Isabel C. F. R. Ferreira

List of Publications by Citations

879 papers	32,023 citations	86 h-index	136 g-index
944 ext. papers	38,366 ext. citations	5.6 avg, IF	7.79 L-index

#	Paper	IF	Citations
879	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	4.7	931
878	Bioactivity of phenolic acids: metabolites versus parent compounds: a review. *Food Chemistry*, **2015**, 173, 501-13	8.5	459
877	Antioxidants in wild mushrooms. *Current Medicinal Chemistry*, **2009**, 16, 1543-60	4.3	404
876	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	8.5	404
875	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	16.4	362
874	Quantitative analysis of flavan-3-ols in Spanish foodstuffs and beverages. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 5331-7	5.7	337
873	Total phenols, ascorbic acid, β-carotene and lycopene in Portuguese wild edible mushrooms and their antioxidant activities. *Food Chemistry*, **2007**, 103, 413-419	8.5	336
872	Natural food additives: Quo vadis?. *Trends in Food Science and Technology*, **2015**, 45, 284-295	15.3	296
871	Antioxidant activity of Portuguese honey samples: Different contributions of the entire honey and phenolic extract. *Food Chemistry*, **2009**, 114, 1438-1443	8.5	294
870	Phenolic compounds and antimicrobial activity of olive (Olea europaea L. Cv. Cobrançosa) leaves. *Molecules*, **2007**, 12, 1153-62	4.8	294
869	Antioxidant activities of the extracts from chestnut flower, leaf, skins and fruit. *Food Chemistry*, **2008**, 107, 1106-1113	8.5	282
868	Walnut (Juglans regia L.) leaves: phenolic compounds, antibacterial activity and antioxidant potential of different cultivars. *Food and Chemical Toxicology*, **2007**, 45, 2287-95	4.7	277
867	Wild and commercial mushrooms as source of nutrients and nutraceuticals. *Food and Chemical Toxicology*, **2008**, 46, 2742-7	4.7	271
866	Total phenols, antioxidant potential and antimicrobial activity of walnut (Juglans regia L.) green husks. *Food and Chemical Toxicology*, **2008**, 46, 2326-31	4.7	269
865	Chemical composition and nutritional value of the most widely appreciated cultivated mushrooms: an inter-species comparative study. *Food and Chemical Toxicology*, **2012**, 50, 191-7	4.7	267
864	Anthocyanin pigments in strawberry. *LWT - Food Science and Technology*, **2007**, 40, 374-382	5.4	252
863	Antimicrobial activity of phenolic compounds identified in wild mushrooms, SAR analysis and docking studies. *Journal of Applied Microbiology*, **2013**, 115, 346-57	4.7	222

862	Bioactivity and chemical characterization in hydrophilic and lipophilic compounds of Chenopodium ambrosioides L.. *Journal of Functional Foods*, **2013**, 5, 1732-1740	5.1	221
861	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	15.3	221
860	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	8.5	221
859	Evaluation of the antioxidant properties of fruits. *Food Chemistry*, **2004**, 84, 13-18	8.5	219
858	Bioactive properties and chemical composition of six walnut (Juglans regia L.) cultivars. *Food and Chemical Toxicology*, **2008**, 46, 2103-11	4.7	204
857	Compounds from wild mushrooms with antitumor potential. *Anti-Cancer Agents in Medicinal Chemistry*, **2010**, 10, 424-36	2.2	199
856	Antihypertensive effects of the flavonoid quercetin. *Pharmacological Reports*, **2009**, 61, 67-75	3.9	197
855	Phenolic acids determination by HPLC-DAD-ESI/MS in sixteen different Portuguese wild mushrooms species. *Food and Chemical Toxicology*, **2009**, 47, 1076-9	4.7	189
854	Strawberry-tree, blackthorn and rose fruits: Detailed characterisation in nutrients and phytochemicals with antioxidant properties. *Food Chemistry*, **2010**, 120, 247-254	8.5	187
853	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	5.9	186
852	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	5.9	184
851	A review on antimicrobial activity of mushroom (Basidiomycetes) extracts and isolated compounds. *Planta Medica*, **2012**, 78, 1707-18	3.1	183
850	Chemical features of Ganoderma polysaccharides with antioxidant, antitumor and antimicrobial activities. *Phytochemistry*, **2015**, 114, 38-55	4	178
849	Effect of Lactarius piperatus fruiting body maturity stage on antioxidant activity measured by several biochemical assays. *Food and Chemical Toxicology*, **2007**, 45, 1731-7	4.7	171
848	The role of phenolic compounds in the fight against cancer--a review. *Anti-Cancer Agents in Medicinal Chemistry*, **2013**, 13, 1236-58	2.2	170
847	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, 1201-7	4.7	165
846	Antioxidant activity of Agaricus sp. mushrooms by chemical, biochemical and electrochemical assays. *Food Chemistry*, **2008**, 111, 61-66	8.5	157
845	Microencapsulation of bioactives for food applications. *Food and Function*, **2015**, 6, 1035-52	6.1	155

