Characterization of dietary constituents and antioxidant capacity of Lam

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#	Paper	IF	Citations
6	The Unexplored Potential of Edible Flowers Lipids. *Agriculture (Switzerland)*, **2018**, 8, 146	3	19
5	Phylogenetic and evolutionary features of the plastome of Tropaeolum pentaphyllum Lam. (Tropaeolaceae). *Planta*, **2020**, 252, 17	4.7	6
4	Borage, camellia, centaurea and pansies: Nutritional, fatty acids, free sugars, vitamin E, carotenoids and organic acids characterization. *Food Research International*, **2020**, 132, 109070	7	17
3	Bioactive Potential of Brazilian Plants Used as Food with Emphasis on Leaves and Roots. *Ethnobiology*, **2021**, 65-87	0.7	
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1	Edible Flowers as a Source of Dietary Fibre (Total, Insoluble and Soluble) as a Potential Athlete Dietary Supplement. *Nutrients*, **2022**, 14, 2470	6.7	2