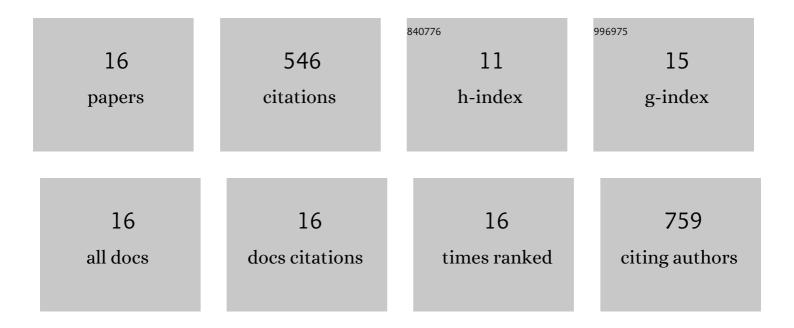
Fernanda Vilarinho

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Development of active films utilizing antioxidant compounds obtained from tomato and lemon by-products for use in food packaging. Food Control, 2022, 140, 109128.	5.5	22
2	Industrial Fruits By-Products and Their Antioxidant Profile: Can They Be Exploited for Industrial Food Applications?. Foods, 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. Coatings, 2021, 11, 229.	2.6	41
4	Active Edible Packaging. Encyclopedia, 2021, 1, 360-370.	4.5	29
5	Phenolic Profile of Fruit Industry Byproducts Determined by LC–DAD–MS/MS. Proceedings (mdpi), 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. Coatings, 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. European Food Research and Technology, 2020, 246, 2271-2282.	3.3	6
8	Antioxidant and Cytoprotective Properties of Cyanobacteria: Potential for Biotechnological Applications. Toxins, 2020, 12, 548.	3.4	17
9	Optimization of Extraction Conditions for Gracilaria gracilis Extracts and Their Antioxidative Stability as Part of Microfiber Food Coating Additives. Molecules, 2020, 25, 4060.	3.8	8
10	A New Insight on Cardoon: Exploring New Uses besides Cheese Making with a View to Zero Waste. Foods, 2020, 9, 564.	4.3	24
11	Poultry Shelf-Life Enhancing Potential of Nanofibers and Nanoparticles Containing Porphyra dioica Extracts. Coatings, 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 (Salmo salar L.). Foods, 2019, 8, 327.	4.3	40
13	Pomegranate and grape by-products and their active compounds: Are they a valuable source for food applications?. Trends in Food Science and Technology, 2019, 86, 68-84.	15.1	99
14	Nanocellulose in green food packaging. Critical Reviews in Food Science and Nutrition, 2018, 58, 1526-1537.	10.3	131
15	Monitoring lipid oxidation in a processed meat product packaged with nanocomposite poly(lactic) Tj ETQq1 1 0.7	784314 rg 5.4	BT ₄₅ Overlock

Active polylactic acid film incorporated with green tea extract: Development, characterization and effectiveness. Industrial Crops and Products, 2018, 123, 100-110.