

# Ana C A Veloso

## List of Publications by Year in descending order

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76  
papers

1,460  
citations

304701

22  
h-index

377849

34  
g-index

76  
all docs

76  
docs citations

76  
times ranked

1246  
citing authors

#	ARTICLE	IF	CITATIONS
1	An electronic tongue taste evaluation: Identification of goat milk adulteration with bovine milk. <i>Sensors and Actuators B: Chemical</i> , 2009, 136, 209-217.	7.8	162
2	Separation and quantification of the major casein fractions by reverse-phase high-performance liquid chromatography and urea-polyacrylamide gel electrophoresis. <i>Journal of Chromatography A</i> , 2002, 967, 209-218.	3.7	85
3	Single-cultivar extra virgin olive oil classification using a potentiometric electronic tongue. <i>Food Chemistry</i> , 2014, 160, 321-329.	8.2	67
4	Sensory intensity assessment of olive oils using an electronic tongue. <i>Talanta</i> , 2016, 146, 585-593.	5.5	52
5	Monitoring of fed-batch <i>E. coli</i> fermentations with software sensors. <i>Bioprocess and Biosystems Engineering</i> , 2009, 32, 381-388.	3.4	47
6	Monitoring olive oils quality and oxidative resistance during storage using an electronic tongue. <i>LWT - Food Science and Technology</i> , 2016, 73, 683-692.	5.2	42
7	Quantification of table olives' acid, bitter and salty tastes using potentiometric electronic tongue fingerprints. <i>LWT - Food Science and Technology</i> , 2017, 79, 394-401.	5.2	41
8	Evaluation of cheese authenticity and proteolysis by HPLC and urea-polyacrylamide gel electrophoresis. <i>Food Chemistry</i> , 2004, 87, 289-295.	8.2	38
9	Practical procedure for discriminating monofloral honey with a broad pollen profile variability using an electronic tongue. <i>Talanta</i> , 2014, 128, 284-292.	5.5	38
10	Sensory classification of table olives using an electronic tongue: Analysis of aqueous pastes and brines. <i>Talanta</i> , 2017, 162, 98-106.	5.5	36
11	A taste sensor device for unmasking admixing of rancid or winey-vinegary olive oil to extra virgin olive oil. <i>Computers and Electronics in Agriculture</i> , 2018, 144, 222-231.	7.7	35
12	UV spectrophotometry method for the monitoring of galacto-oligosaccharides production. <i>Food Chemistry</i> , 2009, 113, 246-252.	8.2	34
13	The Electronic Nose Coupled with Chemometric Tools for Discriminating the Quality of Black Tea Samples In Situ. <i>Chemosensors</i> , 2019, 7, 29.	3.6	34
14	A novel approach for honey pollen profile assessment using an electronic tongue and chemometric tools. <i>Analytica Chimica Acta</i> , 2015, 900, 36-45.	5.4	33
15	Application of an electronic tongue as a single-run tool for olive oils' physicochemical and sensory simultaneous assessment. <i>Talanta</i> , 2019, 197, 363-373.	5.5	30
16	An electronic tongue for gliadins semi-quantitative detection in foodstuffs. <i>Talanta</i> , 2011, 83, 857-864.	5.5	29
17	Monovarietal extra-virgin olive oil classification: a fusion of human sensory attributes and an electronic tongue. <i>European Food Research and Technology</i> , 2016, 242, 259-270.	3.3	29
18	Discrimination of Olive Oil by Cultivar, Geographical Origin and Quality Using Potentiometric Electronic Tongue Fingerprints. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2017, 94, 1417-1429.	1.9	28

