Carlos Cardoso

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/1087816/publications.pdf

Version: 2024-02-01

93	2,815	230014	223390
papers	citations	27 h-index	49 g-index

93	93	93	3855
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Human health riskâ€“benefit assessment of fish and other seafood: a scoping review. Critical Reviews in Food Science and Nutrition, 2022, 62, 7479-7502.	5.4	24
2	The effect of drying process on undervalued brown and red seaweed species: elemental composition. Journal of Applied Phycology, 2022, 34, 1749-1761.	1.5	1
3	Bioactive and nutritional potential of Alaria esculenta and Saccharina latissima. Journal of Applied Phycology, 2021, 33, 501-513.	1.5	17
4	Chemical and microbiological contamination in limpets (Patella aspera) of the Portuguese coast. Food Control, 2021, 119, 107492.	2.8	7
5	Undervalued Atlantic brown seaweed species (Cystoseira abies-marina and Zonaria tournefortii): influence of treatment on their nutritional and bioactive potential and bioaccessibility. European Food Research and Technology, 2021, 247, 221-232.	1.6	13
6	Current knowledge and future perspectives of the use of seaweeds for livestock production and meat quality: a systematic review. Journal of Animal Physiology and Animal Nutrition, 2021, 105, 1075-1102.	1.0	56
7	Antioxidant and antiâ€inflammatory activities of ethyl acetate extracts of chub mackerel (Scomber) Tj ETQq1 1 0.784314 rgBT /Ov 2021, 56, 4576-4584.	1.3	0
8	Yogurt Enriched with Isochrysis galbana: An Innovative Functional Food. Foods, 2021, 10, 1458.	1.9	20
9	The effect of drying on undervalued brown and red seaweed species: Bioactivity alterations. Phycological Research, 2021, 69, 246.	0.8	4
10	Production and bioaccessibility of Emiliania huxleyi biomass and bioactivity of its aqueous and ethanolic extracts. Journal of Applied Phycology, 2021, 33, 3719-3729.	1.5	5
11	Seasonality as experienced in the market and the resulting variation in the amino acid and elemental composition of chub mackerel (Scomber colias). Journal of Food Composition and Analysis, 2021, 104, 104151.	1.9	0
12	Elemental composition and bioaccessibility of three insufficiently studied Azorean macroalgae. International Journal of Food Science and Technology, 2021, 56, 330-341.	1.3	10
13	Investigation of nutraceutical potential of the microalgae Chlorella vulgaris and Arthrospira platensis. International Journal of Food Science and Technology, 2020, 55, 303-312.	1.3	31
14	Lipid composition and some bioactivities of 3 newly isolated microalgae (Tetraselmis sp. IMP3,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22	1.1	31
15	Effect of season and proximate composition on the Br, As, Cd and Pb contents in different kinds of key foods consumed in Portugal. International Journal of Food Science and Technology, 2020, 55, 2219-2231.	1.3	1
16	Commercial Red Seaweed in Portugal (Gelidium sesquipedale and Pterocladiella capillacea,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 Td Thalassas, 2020, 36, 213-224.	0.1	11
17	The development of a novel functional food: bioactive lipids in yogurts enriched withAurantiochytriumsp. biomass. Food and Function, 2020, 11, 9721-9728.	2.1	7
18	Microalgal solutions in the cultivation of rotifers and artemia: scope for the modulation of the fatty acid profile. Heliyon, 2020, 6, e05415.	1.4	6

