Isabel C. F. R. Ferreira

List of Publications by Year
in descending order

922 papers	45,614 citations	2101 100 h-index	5829 161 g-index
944 all docs	944 docs citations	944 times ranked	37293 citing authors

#	Article	IF	Citations
1	A review on antioxidants, prooxidants and related controversy: Natural and synthetic compounds, screening and analysis methodologies and future perspectives. Food and Chemical Toxicology, 2013, 51, 15-25.	3.6	1,185
2	Bioactivity of phenolic acids: Metabolites versus parent compounds: A review. Food Chemistry, 2015, 173, 501-513.	8.2	633
3	Adding Molecules to Food, Pros and Cons: A Review on Synthetic and Natural Food Additives. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 377-399.	11.7	535
4	Free-radical scavenging capacity and reducing power of wild edible mushrooms from northeast Portugal: Individual cap and stipe activity. Food Chemistry, 2007, 100, 1511-1516.	8.2	528
5	Antioxidants in Wild Mushrooms. Current Medicinal Chemistry, 2009, 16, 1543-1560.	2.4	498
6	Total phenols, ascorbic acid, Î²-carotene and lycopene in Portuguese wild edible mushrooms and their antioxidant activities. Food Chemistry, 2007, 103, 413-419.	8.2	409
7	Natural food additives: Quo vadis?. Trends in Food Science and Technology, 2015, 45, 284-295.	15.1	390
8	Phenolic Compounds and Antimicrobial Activity of Olive (Olea europaea L. Cv. CobranÃ§osa) Leaves. Molecules, 2007, 12, 1153-1162.	3.8	385
9	Quantitative Analysis of Flavan-3-ols in Spanish Foodstuffs and Beverages. Journal of Agricultural and Food Chemistry, 2000, 48, 5331-5337.	5.2	383
10	Antioxidant activity of Portuguese honey samples: Different contributions of the entire honey and phenolic extract. Food Chemistry, 2009, 114, 1438-1443.	8.2	374
11	Chemical composition and nutritional value of the most widely appreciated cultivated mushrooms: An inter-species comparative study. Food and Chemical Toxicology, 2012, 50, 191-197.	3.6	364
12	Walnut (Juglans regia L.) leaves: Phenolic compounds, antibacterial activity and antioxidant potential of different cultivars. Food and Chemical Toxicology, 2007, 45, 2287-2295.	3.6	356
13	Wild and commercial mushrooms as source of nutrients and nutraceuticals. Food and Chemical Toxicology, 2008, 46, 2742-2747.	3.6	356
14	Total phenols, antioxidant potential and antimicrobial activity of walnut (Juglans regia L.) green husks. Food and Chemical Toxicology, 2008, 46, 2326-2331.	3.6	353
15	Antioxidant activities of the extracts from chestnut flower, leaf, skins and fruit. Food Chemistry, 2008, 107, 1106-1113.	8.2	352
16	Anthocyanin pigments in strawberry. LWT - Food Science and Technology, 2007, 40, 374-382.	5.2	351
17	Chemical composition and bioactive compounds of garlic (Allium sativum L.) as affected by pre- and post-harvest conditions: A review. Food Chemistry, 2016, 211, 41-50.	8.2	337
18	Phenolic compounds: current industrial applications, limitations and future challenges. Food and Function, 2021, 12, 14-29.	4.6	318

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19	Food colorants: Challenges, opportunities and current desires of agro-industries to ensure consumer expectations and regulatory practices. Trends in Food Science and Technology, 2016, 52, 1-15.	15.1	317
20	Antimicrobial activity of phenolic compounds identified in wild mushrooms, SAR analysis and docking studies. Journal of Applied Microbiology, 2013, 115, 346-357.	3.1	299
21	Bioactive properties and chemical composition of six walnut (Juglans regia L.) cultivars. Food and Chemical Toxicology, 2008, 46, 2103-2111.	3.6	284