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19	Application of a lab-made electronic nose for extra virgin olive oils commercial classification according to the perceived fruitiness intensity. <i>Talanta</i> , 2021, 226, 122122.	5.5	28
20	Dairy products discrimination according to the milk type using an electrochemical multisensor device coupled with chemometric tools. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2385-2393.	3.2	27
21	Application of an electronic tongue for Tunisian olive oils™ classification according to olive cultivar or physicochemical parameters. <i>European Food Research and Technology</i> , 2017, 243, 1459-1470.	3.3	26
22	Perception of olive oils sensory defects using a potentiometric taste device. <i>Talanta</i> , 2018, 176, 610-618.	5.5	24
23	Effect of malaxation temperature on the physicochemical and sensory quality of cv. Cobrançosa olive oil and its evaluation using an electronic tongue. <i>LWT - Food Science and Technology</i> , 2021, 137, 110426.	5.2	24
24	Evaluation of extra-virgin olive oils shelf life using an electronic tongue™ chemometric approach. <i>European Food Research and Technology</i> , 2017, 243, 597-607.	3.3	23
25	Olive Oil Total Phenolic Contents and Sensory Sensations Trends during Oven and Microwave Heating Processes and Their Discrimination Using an Electronic Tongue. <i>Journal of Food Quality</i> , 2018, 2018, 1-10.	2.6	21
26	Evaluation of healthy and sensory indexes of sweetened beverages using an electronic tongue. <i>Analytica Chimica Acta</i> , 2014, 848, 32-42.	5.4	20
27	Thin Films Sensor Devices for Mycotoxins Detection in Foods: Applications and Challenges. <i>Chemosensors</i> , 2019, 7, 3.	3.6	19
28	Assessment of Table Olives™ Organoleptic Defect Intensities Based on the Potentiometric Fingerprint Recorded by an Electronic Tongue. <i>Food and Bioprocess Technology</i> , 2017, 10, 1310-1323.	4.7	18
29	Honey Evaluation Using Electronic Tongues: An Overview. <i>Chemosensors</i> , 2018, 6, 28.	3.6	17
30	Kinetic-thermodynamic study of the oxidative stability of Arbequina olive oils flavored with lemon verbena essential oil. <i>LWT - Food Science and Technology</i> , 2021, 140, 110711.	5.2	17
31	Impact of incorporating olive leaves during the industrial extraction of cv. Arbequina oils on the physicochemical™ sensory quality and health claim fulfillment. <i>European Food Research and Technology</i> , 2022, 248, 171-183.	3.3	17
32	Impact of thermal sterilization on the physicochemical-sensory characteristics of Californian-style black olives and its assessment using an electronic tongue. <i>Food Control</i> , 2020, 117, 107369.	5.5	16
33	Casein Breakdown in Terrincho Ovine Cheese: Comparison with Bovine Cheese and with Bovine/Ovine Cheeses. <i>Journal of Dairy Science</i> , 2006, 89, 2397-2407.	3.4	14
34	Electrochemical Sensor-Based Devices for Assessing Bioactive Compounds in Olive Oils: A Brief Review. <i>Electronics (Switzerland)</i> , 2018, 7, 387.	3.1	14
35	Dietary Sugars Analysis: Quantification of Fructooligosaccharides during Fermentation by HPLC-RI Method. <i>Frontiers in Nutrition</i> , 2014, 1, 11.	3.7	13
36	Electronic tongue: a versatile tool for mineral and fruit-flavored waters recognition. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 264-273.	3.2	13

