Isabel C. F. R. Ferreira

List of Publications by Year in Descending Order

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	Obtaining Aromatic Extracts from Portuguese L. by Hydrodistillation and Supercritical Fluid Extraction with CO as Potential Flavouring Additives for Food Applications.. *Molecules*, **2022**, 27,	4.8	2
878	A Step Forward Towards Exploring Nutritional and Biological Potential of Mushrooms: A Case Study of Calocybe gambosa (Fr.) Donk Wild Growing in Serbia. *Polish Journal of Food and Nutrition Sciences*, **2022**, 17-26	3.1	
877	Exploring the antioxidant, anti-inflammatory and antiallergic potential of Brazilian propolis in monocytes. *Phytomedicine Plus*, **2022**, 2, 100231		0
876	Bioactive profile of edible nasturtium and rose flowers during simulated gastrointestinal digestion.. *Food Chemistry*, **2022**, 381, 132267	8.5	0
875	Comparative evaluation of physicochemical profile and bioactive properties of red edible seaweed Chondrus crispus subjected to different drying methods.. *Food Chemistry*, **2022**, 383, 132450	8.5	0
874	Plant volatiles: Using Scented molecules as food additives. *Trends in Food Science and Technology*, **2022**, 122, 97-97	15.3	2
873	Chemometric approaches to evaluate the substitution of synthetic food dyes by natural compounds: The case of nanoencapsulated curcumin, spirulina, and hibiscus extracts. *LWT - Food Science and Technology*, **2022**, 154, 112786	5.4	2
872	Evaluation of parasite and host phenolic composition and bioactivities The Practical Case of Cytinus hypocistis (L.) L. and Halimium lasianthum (Lam.) Greuter. *Industrial Crops and Products*, **2022**, 176, 114343	5.9	1
871	Betalains **2022**, 461-507		
870	Red pitaya (Hylocereus costaricensis) peel as a source of valuable molecules: Extraction optimization to recover natural colouring agents. *Food Chemistry*, **2022**, 372, 131344	8.5	0
869	Chemical composition and biological activity of cardoon (Cynara cardunculus L. var. altilis) seeds harvested at different maturity stages. *Food Chemistry*, **2022**, 369, 130875	8.5	10
868	Natural Food Colorants and Preservatives: A Review, a Demand, and a Challenge.. *Journal of Agricultural and Food Chemistry*, **2022**,	5.7	4
867	Basidiocarp structures of Lentinus crinitus: an antimicrobial source against foodborne pathogens and food spoilage microorganisms.. *World Journal of Microbiology and Biotechnology*, **2022**, 38, 74	4.4	1
866	Optimized ultrasound-assisted extraction of phenolic compounds from Thymus comosus Heuff. ex Griseb. et Schenk (wild thyme) and their bioactive potential.. *Ultrasonics Sonochemistry*, **2022**, 84, 105954	8.9	4
865	Sequential steps of the incorporation of bioactive plant extracts from wild Italian Plantago coronopus L. and Cichorium intybus L. leaves in fresh egg pasta.. *Food Chemistry*, **2022**, 384, 132462	8.5	3
864	Nutritional and bioactive oils from salmon (Salmo salar) side streams obtained by Soxhlet and optimized microwave-assisted extraction.. *Food Chemistry*, **2022**, 386, 132778	8.5	2
863	L. exerts antineurodegenerative and antioxidant activities and induces prooxidant effect in glioblastoma cell line.. *EXCLI Journal*, **2022**, 21, 387-399	2.4	1

862	The Phenolic Composition of Hops (Humulus lupulus L.) Was Highly Influenced by Cultivar and Year and Little by Soil Liming or Foliar Spray Rich in Nutrients or Algae. *Horticulturae*, **2022**, 8, 385	2.5	1
861	Food Additives from Fruit and Vegetable By-Products and Bio-Residues: A Comprehensive Review Focused on Sustainability. *Sustainability*, **2022**, 14, 5212	3.6	1
860	Phenolic Composition and Antioxidant, Anti-Inflammatory, Cytotoxic, and Antimicrobial Activities of Cardoon Blades at Different Growth Stages. *Biology*, **2022**, 11, 699	4.9	0
859	Chemical composition of cardoon (Cynara cardunculus L. var. altilis) petioles as affected by plant growth stage. *Food Research International*, **2022**, 156, 111330	7	1
