

# Cláudia Nunes

## List of Publications by Year in descending order

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99  
papers

2,913  
citations

159525

30  
h-index

197736

49  
g-index

100  
all docs

100  
docs citations

100  
times ranked

4048  
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of grape pomace extract incorporation on chitosan films properties. <i>Carbohydrate Polymers</i> , 2014, 113, 490-499.	5.1	162
2	Chitosan/fucoidan multilayer nanocapsules as a vehicle for controlled release of bioactive compounds. <i>Carbohydrate Polymers</i> , 2015, 115, 1-9.	5.1	159
3	Chemical and physical methodologies for the replacement/reduction of sulfur dioxide use during winemaking: review of their potentialities and limitations. <i>European Food Research and Technology</i> , 2012, 234, 1-12.	1.6	137
4	Chitosan-caffeic acid-genipin films presenting enhanced antioxidant activity and stability in acidic media. <i>Carbohydrate Polymers</i> , 2013, 91, 236-243.	5.1	103
5	Applications of chitosan and their derivatives in beverages: a critical review. <i>Current Opinion in Food Science</i> , 2017, 15, 61-69.	4.1	94
6	Eco-friendly preparation of electrically conductive chitosan - reduced graphene oxide flexible bionanocomposites for food packaging and biological applications. <i>Composites Science and Technology</i> , 2019, 173, 53-60.	3.8	90
7	The Key Role of Sulfation and Branching on Fucoidan Antitumor Activity. <i>Macromolecular Bioscience</i> , 2017, 17, 1600340.	2.1	76
8	Clay-Graphene Nanoplatelets Functional Conducting Composites. <i>Advanced Functional Materials</i> , 2016, 26, 7394-7405.	7.8	70
9	Simple and effective chitosan based films for the removal of Hg from waters: Equilibrium, kinetic and ionic competition. <i>Chemical Engineering Journal</i> , 2016, 300, 217-229.	6.6	61
10	Effect of high pressure treatments on the physicochemical properties of a sulphur dioxide-free red wine. <i>Food Chemistry</i> , 2013, 141, 2558-2566.	4.2	59
11	Molecular insights into mitochondrial dysfunction in cancer-related muscle wasting. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2014, 1841, 896-905.	1.2	59
12	Carboxymethylation of ulvan and chitosan and their use as polymeric components of bone cements. <i>Acta Biomaterialia</i> , 2013, 9, 9086-9097.	4.1	57
13	Nutritional Potential and Toxicological Evaluation of <i>Tetraselmis</i> sp. CTP4 Microalgal Biomass Produced in Industrial Photobioreactors. <i>Molecules</i> , 2019, 24, 3192.	1.7	57
14	Chitosan-genipin film, a sustainable methodology for wine preservation. <i>Green Chemistry</i> , 2016, 18, 5331-5341.	4.6	56
15	Study of the volatile components of a candied plum and estimation of their contribution to the aroma. <i>Food Chemistry</i> , 2008, 111, 897-905.	4.2	52
16	Structural analysis and potential immunostimulatory activity of <i>Nannochloropsis oculata</i> polysaccharides. <i>Carbohydrate Polymers</i> , 2019, 222, 114962.	5.1	51
17	Occurrence of cellobiose residues directly linked to galacturonic acid in pectic polysaccharides. <i>Carbohydrate Polymers</i> , 2012, 87, 620-626.	5.1	50
18	High pressure treatments accelerate changes in volatile composition of sulphur dioxide-free wine during bottle storage. <i>Food Chemistry</i> , 2015, 188, 406-414.	4.2	48

