

Beatriz Oliveira

List of Publications by Year in descending order

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Version: 2024-02-01

447
papers

19,461
citations

11651

70
h-index

26613

107
g-index

455
all docs

455
docs citations

455
times ranked

20327
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|------|-----------|
| 1 | Fat and salt content of "Bolas de Berlim" a comparative study. <i>Annals of Medicine</i> , 2024, 51, 165-165. | 3.8 | 0 |
| 2 | Melon seeds oil, fruit seeds oil and vegetable oils: a comparison study. <i>Annals of Medicine</i> , 2024, 51, 166-166. | 3.8 | 2 |
| 3 | <i>Opuntia ficus-indica</i> (L.) Mill. and <i>Annona cherimola</i> Mill. by-products: a potential to be exploited. <i>Annals of Medicine</i> , 2024, 51, 167-167. | 3.8 | 0 |
| 4 | Antimicrobial multi-component lipid-based nanoemulsion of <i>Eucalyptus globulus</i> and <i>Mentha piperita</i> as natural preservative. <i>Journal of Dispersion Science and Technology</i> , 2023, 44, 1423-1432. | 2.4 | 1 |
| 5 | 4-hydroxy-2-alkenals in foods: a review on risk assessment, analytical methods, formation, occurrence, mitigation and future challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3569-3597. | 10.3 | 2 |
| 6 | Red pitaya (<i>Hylocereus costaricensis</i>) peel as a source of valuable molecules: Extraction optimization to recover natural colouring agents. <i>Food Chemistry</i> , 2022, 372, 131344. | 8.2 | 18 |
| 7 | Emerging drying techniques for food safety and quality: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1125-1160. | 11.7 | 22 |
| 8 | Formulation of Nano/Micro-Carriers Loaded with an Enriched Extract of Coffee Silverskin: Physicochemical Properties, In Vitro Release Mechanism and In Silico Molecular Modeling. <i>Pharmaceutics</i> , 2022, 14, 112. | 4.5 | 3 |
| 9 | Cucumis melo L. seed oil components and biological activities. , 2022, , 125-138. | | 1 |
| 10 | Cocoa By-Products: Characterization of Bioactive Compounds and Beneficial Health Effects. <i>Molecules</i> , 2022, 27, 1625. | 3.8 | 30 |
| 11 | Preliminary phytochemical analysis of the ethanolic extract of <i>Xerophyta stenophylla</i> Baker. <i>Research, Society and Development</i> , 2022, 11, e38211528319. | 0.1 | 1 |
| 12 | Understanding the interaction between terrestrial animal fat sources and dietary emulsifier supplementation on muscle fatty acid profile and textural properties of European sea bass. <i>Aquaculture</i> , 2022, 560, 738547. | 3.5 | 5 |
| 13 | Valorizing Coffee Silverskin Based on Its Phytochemicals and Antidiabetic Potential: From Lab to a Pilot Scale. <i>Foods</i> , 2022, 11, 1671. | 4.3 | 6 |
| 14 | Current advances in phytoremediation and biochemical composition of <i>Arthrospira</i> () Tj ETQq0 0 0 rgBT /Overlock 10 If 50 222 T | 1.8 | 7 |
| 15 | Could fruits be a reliable source of food colorants? Pros and cons of these natural additives. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 805-835. | 10.3 | 55 |
| 16 | Extracts and fractions of <i>Croton</i> L. (Euphorbiaceae) species with antimicrobial activity and antioxidant potential. <i>LWT - Food Science and Technology</i> , 2021, 139, 110521. | 5.2 | 10 |
| 17 | Phenolic compounds: current industrial applications, limitations and future challenges. <i>Food and Function</i> , 2021, 12, 14-29. | 4.6 | 318 |
| 18 | Fruit byproducts as alternative ingredients for bakery products. , 2021, , 111-131. | | 2 |