#	Article	IF	Citations
19	Treptacantha abies-marina (S.G. Gmelin) KÃ¼tzing: Characterization and Application as a Whole Food Ingredient. Journal of Aquatic Food Product Technology, 2020, 29, 964-980.	0.6	4
20	The chemical composition and lipid profile of the chub mackerel (Scomber colias) show a strong seasonal dependence: Contribution to a nutritional evaluation. Biochimie, 2020, 178, 181-189.	1.3	22
21	Bioaccessibility of Antioxidants and Fatty Acids from Fucus Spiralis. Foods, 2020, 9, 440.	1.9	23
22	Drying process, storage conditions, and time alter the biochemical composition and bioactivity of the anti-greenhouse seaweed Asparagopsis taxiformis. European Food Research and Technology, 2020, 246, 781-793.	1.6	18
23	Fatty Acid Profile of Pacific Oyster, Crassostrea gigas, Fed Different Ratios of Dietary Seaweed and Microalgae during Broodstock Conditioning. Lipids, 2019, 54, 531-542.	0.7	8
24	Elemental composition and bioaccessibility of farmed oysters (Crassostrea gigas) fed different ratios of dietary seaweed and microalgae during broodstock conditioning. Food Science and Nutrition, 2019, 7, 2495-2504.	1.5	9
25	A Study of Lipid Bioaccessibility in Canned Sardine (Sardina pilchardus) and Chub Mackerel () Tj ETQq1 1 0.784314 rgBT /Ove	0.6	8
26	Conditions for the Production of Carotenoids by Thraustochytrium sp. ATCC 26185 and Aurantiochytrium sp. ATCC PRA-276. Journal of Aquatic Food Product Technology, 2019, 28, 465-477.	0.6	13
27	Comparison of fish and oil supplements for a better understanding of the role of fat level and other food constituents in determining bioaccessibility. Food Science and Nutrition, 2019, 7, 1179-1189.	1.5	7
28	Bioprospection ofIsochrysis galbanaand its potential as a nutraceutical. Food and Function, 2019, 10, 7333-7342.	2.1	24
29	Azorean macroalgae (Petalonia binghamiae, Halopteris scoparia and Osmundea) Tj ETQq1 1 0.784314 rgBT /Overlo Food Science and Technology, 2019, 54, 880-890.	1.3	29
30	The implications of following dietary advice regarding fish consumption frequency and meal size for the benefit (EPAâ€‰+â€‰DHA and Se) versus risk (MeHg) assessment. International Journal of Food Sciences and Nutrition, 2019, 70, 623-637.	1.3	9
31	Potential of microalga Isochrysis galbana: Bioactivity and bioaccessibility. Algal Research, 2018, 29, 242-248.	2.4	60
32	Portuguese preschool children: Benefit (EPA+DHA and Se) and risk (MeHg) assessment through the consumption of selected fish species. Food and Chemical Toxicology, 2018, 115, 306-314.	1.8	20
33	Bioaccessibility in risk-benefit analysis of raw and cooked seabream consumption. Journal of Food Composition and Analysis, 2018, 68, 118-127.	1.9	23
34	Dietary DHA, bioaccessibility, and neurobehavioral development in children. Critical Reviews in Food Science and Nutrition, 2018, 58, 2617-2631.	5.4	28
35	Composition and bioaccessibility of elements in green seaweeds from fish pond aquaculture. Food Research International, 2018, 105, 271-277.	2.9	33
36	Composition, Anti-inflammatory Activity, and Bioaccessibility of Green Seaweeds from Fish Pond Aquaculture. Natural Product Communications, 2018, 13, 1934578X1801300.	0.2	10

#	Article	IF	Citations
37	Bromine, arsenic, cadmium, and lead in several key food groups: an assessment of relative risk. International Journal of Environmental Analytical Chemistry, 2018, 98, 1398-1412.	1.8	8
38	Pdr18 is involved in yeast response to acetic acid stress counteracting the decrease of plasma membrane ergosterol content and order. Scientific Reports, 2018, 8, 7860.	1.6	54
39	Stearidonic acid combined with alpha-linolenic acid improves lipemic and neurological markers in a rat model subject to a hypercaloric diet. Prostaglandins Leukotrienes and Essential Fatty Acids, 2018, 135, 137-146.	1.0	7
40	Bioaccessibility of target essential elements and contaminants from Fucus spiralis. Journal of Food Composition and Analysis, 2018, 74, 10-17.	1.9	17
41	Microalgae as healthy ingredients for functional food: a review. Food and Function, 2017, 8, 2672-2685.	2.1	255
42	The impact of alternative dietary lipids on the in vitro bioaccessibility of sole fillets for human consumption. Aquaculture, 2017, 474, 66-74.	1.7	6
43	Fatty acid profiles of the main lipid classes of green seaweeds from fish pond aquaculture. Food Science and Nutrition, 2017, 5, 1186-1194.	1.5	37
44	Microalgae as feed ingredients for livestock production and meat quality: A review. Livestock Science, 2017, 205, 111-121.	0.6	302
45	Markers of neuroprotection of combined EPA and DHA provided by fish oil are higher than those of EPA (Nannochloropsis) and DHA (Schizochytrium) from microalgae oils in Wistar rats. Nutrition and Metabolism, 2017, 14, 62.	1.3	18
46	Towards a deeper understanding of fatty acid bioaccessibility and its dependence on culinary treatment and lipid class: a case study of gilthead seabream (Sparus aurata). British Journal of Nutrition, 2016, 116, 1816-1823.	1.2	10
47	Seafood lipids and cardiovascular health. Nutrire, 2016, 41, .	0.3	17
48	Dietary DHA and health: cognitive function ageing. Nutrition Research Reviews, 2016, 29, 281-294.	2.1	126
49	Tocopherols in Seafood and Aquaculture Products. Critical Reviews in Food Science and Nutrition, 2016, 56, 128-140.	5.4	31
50	Survey Into the Seafood Consumption Preferences and Patterns in the Portuguese Population: Education, Age, and Health Variability. Journal of Food Products Marketing, 2016, 22, 421-435.	1.4	22
51	Restructured Gel Products from Farmed Meagre (Argyrosomus regius) Muscle: Effect of Low Salt Levels, Psyllium Fiber, and Chilled Storage. Journal of Aquatic Food Product Technology, 2015, 24, 490-501.	0.6	2
52	Cape hake protein hydrolysates prepared from alkaline solubilised proteins pre-treated with citric acid and calcium ions: Functional properties and ACE inhibitory activity. Process Biochemistry, 2015, 50, 1006-1015.	1.8	25
53	Effect of Microbial Transglutaminase, Dietary Fiber, and Low-Salt Levels Upon Heat-Induced Meagre (Argyrosomus regius) Gels. Journal of Aquatic Food Product Technology, 2015, 24, 163-178.	0.6	4
54	Fatty acids, mercury, and methylmercury bioaccessibility in salmon (Salmo salar) using an in vitro model: Effect of culinary treatment. Food Chemistry, 2015, 185, 268-276.	4.2	53