858	Extraction of chlorophylls from Daucus carota L. and Solanum lycopersicum var. cerasiforme crop by-products **2022**, 1, 100048		2
857	Sonoextraction of phenolic compounds and saponins from Aesculus hippocastanum seed kernels: Modeling and optimization. *Industrial Crops and Products*, **2022**, 185, 115142	5.9	1
856	Antimicrobial Activity of Aqueous Plant Extracts as Potential Natural Additives. *Proceedings (mdpi)*, **2021**, 70, 79	0.3	1
855	Recovery of Phenolic Compounds from Edible Algae Using High Hydrostatic Pressure: An Optimization Approach. *Proceedings (mdpi)*, **2021**, 70, 110	0.3	1
854	Red Algae as Source of Nutrients with Antioxidant and Antimicrobial Potential. *Proceedings (mdpi)*, **2021**, 70, 5	0.3	
853	Plants of the Family Asteraceae: Evaluation of Biological Properties and Identification of Phenolic Compounds. *Chemistry Proceedings*, **2021**, 5, 51		2
852	Applications of bioactive compounds extracted from olive industry wastes: A review. *Comprehensive Reviews in Food Science and Food Safety*, **2021**,	16.4	3
851	Sustainable Recovery of Preservative and Bioactive Compounds from Food Industry Bioresidues. *Antioxidants*, **2021**, 10,	7.1	4
850	Phenolic Composition and Biological Properties of L. var. Petioles: Influence of the Maturity Stage.. *Antioxidants*, **2021**, 10,	7.1	5
849	Magnetoliposomes Based on Magnetic/Plasmonic Nanoparticles Loaded with Tricyclic Lactones for Combined Cancer Therapy. *Pharmaceutics*, **2021**, 13,	6.4	2
848	Chemical composition and biological activities of whole and dehulled hemp (Cannabis sativa L.) seeds. *Food Chemistry*, **2021**, 374, 131754	8.5	6
847	Stabilization of Bioactive Molecules Through the Spray-Drying Technique: Current Applications and Challenges **2021**, 11-32		
846	Eggplant Fruit (Solanum melongena L.) and Bio-Residues as a Source of Nutrients, Bioactive Compounds, and Food Colorants, Using Innovative Food Technologies. *Applied Sciences (Switzerland)*, **2021**, 11, 151	2.6	8
845	The inhibitory action of purple tea on in vivo starch digestion compared to other Camellia sinensis teas. *Food Research International*, **2021**, 150, 110781	7	1

844	Development of an Optimized Drying Process for the Recovery of Bioactive Compounds from the Autumn Fruits of L. and Jacq. *Antioxidants*, **2021**, 10,	7.1	1
843	Effects of Growing Substrate and Nitrogen Fertilization on the Chemical Composition and Bioactive Properties of Centaurea raphanina ssp. mixta (DC.) Runemark. *Agronomy*, **2021**, 11, 576	3.6	0
842	Valorization of (Vell.) Naudin Epicarp as a Source of Bioactive Compounds: Chemical Characterization and Evaluation of Its Bioactive Properties. *Foods*, **2021**, 10,	4.9	4
841	Lentinus crinitus basidiocarp stipe and pileus: chemical composition, cytotoxicity and antioxidant activity. *European Food Research and Technology*, **2021**, 247, 1355-1366	3.4	2
840	Valorization of Bio-Residues from the Processing of Main Portuguese Fruit Crops: From Discarded Waste to Health Promoting Compounds. *Molecules*, **2021**, 26,	4.8	7
839	Chemical and Bioactive Features of L. Flowers and Optimized Ultrasound-Assisted Extraction of Betalains. *Foods*, **2021**, 10,	4.9	5
838	Chickpea and Chestnut Flours as Non-Gluten Alternatives in Cookies. *Foods*, **2021**, 10,	4.9	3
837	Antioxidant and Antimicrobial Influence on Oyster Mushrooms (Pleurotus ostreatus) from Substrate Supplementation of Calcium Silicate. *Sustainability*, **2021**, 13, 5019	3.6	4
836	Phenolic profiling and in vitro bioactivities of three medicinal Bryophyllum plants. *Industrial Crops and Products*, **2021**, 162, 113241	5.9	10
835	Impact of postharvest preservation methods on nutritional value and bioactive properties of mushrooms. *Trends in Food Science and Technology*, **2021**, 110, 418-431	15.3	23
834	Antimicrobials from Medicinal Plants: An Emergent Strategy to Control Oral Biofilms. *Applied Sciences (Switzerland)*, **2021**, 11, 4020	2.6	2