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|----|--|------|-----------|
| 19 | Enzyme-Assisted Release of Antioxidant Peptides from <i>Porphyra dioica</i> Conchocelis. <i>Antioxidants</i> , 2021, 10, 249. | 5.1 | 3 |
| 20 | <i>Opuntia ficus-indica</i> (L.) Mill.: A Multi-Benefit Potential to Be Exploited. <i>Molecules</i> , 2021, 26, 951. | 3.8 | 48 |
| 21 | Near Infrared (NIR) Spectroscopy as a Tool to Assess Blends Composition and Discriminate Antioxidant Activity of Olive Pomace Cultivars. <i>Waste and Biomass Valorization</i> , 2021, 12, 4901-4913. | 3.4 | 4 |
| 22 | Valorization of <i>Sicanaodorifera</i> (Vell.) Naudin Epicarp as a Source of Bioactive Compounds: Chemical Characterization and Evaluation of Its Bioactive Properties. <i>Foods</i> , 2021, 10, 700. | 4.3 | 11 |
| 23 | Comprehensive Phenolic and Free Amino Acid Analysis of Rosemary Infusions: Influence on the Antioxidant Potential. <i>Antioxidants</i> , 2021, 10, 500. | 5.1 | 13 |
| 24 | Leaves of <i>Cleome amblyocarpa</i> Barr. And Murb. And <i>Cleome arabica</i> L.: Assessment of nutritional composition and chemical profile (LC-ESI-MS/MS), anti-inflammatory and analgesic effects of their extracts. <i>Journal of Ethnopharmacology</i> , 2021, 269, 113739. | 4.1 | 9 |
| 25 | Morphological and Chemical Differentiation between Tunisian Populations of <i>Pinus halepensis</i> , <i>Pinus brutia</i> , and <i>Pinus pinaster</i> . <i>Chemistry and Biodiversity</i> , 2021, 18, e2100071. | 2.1 | 3 |
| 26 | Coffee by-products in topical formulations: A review. <i>Trends in Food Science and Technology</i> , 2021, 111, 280-291. | 15.1 | 51 |
| 27 | XX EuroFoodChem conference. <i>Food Research International</i> , 2021, 143, 110276. | 6.2 | 0 |
| 28 | <i>Cucumis melo</i> L. Pulp and By-Products: Nutritional and Antioxidant Potential. <i>Current Developments in Nutrition</i> , 2021, 5, 570. | 0.3 | 0 |
| 29 | Chemical Composition and Antimicrobial Activity of a New Olive Pomace Functional Ingredient. <i>Pharmaceuticals</i> , 2021, 14, 913. | 3.8 | 23 |
| 30 | Whole or Defatted Sesame Seeds (<i>Sesamum indicum</i> L.)? The Effect of Cold Pressing on Oil and Cake Quality. <i>Foods</i> , 2021, 10, 2108. | 4.3 | 34 |
| 31 | Infusion of aerial parts of <i>Salvia chudaei</i> Batt. & Trab. from Algeria: Chemical, toxicological and bioactivities characterization. <i>Journal of Ethnopharmacology</i> , 2021, 280, 114455. | 4.1 | 2 |
| 32 | Exploring <i>Gunnera tinctoria</i> : From Nutritional and Anti-Tumoral Properties to Phytosome Development Following Structural Arrangement Based on Molecular Docking. <i>Molecules</i> , 2021, 26, 5935. | 3.8 | 6 |
| 33 | Influence of Olive Pomace Blending on Antioxidant Activity: Additive, Synergistic, and Antagonistic Effects. <i>Molecules</i> , 2021, 26, 169. | 3.8 | 6 |
| 34 | Sustainable Recovery of Preservative and Bioactive Compounds from Food Industry Bioresidues. <i>Antioxidants</i> , 2021, 10, 1827. | 5.1 | 22 |
| 35 | Are chloropropanols and glycidyl fatty acid esters a matter of concern in palm oil?. <i>Trends in Food Science and Technology</i> , 2020, 105, 494-514. | 15.1 | 12 |
| 36 | Melon (<i>Cucumis melo</i> L.) by-products: Potential food ingredients for novel functional foods?. <i>Trends in Food Science and Technology</i> , 2020, 98, 181-189. | 15.1 | 72 |