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19	Purification and characterization of olive ( <i>Olea europaea</i> L.) peroxidase – Evidence for the occurrence of a pectin binding peroxidase. <i>Food Chemistry</i> , 2007, 101, 1571-1579.	4.2	47
20	Ionic Liquid-Mediated Recovery of Carotenoids from the <i>Bactris gasipaes</i> Fruit Waste and Their Application in Food-Packaging Chitosan Films. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 4085-4095.	3.2	43
21	By-products of <i>Scylliorhinus canicula</i> , <i>Prionace glauca</i> and <i>Raja clavata</i> : A valuable source of predominantly 6S sulfated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2017, 157, 31-37.	5.1	40
22	THERMAL AND HIGH-PRESSURE STABILITY OF PURIFIED PECTIN METHYLESTERASE FROM PLUMS ( <i>PRUNUS</i> )	1.2	39
23	Effect of candying on cell wall polysaccharides of plums ( <i>Prunus domestica</i> L.) and influence of cell wall enzymes. <i>Food Chemistry</i> , 2008, 111, 538-548.	4.2	39
24	Impact of high pressure treatments on the physicochemical properties of a sulphur dioxide-free white wine during bottle storage: Evidence for Maillard reaction acceleration. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 51-58.	2.7	37
25	Cyanoflan: A cyanobacterial sulfated carbohydrate polymer with emulsifying properties. <i>Carbohydrate Polymers</i> , 2020, 229, 115525.	5.1	36
26	Potato peel phenolics as additives for developing active starch-based films with potential to pack smoked fish fillets. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100644.	3.3	36
27	Biocompatible chitosan-based composites with properties suitable for hyperthermia therapy. <i>Journal of Materials Chemistry B</i> , 2020, 8, 1256-1265.	2.9	35
28	Structural analysis of dextrans and characterization of dextrin-based biomedical hydrogels. <i>Carbohydrate Polymers</i> , 2014, 114, 458-466.	5.1	33
29	Characterization of Plum Procyanidins by Thiolytic Depolymerization. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5188-5196.	2.4	32
30	Polysaccharide Structures and Their Hypocholesterolemic Potential. <i>Molecules</i> , 2021, 26, 4559.	1.7	32
31	First report of <i>Cytauxzoon</i> sp. infection in a domestic cat from Portugal. <i>Parasites and Vectors</i> , 2016, 9, 220.	1.0	31
32	Graphene Derivatives in Biopolymer-Based Composites for Food Packaging Applications. <i>Nanomaterials</i> , 2020, 10, 2077.	1.9	31
33	Evaluation of the potential of high pressure technology as an enological practice for red wines. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 76-83.	2.7	30
34	Reserve, structural and extracellular polysaccharides of <i>Chlorella vulgaris</i> : A holistic approach. <i>Algal Research</i> , 2020, 45, 101757.	2.4	30
35	Adding value to ragworms ( <i>Hediste diversicolor</i> ) through the bioremediation of a super-intensive marine fish farm. <i>Aquaculture Environment Interactions</i> , 2018, 10, 79-88.	0.7	30
36	Simple and solvent-free methodology for simultaneous quantification of methanol and acetic acid content of plant polysaccharides based on headspace solid phase microextraction-gas chromatography (HS-SPME-GC-FID). <i>Carbohydrate Polymers</i> , 2006, 64, 306-311.	5.1	29

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37	Amino acid profile and Maillard compounds of sun-dried pears. Relation with the reddish brown colour of the dried fruits. <i>European Food Research and Technology</i> , 2011, 233, 637-646.	1.6	29
38	Tailoring Functional Chitosan-Based Composites for Food Applications. <i>Chemical Record</i> , 2018, 18, 1138-1149.	2.9	27
39	Design of heat sealable starch-chitosan bioplastics reinforced with reduced graphene oxide for active food packaging. <i>Carbohydrate Polymers</i> , 2022, 291, 119517.	5.1	27
40	Palmitoylation of xanthan polysaccharide for self-assembly microcapsule formation and encapsulation of cells in physiological conditions. <i>Soft Matter</i> , 2011, 7, 9647.	1.2	26
41	Fractionation of <i>Isochrysis galbana</i> Proteins, Arabinans, and Glucans Using Ionic-Liquid-Based Aqueous Biphasic Systems. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 14042-14053.	3.2	26
42	Pyrolyzed chitosan-based materials for CO <sub>2</sub> /CH <sub>4</sub> separation. <i>Chemical Engineering Journal</i> , 2019, 362, 364-374.	6.6	26
43	Tailoring the surface properties and flexibility of starch-based films using oil and waxes recovered from potato chips byproducts. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 251-259.	3.6	26
44	Maternal effects and carbohydrate changes of <i>Pinus pinaster</i> after inoculation with <i>Fusarium circinatum</i> . <i>Trees - Structure and Function</i> , 2014, 28, 373-379.	0.9	24
45	Search for suitable maturation parameters to define the harvest maturity of plums ( <i>Prunus domestica</i> ) Tj ETQq1 1 0.784314 rgBT /Ov	4.2	25
46	Ripening-related changes in the cell walls of olive ( <i>Olea europaea</i> L.) pulp of two consecutive harvests. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 988-998.	1.7	22
47	Impacts of low concentrations of nanoplastics on leaf litter decomposition and food quality for detritivores in streams. <i>Journal of Hazardous Materials</i> , 2022, 429, 128320.	6.5	22
48	New properties of chia seed mucilage ( <i>Salvia hispanica</i> L.) and potential application in cosmetic and pharmaceutical products. <i>Industrial Crops and Products</i> , 2021, 171, 113981.	2.5	21
49	Effects of ripening on microstructure and texture of "Ameixa das Elvas" candied plums. <i>Food Chemistry</i> , 2009, 115, 1094-1101.	4.2	20
50	Signalling pathways involved in oocyte growth, acquisition of competence and activation. <i>Human Fertility</i> , 2015, 18, 149-155.	0.7	20
51	Structure, rheology, and copper-complexation of a hyaluronan-like exopolysaccharide from <i>Vibrio</i> . <i>Carbohydrate Polymers</i> , 2019, 222, 114999.	5.1	20
52	Influence of ohmic heating in the composition of extracts from <i>Gracilaria vermiculophylla</i> . <i>Algal Research</i> , 2021, 58, 102360.	2.4	19
53	Naturally fermented black olives: Effect on cell wall polysaccharides and on enzyme activities of Taggiasca and Conservolea varieties. <i>LWT - Food Science and Technology</i> , 2010, 43, 153-160.	2.5	18
54	Coffee silverskin and starch-rich potato washing slurries as raw materials for elastic, antioxidant, and UV-protective biobased films. <i>Food Research International</i> , 2020, 138, 109733.	2.9	18

