Helena S. Costa

List of Publications by Year
in descending order

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66	2,255	293460	252626
papers	citations	24 h-index	46 g-index

67	67	67	3603
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Fat and salt content of â€œBolas de Berlimâ€: a comparative study. Annals of Medicine, 2024, 51, 165-165.	1.5	0
2	Melon seeds oil, fruit seeds oil and vegetable oils: a comparison study. Annals of Medicine, 2024, 51, 166-166.	1.5	2
3	Nutritional characterization and biological activity of Opuntia ficus-indica (L.) Mill. fruit. Annals of Medicine, 2024, 51, 166-166.	1.5	0
4	Opuntia ficus-indica (L.) Mill. and Annona cherimola Mill. by-products: a potential to be exploited. Annals of Medicine, 2024, 51, 167-167.	1.5	0
5	4-hydroxy-2-alkenals in foods: a review on risk assessment, analytical methods, formation, occurrence, mitigation and future challenges. Critical Reviews in Food Science and Nutrition, 2022, 62, 3569-3597.	5.4	2
6	Cucumis melo L. seed oil components and biological activities. , 2022, , 125-138.		1
7	Fruit byproducts as alternative ingredients for bakery products. , 2021, , 111-131.		2
8	Opuntia ficus-indica (L.) Mill.: A Multi-Benefit Potential to Be Exploited. Molecules, 2021, 26, 951.	1.7	48
9	Are chloropropanols and glycidyl fatty acid esters a matter of concern in palm oil?. Trends in Food Science and Technology, 2020, 105, 494-514.	7.8	12
10	Melon (Cucumis melo L.) by-products: Potential food ingredients for novel functional foods?. Trends in Food Science and Technology, 2020, 98, 181-189.	7.8	72
11	Compliance of declared vs. analysed values with EU tolerance limits for mandatory nutrients in prepacked foods. Food Chemistry, 2020, 302, 125330.	4.2	9
12	Prickly pear. , 2020, , 709-728.		4
13	Infusions and decoctions of dehydrated fruits of Actinidia arguta and Actinidia deliciosa: Bioactivity, radical scavenging activity and effects on cells viability. Food Chemistry, 2019, 289, 625-634.	4.2	36
14	An Overview of Portuguese Olive Oils and Table Olives with Protected Designation of Origin. European Journal of Lipid Science and Technology, 2019, 121, 1800129.	1.0	14
15	25 years of European Union (EU) quality schemes for agricultural products and foodstuffs across EU Member States. Journal of the Science of Food and Agriculture, 2018, 98, 2475-2489.	1.7	28
16	Analysis, Identification, and Quantification of Anthocyanins in Fruit Juices. , 2018, , 693-737.		6
17	An update on processed foods: Relationship between salt, saturated and trans fatty acids contents. Food Chemistry, 2018, 267, 75-82.	4.2	29
18	Vitamin C evaluation in foods for infants and young children by a rapid and accurate analytical method. Food Chemistry, 2018, 267, 83-90.	4.2	20