833	Cytotoxicity and anti-inflammatory activities of (Phytolaccaceae) fruit essential oil. *Natural Product Research*, **2021**, 1-6	2.3	1
832	Lipid composition optimization in spray congealing technique and testing with curcumin-loaded microparticles. *Advanced Powder Technology*, **2021**, 32, 1710-1722	4.6	3
831	Valorization of Cereal By-Products from the Milling Industry as a Source of Nutrients and Bioactive Compounds to Boost Resource-Use Efficiency. *Agronomy*, **2021**, 11, 972	3.6	2
830	Chemical Composition, Diuretic, and Antityrosinase Activity of Traditionally Used Romanian. *Frontiers in Pharmacology*, **2021**, 12, 647947	5.6	4
829	Combined effects of irradiation and storage time on the nutritional and chemical parameters of dried Agaricus bisporus Portobello mushroom flour. *Journal of Food Science*, **2021**, 86, 2276-2287	3.4	0
828	Development of a Natural Preservative from Chestnut Flowers: Ultrasound-Assisted Extraction Optimization and Functionality Assessment. *Chemosensors*, **2021**, 9, 141	4	1
827	A Case Study on Surplus Mushrooms Production: Extraction and Recovery of Vitamin D2. *Agriculture (Switzerland)*, **2021**, 11, 579	3	1

826	Antimicrobial Properties, Cytotoxic Effects, and Fatty Acids Composition of Vegetable Oils from Purslane, Linseed, Luffa, and Pumpkin Seeds. *Applied Sciences (Switzerland)*, **2021**, 11, 5738	2.6	2
825	Anthocyanins from L. and L. Applied as Food Colorants: A Natural Alternative. *Plants*, **2021**, 10,	4.5	4
824	Valorization of Lignin Side-Streams into Polyols and Rigid Polyurethane Foams□A Contribution to the Pulp and Paper Industry Biorefinery. *Energies*, **2021**, 14, 3825	3.1	4
823	Chemical Composition and Bioactive Properties of Purple French Bean (Phaseolus vulgaris L.) as Affected by Water Deficit Irrigation and Biostimulants Application. *Sustainability*, **2021**, 13, 6869	3.6	2
822	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. *Chemosensors*, **2021**, 9, 132	4	11
821	Differences in the phenolic composition and nutraceutical properties of freeze dried and oven-dried wild and domesticated samples of Sanguisorba minor Scop. *LWT - Food Science and Technology*, **2021**, 145, 111335	5.4	1
820	Could fruits be a reliable source of food colorants? Pros and cons of these natural additives. *Critical Reviews in Food Science and Nutrition*, **2021**, 61, 805-835	11.5	23
819	Development of new bilberry (Vaccinium myrtillus L.) based snacks: Nutritional, chemical and bioactive features. *Food Chemistry*, **2021**, 334, 127511	8.5	7
818	Anthocyanin-rich extracts from purple and red potatoes as natural colourants: Bioactive properties, application in a soft drink formulation and sensory analysis. *Food Chemistry*, **2021**, 342, 128526	8.5	12
817	Seasonal variation in bioactive properties and phenolic composition of cardoon (Cynara cardunculus var. altilis) bracts. *Food Chemistry*, **2021**, 336, 127744	8.5	14
816	Low-cost and high-performance 3D printed YBCO superconductors. *Ceramics International*, **2021**, 47, 381-387	5.1	5
815	Nutritional and phytochemical profiles and biological activities of Moringa oleifera Lam. edible parts from Guinea-Bissau (West Africa). *Food Chemistry*, **2021**, 341, 128229	8.5	11
814	Valorisation of black mulberry and grape seeds: Chemical characterization and bioactive potential. *Food Chemistry*, **2021**, 337, 127998	8.5	14
813	Phenolic compounds: current industrial applications, limitations and future challenges. *Food and Function*, **2021**, 12, 14-29	6.1	87
812	Hypericum genus cosmeceutical application □A decade comprehensive review on its multifunctional biological properties. *Industrial Crops and Products*, **2021**, 159, 113053	5.9	6
811	Potato biodiversity: A linear discriminant analysis on the nutritional and physicochemical composition of fifty genotypes. *Food Chemistry*, **2021**, 345, 128853	8.5	4