22	Bioactivity and chemical characterization in hydrophilic and lipophilic compounds of Chenopodium ambrosioides L.. Journal of Functional Foods, 2013, 5, 1732-1740.	3.4	269
23	Evaluation of the antioxidant properties of fruits. Food Chemistry, 2004, 84, 13-18.	8.2	268
24	A Review on Antimicrobial Activity of Mushroom (Basidiomycetes) Extracts and Isolated Compounds. Planta Medica, 2012, 78, 1707-1718.	1.3	262
25	Chemical composition, antimicrobial, antioxidant and antitumor activity of Thymus serpyllum L., Thymus algeriensis Boiss. and Reut and Thymus vulgaris L. essential oils. Industrial Crops and Products, 2014, 52, 183-190.	5.2	259
26	Chemical features of Ganoderma polysaccharides with antioxidant, antitumor and antimicrobial activities. Phytochemistry, 2015, 114, 38-55.	2.9	250
27	Hydroxycinnamic Acids and Their Derivatives: Cosmeceutical Significance, Challenges and Future Perspectives, a Review. Molecules, 2017, 22, 281.	3.8	246
28	Antihypertensive effects of the flavonoid quercetin. Pharmacological Reports, 2009, 61, 67-75.	3.3	243
29	Antioxidants: Reviewing the chemistry, food applications, legislation and role as preservatives. Trends in Food Science and Technology, 2018, 71, 107-120.	15.1	240
30	Compounds from Wild Mushrooms with Antitumor Potential. Anti-Cancer Agents in Medicinal Chemistry, 2010, 10, 424-436.	1.7	238
31	Strawberry-tree, blackthorn and rose fruits: Detailed characterisation in nutrients and phytochemicals with antioxidant properties. Food Chemistry, 2010, 120, 247-254.	8.2	236
32	Antioxidant properties and phenolic profile of the most widely appreciated cultivated mushrooms: A comparative study between in vivo and in vitro samples. Food and Chemical Toxicology, 2012, 50, 1201-1207.	3.6	235
33	Phenolic acids determination by HPLCâ€“DADâ€“ESI/MS in sixteen different Portuguese wild mushrooms species. Food and Chemical Toxicology, 2009, 47, 1076-1079.	3.6	228
34	Phenolic profile and antioxidant activity of Coleostephus myconis (L.) Rchb.f.: An underexploited and highly disseminated species. Industrial Crops and Products, 2016, 89, 45-51.	5.2	226
35	Effect of Lactarius piperatus fruiting body maturity stage on antioxidant activity measured by several biochemical assays. Food and Chemical Toxicology, 2007, 45, 1731-1737.	3.6	224
36	InÂvivo antioxidant activity of phenolic compounds: Facts and gaps. Trends in Food Science and Technology, 2016, 48, 1-12.	15.1	214

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37	The Role of Phenolic Compounds in the Fight against Cancer â€“ A Review. Anti-Cancer Agents in Medicinal Chemistry, 2013, 13, 1236-1258.	1.7	211
38	Microencapsulation of bioactives for food applications. Food and Function, 2015, 6, 1035-1052.	4.6	209
39	Fatty acid and sugar compositions, and nutritional value of five wild edible mushrooms from Northeast Portugal. Food Chemistry, 2007, 105, 140-145.	8.2	207
40	Grape pomace as a source of phenolic compounds and diverse bioactive properties. Food Chemistry, 2018, 253, 132-138.	8.2	206
41	Antioxidant activity of Agaricus sp. mushrooms by chemical, biochemical and electrochemical assays. Food Chemistry, 2008, 111, 61-66.	8.2	205
42	Chemical Composition and Biological Properties of Portuguese Wild Mushrooms: A Comprehensive Study. Journal of Agricultural and Food Chemistry, 2008, 56, 3856-3862.	5.2	198
43	Targeting excessive free radicals with peels and juices of citrus fruits: Grapefruit, lemon, lime and orange. Food and Chemical Toxicology, 2010, 48, 99-106.	3.6	191
44	Antimicrobial activity and bioactive compounds of Portuguese wild edible mushrooms methanolic extracts. European Food Research and Technology, 2007, 225, 151-156.	3.3	189