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|----|---|-----|-----------|
| 37 | Design and characterization of an organogel system containing ascorbic acid microparticles produced with propolis by-product. <i>Pharmaceutical Development and Technology</i> , 2020, 25, 54-67. | 2.4 | 10 |
| 38 | Jaboticaba residues (<i>Myrciaria jaboticaba</i> (Vell.) Berg) are rich sources of valuable compounds with bioactive properties. <i>Food Chemistry</i> , 2020, 309, 125735. | 8.2 | 63 |
| 39 | Compliance of declared vs. analysed values with EU tolerance limits for mandatory nutrients in prepacked foods. <i>Food Chemistry</i> , 2020, 302, 125330. | 8.2 | 9 |
| 40 | Cow's milk allergens: Screening gene markers for the detection of milk ingredients in complex meat products. <i>Food Control</i> , 2020, 108, 106823. | 5.5 | 19 |
| 41 | From By-Product to the Food Chain: Melon (<i>Cucumis melo</i> L.) Seeds as Potential Source for Oils. <i>Foods</i> , 2020, 9, 1341. | 4.3 | 11 |
| 42 | Amino Acid Profile and Protein Quality Assessment of Macroalgae Produced in an Integrated Multi-Trophic Aquaculture System. <i>Foods</i> , 2020, 9, 1382. | 4.3 | 55 |
| 43 | Machine Learning Approaches Applied to GC-FID Fatty Acid Profiles to Discriminate Wild from Farmed Salmon. <i>Foods</i> , 2020, 9, 1622. | 4.3 | 10 |
| 44 | Fresh-Cut Bell Peppers in Modified Atmosphere Packaging: Improving Shelf Life to Answer Food Security Concerns. <i>Molecules</i> , 2020, 25, 2323. | 3.8 | 12 |
| 45 | Exploring the potential of seaweed <i>Gracilaria gracilis</i> and microalga <i>Nannochloropsis oceanica</i> , single or blended, as natural dietary ingredients for European seabass <i>Dicentrarchus labrax</i> . <i>Journal of Applied Phycology</i> , 2020, 32, 2041-2059. | 2.8 | 38 |
| 46 | Effect of in vitro simulated gastrointestinal digestion on the antioxidant activity of the red seaweed <i>Porphyra dioica</i> . <i>Food Research International</i> , 2020, 136, 109309. | 6.2 | 35 |
| 47 | Pigments Content (Chlorophylls, Fucoxanthin and Phycobiliproteins) of Different Commercial Dried Algae. <i>Separations</i> , 2020, 7, 33. | 2.4 | 82 |
| 48 | Bioactive Compounds of Chestnut (<i>Castanea sativa</i> Mill.). <i>Reference Series in Phytochemistry</i> , 2020, , 1-11. | 0.4 | 1 |
| 49 | Cherry stem infusions: antioxidant potential and phenolic profile by UHPLC-ESI-QTOF-MS. <i>Food and Function</i> , 2020, 11, 3471-3482. | 4.6 | 15 |
| 50 | Enzymatic Modification of <i>Porphyra dioica</i> -Derived Proteins to Improve their Antioxidant Potential. <i>Molecules</i> , 2020, 25, 2838. | 3.8 | 14 |
| 51 | <i>Castanea sativa</i> male flower extracts as an alternative additive in the Portuguese pastry delicacy "pastel de nata". <i>Food and Function</i> , 2020, 11, 2208-2217. | 4.6 | 6 |
| 52 | Oilseeds from a Brazilian Semi-Arid Region: Edible Potential Regarding the Mineral Composition. <i>Foods</i> , 2020, 9, 229. | 4.3 | 1 |
| 53 | Fourier transform near infrared spectroscopy as a tool to discriminate olive wastes: The case of monocultivar pomaces. <i>Waste Management</i> , 2020, 103, 378-387. | 7.4 | 14 |
| 54 | Anthocyanin-rich extract of jaboticaba epicarp as a natural colorant: Optimization of heat- and ultrasound-assisted extractions and application in a bakery product. <i>Food Chemistry</i> , 2020, 316, 126364. | 8.2 | 87 |

