

# Soraia I Falcão

## List of Publications by Year in descending order

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Version: 2024-02-01

34  
papers

1,526  
citations

361296

20  
h-index

395590

33  
g-index

34  
all docs

34  
docs citations

34  
times ranked

2268  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant activity of <i>Agaricus</i> sp. mushrooms by chemical, biochemical and electrochemical assays. <i>Food Chemistry</i> , 2008, 111, 61-66.	4.2	205
2	Standard methods for <i>Apis mellifera</i> propolis research. <i>Journal of Apicultural Research</i> , 2019, 58, 1-49.	0.7	173
3	Phenolic Profiling of Portuguese Propolis by LC-MS Spectrometry: Uncommon Propolis Rich in Flavonoid Glycosides. <i>Phytochemical Analysis</i> , 2013, 24, 309-318.	1.2	163
4	Phenolic characterization of Northeast Portuguese propolis: usual and unusual compounds. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 396, 887-897.	1.9	149
5	Chemical characterization, antioxidant, anti-inflammatory and cytotoxic properties of bee venom collected in Northeast Portugal. <i>Food and Chemical Toxicology</i> , 2016, 94, 172-177.	1.8	89
6	Effect of microwave heating with different exposure times on physical and chemical parameters of olive oil. <i>Food and Chemical Toxicology</i> , 2009, 47, 92-97.	1.8	69
7	Phenolic quantification and botanical origin of Portuguese propolis. <i>Industrial Crops and Products</i> , 2013, 49, 805-812.	2.5	63
8	Self-Assembly in a Catanionic Mixture with an Aminoacid-Derived Surfactant: From Mixed Micelles to Spontaneous Vesicles. <i>Journal of Physical Chemistry B</i> , 2006, 110, 18158-18165.	1.2	60
9	From the hive to the table: Nutrition value, digestibility and bioavailability of the dietary phytochemicals present in the bee pollen and bee bread. <i>Trends in Food Science and Technology</i> , 2021, 109, 464-481.	7.8	55
10	Melanoma targeting with $\alpha$ -melanocyte stimulating hormone analogs labeled with fac-[ $^{99m}\text{Tc}(\text{CO})_3$ ] $^{+}$ : effect of cyclization on tumor-seeking properties. <i>Journal of Biological Inorganic Chemistry</i> , 2008, 13, 449-459.	1.1	49
11	In Vitro Evaluation of Portuguese Propolis and Floral Sources for Antiprotozoal, Antibacterial and Antifungal Activity. <i>Phytotherapy Research</i> , 2014, 28, 437-443.	2.8	46
12	Oleuropein/ligstroside isomers and their derivatives in Portuguese olive mill wastewaters. <i>Food Chemistry</i> , 2011, 129, 291-296.	4.2	45
13	Assessment of Bioactive Compounds under Simulated Gastrointestinal Digestion of Bee Pollen and Bee Bread: Bioaccessibility and Antioxidant Activity. <i>Antioxidants</i> , 2021, 10, 651.	2.2	44
14	Potentialities of beebread as a food supplement and source of nutraceuticals: Botanical origin, nutritional composition and antioxidant activity. <i>Journal of Apicultural Research</i> , 2017, 56, 219-230.	0.7	41
15	Production of chitosan-based biodegradable active films using bio-waste enriched with polyphenol propolis extract envisaging food packaging applications. <i>International Journal of Biological Macromolecules</i> , 2022, 213, 486-497.	3.6	38
16	A Proposal for Physicochemical Standards and Antioxidant Activity of Portuguese Propolis. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1729-1741.	0.8	36
17	Cytotoxicity of Portuguese Propolis: The Proximity of the <i>In Vitro</i> Doses for Tumor and Normal Cell Lines. <i>BioMed Research International</i> , 2014, 2014, 1-7.	0.9	29
18	Description of the volatile fraction of Erica honey from the northwest of the Iberian Peninsula. <i>Food Chemistry</i> , 2021, 336, 127758.	4.2	28

#	ARTICLE	IF	CITATIONS
19	Phenolic composition and antioxidant activity assessment of southeastern and south Brazilian propolis. <i>Journal of Apicultural Research</i> , 2017, 56, 21-31.	0.7	25
20	Chemical composition, antioxidant activity, and diuretic effect of Moroccan fresh bee pollen in rats. <i>Veterinary World</i> , 2020, 13, 1251-1261.	0.7	23
21	In Vitro Interactions of Moroccan Propolis Phytochemicals™s on Human Tumor Cell Lines and Anti-Inflammatory Properties. <i>Biomolecules</i> , 2019, 9, 315.	1.8	17
22	Honeybee Venom Synergistically Enhances the Cytotoxic Effect of CNS Drugs in HT-29 Colon and MCF-7 Breast Cancer Cell Lines. <i>Pharmaceutics</i> , 2022, 14, 511.	2.0	17
23	Straightforward Method for the Preparation of Lysine-Based Double-Chained Anionic Surfactants. <i>Synthetic Communications</i> , 2008, 38, 2025-2036.	1.1	14
24	Performance of green and conventional techniques for the optimal extraction of bioactive compounds in bee pollen. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3490-3502.	1.3	11
25	Insights in the antioxidant activity of diarylamines from the 2,3-dimethylbenzo[b]thiophene through the redox profile. <i>Journal of Electroanalytical Chemistry</i> , 2009, 628, 43-47.	1.9	9
26	A First Approach to the Chemical Composition and Antioxidant Potential of Guinea-Bissau Propolis. <i>Natural Product Communications</i> , 2019, 14, 1934578X1984413.	0.2	6
27	A voltammetric tool for the evaluation of propolis antioxidant activity. <i>European Food Research and Technology</i> , 2016, 242, 1393-1401.	1.6	5
28	Impact of traditional and modern beekeeping technologies on the quality of honey of Guinea-Bissau. <i>Journal of Apicultural Research</i> , 2018, 57, 406-417.	0.7	4
29	Chemical, Cytotoxic, and Anti-Inflammatory Assessment of Honey Bee Venom from <i>Apis mellifera intermissa</i> . <i>Antibiotics</i> , 2021, 10, 1514.	1.5	4
30	Assessing the performance of analytical methods for propolis – A collaborative trial by the international honey commission. <i>Journal of Apicultural Research</i> , 2023, 62, 542-555.	0.7	4
31	Harmonizaç�o de metodologias de an�lise da pr�polis. <i>Revista De Ci�ncias Agr�rias</i> , 2017, 40, 208-215.	0.2	2
32	Chemical profile from the head of <i>Vespa velutina</i> and <i>V. crabro</i> . <i>Apidologie</i> , 2021, 52, 548-560.	0.9	1
33	Chromatography as a Tool for Identification of Bioactive Compounds in Honeybee Products of Botanical Origin. , 2016, , 89-149.		1
34	Assessment of the In Vivo and In Vitro Release of Chemical Compounds from <i>Vespa velutina</i> . <i>Molecules</i> , 2021, 26, 6769.	1.7	1