844	Antioxidants: Reviewing the chemistry, food applications, legislation and role as preservatives. *Trends in Food Science and Technology*, **2018**, 71, 107-120	15.3	155
843	Targeting excessive free radicals with peels and juices of citrus fruits: grapefruit, lemon, lime and orange. *Food and Chemical Toxicology*, **2010**, 48, 99-106	4.7	154
842	Chemical composition and biological properties of portuguese wild mushrooms: a comprehensive study. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 3856-62	5.7	154
841	Table olives from Portugal: phenolic compounds, antioxidant potential, and antimicrobial activity. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8425-31	5.7	154
840	Hydroxycinnamic Acids and Their Derivatives: Cosmeceutical Significance, Challenges and Future Perspectives, a Review. *Molecules*, **2017**, 22,	4.8	151
839	Fatty acid and sugar compositions, and nutritional value of five wild edible mushrooms from Northeast Portugal. *Food Chemistry*, **2007**, 105, 140-145	8.5	151
838	In´vivo antioxidant activity of phenolic compounds: Facts and gaps. *Trends in Food Science and Technology*, **2016**, 48, 1-12	15.3	150
837	Tocopherols composition of Portuguese wild mushrooms with antioxidant capacity. *Food Chemistry*, **2010**, 119, 1443-1450	8.5	144
836	Evaluation of bioactive properties and phenolic compounds in different extracts prepared from Salvia officinalis L. *Food Chemistry*, **2015**, 170, 378-85	8.5	133
835	Grape pomace as a source of phenolic compounds and diverse bioactive properties. *Food Chemistry*, **2018**, 253, 132-138	8.5	133
834	Characterisation of phenolic compounds in wild fruits from Northeastern Portugal. *Food Chemistry*, **2013**, 141, 3721-30	8.5	132
833	Anti-hepatocellular carcinoma activity using human HepG2 cells and hepatotoxicity of 6-substituted methyl 3-aminothieno[3,2-b]pyridine-2-carboxylate derivatives: in vitro evaluation, cell cycle analysis and QSAR studies. *European Journal of Medicinal Chemistry*, **2011**, 46, 5800-6	6.8	130
832	Antimicrobial activity and bioactive compounds of Portuguese wild edible mushrooms methanolic extracts. *European Food Research and Technology*, **2007**, 225, 151-156	3.4	129
831	Phenolic profiles of cultivated, in vitro cultured and commercial samples of Melissa officinalis L. infusions. *Food Chemistry*, **2013**, 136, 1-8	8.5	127
830	Chemical composition of wild edible mushrooms and antioxidant properties of their water soluble polysaccharidic and ethanolic fractions. *Food Chemistry*, **2011**, 126, 610-616	8.5	125
829	Cymbopogon citratus leaves: Characterization of flavonoids by HPLC–PDA–ESI/MS/MS and an approach to their potential as a source of bioactive polyphenols. *Food Chemistry*, **2008**, 110, 718-728	8.5	120
828	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, 4781-8	5.7	120
827	Exploring plant tissue culture to improve the production of phenolic compounds: A review. *Industrial Crops and Products*, **2016**, 82, 9-22	5.9	119