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|----|--|------|-----------|
| 55 | Therapeutic, Phytochemistry, and Pharmacology of Acorns (<i>Quercus</i> Nuts): A Review. Reference Series in Phytochemistry, 2020, , 1-15. | 0.4 | 3 |
| 56 | Bioactive Compounds of Chestnut (<i>Castanea sativa</i> Mill.). Reference Series in Phytochemistry, 2020, , 303-313. | 0.4 | 3 |
| 57 | A study on the protein fraction of coffee silverskin: Protein/non-protein nitrogen and free and total amino acid profiles. Food Chemistry, 2020, 326, 126940. | 8.2 | 32 |
| 58 | Therapeutic, Phytochemistry, and Pharmacology of Acorns (<i>Quercus</i> Nuts): A Review. Reference Series in Phytochemistry, 2020, , 273-287. | 0.4 | 4 |
| 59 | Almond cold-pressed oil by-product as ingredient for cookies with potential health benefits: Chemical and sensory evaluation. Food Science and Human Wellness, 2019, 8, 292-298. | 4.9 | 30 |
| 60 | Effect of Controlled Microbial Fermentation on Nutritional and Functional Characteristics of Cowpea Bean Flours. Foods, 2019, 8, 530. | 4.3 | 8 |
| 61 | Macroalgal-derived protein hydrolysates and bioactive peptides: Enzymatic release and potential health enhancing properties. Trends in Food Science and Technology, 2019, 93, 106-124. | 15.1 | 43 |
| 62 | Pulses and food security: Dietary protein, digestibility, bioactive and functional properties. Trends in Food Science and Technology, 2019, 93, 53-68. | 15.1 | 193 |
| 63 | Towards honey authentication: Differentiation of <i>Apis mellifera</i> subspecies in European honeys based on mitochondrial DNA markers. Food Chemistry, 2019, 283, 294-301. | 8.2 | 27 |
| 64 | <i>Agaricus blazei</i> Murrill from Brazil: an ingredient for nutraceutical and cosmeceutical applications. Food and Function, 2019, 10, 565-572. | 4.6 | 11 |
| 65 | Development of Functional Dairy Foods. Reference Series in Phytochemistry, 2019, , 1377-1395. | 0.4 | 4 |
| 66 | Composition of fatty acids, tocopherols, tocotrienols and β -carotene content in oils of seeds of Brazilian Sapindaceae and Meliaceae species. Journal of Food Science and Technology, 2019, 56, 3164-3169. | 2.8 | 8 |
| 67 | Chia seeds: an ancient grain trending in modern human diets. Food and Function, 2019, 10, 3068-3089. | 4.6 | 46 |
| 68 | Insights into the development of grapefruit nutraceutical powder by spray drying: physical characterization, chemical composition and 3D intestinal permeability. Journal of the Science of Food and Agriculture, 2019, 99, 4686-4694. | 3.5 | 10 |
| 69 | Mushroom ethanolic extracts as cosmeceuticals ingredients: Safety and ex vivo skin permeation studies. Food and Chemical Toxicology, 2019, 127, 228-236. | 3.6 | 34 |
| 70 | Chemical characterization and bioactive properties of a coffee-like beverage prepared from <i>Quercus cerris</i> kernels. Food and Function, 2019, 10, 2050-2060. | 4.6 | 19 |
| 71 | Infusions and decoctions of dehydrated fruits of <i>Actinidia arguta</i> and <i>Actinidia deliciosa</i> : Bioactivity, radical scavenging activity and effects on cells viability. Food Chemistry, 2019, 289, 625-634. | 8.2 | 36 |
| 72 | An Overview of Portuguese Olive Oils and Table Olives with Protected Designation of Origin. European Journal of Lipid Science and Technology, 2019, 121, 1800129. | 1.5 | 14 |

