

# Helena S. Costa

## List of Publications by Year in descending order

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Version: 2024-02-01

66  
papers

2,255  
citations

257450

24  
h-index

223800

46  
g-index

67  
all docs

67  
docs citations

67  
times ranked

3325  
citing authors

#	ARTICLE	IF	CITATIONS
1	A novel insight on an ancient aromatic plant: The rosemary ( <i>Rosmarinus officinalis</i> L.). <i>Trends in Food Science and Technology</i> , 2015, 45, 355-368.	15.1	181
2	Trends in the use of natural antioxidants in active food packaging: a review. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 374-395.	2.3	179
3	Analysis of carotenoids in vegetable and plasma samples: A review. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 97-111.	3.9	173
4	Advances in phenolic compounds analysis of aromatic plants and their potential applications. <i>Trends in Food Science and Technology</i> , 2015, 45, 336-354.	15.1	164
5	Ascorbic acid content in exotic fruits: A contribution to produce quality data for food composition databases. <i>Food Research International</i> , 2011, 44, 2237-2242.	6.2	99
6	Metabolite composition of chestnut ( <i>Castanea sativa</i> Mill.) upon cooking: Proximate analysis, fibre, organic acids and phenolics. <i>Food Chemistry</i> , 2010, 122, 154-160.	8.2	95
7	Effect of Different NADH Oxidase Levels on Glucose Metabolism by <i>Lactococcus lactis</i> : Kinetics of Intracellular Metabolite Pools Determined by In Vivo Nuclear Magnetic Resonance. <i>Applied and Environmental Microbiology</i> , 2002, 68, 6332-6342.	3.1	82
8	Nutritional and phytochemical composition of <i>Annona cherimola</i> Mill. fruits and by-products: Potential health benefits. <i>Food Chemistry</i> , 2016, 193, 187-195.	8.2	79
9	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
10	Nutritional composition of freshly harvested and stored Latvian potato ( <i>Solanum tuberosum</i> L.) varieties depending on traditional cooking methods. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 699-710.	3.9	66
11	Effect of UV-C radiation on bioactive compounds of pineapple ( <i>Ananas comosus</i> L. Merr.) by-products. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 44-52.	3.5	65
12	Solution structure of plantaricin C, a novel lantibiotic. <i>FEBS Journal</i> , 1999, 264, 833-839.	0.2	61
13	Preparation and Characterization of Antimicrobial Films Based on Chitosan for Active Food Packaging Applications. <i>Food and Bioprocess Technology</i> , 2014, 7, 2932-2941.	4.7	60
14	Solution structure of <i>Desulfovibrio vulgaris</i> (Hildenborough) ferrocytochrome c 3 : structural basis for functional cooperativity 1 Edited by P. E. Wright. <i>Journal of Molecular Biology</i> , 1998, 281, 719-739.	4.2	58
15	Cholesterol determination in foods: Comparison between high performance and ultra-high performance liquid chromatography. <i>Food Chemistry</i> , 2016, 193, 18-25.	8.2	52
16	<i>Opuntia ficus-indica</i> (L.) Mill.: A Multi-Benefit Potential to Be Exploited. <i>Molecules</i> , 2021, 26, 951.	3.8	48
17	Development of an orange juice in-house reference material and its application to guarantee the quality of vitamin C determination in fruits, juices and fruit pulps. <i>Food Chemistry</i> , 2014, 154, 71-77.	8.2	44
18	New nutritional data on traditional foods for European food composition databases. <i>European Journal of Clinical Nutrition</i> , 2010, 64, S73-S81.	2.9	42

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19	Involvement of a labile axial histidine in coupling electron and proton transfer in <i>Methylophilus methylotrophus</i> cytochrome c". <i>FEBS Journal</i> , 1992, 208, 427-433.	0.2	40
20	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. <i>Food Chemistry</i> , 2019, 289, 625-634.	8.2	36
21	Comparison of leafy kale populations from Italy, Portugal, and Turkey for their bioactive compound content: phenolics, glucosinolates, carotenoids, and chlorophylls. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3478-3489.	3.5	35
22	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
23	Trends in the analytical methods for the determination of trans fatty acids content in foods. <i>Trends in Food Science and Technology</i> , 2011, 22, 543-560.	15.1	28
24	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
25	Pitfalls in assigning heme axial coordination by EPR. <i>FEBS Letters</i> , 1993, 317, 233-236.	2.8	25
26	Assignment of the Ligand Geometry and Redox Potentials of the Trihaem Ferricytochrome c3 from <i>Desulfuromonas acetoxidans</i> . <i>FEBS Journal</i> , 1997, 243, 474-481.	0.2	25
27	The impact of cooking methods on the nutritional quality and safety of chicken breaded nuggets. <i>Food and Function</i> , 2016, 7, 2736-2746.	4.6	23
28	Characterization of the haem environment in <i>Methylophilus methylotrophus</i> ferricytochrome c" by 1H-NMR. <i>FEBS Journal</i> , 1993, 215, 817-824.	0.2	20
29	pH Dependence of Structural and Functional Properties of Oxidized Cytochrome c" from <i>Methylophilus methylotrophus</i> . <i>Journal of Biological Chemistry</i> , 1997, 272, 24800-24804.	3.4	20
30	Validation and clinical application of an UHPLC method for simultaneous analysis of total homocysteine and cysteine in human plasma. <i>Journal of Separation Science</i> , 2012, 35, 3427-3433.	2.5	20
31	New nutritional composition data on selected traditional foods consumed in Black Sea Area countries. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3524-3534.	3.5	20
32	Vitamin C evaluation in foods for infants and young children by a rapid and accurate analytical method. <i>Food Chemistry</i> , 2018, 267, 83-90.	8.2	20
33	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
34	An update on potato crisps contents of moisture, fat, salt and fatty acids (including trans-fatty) <i>Tj ETQq0 0 0 rgBT /Overlock 10 T</i> and <i>Nutrition</i> , 2012, 63, 713-717.	2.8	17
35	Ultra-high pressure LC for astaxanthin determination in shrimp by-products and active food packaging. <i>Biomedical Chromatography</i> , 2013, 27, 757-764.	1.7	17
36	Traditional foods from the Black Sea region as a potential source of minerals. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3535-3544.	3.5	17