810	Effects of a Myrciaria jaboticaba peel extract on starch and triglyceride absorption and the role of cyanidin-3-O-glucoside. *Food and Function*, **2021**, 12, 2644-2659	6.1	2
809	Toxicological and anti-tumor effects of a linden extract (Scop.) in a HPV16-transgenic mouse model. *Food and Function*, **2021**, 12, 4005-4014	6.1	0

808	The influence of Castanea sativa Mill. flower extract on hormonally and chemically induced prostate cancer in a rat model. *Food and Function*, **2021**, 12, 2631-2643	6.1	1
807	Novel approaches in anthocyanin research - Plant fortification and bioavailability issues. *Trends in Food Science and Technology*, **2021**,	15.3	15
806	Halophytes for Future Horticulture **2021**, 2367-2393		1
805	Bioactivity screening of pinhão ((Bertol.) Kuntze) seed extracts: the inhibition of cholinesterases and □amylases, and cytotoxic and anti-inflammatory activities. *Food and Function*, **2021**, 12, 9820-9828	6.1	0
804	Antimicrobial activity, chemical composition and cytotoxicity of basidiocarp. *Food and Function*, **2021**, 12, 6780-6792	6.1	2
803	Chitosan/nanocellulose electrospun fibers with enhanced antibacterial and antifungal activity for wound dressing applications. *Reactive and Functional Polymers*, **2021**, 159, 104808	4.6	20
802	Chemical composition and evaluation of antioxidant, antimicrobial and antiproliferative activities of Tuber and Terfezia truffles. *Food Research International*, **2021**, 140, 110071	7	5
801	Phytochemical Characterization and Evaluation of Bioactive Properties of Tisanes Prepared from Promising Medicinal and Aromatic Plants. *Foods*, **2021**, 10,	4.9	2
800	Current status of genus Impatiens: Bioactive compounds and natural pigments with health benefits. *Trends in Food Science and Technology*, **2021**, 117, 106-106	15.3	1
799	Promising Preserving Agents from Sage and Basil: A Case Study with Yogurts. *Foods*, **2021**, 10,	4.9	5
798	Chemical Profile and Bioactivities of Extracts from Edible Plants Readily Available in Portugal. *Foods*, **2021**, 10,	4.9	6
797	Ultrasound-Assisted Extraction of Flavonoids from Kiwi Peel: Process Optimization and Bioactivity Assessment. *Applied Sciences (Switzerland)*, **2021**, 11, 6416	2.6	4
796	Chemical characterization of carob seeds (Ceratonia siliqua L.) and use of different extraction techniques to promote its bioactivity. *Food Chemistry*, **2021**, 351, 129263	8.5	5
795	Chemical and Bioactive Characterization of Spanish and Belgian Apple Pomace for Its Potential Use as a Novel Dermocosmetic Formulation. *Foods*, **2021**, 10,	4.9	4
794	Chemical Features and Bioactivities of Lactuca canadensis L., an Unconventional Food Plant from Brazilian Cerrado. *Agriculture (Switzerland)*, **2021**, 11, 734	3	2
793	Phenolic Compounds from Irradiated Olive Wastes: Optimization of the Heat-Assisted Extraction Using Response Surface Methodology. *Chemosensors*, **2021**, 9, 231	4	5
792	Roots and rhizomes of wild Asparagus: Nutritional composition, bioactivity and nanoencapsulation of the most potent extract. *Food Bioscience*, **2021**, 45, 101334	4.9	0
791	Effect of Plant Biostimulants on Nutritional and Chemical Profiles of Almond and Hazelnut. *Applied Sciences (Switzerland)*, **2021**, 11, 7778	2.6	1

790	Microgreens: from trendy vegetables to functional food and potential nutrition security resource. *Acta Horticulturae*, **2021**, 235-242	0.3	2
789	Laccases in food processing: Current status, bottlenecks and perspectives. *Trends in Food Science and Technology*, **2021**, 115, 445-460	15.3	6
788	Characterization of Nonconventional Food Plants Seeds Guizotia abyssinica (L.f.) Cass., Panicum miliaceum L., and Phalaris canariensis L. for Application in the Bakery Industry. *Agronomy*, **2021**, 11, 1873	3.6	0
787	Influence of strains and environmental cultivation conditions on the bioconversion of ergosterol and vitamin D in the sun mushroom. *Journal of the Science of Food and Agriculture*, **2021**,	4.3	1