826	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	4.7	119
825	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, 1466-72	4.7	119
824	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	3.4	118
823	Candidiasis: predisposing factors, prevention, diagnosis and alternative treatment. *Mycopathologia*, **2014**, 177, 223-40	2.9	114
822	Propolis and its constituent caffeic acid suppress LPS-stimulated pro-inflammatory response by blocking NF-B and MAPK activation in macrophages. *Journal of Ethnopharmacology*, **2013**, 149, 84-92	5	113
821	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	3.4	113
820	Functional foods based on extracts or compounds derived from mushrooms. *Trends in Food Science and Technology*, **2017**, 66, 48-62	15.3	112
819	Phenolics from monofloral honeys protect human erythrocyte membranes against oxidative damage. *Food and Chemical Toxicology*, **2012**, 50, 1508-16	4.7	109
818	A comparative study between natural and synthetic antioxidants: Evaluation of their performance after incorporation into biscuits. *Food Chemistry*, **2017**, 216, 342-6	8.5	108
817	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, 421-32	5.8	104
816	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 Pt B, 1054-63	8.5	103
815	Nutritional composition and antioxidant activity of four tomato (Lycopersicon esculentum L.) farmer' varieties in Northeastern Portugal homegardens. *Food and Chemical Toxicology*, **2012**, 50, 829-34	4.7	103
814	Decoction, infusion and hydroalcoholic extract of cultivated thyme: antioxidant and antibacterial activities, and phenolic characterisation. *Food Chemistry*, **2015**, 167, 131-7	8.5	102
813	Towards chemical and nutritional inventory of Portuguese wild edible mushrooms in different habitats. *Food Chemistry*, **2012**, 130, 394-403	8.5	102
812	Cosmetics Preservation: A Review on Present Strategies. *Molecules*, **2018**, 23,	4.8	101
811	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	3.4	97
810	Nutrients, phytochemicals and bioactivity of wild Roman chamomile: a comparison between the herb and its preparations. *Food Chemistry*, **2013**, 136, 718-25	8.5	97
809	Mushrooms extracts and compounds in cosmetics, cosmeceuticals and nutricosmetics A review. *Industrial Crops and Products*, **2016**, 90, 38-48	5.9	95

808	Mediterranean non-cultivated vegetables as dietary sources of compounds with antioxidant and biological activity. *LWT - Food Science and Technology*, **2014**, 55, 389-396	5.4	95
807	Chemical composition, and antioxidant and antimicrobial activities of three hazelnut (Corylus avellana L.) cultivars. *Food and Chemical Toxicology*, **2008**, 46, 1801-7	4.7	93
806	Phenolics and antimicrobial activity of traditional stoned table olives 'alcaparra'. *Bioorganic and Medicinal Chemistry*, **2006**, 14, 8533-8	3.4	93
805	Chemical and nutritional characterization of Chenopodium quinoa Willd (quinoa) grains: A good alternative to nutritious food. *Food Chemistry*, **2019**, 280, 110-114	8.5	93
804	Edible flowers as sources of phenolic compounds with bioactive potential. *Food Research International*, **2018**, 105, 580-588	7	93
803	Characterization of phenolic compounds in flowers of wild medicinal plants from Northeastern Portugal. *Food and Chemical Toxicology*, **2012**, 50, 1576-82	4.7	92
802	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	15.3	91
801	Antioxidant activity and bioactive compounds of ten Portuguese regional and commercial almond cultivars. *Food and Chemical Toxicology*, **2008**, 46, 2230-5	4.7	91
800	Chemical composition of wild and commercial Achillea millefolium L. and bioactivity of the methanolic extract, infusion and decoction. *Food Chemistry*, **2013**, 141, 4152-60	8.5	90
799	Activity of phenolic compounds from plant origin against Candida species. *Industrial Crops and Products*, **2015**, 74, 648-670	5.9	89
798	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	7	88
797	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	4.7	87
796	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	7	87
795	Fortification of yogurts with different antioxidant preservatives: A comparative study between natural and synthetic additives. *Food Chemistry*, **2016**, 210, 262-8	8.5	87
794	Phenolic compounds: current industrial applications, limitations and future challenges. *Food and Function*, **2021**, 12, 14-29	6.1	87
793	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	7	86
792	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	8.3	85
791	Effect of gamma and electron beam irradiation on the physico-chemical and nutritional properties of mushrooms: a review. *Food Chemistry*, **2012**, 135, 641-50	8.5	85