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55	Flexible Piezoelectric Chitosan and Barium Titanate Biocomposite Films for Sensor Applications. <i>European Journal of Inorganic Chemistry</i> , 2021, 2021, 792-803.	1.0	18
56	Design of Alginate-Based Bionanocomposites with Electrical Conductivity for Active Food Packaging. <i>International Journal of Molecular Sciences</i> , 2021, 22, 9943.	1.8	18
57	Feasibility of chitosan crosslinked with genipin as biocoating for cellulose-based materials. <i>Carbohydrate Polymers</i> , 2020, 242, 116429.	5.1	18
58	Effect of candying on microstructure and texture of plums ( <i>Prunus domestica</i> L.). <i>LWT - Food Science and Technology</i> , 2008, 41, 1776-1783.	2.5	17
59	Comparison of high pressure treatment with conventional red wine aging processes: impact on phenolic composition. <i>Food Research International</i> , 2019, 116, 223-231.	2.9	16
60	Characterization of levan produced by a <i>Paenibacillus</i> sp. isolated from Brazilian crude oil. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 788-799.	3.6	16
61	Safety of chitosan processed wine in shrimp allergic patients. <i>Annals of Allergy, Asthma and Immunology</i> , 2016, 116, 462-463.	0.5	15
62	Effect of spatio-temporal shifts in salinity combined with other environmental variables on the ecological processes provided by <i>Zostera noltei</i> meadows. <i>Scientific Reports</i> , 2017, 7, 1336.	1.6	15
63	The Potential of Fucose-Containing Sulfated Polysaccharides As Scaffolds for Biomedical Applications. <i>Current Medicinal Chemistry</i> , 2019, 26, 6399-6411.	1.2	15
64	The Polar Lipidome of Cultured <i>Emiliana huxleyi</i> : A Source of Bioactive Lipids with Relevance for Biotechnological Applications. <i>Biomolecules</i> , 2020, 10, 1434.	1.8	14
65	In vitro immunomodulatory activity of water-soluble glucans from fresh and dried Longan ( <i>Dimocarpus longan</i> Lour.). <i>Carbohydrate Polymers</i> , 2021, 266, 118106.	5.1	14
66	Remodeling of liver phospholipidomic profile in streptozotocin-induced diabetic rats. <i>Archives of Biochemistry and Biophysics</i> , 2013, 538, 95-102.	1.4	13
67	CotA laccase-ABTS/hydrogen peroxide system: An efficient approach to produce active and decolorized chitosan-genipin films. <i>Carbohydrate Polymers</i> , 2017, 175, 628-635.	5.1	13
68	Influence of High Hydrostatic Pressure Technology on Wine Chemical and Sensorial Characteristics. <i>Advances in Food and Nutrition Research</i> , 2017, 82, 205-235.	1.5	13
69	Cell Wall Composition and Ultrastructural Immunolocalization of Pectin and Arabinogalactan Protein during <i>Olea europaea</i> L. Fruit Abscission. <i>Plant and Cell Physiology</i> , 2020, 61, 814-825.	1.5	13
70	Traditional and industrial oven-dry processing of olive fruits: influence on textural properties, cell wall polysaccharide composition, and enzymatic activity. <i>European Food Research and Technology</i> , 2009, 229, 415-425.	1.6	12
71	Impacts of S-metolachlor and terbuthylazine in fatty acid and carbohydrate composition of the benthic clam <i>Scrobicularia plana</i> . <i>Ecotoxicology and Environmental Safety</i> , 2019, 173, 293-304.	2.9	12
72	Mechanism of iron ions sorption by chitosan-genipin films in acidic media. <i>Carbohydrate Polymers</i> , 2020, 236, 116026.	5.1	12