#	Article	IF	Citations
55	Benefits and risks associated with consumption of raw, cooked, and canned tuna (Thunnus spp.) based on the bioaccessibility of selenium and methylmercury. Environmental Research, 2015, 143, 130-137.	3.7	71
56	Assessing risks and benefits of consuming fish muscle and liver: Novel statistical tools. Journal of Food Composition and Analysis, 2015, 38, 112-120.	1.9	8
57	Evaluation of the risk/benefit associated to the consumption of raw and cooked farmed meagre based on the bioaccessibility of selenium, eicosapentaenoic acid and docosahexaenoic acid, total mercury, and methylmercury determined by an in vitro digestion model. Food Chemistry, 2015, 170, 249-256.	4.2	74
58	Bioaccessibility assessment methodologies and their consequences for the riskâ€“benefit evaluation of food. Trends in Food Science and Technology, 2015, 41, 5-23.	7.8	144
59	Effect of seasonal changes on the gelling properties of farmed sea bass (Dicentrarchus labrax). Food Science and Technology International, 2014, 20, 45-54.	1.1	1
60	The influence of fish age, salt level, and MTGase addition on the quality of gels prepared from unwashed mince of Farmed Meagre (Argyrosomus regius). Food Science and Technology International, 2014, 20, 253-263.	1.1	5
61	The emerging farmed fish species meagre (Argyrosomus regius): How culinary treatment affects nutrients and contaminants concentration and associated benefit-risk balance. Food and Chemical Toxicology, 2013, 60, 277-285.	1.8	51
62	From fish chemical characterisation to the benefit-risk assessment â€“ Part A. Food Chemistry, 2013, 137, 99-107.	4.2	40
63	Seafood consumption health concerns: The assessment of methylmercury, selenium, and eicosapentaenoic+docosahexaenoic fatty acids intake. Food Control, 2013, 34, 581-588.	2.8	13
64	Survey into the seafood consumption preferences and patterns in the portuguese population. Gender and regional variability. Appetite, 2013, 64, 20-31.	1.8	96
65	Evaluation of hazards and benefits associated with the consumption of six fish species from the Portuguese coast. Journal of Food Composition and Analysis, 2013, 32, 59-67.	1.9	23
66	Effect of grape dietary fibre on the storage stability of innovative functional seafood products made from farmed meagre (<scp>A</scp>rgyrosomus regius). International Journal of Food Science and Technology, 2013, 48, 10-21.	1.3	36
67	Riskâ€“benefit assessment of cooked seafood: Black scabbard fish (Aphanopus carbo) and edible crab (Cancer pagurus) as case studies. Food Control, 2013, 32, 518-524.	2.8	25
68	The effect of linseed and psyllium fibre on the gelling properties of unwashed mince from farmed meagre (Argyrosomus regius). International Journal of Food Science and Technology, 2013, 48, 2023-2033.	1.3	3
69	Improved Utilization of Fish Waste, Discards and By-products and Low-value Fish towards Food and Health Products. , 2013, , 26-58.		5
70	Effects of dietary fibre and microbial transglutaminase addition on the rheological and textural properties of protein gels from different fish species. Journal of Food Engineering, 2012, 113, 520-526.	2.7	12
71	Risk assessment of methyl-mercury intake through cephalopods consumption in Portugal. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2012, 29, 94-103.	1.1	13
72	Risks and benefits' consumption of birdbeak dogfishDeania calcea. British Food Journal, 2012, 114, 826-839.	1.6	5