45	Table Olives from Portugal:â€‰ Phenolic Compounds, Antioxidant Potential, and Antimicrobial Activity. Journal of Agricultural and Food Chemistry, 2006, 54, 8425-8431.	5.2	187
46	Exploring plant tissue culture to improve the production of phenolic compounds: A review. Industrial Crops and Products, 2016, 82, 9-22.	5.2	182
47	Sweeteners as food additives in the XXI century: A review of what is known, and what is to come. Food and Chemical Toxicology, 2017, 107, 302-317.	3.6	182
48	Tocopherols composition of Portuguese wild mushrooms with antioxidant capacity. Food Chemistry, 2010, 119, 1443-1450.	8.2	181
49	Evaluation of bioactive properties and phenolic compounds in different extracts prepared from Salvia officinalis L.. Food Chemistry, 2015, 170, 378-385.	8.2	180
50	Cosmetics Preservation: A Review on Present Strategies. Molecules, 2018, 23, 1571.	3.8	177
51	Chemical and nutritional characterization of Chenopodium quinoa Willd (quinoa) grains: A good alternative to nutritious food. Food Chemistry, 2019, 280, 110-114.	8.2	177
52	Phenolic profiles of cultivated, in vitro cultured and commercial samples of Melissa officinalis L. infusions. Food Chemistry, 2013, 136, 1-8.	8.2	172
53	Candidiasis: Predisposing Factors, Prevention, Diagnosis and Alternative Treatment. Mycopathologia, 2014, 177, 223-240.	3.1	168
54	Functional foods based on extracts or compounds derived from mushrooms. Trends in Food Science and Technology, 2017, 66, 48-62.	15.1	164

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55	Enzyme-assisted extractions of polyphenols â€“ A comprehensive review. Trends in Food Science and Technology, 2019, 88, 302-315.	15.1	160
56	Cymbopogon citratus leaves: Characterization of flavonoids by HPLCâ€“PDAâ€“ESI/MS/MS and an approach to their potential as a source of bioactive polyphenols. Food Chemistry, 2008, 110, 718-728.	8.2	159
57	Chemical composition of wild edible mushrooms and antioxidant properties of their water soluble polysaccharidic and ethanolic fractions. Food Chemistry, 2011, 126, 610-616.	8.2	157
58	Characterisation of phenolic compounds in wild fruits from Northeastern Portugal. Food Chemistry, 2013, 141, 3721-3730.	8.2	157
59	A comparative study between natural and synthetic antioxidants: Evaluation of their performance after incorporation into biscuits. Food Chemistry, 2017, 216, 342-346.	8.2	155
60	Leaves, flowers, immature fruits and leafy flowered stems of Malva sylvestris: A comparative study of the nutraceutical potential and composition. Food and Chemical Toxicology, 2010, 48, 1466-1472.	3.6	152
61	Edible flowers as sources of phenolic compounds with bioactive potential. Food Research International, 2018, 105, 580-588.	6.2	151
62	Effects of Conservation Treatment and Cooking on the Chemical Composition and Antioxidant Activity of Portuguese Wild Edible Mushrooms. Journal of Agricultural and Food Chemistry, 2007, 55, 4781-4788.	5.2	150
63	Biotechnological, nutritional and therapeutic uses of Pleurotus spp. (Oyster mushroom) related with its chemical composition: A review on the past decade findings. Trends in Food Science and Technology, 2016, 50, 103-117.	15.1	146
64	Anti-hepatocellular carcinoma activity using human HepG2 cells and hepatotoxicity of 6-substituted methyl 3-aminothieno[3,2-b]pyridine-2-carboxylate derivatives: InÂvitro evaluation, cell cycle analysis and QSAR studies. European Journal of Medicinal Chemistry, 2011, 46, 5800-5806.	5.5	145
65	Propolis and its constituent caffeic acid suppress LPS-stimulated pro-inflammatory response by blocking NF-Î°B and MAPK activation in macrophages. Journal of Ethnopharmacology, 2013, 149, 84-92.	4.1	144