790	Chemical, biochemical and electrochemical assays to evaluate phytochemicals and antioxidant activity of wild plants. *Food Chemistry*, **2011**, 127, 1600-1608	8.5	85
789	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	4.8	84
788	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	5.9	84
787	Decoction, infusion and hydroalcoholic extract of Origanum vulgare L.: different performances regarding bioactivity and phenolic compounds. *Food Chemistry*, **2014**, 158, 73-80	8.5	83
786	Salinity effect on nutritional value, chemical composition and bioactive compounds content of Cichorium spinosum L. *Food Chemistry*, **2017**, 214, 129-136	8.5	83
785	Enzyme-assisted extractions of polyphenols – A comprehensive review. *Trends in Food Science and Technology*, **2019**, 88, 302-315	15.3	82
784	Antioxidant characterization of native monofloral Cuban honeys. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9817-24	5.7	81
783	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	11.5	80
782	Wild edible plants: Nutritional and toxicological characteristics, retrieval strategies and importance for today's society. *Food and Chemical Toxicology*, **2017**, 110, 165-188	4.7	80
781	Nutritional and antioxidant properties of pulp and seeds of two xoconostle cultivars (Opuntia joconostle F.A.C. Weber ex Diguet and Opuntia matudae Scheinvar) of high consumption in Mexico. *Food Research International*, **2012**, 46, 279-285	7	78
780	Expression of Concern: Segneanu et al. Helleborus purpurascens – Amino Acid and Peptide Analysis Linked to the Chemical and Antiproliferative Properties of the Extracted Compounds. Molecules 2015, 20, 22170–22187. *Molecules*, **2016**, 21, 725	4.8	78
779	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	5.4	77
778	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, 2881-4	4.7	75
777	Characterization and quantification of phenolic compounds in four tomato (Lycopersicon esculentum L.) farmers' varieties in northeastern Portugal homegardens. *Plant Foods for Human Nutrition*, **2012**, 67, 229-34	3.9	74
776	Antioxidant activity and phenolic contents of Olea europaea L. leaves sprayed with different copper formulations. *Food Chemistry*, **2007**, 103, 188-195	8.5	74
775	Phenolic profiles of in vivo and in vitro grown Coriandrum sativum L.. *Food Chemistry*, **2012**, 132, 841-848	8.5	73
774	Chemical characterisation and bioactive properties of Prunus avium L.: the widely studied fruits and the unexplored stems. *Food Chemistry*, **2015**, 173, 1045-53	8.5	72
773	Chemical composition and antioxidant activity of dried powder formulations of Agaricus blazei and Lentinus edodes. *Food Chemistry*, **2013**, 138, 2168-73	8.5	72

