

Elisabete Coelho

List of Publications by Year in descending order

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Version: 2024-02-01

46
papers

1,817
citations

218677

26
h-index

265206

42
g-index

46
all docs

46
docs citations

46
times ranked

2257
citing authors

#	ARTICLE	IF	CITATIONS
1	Headspace-SPME applied to varietal volatile components evolution during <i>Vitis vinifera</i> L. cv. "Baga"™ ripening. <i>Analytica Chimica Acta</i> , 2006, 563, 204-214.	5.4	130
2	Comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry of monoterpenoids as a powerful tool for grape origin traceability. <i>Journal of Chromatography A</i> , 2007, 1161, 292-299.	3.7	111
3	Quantification approach for assessment of sparkling wine volatiles from different soils, ripening stages, and varieties by stir bar sorptive extraction with liquid desorption. <i>Analytica Chimica Acta</i> , 2009, 635, 214-221.	5.4	98
4	Valuation of brewer's spent grain using a fully recyclable integrated process for extraction of proteins and arabinoxylans. <i>Industrial Crops and Products</i> , 2014, 52, 136-143.	5.2	95
5	Microwave superheated water and dilute alkali extraction of brewers'™ spent grain arabinoxylans and arabinoxylo-oligosaccharides. <i>Carbohydrate Polymers</i> , 2014, 99, 415-422.	10.2	91
6	Xylo-oligosaccharides display a prebiotic activity when used to supplement wheat or corn-based diets for broilers. <i>Poultry Science</i> , 2018, 97, 4330-4341.	3.4	73
7	Screening of variety- and pre-fermentation-related volatile compounds during ripening of white grapes to define their evolution profile. <i>Analytica Chimica Acta</i> , 2007, 597, 257-264.	5.4	68
8	Antioxidant and antimicrobial films based on brewers spent grain arabinoxylans, nanocellulose and feruloylated compounds for active packaging. <i>Food Hydrocolloids</i> , 2020, 108, 105836.	10.7	68
9	Apple Pomace Extract as a Sustainable Food Ingredient. <i>Antioxidants</i> , 2019, 8, 189.	5.1	61
10	Revisiting the structural features of arabinoxylans from brewers'™ spent grain. <i>Carbohydrate Polymers</i> , 2016, 139, 167-176.	10.2	58
11	Optimisation of stir bar sorptive extraction and liquid desorption combined with large volume injection-gas chromatography-quadropole mass spectrometry for the determination of volatile compounds in wines. <i>Analytica Chimica Acta</i> , 2008, 624, 79-89.	5.4	57
12	Valuation of brewers spent yeast polysaccharides: A structural characterization approach. <i>Carbohydrate Polymers</i> , 2015, 116, 215-222.	10.2	57
13	Improved efficiency of brewer'™s spent grain arabinoxylans by ultrasound-assisted extraction. <i>Ultrasonics Sonochemistry</i> , 2015, 24, 155-164.	8.2	56
14	Compositional Features and Bioactive Properties of Aloe vera Leaf (Fillet, Mucilage, and Rind) and Flower. <i>Antioxidants</i> , 2019, 8, 444.	5.1	56
15	Lipidomic Signatures Reveal Seasonal Shifts on the Relative Abundance of High-Valued Lipids from the Brown Algae <i>Fucus vesiculosus</i> . <i>Marine Drugs</i> , 2019, 17, 335.	4.6	53
16	Revisiting the chemistry of apple pomace polyphenols. <i>Food Chemistry</i> , 2019, 294, 9-18.	8.2	52
17	Modifications of <i>Saccharomyces pastorianus</i> cell wall polysaccharides with brewing process. <i>Carbohydrate Polymers</i> , 2015, 124, 322-330.	10.2	43
18	Synergistic Effect of High and Low Molecular Weight Molecules in the Foamability and Foam Stability of Sparkling Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3168-3179.	5.2	41