66	Optimized Analysis of Organic Acids in Edible Mushrooms from Portugal by Ultra Fast Liquid Chromatography and Photodiode Array Detection. Food Analytical Methods, 2013, 6, 309-316.	2.6	142
67	Nutritional composition and antioxidant activity of four tomato (Lycopersicon esculentum L.) farmerâ€™ varieties in Northeastern Portugal homegardens. Food and Chemical Toxicology, 2012, 50, 829-834.	3.6	140
68	Towards chemical and nutritional inventory of Portuguese wild edible mushrooms in different habitats. Food Chemistry, 2012, 130, 394-403.	8.2	139
69	Identification of anthocyanin pigments in strawberry (cv Camarosa) by LC using DAD and ESI-MS detection. European Food Research and Technology, 2002, 214, 248-253.	3.3	138
70	Phenolics from monofloral honeys protect human erythrocyte membranes against oxidative damage. Food and Chemical Toxicology, 2012, 50, 1508-1516.	3.6	134
71	Mushrooms extracts and compounds in cosmetics, cosmeceuticals and nutricosmeticsâ€”A review. Industrial Crops and Products, 2016, 90, 38-48.	5.2	134
72	Optimization of ultrasound-assisted extraction to obtain mycosterols from Agaricus bisporus L. by response surface methodology and comparison with conventional Soxhlet extraction. Food Chemistry, 2016, 197, 1054-1063.	8.2	132

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73	Chemical features and bioactivities of cornflower (Centaurea cyanus L.) capitula: The blue flowers and the unexplored non-edible part. Industrial Crops and Products, 2019, 128, 496-503.	5.2	131
74	Microalgae-Derived Pigments: A 10-Year Bibliometric Review and Industry and Market Trend Analysis. Molecules, 2020, 25, 3406.	3.8	131
75	Fortification of yogurts with different antioxidant preservatives: A comparative study between natural and synthetic additives. Food Chemistry, 2016, 210, 262-268.	8.2	130
76	Chemical, biochemical and electrochemical assays to evaluate phytochemicals and antioxidant activity of wild plants. Food Chemistry, 2011, 127, 1600-1608.	8.2	128
77	Decoction, infusion and hydroalcoholic extract of cultivated thyme: Antioxidant and antibacterial activities, and phenolic characterisation. Food Chemistry, 2015, 167, 131-137.	8.2	128
78	Chemical composition, and antioxidant and antimicrobial activities of three hazelnut (Corylus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	3.6	126
79	Fruiting body, spores and in vitro produced mycelium of Ganoderma lucidum from Northeast Portugal: A comparative study of the antioxidant potential of phenolic and polysaccharidic extracts. Food Research International, 2012, 46, 135-140.	6.2	123
80	Use of UFLC-PDA for the Analysis of Organic Acids in Thirty-Five Species of Food and Medicinal Plants. Food Analytical Methods, 2013, 6, 1337-1344.	2.6	121
81	Hibiscus sabdariffa L. as a source of nutrients, bioactive compounds and colouring agents. Food Research International, 2017, 100, 717-723.	6.2	121
82	Antimicrobial and demelanizing activity of Ganoderma lucidum extract, p-hydroxybenzoic and cinnamic acids and their synthetic acetylated glucuronide methyl esters. Food and Chemical Toxicology, 2013, 58, 95-100.	3.6	120
83	Characterization of phenolic compounds in flowers of wild medicinal plants from Northeastern Portugal. Food and Chemical Toxicology, 2012, 50, 1576-1582.	3.6	118
84	Effect of gamma and electron beam irradiation on the physico-chemical and nutritional properties of mushrooms: A review. Food Chemistry, 2012, 135, 641-650.	8.2	118
85	Chemical composition of wild and commercial Achillea millefolium L. and bioactivity of the methanolic extract, infusion and decoction. Food Chemistry, 2013, 141, 4152-4160.	8.2	118
