

Fernanda Vilarinho

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

546
citations

840776

11
h-index

996975

15
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16
all docs

16
docs citations

16
times ranked

759
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of active films utilizing antioxidant compounds obtained from tomato and lemon by-products for use in food packaging. <i>Food Control</i> , 2022, 140, 109128.	5.5	22
2	Industrial Fruits By-Products and Their Antioxidant Profile: Can They Be Exploited for Industrial Food Applications?. <i>Foods</i> , 2021, 10, 272.	4.3	13
3	Novel Active Food Packaging Films Based on Whey Protein Incorporated with Seaweed Extract: Development, Characterization, and Application in Fresh Poultry Meat. <i>Coatings</i> , 2021, 11, 229.	2.6	41
4	Active Edible Packaging. <i>Encyclopedia</i> , 2021, 1, 360-370.	4.5	29
5	Phenolic Profile of Fruit Industry Byproducts Determined by LC-MS/MS. <i>Proceedings (mdpi)</i> , 2021, 70, 31.	0.2	0
6	HPLC with Fluorescence Detection for Determination of Bisphenol A in Canned Vegetables: Optimization, Validation and Application to Samples from Portuguese and Spanish Markets. <i>Coatings</i> , 2020, 10, 624.	2.6	8
7	Industrial multi-fruits juices by-products: total antioxidant capacity and phenolics profile by LC-MS/MS to ascertain their reuse potential. <i>European Food Research and Technology</i> , 2020, 246, 2271-2282.	3.3	6
8	Antioxidant and Cytoprotective Properties of Cyanobacteria: Potential for Biotechnological Applications. <i>Toxins</i> , 2020, 12, 548.	3.4	17
9	Optimization of Extraction Conditions for <i>Gracilaria gracilis</i> Extracts and Their Antioxidative Stability as Part of Microfiber Food Coating Additives. <i>Molecules</i> , 2020, 25, 4060.	3.8	8
10	A New Insight on Cardoon: Exploring New Uses besides Cheese Making with a View to Zero Waste. <i>Foods</i> , 2020, 9, 564.	4.3	24
11	Poultry Shelf-Life Enhancing Potential of Nanofibers and Nanoparticles Containing <i>Porphyra dioica</i> Extracts. <i>Coatings</i> , 2020, 10, 315.	2.6	11
12	The Contribution of a Whey Protein Film Incorporated with Green Tea Extract to Minimize the Lipid Oxidation of Salmon (<i>Salmo salar</i> L.). <i>Foods</i> , 2019, 8, 327.	4.3	40
13	Pomegranate and grape by-products and their active compounds: Are they a valuable source for food applications?. <i>Trends in Food Science and Technology</i> , 2019, 86, 68-84.	15.1	99
14	Nanocellulose in green food packaging. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1526-1537.	10.3	131
15	Monitoring lipid oxidation in a processed meat product packaged with nanocomposite poly(lactic) Tj ETQq1 1 0.784314 rgBT /Overlook	5.4	45
16	Active polylactic acid film incorporated with green tea extract: Development, characterization and effectiveness. <i>Industrial Crops and Products</i> , 2018, 123, 100-110.	5.2	52