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37	Carotenoids, vitamins (A, B <sub>2</sub> , C and E) and total folate of traditional foods from Black Sea Area countries. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3545-3557.	3.5	16
38	Ligand orientation and haem electronic structure in ferricytochrome c <sup>2+</sup> from <i>Methylophilus methylotrophus</i> studied by <sup>13</sup> C NMR. <i>European Biophysics Journal</i> , 1996, 25, 19-24.	2.2	15
39	An Overview of Portuguese Olive Oils and Table Olives with Protected Designation of Origin. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800129.	1.5	14
40	Ultra-high pressure LC determination of glucosamine in shrimp by-products and migration tests of chitosan films. <i>Journal of Separation Science</i> , 2012, 35, 633-640.	2.5	13
41	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
42	Evaluación físico-química de aceite pigmentado obtenido de la cabeza de camarón. <i>Grasas Y Aceites</i> , 2011, 62, 321-327.	0.9	10
43	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
44	The need for reference materials when monitoring nitrate intake. <i>Analytical and Bioanalytical Chemistry</i> , 2004, 378, 1232-1238.	3.7	9
45	Compilation of analytical methods to characterize and determine chitosan, and main applications of the polymer in food active packaging Recopilación de métodos analíticos para la caracterización y determinación del quitosano y las principales aplicaciones del polímero en los envases activos alimentarios. <i>CYTA - Journal of Food</i> , 2011, 9, 319-328.	1.9	9
46	Definition and documentation of traditional foods of the Black Sea Area Countries: potential nutrition claims. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3473-3477.	3.5	9
47	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
48	Healthcare Recommendations from the Personalised ICT Supported Service for Independent Living and Active Ageing (PERSSILAA) Study. , 2017, , .		9
49	NEWS FROM EU RESEARCH: Preparation of active packaging with antioxidant and antimicrobial activity based on astaxanthin and chitosan. <i>Nutrition Bulletin</i> , 2010, 35, 268-271.	1.8	8
50	Cytochrome c <sup>3</sup> from the obligate methylotroph <i>Methylophilus methylotrophus</i> , an unexpected homolog of sphaeroides heme protein from the phototroph <i>Rhodobacter sphaeroides</i> . <i>Biochimica Et Biophysica Acta - Bioenergetics</i> , 1999, 1412, 47-55.	1.0	7
51	NEWS FROM EU RESEARCH: BaSeFood: sustainable exploitation of bioactive components from the Black Sea Area traditional foods. <i>Nutrition Bulletin</i> , 2010, 35, 272-278.	1.8	7
52	Quality assurance of volumetric glassware for the determination of vitamins in food. <i>Food Control</i> , 2006, 17, 719-726.	5.5	6
53	Analysis, Identification, and Quantification of Anthocyanins in Fruit Juices. , 2018, , 693-737.		6
54	An unusual conformation of the methionine haem ligand in cytochrome cL established by two-dimensional 1H-NMR. <i>FEBS Journal</i> , 1994, 223, 783-789.	0.2	5

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55	The orientation of the iron axial ligands in the low-potential cytochrome c549 from <i>Synechocystis</i> sp. PCC 6803 studied by NMR. <i>Inorganica Chimica Acta</i> , 1998, 273, 196-200.	2.4	4
56	Prickly pear. , 2020, , 709-728.		4
57	ICT-Supported Interventions Targeting Pre-frailty: Healthcare Recommendations from the Personalised ICT Supported Service for Independent Living and Active Ageing (PERSSILAA) Study. <i>Communications in Computer and Information Science</i> , 2018, , 69-92.	0.5	4
58	Melon seeds oil, fruit seeds oil and vegetable oils: a comparison study. <i>Annals of Medicine</i> , 2024, 51, 166-166.	3.8	2
59	Fruit byproducts as alternative ingredients for bakery products. , 2021, , 111-131.		2
60	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
61	Dietary sodium intake related with cysteine and methionine in type 2 diabetic patients. <i>Atherosclerosis</i> , 2014, 235, e108-e109.	0.8	1
62	<i>Cucumis melo</i> L. seed oil components and biological activities. , 2022, , 125-138.		1
63	Efeito do processamento industrial na qualidade e na segurança de salgados prontos para comer. <i>Brazilian Journal of Food Technology</i> , 2017, 20, .	0.8	0
64	Fat and salt content of “Bolas de Berlim” a comparative study. <i>Annals of Medicine</i> , 2024, 51, 165-165.	3.8	0
65	Nutritional characterization and biological activity of <i>Opuntia ficus-indica</i> (L.) Mill. fruit. <i>Annals of Medicine</i> , 2024, 51, 166-166.	3.8	0
66	<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