772	Hibiscus sabdariffa L. as a source of nutrients, bioactive compounds and colouring agents. *Food Research International*, **2017**, 100, 717-723	7	72
771	Catechin-based extract optimization obtained from Arbutus unedo L. fruits using maceration/microwave/ultrasound extraction techniques. *Industrial Crops and Products*, **2017**, 95, 404-415	5.9	72
770	Effect of fruiting body maturity stage on chemical composition and antimicrobial activity of Lactarius sp. mushrooms. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 8766-71	5.7	72
769	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	8.5	71
768	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	5.9	70
767	Edible halophytes of the Mediterranean basin: Potential candidates for novel food products. *Trends in Food Science and Technology*, **2018**, 74, 69-84	15.3	68
766	Anti-inflammatory potential of mushroom extracts and isolated metabolites. *Trends in Food Science and Technology*, **2016**, 50, 193-210	15.3	68
765	Antifungal activity and detailed chemical characterization of Cistus ladanifer phenolic extracts. *Industrial Crops and Products*, **2013**, 41, 41-45	5.9	68
764	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, 6497-509	3.4	67
763	Infusion and decoction of wild German chamomile: bioactivity and characterization of organic acids and phenolic compounds. *Food Chemistry*, **2013**, 136, 947-54	8.5	67
762	Toward the antioxidant and chemical characterization of mycorrhizal mushrooms from northeast Portugal. *Journal of Food Science*, **2011**, 76, C824-30	3.4	67
761	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	15.3	66
760	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	7	66
759	Systematic evaluation of the antioxidant potential of different parts of Foeniculumvulgare Mill. from Portugal. *Food and Chemical Toxicology*, **2009**, 47, 2458-64	4.7	66
758	Optimization of heat- and ultrasound-assisted extraction of anthocyanins from Hibiscus sabdariffa calyces for natural food colorants. *Food Chemistry*, **2019**, 275, 309-321	8.5	65
757	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	15.3	64
756	Antimicrobial activity of wild mushroom extracts against clinical isolates resistant to different antibiotics. *Journal of Applied Microbiology*, **2012**, 113, 466-75	4.7	64
755	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	7	64

754	Pterospartum tridentatum, Gomphrena globosa and Cymbopogon citratus: A phytochemical study focused on antioxidant compounds. *Food Research International*, **2014**, 62, 684-693	7	64
753	Tocopherol composition and antioxidant activity of Spanish wild vegetables. *Genetic Resources and Crop Evolution*, **2012**, 59, 851-863	2	64
752	Characterization of phenolic compounds in wild medicinal flowers from Portugal by HPLC-DAD-ESI/MS and evaluation of antifungal properties. *Industrial Crops and Products*, **2013**, 44, 104-110	5.9	63
751	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, 91-8	4.7	63
750	Chemical characterization, antioxidant, anti-inflammatory and cytotoxic properties of bee venom collected in Northeast Portugal. *Food and Chemical Toxicology*, **2016**, 94, 172-7	4.7	62
749	The flavonoid quercetin induces acute vasodilator effects in healthy volunteers: correlation with beta-glucuronidase activity. *Pharmacological Research*, **2014**, 89, 11-8	10.2	62
748	Flavonoid Composition and Antitumor Activity of Bee Bread Collected in Northeast Portugal. *Molecules*, **2017**, 22,	4.8	62
747	Phenolic, polysaccharidic, and lipidic fractions of mushrooms from northeastern Portugal: chemical compounds with antioxidant properties. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4634-40	5.7	62
746	Enhanced extraction of phenolic compounds using choline chloride based deep eutectic solvents from Juglans regia L.. *Industrial Crops and Products*, **2018**, 115, 261-271	5.9	61
745	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	7	61
744	Antifungal activity of phenolic compounds identified in flowers from North Eastern Portugal against Candida species. *Future Microbiology*, **2014**, 9, 139-46	2.9	61
743	The nutritional composition of fennel (Foeniculum vulgare): Shoots, leaves, stems and inflorescences. *LWT - Food Science and Technology*, **2010**, 43, 814-818	5.4	61
742	By-product recovery of Opuntia spp. peels: Betalainic and phenolic profiles and bioactive properties. *Industrial Crops and Products*, **2017**, 107, 353-359	5.9	60
741	Cultivated strains of Agaricus bisporus and A. brasiliensis: chemical characterization and evaluation of antioxidant and antimicrobial properties for the final healthy product--natural preservatives in yoghurt. *Food and Function*, **2014**, 5, 1602-12	6.1	60
740	Biodegradation of bioaccessible textile azo dyes by Phanerochaete chrysosporium. *Journal of Biotechnology*, **2001**, 89, 91-8	3.7	60
739	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	3.9	59
738	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	15.3	59
737	Antibacterial activity of Veronica montana L. extract and of protocatechuic acid incorporated in a food system. *Food and Chemical Toxicology*, **2013**, 55, 209-13	4.7	57