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|----|---|------|-----------|
| 73 | Development of a natural preservative obtained from male chestnut flowers: optimization of a heat-assisted extraction technique. <i>Food and Function</i> , 2019, 10, 1352-1363. | 4.6 | 11 |
| 74 | 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 |
| 75 | Stability of total folates/vitamin B9 in irradiated watercress and buckler sorrel during refrigerated storage. <i>Food Chemistry</i> , 2019, 274, 686-690. | 8.2 | 8 |
| 76 | Valorization of olive pomace by a green integrated approach applying sustainable extraction and membrane-assisted concentration. <i>Science of the Total Environment</i> , 2019, 652, 40-47. | 8.0 | 48 |
| 77 | Pistachio nut allergy: An updated overview. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 546-562. | 10.3 | 30 |
| 78 | Cashew Nut Allergy: Clinical Relevance and Allergen Characterisation. <i>Clinical Reviews in Allergy and Immunology</i> , 2019, 57, 1-22. | 6.5 | 47 |
| 79 | Germination and Dehydration of Legumes: Effect on the Nutritional Composition, Bioactive Compounds and Antioxidant Activity of Andu and Mangalá Beans from Peru. <i>Revista Virtual De Quimica</i> , 2019, 11, 1249-1264. | 0.4 | 2 |
| 80 | Bovine Milk Allergens: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 137-164. | 11.7 | 147 |
| 81 | Effect of food matrix and thermal processing on the performance of a normalised quantitative real-time PCR approach for lupine (<i>Lupinus albus</i>) detection as a potential allergenic food. <i>Food Chemistry</i> , 2018, 262, 251-259. | 8.2 | 33 |
| 82 | 25 years of European Union (EU) quality schemes for agricultural products and foodstuffs across EU Member States. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2475-2489. | 3.5 | 28 |
| 83 | Postharvest changes in the phenolic profile of watercress induced by post-packaging irradiation and modified atmosphere packaging. <i>Food Chemistry</i> , 2018, 254, 70-77. | 8.2 | 15 |
| 84 | Analysis, Identification, and Quantification of Anthocyanins in Fruit Juices. , 2018, , 693-737. | | 6 |
| 85 | 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 |
| 86 | Plant phenolic extracts as an effective strategy to control <i>Staphylococcus aureus</i> , the dairy industry pathogen. <i>Industrial Crops and Products</i> , 2018, 112, 515-520. | 5.2 | 38 |
| 87 | Lipid profile and quality indices of ostrich meat and giblets. <i>Poultry Science</i> , 2018, 97, 1073-1081. | 3.4 | 1 |
| 88 | Caffeine-based food supplements and beverages: Trends of consumption for performance purposes and safety concerns. <i>Food Research International</i> , 2018, 109, 310-319. | 6.2 | 20 |
| 89 | 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 |
| 90 | Investigation of cellular fatty acid composition of <i>Xanthomonas</i> spp. as chemical markers of productivity and quality of xanthan gum. <i>Carbohydrate Polymers</i> , 2018, 192, 291-298. | 10.2 | 5 |

