate Polymers</i> , 2020, 239, 116240.	5.1	45
7	Interaction between Ellagitannins and Salivary Proline-Rich Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9579-9590.	2.4	24
8	Development of a New Cell-Based Oral Model To Study the Interaction of Oral Constituents with Food Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12833-12843.	2.4	17
9	Effect of malvidin-3-glucoside and epicatechin interaction on their ability to interact with salivary proline-rich proteins. <i>Food Chemistry</i> , 2019, 276, 33-42.	4.2	26
10	Study of human salivary proline-rich proteins interaction with food tannins. <i>Food Chemistry</i> , 2018, 243, 175-185.	4.2	43
11	Human Bitter Taste Receptors Are Activated by Different Classes of Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8814-8823.	2.4	65
12	Sensorial properties of red wine polyphenols: Astringency and bitterness. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 937-948.	5.4	134
13	Molecular study of mucin-procyanidin interaction by fluorescence quenching and Saturation Transfer Difference (STD)-NMR. <i>Food Chemistry</i> , 2017, 228, 427-434.	4.2	37
14	Molecular Interaction Between Salivary Proteins and Food Tannins. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6415-6424.	2.4	36
15	The role of wine polysaccharides on salivary protein-tannin interaction: A molecular approach. <i>Carbohydrate Polymers</i> , 2017, 177, 77-85.	5.1	77
16	Contribution of Human Oral Cells to Astringency by Binding Salivary Protein/Tannin Complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7823-7828.	2.4	31
17	Human saliva protein profile: Influence of food ingestion. <i>Food Research International</i> , 2014, 64, 508-513.	2.9	30
18	In Vivo Interactions between Procyanidins and Human Saliva Proteins: Effect of Repeated Exposures to Procyanidins Solution. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9562-9568.	2.4	39