736	Nutritional and chemical characterization of edible petals and corresponding infusions: Valorization as new food ingredients. *Food Chemistry*, **2017**, 220, 337-343	8.5	57
735	New phytochemicals as potential human anti-aging compounds: Reality, promise, and challenges. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 942-957	11.5	56
734	Comparing the composition and bioactivity of Crataegus Monogyna flowers and fruits used in folk medicine. *Phytochemical Analysis*, **2011**, 22, 181-8	3.4	56
733	Chemical characterization and biological activity of Chaga (Inonotus obliquus), a medicinal "mushroom". *Journal of Ethnopharmacology*, **2015**, 162, 323-32	5	55
732	Antioxidant activity, ascorbic acid, phenolic compounds and sugars of wild and commercial Tuberaria lignosa samples: effects of drying and oral preparation methods. *Food Chemistry*, **2012**, 135, 1028-35	8.5	55
731	Use of HPLC□DAD□ESI/MS to profile phenolic compounds in edible wild greens from Portugal. *Food Chemistry*, **2011**, 127, 169-173	8.5	55
730	Chemical composition, nutritional value and antioxidant properties of Mediterranean okra genotypes in relation to harvest stage. *Food Chemistry*, **2018**, 242, 466-474	8.5	54
729	Phenolic extracts of Rubus ulmifolius Schott flowers: characterization, microencapsulation and incorporation into yogurts as nutraceutical sources. *Food and Function*, **2014**, 5, 1091-100	6.1	54
728	Development of a Novel Methodology for the Analysis of Ergosterol in Mushrooms. *Food Analytical Methods*, **2014**, 7, 217-223	3.4	54
727	Wild edible fruits as a potential source of phytochemicals with capacity to inhibit lipid peroxidation. *European Journal of Lipid Science and Technology*, **2013**, 115, 176-185	3	54
726	Effect of solvent and extraction temperatures on the antioxidant potential of traditional stoned table olives □Alcaparras□ *LWT - Food Science and Technology*, **2008**, 41, 739-745	5.4	54
725	Valorisation of tomato wastes for development of nutrient-rich antioxidant ingredients: A sustainable approach towards the needs of the today's society. *Innovative Food Science and Emerging Technologies*, **2017**, 41, 160-171	6.8	53
724	The potential of Ganoderma lucidum extracts as bioactive ingredients in topical formulations, beyond its nutritional benefits. *Food and Chemical Toxicology*, **2017**, 108, 139-147	4.7	53
723	Effects of trophism on nutritional and nutraceutical potential of wild edible mushrooms. *Food Research International*, **2011**, 44, 1029-1035	7	53
722	Nutritional, fatty acid and triacylglycerol profiles of Castanea sativa Mill. cultivars: a compositional and chemometric approach. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 2836-42	5.7	53
721	Contribution of essential oils and phenolics to the antioxidant properties of aromatic plants. *Industrial Crops and Products*, **2010**, 32, 152-156	5.9	53
720	Crataegus monogyna buds and fruits phenolic extracts: Growth inhibitory activity on human tumor cell lines and chemical characterization by HPLC□DAD□ESI/MS. *Food Research International*, **2012**, 49, 516-523	7	52
719	Effects of O-methylated metabolites of quercetin on oxidative stress, thermotolerance, lifespan and bioavailability on Caenorhabditis elegans. *Food and Function*, **2011**, 2, 445-56	6.1	52

718	Phenolic Compounds as Nutraceuticals or Functional Food Ingredients. *Current Pharmaceutical Design*, **2017**, 23, 2787-2806	3.3	52
717	Rosemary extracts in functional foods: extraction, chemical characterization and incorporation of free and microencapsulated forms in cottage cheese. *Food and Function*, **2016**, 7, 2185-96	6.1	52
716	Antioxidant and antimicrobial properties of dried Portuguese apple variety (Malus domestica Borkh. cv Bravo de Esmolfe). *Food Chemistry*, **2018**, 240, 701-706	8.5	52
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