

Joana Santos

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

990
citations

430874

18
h-index

610901

24
g-index

27
all docs

27
docs citations

27
times ranked

1810
citing authors

#	ARTICLE	IF	CITATIONS
1	Olive pomace as a valuable source of bioactive compounds: A study regarding its lipid- and water-soluble components. <i>Science of the Total Environment</i> , 2018, 644, 229-236.	8.0	126
2	Sequential determination of fat- and water-soluble vitamins in green leafy vegetables during storage. <i>Journal of Chromatography A</i> , 2012, 1261, 179-188.	3.7	118
3	Phenolic profile evolution of different ready-to-eat baby-leaf vegetables during storage. <i>Journal of Chromatography A</i> , 2014, 1327, 118-131.	3.7	105
4	Hardy kiwifruit leaves (<i>Actinidia arguta</i>): An extraordinary source of value-added compounds for food industry. <i>Food Chemistry</i> , 2018, 259, 113-121.	8.2	70
5	Evaluating the impact of sprouting conditions on the glucosinolate content of <i>Brassica oleracea</i> sprouts. <i>Phytochemistry</i> , 2015, 115, 252-260.	2.9	55
6	Yellow eel (<i>Anguilla anguilla</i>) development in NW Portuguese estuaries with different contamination levels. <i>Ecotoxicology</i> , 2009, 18, 385-402.	2.4	49
7	Fresh-cut aromatic herbs: Nutritional quality stability during shelf-life. <i>LWT - Food Science and Technology</i> , 2014, 59, 101-107.	5.2	45
8	Promising new applications of <i>Castanea sativa</i> shell: nutritional composition, antioxidant activity, amino acids and vitamin E profile. <i>Food and Function</i> , 2015, 6, 2854-2860.	4.6	43
9	Multi-elemental analysis of ready-to-eat "baby leaf" vegetables using microwave digestion and high-resolution continuum source atomic absorption spectrometry. <i>Food Chemistry</i> , 2014, 151, 311-316.	8.2	42
10	Comparative study about the effects of pollution on glass and yellow eels (<i>Anguilla anguilla</i>) from the estuaries of Minho, Lima and Douro Rivers (NW Portugal). <i>Ecotoxicology and Environmental Safety</i> , 2010, 73, 524-533.	6.0	40
11	Effect of roasting conditions on the composition and antioxidant properties of defatted walnut flour. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1813-1820.	3.5	37
12	Revisão: alimentos frescos minimamente processados embalados em atmosfera modificada. <i>Brazilian Journal of Food Technology</i> , 2012, 15, 1-14.	0.8	29
13	An update on processed foods: Relationship between salt, saturated and trans fatty acids contents. <i>Food Chemistry</i> , 2018, 267, 75-82.	8.2	29
14	Phytochemical composition and antimicrobial properties of four varieties of <i>Brassica oleracea</i> sprouts. <i>Food Control</i> , 2015, 55, 248-256.	5.5	26
15	Shelf Life Assessment of Modified Atmosphere Packaged Turbot (<i>Psetta maxima</i>) Fillets: Evaluation of Microbial, Physical and Chemical Quality Parameters. <i>Food and Bioprocess Technology</i> , 2013, 6, 2630-2639.	4.7	25
16	Light influence in the nutritional composition of <i>Brassica oleracea</i> sprouts. <i>Food Chemistry</i> , 2015, 178, 292-300.	8.2	25
17	The <i>Castanea sativa</i> bur as a new potential ingredient for nutraceutical and cosmetic outcomes: preliminary studies. <i>Food and Function</i> , 2017, 8, 201-208.	4.6	25
18	Assessment of nutritional and metabolic profiles of pea shoots: The new ready-to-eat baby-leaf vegetable. <i>Food Research International</i> , 2014, 58, 105-111.	6.2	24

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19	Effect of refrigerated storage on the bioactive compounds and microbial quality of Brassica oleraceae sprouts. <i>Postharvest Biology and Technology</i> , 2015, 109, 120-129.	6.0	19
20	The effect of the olive fruit fly (<i>Bactrocera oleae</i>) on quality parameters, and antioxidant and antibacterial activities of olive oil. <i>Food and Function</i> , 2016, 7, 2780-2788.	4.6	15
21	Fat-soluble vitamin (A, D, E, and β -carotene) contents from a Portuguese autochthonous cow breed "Minhota". <i>Journal of Dairy Science</i> , 2012, 95, 5476-5484.	3.4	14
22	Multivariate characterization of salt and fat content, and the fatty acid profile of pastry and bakery products. <i>Food and Function</i> , 2017, 8, 4170-4178.	4.6	10
23	Composition of fatty acids, tocopherols, tocotrienols and β -carotene content in oils of seeds of Brazilian Sapindaceae and Meliaceae species. <i>Journal of Food Science and Technology</i> , 2019, 56, 3164-3169.	2.8	8
24	Valorization of crude glycerol based on biological processes for accumulation of lipophilic compounds. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 728-736.	7.5	7
25	Biomonitoring Studies Performed with European Eel Populations from the Estuaries of Minho, Lima and Douro Rivers (NW Portugal). , 2008, , 390-401.		2
26	Evaluation of the cytotoxicity (HepG2) and chemical composition of polar extracts from the ruderal species <i>Coleostephus myconis</i> (L.) Rchb.f.. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2017, 80, 641-650.	2.3	0