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19	The phytochemical and bioactivity profiles of wild Calluna vulgaris L. flowers. Food Research International, 2018, 111, 724-731.	2.9	18
20	ICT-Supported Interventions Targeting Pre-frailty: Healthcare Recommendations from the Personalised ICT Supported Service for Independent Living and Active Ageing (PERSSILAA) Study. Communications in Computer and Information Science, 2018, , 69-92.	0.4	4
21	Multivariate characterization of salt and fat content, and the fatty acid profile of pastry and bakery products. Food and Function, 2017, 8, 4170-4178.	2.1	10
22	Efeito do processamento industrial na qualidade e na seguranÃ§a de salgados prontos para comer. Brazilian Journal of Food Technology, 2017, 20, .	0.8	0
23	Healthcare Recommendations from the Personalised ICT Supported Service for Independent Living and Active Ageing (PERSSILAA) Study. , 2017, , .		9
24	Nutritional and phytochemical composition of Annona cherimola Mill. fruits and by-products: Potential health benefits. Food Chemistry, 2016, 193, 187-195.	4.2	79
25	Cholesterol determination in foods: Comparison between high performance and ultra-high performance liquid chromatography. Food Chemistry, 2016, 193, 18-25.	4.2	52
26	The impact of cooking methods on the nutritional quality and safety of chicken breaded nuggets. Food and Function, 2016, 7, 2736-2746.	2.1	23
27	Advances in phenolic compounds analysis of aromatic plants and their potential applications. Trends in Food Science and Technology, 2015, 45, 336-354.	7.8	164
28	A novel insight on an ancient aromatic plant: The rosemary (Rosmarinus officinalis L.). Trends in Food Science and Technology, 2015, 45, 355-368.	7.8	181
29	Effect of UV-C radiation on bioactive compounds of pineapple (Ananas comosusL. Merr.) by-products. Journal of the Science of Food and Agriculture, 2015, 95, 44-52.	1.7	65
30	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. Food Chemistry, 2014, 154, 71-77.	4.2	44
31	Preparation and Characterization of Antimicrobial Films Based on Chitosan for Active Food Packaging Applications. Food and Bioprocess Technology, 2014, 7, 2932-2941.	2.6	60
32	Trends in the use of natural antioxidants in active food packaging: a review. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 374-395.	1.1	179
33	Dietary sodium intake related with cysteine and methionine in type 2 diabetic patients. Atherosclerosis, 2014, 235, e108-e109.	0.4	1
34	Carotenoids, vitamins (A, <scp>B₂</scp>, C and E) and total folate of traditional foods from Black Sea Area countries. Journal of the Science of Food and Agriculture, 2013, 93, 3545-3557.	1.7	16
35	Ultraâ€high pressure LC for astaxanthin determination in shrimp byâ€products and active food packaging. Biomedical Chromatography, 2013, 27, 757-764.	0.8	17
36	Traditional foods from the Black Sea region as a potential source of minerals. Journal of the Science of Food and Agriculture, 2013, 93, 3535-3544.	1.7	17

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37	New nutritional composition data on selected traditional foods consumed in Black Sea Area countries. Journal of the Science of Food and Agriculture, 2013, 93, 3524-3534.	1.7	20
38	Comparison of leafy kale populations fromÂItaly, Portugal, and Turkey for their bioactive compound content: phenolics, glucosinolates, carotenoids, and chlorophylls. Journal of the Science of Food and Agriculture, 2013, 93, 3478-3489.	1.7	35
39	Definition and documentation of traditional foods of the Black Sea Area Countries: potential nutrition claims. Journal of the Science of Food and Agriculture, 2013, 93, 3473-3477.	1.7	9
40	An update on potato crisps contents of moisture, fat, salt and fatty acids (includingtrans-fatty) Tj ETQq0 0 0 rgBT /Overlock 10 Tf and Nutrition, 2012, 63, 713-717.	1.3	17
41	Validation and clinical application of an UHPLC method for simultaneous analysis of total homocysteine and cysteine in human plasma. Journal of Separation Science, 2012, 35, 3427-3433.	1.3	20
42	Ultraâ€high pressure <scp>LC</scp> determination of glucosamine in shrimp byâ€products and migration tests of chitosan films. Journal of Separation Science, 2012, 35, 633-640.	1.3	13
43	Ascorbic acid content in exotic fruits: A contribution to produce quality data for food composition databases. Food Research International, 2011, 44, 2237-2242.	2.9	99
44	Trends in the analytical methods for the determination of trans fatty acids content in foods. Trends in Food Science and Technology, 2011, 22, 543-560.	7.8	28
45	Nutritional composition of freshly harvested and stored Latvian potato (Solanum tuberosum L.) varieties depending on traditional cooking methods. Journal of Food Composition and Analysis, 2011, 24, 699-710.	1.9	66
46	Compilation of analytical methods to characterize and determine chitosan, and main applications of the polymer in food active packaging RecopilaciÃ³n de mÃ©todos analÃticos para la caracterizaciÃ³n y determinaciÃ³n del quitosano y las principales aplicaciones del polÃmero en los envases activos alimentarios. CYTA - Journal of Food, 2011, 9, 319-328.	0.9	9
47	EvaluaciÃ³n fÃsico-quÃmica de aceite pigmentado obtenido de la cabeza de camarÃ³n. Grasas Y Aceites, 2011, 62, 321-327.	0.3	10
48	Metabolite composition of chestnut (Castanea sativa Mill.) upon cooking: Proximate analysis, fibre, organic acids and phenolics. Food Chemistry, 2010, 122, 154-160.	4.2	95
49	New nutritional data on traditional foods for European food composition databases. European Journal of Clinical Nutrition, 2010, 64, S73-S81.	1.3	42
50	NEWS FROM EU RESEARCH: BaSeFood: sustainable exploitation of bioactive components from the Black Sea Area traditional foods. Nutrition Bulletin, 2010, 35, 272-278.	0.8	7
51	NEWS FROM EU RESEARCH: Preparation of active packaging with antioxidant and antimicrobial activity based on astaxanthin and chitosan. Nutrition Bulletin, 2010, 35, 268-271.	0.8	8
52	Quality assurance of volumetric glassware for the determination of vitamins in food. Food Control, 2006, 17, 719-726.	2.8	6
53	Analysis of carotenoids in vegetable and plasma samples: A review. Journal of Food Composition and Analysis, 2006, 19, 97-111.	1.9	173
54	The need for reference materials when monitoring nitrate intake. Analytical and Bioanalytical Chemistry, 2004, 378, 1232-1238.	1.9	9