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73	Relevance of genipin networking on rheological, physical, and mechanical properties of starch-based formulations. <i>Carbohydrate Polymers</i> , 2021, 254, 117236.	5.1	12
74	Impact of growth medium salinity on galactoxylan exopolysaccharides of <i>Porphyridium purpureum</i> . <i>Algal Research</i> , 2021, 59, 102439.	2.4	12
75	Antioxidant activity of <i>Pinus pinaster</i> infected with <i>Fusicladium circinatum</i> is influenced by maternal effects. <i>Forest Pathology</i> , 2014, 44, 337-340.	0.5	11
76	Composition of pectic polysaccharides in a Portuguese apple ( <i>Malus domestica</i> Borkh. cv Bravo de Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.6	11
77	Conditions for producing long shelf life fruit salads processed using mild pasteurization. <i>LWT - Food Science and Technology</i> , 2017, 85, 316-323.	2.5	11
78	Unravelling the Role of Synthesis Conditions on the Structure of Zinc Oxide-Reduced Graphene Oxide Nanofillers. <i>Nanomaterials</i> , 2021, 11, 2149.	1.9	11
79	Enhancing the dispersibility of multiwalled carbon nanotubes within starch-based films by the use of ionic surfactants. <i>Carbohydrate Polymers</i> , 2021, 273, 118531.	5.1	11
80	Coating of Magnetite Nanoparticles with Fucoidan to Enhance Magnetic Hyperthermia Efficiency. <i>Nanomaterials</i> , 2021, 11, 2939.	1.9	11
81	Green Carbon Nanostructures for Functional Composite Materials. <i>International Journal of Molecular Sciences</i> , 2022, 23, 1848.	1.8	11
82	Self-glucose feeding hydrogels by enzyme empowered degradation for 3D cell culture. <i>Materials Horizons</i> , 2022, 9, 694-707.	6.4	10
83	HS-SPME Gas Chromatography Approach for Underivatized Acrylamide Determination in Biscuits. <i>Foods</i> , 2021, 10, 2183.	1.9	7
84	Impact of Chitosan-Genipin Films on Volatile Profile of Wine along Storage. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6294.	1.3	6
85	Determination of Aldoses, Deoxy-aldoses and Uronic Acids Content in a Pectin-Rich Extract by RP-HPLC-FLD after p-AMBA Derivatization. <i>Chromatographia</i> , 2013, 76, 1117-1124.	0.7	5
86	Salt pan brine water as a sustainable source of sulphated polysaccharides with immunostimulatory activity. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 235-242.	3.6	5
87	Concentrate Apple Juice Industry: Aroma and Pomace Valuation as Food Ingredients. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2443.	1.3	5
88	Joining Caffeic Acid and Hydrothermal Treatment to Produce Environmentally Benign Highly Reduced Graphene Oxide. <i>Nanomaterials</i> , 2021, 11, 732.	1.9	5
89	<i>Cinnamomum burmannii</i> decoction: A thickening and flavouring ingredient. <i>LWT - Food Science and Technology</i> , 2022, 153, 112428.	2.5	5
90	Evaluation of phenolic compounds composition, antioxidant activity and bioavailability of phenols in dried thistle flower. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 192-203.	1.6	3

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91	Mapping Molecular Recognition of $\alpha$ -1,3-1,4-Glucans by a Surface Glycan-Binding Protein from the Human Gut Symbiont <i>Bacteroides ovatus</i> . <i>Microbiology Spectrum</i> , 2021, 9, e0182621.	1.2	3
92	Surface Morphology of Chitosan Films with Incorporation of Grape Pomace. <i>Microscopy and Microanalysis</i> , 2015, 21, 35-36.	0.2	2
93	Biochemical impacts in adult and juvenile farmed European seabass and gilthead seabream from semi-intensive aquaculture of southern European estuarine systems. <i>Environmental Science and Pollution Research</i> , 2019, 26, 13422-13440.	2.7	2
94	Assessment of seasonal and spatial variations in the nutritional content of six edible marine bivalve species by the response of a set of integrated biomarkers. <i>Ecological Indicators</i> , 2021, 124, 107378.	2.6	2
95	Effect of High Pressure Treatments on protease and $\beta$ -Galactosidase Activities of Table Olives. <i>High Pressure Research</i> , 2002, 22, 669-672.	0.4	1
96	Development of Magnetic Chitosan Scaffolds with Potential for Bone Regeneration and Cancer Therapy. , 0, , .		1
97	Sustainable Synthesis of Carbon-Clay Nanocomposites. , 0, , .		1
98	Conducting Composites: Clay-Graphene Nanoplatelets Functional Conducting Composites (Adv. Funct.) Tj ETQq0 0,0 rgBT /Overlock 10		0
99	Characterization of Electromechanical Performance of Chitosan Films. , 0, , .		0