#	Article	IF	Citations
73	Improvement of the gelling ability in restructured fish products: effect of 1-ethyl-3-(3-dimethylaminopropyl)carbodiimide level and pH. European Food Research and Technology, 2012, 234, 935-943.	1.6	2
74	Quality differences between heat-induced gels from farmed gilthead sea bream (Sparus aurata) and sea bass (Dicentrarchus labrax). Food Chemistry, 2012, 131, 660-666.	4.2	10
75	Effect of CO2 dissolution on the shelf life of ready-to-eat Octopus vulgaris. Innovative Food Science and Emerging Technologies, 2011, 12, 551-561.	2.7	15
76	Chemical reagents as probes: Application to fish protein gels and detection of a cysteine TGase in hake. LWT - Food Science and Technology, 2011, 44, 825-833.	2.5	4
77	Production of high quality gels from sea bass: Effect of MTGase and dietary fibre. LWT - Food Science and Technology, 2011, 44, 1282-1290.	2.5	16
78	Estimation of Risk Assessment of Some Heavy Metals Intake Through Black Scabbardfish (Aphanopus) Tj ETQq0 0 0 rgBT /Overlock 1	1.5	20
79	Effect of salt and MTGase on the production of high quality gels from farmed sea bass. Journal of Food Engineering, 2010, 101, 98-105.	2.7	38
80	Methylmercury Risks and EPA + DHA Benefits Associated with Seafood Consumption in Europe. Risk Analysis, 2010, 30, 827-840.	1.5	42
81	Quality Changes During Storage of Minced Fish Products Containing Dietary Fiber and Fortified with Ï‰3 Fatty Acids. Food Science and Technology International, 2010, 16, 31-42.	1.1	13
82	Quality Characteristics of High Pressure-Induced Hake (Merluccius capensis) Protein Gels with and without MTGase. Journal of Aquatic Food Product Technology, 2010, 19, 193-213.	0.6	16
83	Effect of dietary fibre and MTGase on the quality of mackerel surimi gels. Journal of the Science of Food and Agriculture, 2009, 89, 1648-1658.	1.7	50
84	Measurement of malondialdehyde in fish: A comparison study between HPLC methods and the traditional spectrophotometric test. Food Chemistry, 2009, 112, 1038-1045.	4.2	148
85	Improvement of Cold and Thermally Induced Gelation of Giant Squid (Dosidicus gigas) Surimi. Journal of Aquatic Food Product Technology, 2009, 18, 312-330.	0.6	36
86	Development of a healthy lowâ€fat fish sausage containing dietary fibre. International Journal of Food Science and Technology, 2008, 43, 276-283.	1.3	50
87	Quality Changes During Storage of Fish Sausages Containing Dietary Fiber. Journal of Aquatic Food Product Technology, 2008, 17, 73-95.	0.6	49
88	Intangible but not intractable: the prediction of fish â€˜qualityâ€™ variables using dielectric spectroscopy. Measurement Science and Technology, 2007, 18, 1029-1037.	1.4	15
89	Dietary Fibers' Effect on the Textural Properties of Fish Heat-Induced Gels. Journal of Aquatic Food Product Technology, 2007, 16, 19-30.	0.6	17
90	Feeding interruption and quality of cultured gilthead sea bream. Food Chemistry, 2007, 100, 1504-1510.	4.2	22

#	Article	IF	Citations
91	Effect of transglutaminase and carrageenan on restructured fish products containing dietary fibres. International Journal of Food Science and Technology, 2007, 42, 1257-1264.	1.3	42
92	Key Constituents and Antioxidant Activity of Novel Functional Foods Developed with Skeletonema Sp. Biomass. Journal of Aquatic Food Product Technology, 0, , 1-15.	0.6	2
93	The brown seaweed genus Zonaria: major features, biotechnological potential, and applications. Journal of Applied Phycology, 0, , .	1.5	0