#	ARTICLE	IF	CITATIONS
19	Process development for the production of prebiotic fructo-oligosaccharides by penicillium citreonigrum. <i>Bioresource Technology</i> , 2019, 282, 464-474.	9.6	40
20	Quantification of polymeric mannose in wine extracts by FT-IR spectroscopy and OSC-PLS1 regression. <i>Carbohydrate Polymers</i> , 2005, 61, 434-440.	10.2	38
21	In vitro digestibility and fermentability of fructo-oligosaccharides produced by <i>Aspergillus ibericus</i> . <i>Journal of Functional Foods</i> , 2018, 46, 278-287.	3.4	38
22	Carbohydrate content, dietary fibre and melanoidins: Composition of espresso from single-dose coffee capsules. <i>Food Research International</i> , 2016, 89, 989-996.	6.2	37
23	Waste mitigation: From an effluent of apple juice concentrate industry to a valuable ingredient for food and feed applications. <i>Journal of Cleaner Production</i> , 2018, 193, 652-660.	9.3	34
24	Structural elucidation and interfacial properties of a levan isolated from <i>Bacillus mojavensis</i> . <i>Food Chemistry</i> , 2021, 343, 128456.	8.2	33
25	Foamability and Foam Stability of Molecular Reconstituted Model Sparkling Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8770-8778.	5.2	32
26	Single-step production of arabino-xylooligosaccharides by recombinant <i>Bacillus subtilis</i> 3610 cultivated in brewers'™ spent grain. <i>Carbohydrate Polymers</i> , 2018, 199, 546-554.	10.2	31
27	<i>Thymus algeriensis</i> Bioss & Reut: Relationship of phenolic compounds composition with in vitro/in vivo antioxidant and antibacterial activity. <i>Food Research International</i> , 2020, 136, 109500.	6.2	25
28	Relationships between the varietal volatile composition of the musts and white wine aroma quality. A four year feasibility study. <i>LWT - Food Science and Technology</i> , 2010, 43, 1508-1516.	5.2	23
29	Brewer's yeast polysaccharides " A review of their exquisite structural features and biomedical applications. <i>Carbohydrate Polymers</i> , 2022, 277, 118826.	10.2	23
30	Downscale fermentation for xylooligosaccharides production by recombinant <i>Bacillus subtilis</i> 3610. <i>Carbohydrate Polymers</i> , 2019, 205, 176-183.	10.2	22
31	Chemical composition and antimicrobial activity of <i>Satureja montana</i> byproducts essential oils. <i>Industrial Crops and Products</i> , 2019, 137, 541-548.	5.2	20
32	Phenolic profile, safety assessment, and anti-inflammatory activity of <i>Salvia verbenaca</i> L.. <i>Journal of Ethnopharmacology</i> , 2021, 272, 113940.	4.1	20
33	Influence of grain particle sizes on the structure of arabinoxylans from brewer's spent grain. <i>Carbohydrate Polymers</i> , 2015, 130, 222-226.	10.2	17
34	Insights on Single-Dose Espresso Coffee Capsules™ Volatile Profile: From Ground Powder Volatiles to Prediction of Espresso Brew Aroma Properties. <i>Foods</i> , 2021, 10, 2508.	4.3	13
35	Evaluation of Microbial-Fructo-Oligosaccharides Metabolism by Human Gut Microbiota Fermentation as Compared to Commercial Inulin-Derived Oligosaccharides. <i>Foods</i> , 2022, 11, 954.	4.3	13
36	Arabinoxylans from cereal by-products. , 2018, , 227-251.		12

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37	Physicochemical Fingerprint of "Pera Rocha do Oeste": A PDO Pear Native from Portugal. <i>Foods</i> , 2020, 9, 1209.	4.3	11
38	Microwave hydrodiffusion and gravity as a sustainable alternative approach for an efficient apple pomace drying. <i>Bioresource Technology</i> , 2021, 333, 125207.	9.6	11
39	Isolation and identification of an arabinogalactan extracted from pistachio external hull: Assessment of immunostimulatory activity. <i>Food Chemistry</i> , 2022, 373, 131416.	8.2	11
40	Contribution of non-enzymatic transglycosylation reactions to the honey oligosaccharides origin and diversity. <i>Pure and Applied Chemistry</i> , 2019, 91, 1231-1242.	1.9	9
41	Food Ingredients Derived from Lemongrass Byproduct Hydrodistillation: Essential Oil, Hydrolate, and Decoction. <i>Molecules</i> , 2022, 27, 2493.	3.8	9
42	Migration of Tannins and Pectic Polysaccharides from Natural Cork Stoppers to the Hydroalcoholic Solution. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 14230-14242.	5.2	7
43	Hydrolysates containing xylooligosaccharides produced by different strategies: Structural characterization, antioxidant and prebiotic activities. <i>Food Chemistry</i> , 2022, 391, 133231.	8.2	7
44	<i>Sarcocornia perennis</i> pectic polysaccharides orally administered to mice: Holistic histological evaluation of xenobiotic protection. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 150-158.	7.5	5
45	Concentrate Apple Juice Industry: Aroma and Pomace Valuation as Food Ingredients. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2443.	2.5	5
46	Sources of carbohydrates on bulk deposition in South-Western of Europe. <i>Chemosphere</i> , 2021, 263, 127982.	8.2	3