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55	Effect of Different NADH Oxidase Levels on Glucose Metabolism by Lactococcus lactis: Kinetics of Intracellular Metabolite Pools Determined by In Vivo Nuclear Magnetic Resonance. Applied and Environmental Microbiology, 2002, 68, 6332-6342.	1.4	82
56	Solution structure of plantaricin C, a novel lantibiotic. FEBS Journal, 1999, 264, 833-839.	0.2	61
57	Cytochrome câ€³ from the obligate methylotroph Methylophilus methylotrophus, an unexpected homolog of sphaeroides heme protein from the phototroph Rhodobacter sphaeroides. Biochimica Et Biophysica Acta - Bioenergetics, 1999, 1412, 47-55.	0.5	7
58	The orientation of the iron axial ligands in the low-potential cytochrome c549 from Synechocystis sp. PCC 6803 studied by NMR. Inorganica Chimica Acta, 1998, 273, 196-200.	1.2	4
59	Solution structure of Desulfovibrio vulgaris (Hildenborough) ferrocytochrome c 3 : structural basis for functional cooperativity 1 1Edited by P. E. Wright. Journal of Molecular Biology, 1998, 281, 719-739.	2.0	58
60	pH Dependence of Structural and Functional Properties of Oxidized Cytochrome c" from Methylophilus methylotrophus. Journal of Biological Chemistry, 1997, 272, 24800-24804.	1.6	20
61	Assignment of the Ligand Geometry and Redox Potentials of the Trihaem Ferricytochrome c3 from Desulfuromonas acetoxidans. FEBS Journal, 1997, 243, 474-481.	0.2	25
62	Ligand orientation and haem electronic structure in ferricytochrome câ€²â€² from Methylophilus methylotrophus studied by 13 C NMR. European Biophysics Journal, 1996, 25, 19-24.	1.2	15
63	An unusual conformation of the methionine haem ligand in cytochrome cL established by two-dimensional 1H-NMR. FEBS Journal, 1994, 223, 783-789.	0.2	5
64	Characterization of the haem environment in Methylophilus methylotrophus ferricytochrome c" by 1H-NMR. FEBS Journal, 1993, 215, 817-824.	0.2	20
65	Pitfalls in assigning heme axial coordination by EPR. FEBS Letters, 1993, 317, 233-236.	1.3	25
66	Involvement of a labile axial histidine in coupling electron and proton transfer in Methylophilus methylotrophus cytochrome c". FEBS Journal, 1992, 208, 427-433.	0.2	40