86	Mediterranean non-cultivated vegetables as dietary sources of compounds with antioxidant and biological activity. LWT - Food Science and Technology, 2014, 55, 389-396.	5.2	117
87	Bioactive and functional compounds in apple pomace from juice and cider manufacturing: Potential use in dermal formulations. Trends in Food Science and Technology, 2019, 90, 76-87.	15.1	117
88	Exotic fruits as a source of important phytochemicals: Improving the traditional use of Rosa canina fruits in Portugal. Food Research International, 2011, 44, 2233-2236.	6.2	116
89	Wild edible plants: Nutritional and toxicological characteristics, retrieval strategies and importance for today's society. Food and Chemical Toxicology, 2017, 110, 165-188.	3.6	114
90	New sialic acids from biological sources identified by a comprehensive and sensitive approach: liquid chromatography-electrospray ionization-mass spectrometry (LC-ESI-MS) of SIA quinoxalinones. Glycobiology, 1997, 7, 421-432.	2.5	113

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91	Phenolics and antimicrobial activity of traditional stoned table olives â€˜alcaparraâ€™. Bioorganic and Medicinal Chemistry, 2006, 14, 8533-8538.	3.0	113
92	Nutrients, phytochemicals and bioactivity of wild Roman chamomile: A comparison between the herb and its preparations. Food Chemistry, 2013, 136, 718-725.	8.2	112
93	Optimization of heat- and ultrasound-assisted extraction of anthocyanins from Hibiscus sabdariffa calyces for natural food colorants. Food Chemistry, 2019, 275, 309-321.	8.2	112
94	The contribution of phenolic acids to the anti-inflammatory activity of mushrooms: Screening in phenolic extracts, individual parent molecules and synthesized glucuronated and methylated derivatives. Food Research International, 2015, 76, 821-827.	6.2	111
95	Edible halophytes of the Mediterranean basin: Potential candidates for novel food products. Trends in Food Science and Technology, 2018, 74, 69-84.	15.1	111
96	Salinity effect on nutritional value, chemical composition and bioactive compounds content of Cichorium spinosum L.. Food Chemistry, 2017, 214, 129-136.	8.2	110
97	Nonthermal physical technologies to decontaminate and extend the shelf-life of fruits and vegetables: Trends aiming at quality and safety. Critical Reviews in Food Science and Nutrition, 2017, 57, 2095-2111.	10.3	109
98	Antioxidant activity and bioactive compounds of ten Portuguese regional and commercial almond cultivars. Food and Chemical Toxicology, 2008, 46, 2230-2235.	3.6	108
99	Activity of phenolic compounds from plant origin against Candida species. Industrial Crops and Products, 2015, 74, 648-670.	5.2	108
100	Chemical characterisation and bioactive properties of Prunus avium L.: The widely studied fruits and the unexplored stems. Food Chemistry, 2015, 173, 1045-1053.	8.2	107
101	Microwave-assisted extraction of phenolic acids and flavonoids and production of antioxidant ingredients from tomato: A nutraceutical-oriented optimization study. Separation and Purification Technology, 2016, 164, 114-124.	7.9	106
102	Synthesis, antiangiogenesis evaluation and molecular docking studies of 1-aryl-3-[(thieno[3,2-b]pyridin-7-ylthio)phenyl]ureas: Discovery of a new substitution pattern for type II VEGFR-2 Tyr kinase inhibitors. Bioorganic and Medicinal Chemistry, 2015, 23, 6497-6509.	3.0	105
103	Decoction, infusion and hydroalcoholic extract of Origanum vulgare L.: Different performances regarding bioactivity and phenolic compounds. Food Chemistry, 2014, 158, 73-80.	8.2	101
104	Enhanced extraction of phenolic compounds using choline chloride based deep eutectic solvents from Juglans regia L.. Industrial Crops and Products, 2018, 115, 261-271.	5.2	100