786	Extraction of Aloesin from Rind Using Alternative Green Solvents: Process Optimization and Biological Activity Assessment. *Biology*, **2021**, 10,	4.9	1
785	Compositional features and biological activities of wild and commercial Moringa oleifera leaves from Guinea-Bissau. *Food Bioscience*, **2021**, 43, 101300	4.9	1
784	Phenolic composition and cell-based biological activities of ten coloured potato peels (Solanum tuberosum L.). *Food Chemistry*, **2021**, 363, 130360	8.5	4
783	Carotene colouring systems based on solid lipid particles produced by hot melt dispersion. *Food Control*, **2021**, 129, 108262	6.2	1
782	Infusion of aerial parts of Salvia chudaei Batt. & Trab. from Algeria: Chemical, toxicological and bioactivities characterization. *Journal of Ethnopharmacology*, **2021**, 280, 114455	5	0
781	Cytinus hypocistis (L.) L.: Optimised heat/ultrasound-assisted extraction of tannins by response surface methodology. *Separation and Purification Technology*, **2021**, 276, 119358	8.3	6
780	Preservation of Chocolate Muffins with Lemon Balm, Oregano, and Rosemary Extracts. *Foods*, **2021**, 10,	4.9	1
779	Optimization of the drying process of autumn fruits rich in antioxidants: a study focusing on rosehip (L.) and sea buckthorn ((L.) A. Nelson) and their bioactive properties. *Food and Function*, **2021**, 12, 3939-3953	6.1	3
778	Camphor and Eucalyptol-Anticandidal Spectrum, Antivirulence Effect, Efflux Pumps Interference and Cytotoxicity. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	11
777	Chemical and Bioactive Characterization of the Essential Oils Obtained from Three Mediterranean Plants.. *Molecules*, **2021**, 26,	4.8	2
776	Nanohydroxyapatite (n-HAp) as a pickering stabilizer in oil-in-water (O/W) emulsions: a stability study. *Journal of Dispersion Science and Technology*, **2020**, 1-13	1.5	3
775	Compositional Features of the "Kweli" Red Raspberry and Its Antioxidant and Antimicrobial Activities. *Foods*, **2020**, 9,	4.9	3
774	Watercress **2020**, 197-219		1
773	Allergic contact dermatitis: From pathophysiology to development of new preventive strategies. *Pharmacological Research*, **2020**, 162, 105282	10.2	4

772	The Sustainable Use of Cotton, Hazelnut and Ground Peanut Waste in Vegetable Crop Production. *Sustainability*, **2020**, 12, 8511	3.6	2
771	Infusions of Herbal Blends as Promising Sources of Phenolic Compounds and Bioactive Properties. *Molecules*, **2020**, 25,	4.8	7
770	Characterization of Extra Early Spanish Clementine Varieties (Hort ex Tan) as a Relevant Source of Bioactive Compounds with Antioxidant Activity. *Foods*, **2020**, 9,	4.9	5
769	Soy Protein Isolate Films Incorporated with Pinhõ (Araucaria angustifolia (Bertol.) Kuntze) Extract for Potential Use as Edible Oil Active Packaging. *Food and Bioprocess Technology*, **2020**, 13, 998-1008	5.1	21
768	Nutritive and Bioactive Properties of Mesquite () Flour and Its Technological Performance in Breadmaking. *Foods*, **2020**, 9,	4.9	5
767	Betacyanins from Gomphrena globosa L. flowers: Incorporation in cookies as natural colouring agents. *Food Chemistry*, **2020**, 329, 127178	8.5	7
766	Chemical Composition and Plant Growth of subsp. Plants Cultivated under Saline Conditions. *Molecules*, **2020**, 25,	4.8	12
765	Bioactive properties of Sanguisorba minor L. cultivated in central Greece under different fertilization regimes. *Food Chemistry*, **2020**, 327, 127043	8.5	16
764	Analysis of the oxypropylation process of a lignocellulosic material, almond shell, using the response surface methodology (RSM). *Industrial Crops and Products*, **2020**, 153, 112542	5.9	3
763	Assessment of the In Vivo Antioxidant Activity of an Anthocyanin-Rich Bilberry Extract Using the Model. *Antioxidants*, **2020**, 9,	7.1	4