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|-----|---|-----|-----------|
| 91 | Development of Functional Dairy Foods. Reference Series in Phytochemistry, 2018, , 1-19. | 0.4 | 4 |
| 92 | Nutritional, chemical and antioxidant/pro-oxidant profiles of silverskin, a coffee roasting by-product. Food Chemistry, 2018, 267, 28-35. | 8.2 | 94 |
| 93 | Effect of roasting conditions on the composition and antioxidant properties of defatted walnut flour. Journal of the Science of Food and Agriculture, 2018, 98, 1813-1820. | 3.5 | 37 |
| 94 | COI barcode-HRM as a novel approach for the discrimination of hake species. Fisheries Research, 2018, 197, 50-59. | 1.7 | 31 |
| 95 | Exploiting 16S rRNA gene for the detection and quantification of fish as a potential allergenic food: A comparison of two real-time PCR approaches. Food Chemistry, 2018, 245, 1034-1041. | 8.2 | 25 |
| 96 | Phenolic profiles of eight olive cultivars from Algeria: effect of <i>Bactrocera oleae</i> attack. Food and Function, 2018, 9, 890-897. | 4.6 | 12 |
| 97 | Botanical authentication of lavender (<i>Lavandula</i> spp.) honey by a novel DNA-barcoding approach coupled to high resolution melting analysis. Food Control, 2018, 86, 367-373. | 5.5 | 43 |
| 98 | Edible flowers as sources of phenolic compounds with bioactive potential. Food Research International, 2018, 105, 580-588. | 6.2 | 151 |
| 99 | Evaluation of radical scavenging activity, intestinal cell viability and antifungal activity of Brazilian propolis by-product. Food Research International, 2018, 105, 537-547. | 6.2 | 57 |
| 100 | Vitamin C evaluation in foods for infants and young children by a rapid and accurate analytical method. Food Chemistry, 2018, 267, 83-90. | 8.2 | 20 |
| 101 | Antioxidant and antimicrobial properties of dried Portuguese apple variety (<i>Malus domestica</i> Borkh.) Tj ETQq1 1 0.784314 rgBT / Over | 8.2 | 80 |
| 102 | Susceptibility of eight Algerian olive cultivars to <i>Bactrocera oleae</i> infestation " a pomological and nutritional quality perspective. Phytoparasitica, 2018, 46, 595-605. | 1.2 | 4 |
| 103 | Evaluation of gamma-irradiated aromatic herbs: Chemometric study of samples submitted to extended storage periods. Food Research International, 2018, 111, 272-280. | 6.2 | 3 |
| 104 | A new real-time PCR quantitative approach for the detection of shrimp crustaceans as potential allergens. Journal of Food Composition and Analysis, 2018, 72, 7-14. | 3.9 | 18 |
| 105 | Olive pomace as a valuable source of bioactive compounds: A study regarding its lipid- and water-soluble components. Science of the Total Environment, 2018, 644, 229-236. | 8.0 | 126 |
| 106 | Natural pigments and colorants in foods and beverages. , 2018, , 363-391. | | 17 |
| 107 | <i>Coffea canephora</i> silverskin from different geographical origins: A comparative study. Science of the Total Environment, 2018, 645, 1021-1028. | 8.0 | 44 |
| 108 | Cosmetics. , 2018, , 393-427. | | 9 |

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|-----|--|------|-----------|
| 109 | Macroalgae-Derived Ingredients for Cosmetic Industry—An Update. <i>Cosmetics</i> , 2018, 5, 2. | 3.3 | 74 |
| 110 | lbero—American Consensus on Low- and No-Calorie Sweeteners: Safety, Nutritional Aspects and Benefits in Food and Beverages. <i>Nutrients</i> , 2018, 10, 818. | 4.1 | 49 |
| 111 | Development of a microparticulate system containing Brazilian propolis by-product and gelatine for ascorbic acid delivery: evaluation of intestinal cell viability and radical scavenging activity. <i>Food and Function</i> , 2018, 9, 4194-4206. | 4.6 | 12 |
| 112 | Xanthan Gum Production by <i>Xanthomonas campestris</i> pv. <i>campestris</i> IBSBF 1866 and 1867 from Lignocellulosic Agroindustrial Wastes. <i>Applied Biochemistry and Biotechnology</i> , 2018, 186, 750-763. | 2.9 | 33 |
| 113 | Coffee Silverskin: A Review on Potential Cosmetic Applications. <i>Cosmetics</i> , 2018, 5, 5. | 3.3 | 67 |
| 114 | Antiproliferative Activity of Neem Leaf Extracts Obtained by a Sequential Pressurized Liquid Extraction. <i>Pharmaceuticals</i> , 2018, 11, 76. | 3.8 | 13 |
| 115 | Liquorice (<i>Glycyrrhiza glabra</i>): A phytochemical and pharmacological review. <i>Phytotherapy Research</i> , 2018, 32, 2323-2339. | 5.8 | 400 |
| 116 | The phytochemical and bioactivity profiles of wild <i>Calluna vulgaris</i> L. flowers. <i>Food Research International</i> , 2018, 111, 724-731. | 6.2 | 18 |
| 117 | Hardy kiwi leaves extracted by multi-frequency multimode modulated technology: A sustainable and promising by-product for industry. <i>Food Research International</i> , 2018, 112, 184-191. | 6.2 | 35 |
| 118 | Novel diagnostic tools for Asian (<i>Apis cerana</i>) and European (<i>Apis mellifera</i>) honey authentication. <i>Food Research International</i> , 2018, 105, 686-693. | 6.2 | 37 |
| 119 | Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. <i>Separation and Purification Technology</i> , 2018, 192, 501-512. | 7.9 | 59 |
| 120 | Advances on the molecular characterization, clinical relevance, and detection methods of Gadiform parvalbumin allergens. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3281-3296. | 10.3 | 10 |
| 121 | Effect of gamma irradiation and extended storage on selected chemical constituents and antioxidant activities of sliced mushroom. <i>Food Control</i> , 2017, 72, 328-337. | 5.5 | 37 |
| 122 | Analysis of pharmaceutical adulterants in plant food supplements by UHPLC-MS/MS. <i>European Journal of Pharmaceutical Sciences</i> , 2017, 99, 219-227. | 4.0 | 31 |
| 123 | Novel quantitative real-time PCR approach to determine safflower (<i>Carthamus tinctorius</i>) adulteration in saffron (<i>Crocus sativus</i>). <i>Food Chemistry</i> , 2017, 229, 680-687. | 8.2 | 48 |
| 124 | DNA barcoding coupled to HRM analysis as a new and simple tool for the authentication of Gadidae fish species. <i>Food Chemistry</i> , 2017, 230, 49-57. | 8.2 | 59 |
| 125 | Valorisation of tomato wastes for development of nutrient-rich antioxidant ingredients: A sustainable approach towards the needs of the today's society. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 160-171. | 5.6 | 62 |
| 126 | Development of nutraceutical formulations based on the mycelium of <i>Pleurotus ostreatus</i> and <i>Agaricus bisporus</i> . <i>Food and Function</i> , 2017, 8, 2155-2164. | 4.6 | 12 |