105	Study and characterization of selected nutrients in wild mushrooms from Portugal by gas chromatography and high performance liquid chromatography. Microchemical Journal, 2009, 93, 195-199.	4.5	99
106	Catechin-based extract optimization obtained from Arbutus unedo L. fruits using maceration/microwave/ultrasound extraction techniques. Industrial Crops and Products, 2017, 95, 404-415.	5.2	99
107	Wild mushrooms Clitocybe alexandri and Lepista inversa: In vitro antioxidant activity and growth inhibition of human tumour cell lines. Food and Chemical Toxicology, 2010, 48, 2881-2884.	3.6	98
108	Antioxidant Characterization of Native Monofloral Cuban Honeys. Journal of Agricultural and Food Chemistry, 2010, 58, 9817-9824.	5.2	97

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109	Chemical composition and antioxidant activity of dried powder formulations of Agaricus blazei and Lentinus edodes. Food Chemistry, 2013, 138, 2168-2173.	8.2	97
110	Phenolic profiles of in vivo and in vitro grown Coriandrum sativum L.. Food Chemistry, 2012, 132, 841-848.	8.2	96
111	Optimization and comparison of heat and ultrasound assisted extraction techniques to obtain anthocyanin compounds from Arbutus unedo L. Fruits. Food Chemistry, 2018, 264, 81-91.	8.2	95
112	Flavonoid Composition and Antitumor Activity of Bee Bread Collected in Northeast Portugal. Molecules, 2017, 22, 248.	3.8	94
113	Food Bioactive Compounds and Emerging Techniques for Their Extraction: Polyphenols as a Case Study. Foods, 2021, 10, 37.	4.3	94
114	Lamiaceae often used in Portuguese folk medicine as a source of powerful antioxidants: Vitamins and phenolics. LWT - Food Science and Technology, 2010, 43, 544-550.	5.2	93
115	Pterospartum tridentatum, Gomphrena globosa and Cymbopogon citratus: A phytochemical study focused on antioxidant compounds. Food Research International, 2014, 62, 684-693.	6.2	93
116	Antioxidant activity and phenolic contents of Olea europaea L. leaves sprayed with different copper formulations. Food Chemistry, 2007, 103, 188-195.	8.2	92
117	Characterization and Quantification of Phenolic Compounds in Four Tomato (Lycopersicon) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 Nutrition, 2012, 67, 229-234.	3.2	92
118	Phenolic Compounds as Nutraceuticals or Functional Food Ingredients. Current Pharmaceutical Design, 2017, 23, 2787-2806.	1.9	91
119	A comparative study of chemical composition, antioxidant and antimicrobial properties of Morchella esculenta (L.) Pers. from Portugal and Serbia. Food Research International, 2013, 51, 236-243.	6.2	90
120	The methanolic extract of Cordyceps militaris (L.) Link fruiting body shows antioxidant, antibacterial, antifungal and antihuman tumor cell lines properties. Food and Chemical Toxicology, 2013, 62, 91-98.	3.6	90
121	Chemical characterization and biological activity of Chaga (Inonotus obliquus), a medicinal â€œmushroomâ€• Journal of Ethnopharmacology, 2015, 162, 323-332.	4.1	90
122	Wastes and by-products: Upcoming sources of carotenoids for biotechnological purposes and health-related applications. Trends in Food Science and Technology, 2017, 62, 33-48.	15.1	90
123	Effect of Fruiting Body Maturity Stage on Chemical Composition and Antimicrobial Activity ofLactariussp. Mushrooms. Journal of Agricultural and Food Chemistry, 2007, 55, 8766-8771.	5.2	89
124	Antifungal activity and detailed chemical characterization of Cistus ladanifer phenolic extracts. Industrial Crops and Products, 2013, 41, 41-45.	5.2	89
125	Chemical characterization, antioxidant, anti-inflammatory and cytotoxic properties of bee venom collected in Northeast Portugal. Food and Chemical Toxicology, 2016, 94, 172-177.	3.6	89