762	Valorization of Mushroom By-Products as a Source of Value-Added Compounds and Potential Applications. *Molecules*, **2020**, 25,	4.8	20
761	Insights on the Extraction Performance of Alkanediols and Glycerol: Using L. Leaves as a Source of Bioactive Compounds. *Molecules*, **2020**, 25,	4.8	5
760	Phenolic Profile of Baill. Leaves, Stems and Bark: Pairwise Influence of Drying Temperature and Extraction Solvent. *Molecules*, **2020**, 25,	4.8	2
759	L. and L. Decoctions: Antimicrobial Activity, Mode of Action and Phenolic Characterization. *Antibiotics*, **2020**, 9,	4.9	10
758	Vaccinium myrtillus L. Fruits as a Novel Source of Phenolic Compounds with Health Benefits and Industrial Applications - A Review. *Current Pharmaceutical Design*, **2020**, 26, 1917-1928	3.3	27
757	Potential anti-diabetic properties of Merlot grape pomace extract: An in vitro, in silico and in vivo study of □amylase and □glucosidase inhibition. *Food Research International*, **2020**, 137, 109462	7	11
756	Optimization of ergosterol extraction from Pleurotus mushrooms using response surface methodology. *Food and Function*, **2020**, 11, 5887-5897	6.1	6
755	The Optimization of Nitrogen Fertilization Regulates Crop Performance and Quality of Processing Tomato (Solanum lycopersicum L. cv. Heinz 3402). *Agronomy*, **2020**, 10, 715	3.6	11

754	Bioactive Compounds of Chestnut (Castanea sativa Mill.). *Reference Series in Phytochemistry*, **2020**, 1-11	0.7	
753	Extracts from Vaccinium myrtillus L. fruits as a source of natural colorants: chemical characterization and incorporation in yogurts. *Food and Function*, **2020**, 11, 3227-3234	6.1	3
752	Food industry by-products valorization and new ingredients: Cases of study **2020**, 71-99		1
751	Characterization and Application of Pomegranate Epicarp Extracts as Functional Ingredients in a Typical Brazilian Pastry Product. *Molecules*, **2020**, 25,	4.8	3
750	Nutritional value, physicochemical characterization and bioactive properties of the Brazilian quinoa BRS Piabiru. *Food and Function*, **2020**, 11, 2969-2977	6.1	12
749	Revalorization of Tunisian wild Amaranthaceae halophytes: Nutritional composition variation at two different phenotypes stages. *Journal of Food Composition and Analysis*, **2020**, 89, 103463	4.1	7
748	(L.) Moench: Chemical Characterization and Bioactivity of Its Extracts and Fractions. *Pharmaceuticals*, **2020**, 13,	5.2	10
747	Ficus carica L. and Prunus spinosa L. extracts as new anthocyanin-based food colorants: A thorough study in confectionery products. *Food Chemistry*, **2020**, 333, 127457	8.5	17
746	Castanea sativa male flower extracts as an alternative additive in the Portuguese pastry delicacy "pastel de nata". *Food and Function*, **2020**, 11, 2208-2217	6.1	3
745	Biostimulants Application Alleviates Water Stress Effects on Yield and Chemical Composition of Greenhouse Green Bean (Phaseolus vulgaris L.). *Agronomy*, **2020**, 10, 181	3.6	20
744	Potential Health Claims of Durum and Bread Wheat Flours as Functional Ingredients. *Nutrients*, **2020**, 12,	6.7	17
743	Hydroethanolic extract of Juglans regia L. green husks: A source of bioactive phytochemicals. *Food and Chemical Toxicology*, **2020**, 137, 111189	4.7	10
742	Biotransformation of rice and sunflower side-streams by dikaryotic and monokaryotic strains of Pleurotus sapidus: Impact on phenolic profiles and bioactive properties. *Food Research International* , **2020**, 132, 109094	7	7
741	Evaluation of the Phenolic Profile of Mill. By-Products and Their Antioxidant and Antimicrobial Activity against Multiresistant Bacteria. *Antioxidants*, **2020**, 9,	7.1	24
740	Grown to be Blue-Antioxidant Properties and Health Effects of Colored Vegetables. Part II: Leafy, Fruit, and Other Vegetables. *Antioxidants*, **2020**, 9,	7.1	30
739	Chemical and bioactive characterization of the aromatic plant Levisticum officinale W.D.J. Koch: a comprehensive study. *Food and Function*, **2020**, 11, 1292-1303	6.1	28