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|-----|---|------|-----------|
| 127 | Electron-beam irradiation as an alternative to preserve nutritional, chemical and antioxidant properties of dried plants during extended storage periods. <i>LWT - Food Science and Technology</i> , 2017, 82, 386-395. | 5.2 | 14 |
| 128 | Extraction of rosmarinic acid from <i>Melissa officinalis</i> L. by heat-, microwave- and ultrasound-assisted extraction techniques: A comparative study through response surface analysis. <i>Separation and Purification Technology</i> , 2017, 186, 297-308. | 7.9 | 55 |
| 129 | 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 |
| 130 | High resolution melting analysis of a COI mini-barcode as a new approach for Penaeidae shrimp species discrimination. <i>Food Control</i> , 2017, 82, 8-17. | 5.5 | 27 |
| 131 | Enhancement of nutritional and bioactive compounds by in vitro culture of wild <i>Fragaria vesca</i> L. vegetative parts. <i>Food Chemistry</i> , 2017, 235, 212-219. | 8.2 | 11 |
| 132 | Peptide selection and antibody generation for the prospective immunorecognition of Cry1Ab16 protein of transgenic maize. <i>Food Chemistry</i> , 2017, 231, 340-347. | 8.2 | 2 |
| 133 | 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 |
| 134 | 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 |
| 135 | Impact of Preservation Conditions on Fatty Acids, Xanthan Gum Production and Other Characteristics of <i>Xanthomonas campestris</i> pv. <i>mangiferae</i> IBSBF 2103. <i>Indian Journal of Microbiology</i> , 2017, 57, 351-358. | 2.7 | 5 |
| 136 | Multi-frequency multimode modulated technology as a clean, fast, and sustainable process to recover antioxidants from a coffee by-product. <i>Journal of Cleaner Production</i> , 2017, 168, 14-21. | 9.3 | 26 |
| 137 | Extensive profiling of three varieties of <i>Opuntia</i> spp. fruit for innovative food ingredients. <i>Food Research International</i> , 2017, 101, 259-265. | 6.2 | 34 |
| 138 | Nutraceutical Potential of New Alfalfa (<i>Medicago sativa</i>) Ingredients for Beverage Preparations. <i>Journal of Medicinal Food</i> , 2017, 20, 1039-1046. | 1.5 | 11 |
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