126	Anti-inflammatory potential of mushroom extracts and isolated metabolites. Trends in Food Science and Technology, 2016, 50, 193-210.	15.1	89

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127	Nutritional and antioxidant properties of pulp and seeds of two xoconostle cultivars (Opuntia) Tj ETQq1 1 0.784314 rgBT /Overlock 1 Food Research International, 2012, 46, 279-285.	6.2	88
128	Nutritional and chemical characterization of edible petals and corresponding infusions: Valorization as new food ingredients. Food Chemistry, 2017, 220, 337-343.	8.2	88
129	The past decade findings related with nutritional composition, bioactive molecules and biotechnological applications of Passiflora spp. (passion fruit). Trends in Food Science and Technology, 2016, 58, 79-95.	15.1	87
130	Anthocyanin-rich extract of jabuticaba epicarp as a natural colorant: Optimization of heat- and ultrasound-assisted extractions and application in a bakery product. Food Chemistry, 2020, 316, 126364.	8.2	87
131	Antimicrobial activity of wild mushroom extracts against clinical isolates resistant to different antibiotics. Journal of Applied Microbiology, 2012, 113, 466-475.	3.1	86
132	Phytochemical composition and bioactive compounds of common purslane (Portulaca oleracea L.) as affected by crop management practices. Trends in Food Science and Technology, 2016, 55, 1-10.	15.1	86
133	New phytochemicals as potential human anti-aging compounds: Reality, promise, and challenges. Critical Reviews in Food Science and Nutrition, 2018, 58, 942-957.	10.3	83
134	Recovery of bioactive anthocyanin pigments from Ficus carica L. peel by heat, microwave, and ultrasound based extraction techniques. Food Research International, 2018, 113, 197-209.	6.2	83
135	Antibacterial activity of Veronica montana L. extract and of protocatechuic acid incorporated in a food system. Food and Chemical Toxicology, 2013, 55, 209-213.	3.6	82
136	Chemical composition, nutritional value and antioxidant properties of Mediterranean okra genotypes in relation to harvest stage. Food Chemistry, 2018, 242, 466-474.	8.2	82
137	Bee bread as a functional product: Chemical composition and bioactive properties. LWT - Food Science and Technology, 2019, 109, 276-282.	5.2	82
138	The nutritional composition of fennel (Foeniculum vulgare): Shoots, leaves, stems and inflorescences. LWT - Food Science and Technology, 2010, 43, 814-818.	5.2	81
139	Edible flowers: Emerging components in the diet. Trends in Food Science and Technology, 2019, 93, 244-258.	15.1	81
140	Toward the Antioxidant and Chemical Characterization of Mycorrhizal Mushrooms from Northeast Portugal. Journal of Food Science, 2011, 76, C824-30.	3.1	80
141	Comparing the composition and bioactivity of Crataegus Monogyna flowers and fruits used in folk medicine. Phytochemical Analysis, 2011, 22, 181-188.	2.4	80
142	By-product recovery of Opuntia spp. peels: Betalainic and phenolic profiles and bioactive properties. Industrial Crops and Products, 2017, 107, 353-359.	5.2	80
143	Antioxidant and antimicrobial properties of dried Portuguese apple variety (Malus domestica Borkh.) Tj ETQq1 1 0.784314 rgBT /Over	8.2	80
144	Potato peels as sources of functional compounds for the food industry: A review. Trends in Food Science and Technology, 2020, 103, 118-129.	15.1	80

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145	Nutritional composition and bioactive properties of commonly consumed wild greens: Potential sources for new trends in modern diets. Food Research International, 2011, 44, 2634-2640.	6.2	79