738	Seed oil and seed oil byproducts of common purslane (Portulaca oleracea L.): A new insight to plant-based sources rich in omega-3 fatty acids. *LWT - Food Science and Technology*, **2020**, 123, 109099	5.4	7
737	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	8.5	47

736	The Impact of Fertilization Regime on the Crop Performance and Chemical Composition of Potato (Solanum tuberosum L.) Cultivated in Central Greece. *Agronomy*, **2020**, 10, 474	3.6	8
735	Methanolic Extract of the Herb L. Is an Antifungal Agent with no Cytotoxicity to Primary Human Cells. *Pharmaceuticals*, **2020**, 13,	5.2	13
734	Phytochemical Characterization and Bioactive Properties of Cinnamon Basil (cv. 'Cinnamon') and Lemon Basil ( ). *Antioxidants*, **2020**, 9,	7.1	24
733	Seasonal variation of bioactive properties and phenolic composition of Cynara cardunculus var. altilis. *Food Research International*, **2020**, 134, 109281	7	11
732	Secondary metabolites (essential oils) from sand-dune plants induce cytotoxic effects in cancer cells. *Journal of Ethnopharmacology*, **2020**, 258, 112803	5	14
731	Wild and Cultivated subsp. : A Valuable Source of Bioactive Compounds. *Antioxidants*, **2020**, 9,	7.1	19
730	Phenolic profiling, biological activities and in silico studies of Acacia tortilis (Forssk.) Hayne ssp. raddiana extracts. *Food Bioscience*, **2020**, 36, 100616	4.9	7
729	Chemical composition and in vitro biological activities of cardoon (Cynara cardunculus L. var. altilis DC.) seeds as influenced by viability. *Food Chemistry*, **2020**, 323, 126838	8.5	15
728	Phenolic composition and biological activities of the in vitro cultured endangered Eryngium viviparum J. Gay. *Industrial Crops and Products*, **2020**, 148, 112325	5.9	3
727	An Upcoming Approach to Alzheimer's Disease: Ethnopharmacological Potential of Plant Bioactive Molecules. *Current Medicinal Chemistry*, **2020**, 27, 4344-4371	4.3	2
726	Bioactivity of the Geranium Genus: A Comprehensive Review. *Current Pharmaceutical Design*, **2020**, 26, 1838-1865	3.3	2
725	Bacterial Resistance: Antibiotics of Last Generation used in Clinical Practice and the Arise of Natural Products as New Therapeutic Alternatives. *Current Pharmaceutical Design*, **2020**, 26, 815-837	3.3	9
724	Photochemical /Photocytotoxicity Studies of New Tetrapyrrolic Structures as Potential Candidates for Cancer Theranostics. *Current Drug Discovery Technologies*, **2020**, 17, 661-669	1.5	1
723	Food Bioactive Compounds and Emerging Techniques for Their Extraction: Polyphenols as a Case Study. *Foods*, **2020**, 10,	4.9	37
722	Flavones, Flavonols, and Glycosylated Derivatives-Impact on Growth and Virulence, Expression of and , Cytotoxicity. *Pharmaceuticals*, **2020**, 14,	5.2	10
721	The Role of Bioactive Compounds and other Metabolites from Mushrooms against Skin Disorders-A Systematic Review Assessing their Cosmeceutical and Nutricosmetic Outcomes. *Current Medicinal Chemistry*, **2020**, 27, 6926-6965	4.3	3
720	Halophytes for Future Horticulture **2020**, 1-28		2
719	Bioactive Compounds of Chestnut (Castanea sativa Mill.). *Reference Series in Phytochemistry*, **2020**, 303-313	1.7	2

718	Mushrooms bio-residues valorisation: Optimisation of ergosterol extraction using response surface methodology. *Food and Bioproducts Processing*, **2020**, 122, 183-192	4.9	5
717	Chemical composition and bioactive properties of byproducts from two different kiwi varieties. *Food Research International*, **2020**, 127, 108753	7	25
716	Exploring the phytochemical profile of Cytinus hypocistis (L.) L. as a source of health-promoting biomolecules behind its in vitro bioactive and enzyme inhibitory properties. *Food and Chemical Toxicology*, **2020**, 136, 111071	4.7	11
715	Comparison of different bread types: Chemical and physical parameters. *Food Chemistry*, **2020**, 310, 125854	8.5	13
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