146	Phenolic, Polysaccharidic, and Lipidic Fractions of Mushrooms from Northeastern Portugal: Chemical Compounds with Antioxidant Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 4634-4640.	5.2	78
147	Antifungal activity of phenolic compounds identified in flowers from North Eastern Portugal against Candida species. Future Microbiology, 2014, 9, 139-146.	2.0	78
148	The potential of Ganoderma lucidum extracts as bioactive ingredients in topical formulations, beyond its nutritional benefits. Food and Chemical Toxicology, 2017, 108, 139-147.	3.6	78
149	Plant phenolics as functional food ingredients. Advances in Food and Nutrition Research, 2019, 90, 183-257.	3.0	78
150	Infusion and decoction of wild German chamomile: Bioactivity and characterization of organic acids and phenolic compounds. Food Chemistry, 2013, 136, 947-954.	8.2	77
151	Spray-dried Spirulina platensis as an effective ingredient to improve yogurt formulations: Testing different encapsulating solutions. Journal of Functional Foods, 2019, 60, 103427.	3.4	77
152	Sugars Profiles of Different Chestnut (Castanea sativa Mill.) and Almond (Prunus dulcis) Cultivars by HPLC-RI. Plant Foods for Human Nutrition, 2010, 65, 38-43.	3.2	75
153	In vitro antioxidant properties and characterization in nutrients and phytochemicals of six medicinal plants from the Portuguese folk medicine. Industrial Crops and Products, 2010, 32, 572-579.	5.2	75
154	An insight into antidiabetic properties of six medicinal and edible mushrooms: Inhibition of Î±-amylase and Î±-glucosidase linked to type-2 diabetes. South African Journal of Botany, 2019, 120, 100-103.	2.5	75
155	Tocopherol composition and antioxidant activity of Spanish wild vegetables. Genetic Resources and Crop Evolution, 2012, 59, 851-863.	1.6	74
156	Systematic evaluation of the antioxidant potential of different parts of Foeniculum vulgare Mill. from Portugal. Food and Chemical Toxicology, 2009, 47, 2458-2464.	3.6	73
157	The flavonoid quercetin induces acute vasodilator effects in healthy volunteers: Correlation with beta-glucuronidase activity. Pharmacological Research, 2014, 89, 11-18.	7.1	73
158	Antioxidant and antimicrobial activities of a purified polysaccharide from yerba mate (Ilex) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222 Td	7.5	73
159	Effect of solvent and extraction temperatures on the antioxidant potential of traditional stoned table olives â€œalcaparrasâ€• LWT - Food Science and Technology, 2008, 41, 739-745.	5.2	72
160	Characterization of phenolic compounds in wild medicinal flowers from Portugal by HPLCâ€“DADâ€“ESI/MS and evaluation of antifungal properties. Industrial Crops and Products, 2013, 44, 104-110.	5.2	72
161	Development of a Novel Methodology for the Analysis of Ergosterol in Mushrooms. Food Analytical Methods, 2014, 7, 217-223.	2.6	72
162	Antimicrobial and antioxidant properties of various Greek garlic genotypes. Food Chemistry, 2018, 245, 7-12.	8.2	72

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163	Lentil flour formulations to develop new snack-type products by extrusion processing: Phytochemicals and antioxidant capacity. Journal of Functional Foods, 2015, 19, 537-544.	3.4	71
164	Understanding the potential benefits of thyme and its derived products for food industry and consumer health: From extraction of value-added compounds to the evaluation of bioaccessibility, bioavailability, anti-inflammatory, and antimicrobial activities. Critical Reviews in Food Science and Nutrition, 2019, 59, 2879-2895.	10.3	71
165	Impact of postharvest preservation methods on nutritional value and bioactive properties of mushrooms. Trends in Food Science and Technology, 2021, 110, 418-431.	15.1	71
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