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37	Unmasking Sensory Defects of Olive Oils Flavored with Basil and Oregano Using an Electronic Tongue—Chemometric Tool. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 751-760.	1.9	13
38	Sweet peppers discrimination according to agronomic production mode and maturation stage using a chemical-sensory approach and an electronic tongue. <i>Microchemical Journal</i> , 2020, 157, 105034.	4.5	13
39	Impact of the malaxation temperature on the phenolic profile of cv. Cobrança Sosa olive oils and assessment of the related health claim. <i>Food Chemistry</i> , 2021, 337, 127726.	8.2	13
40	A Potentiometric Electronic Tongue as a Discrimination Tool of Water-Food Indicator/Contamination Bacteria. <i>Chemosensors</i> , 2021, 9, 143.	3.6	13
41	Assessment of physiological conditions in <i>E. coli</i> fermentations by epifluorescent microscopy and image analysis. <i>Biotechnology Progress</i> , 2009, 25, 882-891.	2.6	10
42	Monitoring the debittering of traditional stoned green table olives during the aqueous washing process using an electronic tongue. <i>LWT - Food Science and Technology</i> , 2019, 109, 327-335.	5.2	10
43	A Kinetic–Thermodynamic Study of the Effect of the Cultivar/Total Phenols on the Oxidative Stability of Olive Oils. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 625-636.	1.9	10
44	Kinetic study of the microwave-induced thermal degradation of cv. Arbequina olive oils flavored with lemon verbena essential oil. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 1021-1032.	1.9	10
45	Assessing Serra da Estrela PDO cheeses' origin-production date using fatty acids profiles. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2988-2997.	3.2	9
46	Assessing acrylamide content in sterilized Californian-style black table olives using HPLC-MS-MS and a potentiometric electronic tongue. <i>LWT - Food Science and Technology</i> , 2020, 129, 109605.	5.2	9
47	Bioinspired Silk Fibroin-Based Composite Grafts as Bone Tunnel Fillers for Anterior Cruciate Ligament Reconstruction. <i>Pharmaceutics</i> , 2022, 14, 697.	4.5	9
48	Cyclic voltammetry: A tool to quantify 2,4,6-trichloroanisole in aqueous samples from cork planks boiling industrial process. <i>Talanta</i> , 2013, 117, 438-444.	5.5	8
49	Estimating hydroxytyrosol-tyrosol derivatives amounts in cv. Cobrança Sosa olive oils based on the electronic tongue analysis of olive paste extracts. <i>LWT - Food Science and Technology</i> , 2021, 147, 111542.	5.2	8
50	The Use of Electronic Nose as Alternative Non-Destructive Technique to Discriminate Flavored and Unflavored Olive Oils. <i>Foods</i> , 2021, 10, 2886.	4.3	8
51	Effect of Extraction Method on the Bioactive Composition, Antimicrobial Activity and Phytotoxicity of Pomegranate By-Products. <i>Foods</i> , 2022, 11, 992.	4.3	8
52	Pomegranate Peels and Seeds as a Source of Phenolic Compounds: Effect of Cultivar, By-Product, and Extraction Solvent. <i>International Journal of Food Science</i> , 2022, 2022, 1-11.	2.0	8
53	Determination of 2,4,6-Trichloroanisole by Cyclic Voltammetry. <i>Procedia Engineering</i> , 2012, 47, 1125-1128.	1.2	7
54	Serra da Estrela cheese's free amino acids profiles by UPLC-DAD-MS/MS and their application for cheese origin assessment. <i>Food Research International</i> , 2019, 126, 108729.	6.2	7

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55	Evolutionary Algorithms for Static and Dynamic Optimization of Fed-batch Fermentation Processes. , 2005, , 288-291.		6
56	Electrochemical Multi-sensors Device Coupled with Heuristic or Meta-heuristic Selection Algorithms for Single-cultivar Olive Oil Classification. Procedia Engineering, 2014, 87, 192-195.	1.2	6
57	Fatty acids profile of Serra da Estrela PDO cheeses and respective atherogenic and thrombogenic indices. Nutrition and Food Science, 2019, 50, 417-432.	0.9	6
58	An electronic tongue as a classifier tool for assessing perfume olfactory family and storage time-period. Talanta, 2020, 208, 120364.	5.5	6
59	Electronic Nose Coupled with Linear and Nonlinear Supervised Learning Methods for Rapid Discriminating Quality Grades of Superior Java Cocoa Beans. International Journal of Intelligent Engineering and Systems, 2019, 12, 167-176.	0.6	6
60	Volatile-Olfactory Profiles of cv. Arbequina Olive Oils Extracted without/with Olive Leaves Addition and Their Discrimination Using an Electronic Nose. Journal of Chemistry, 2021, 2021, 1-10.	1.9	6
61	Impact of fresh olive leaves addition during the extraction of Arbequina virgin olive oils on the phenolic and volatile profiles. Food Chemistry, 2022, 393, 133327.	8.2	6
62	A Size Exclusion HPLC Method for Evaluating the Individual Impacts of Sugars and Organic Acids on Beverage Global Taste by Means of Calculated Dose-Over-Threshold Values. Chromatography (Basel), 2014, 1, 141-158.	1.2	5
63	Olive Oil Quality and Sensory Changes During House Use Simulation and Temporal Assessment Using an Electronic Tongue. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 1121-1137.	1.9	5
64	Sensory analysis using electronic tongues. , 2021, , 323-343.		5
65	Does water addition during the industrial milling phase affect the chemical-sensory quality of olive oils? The case of cv. Arbequina oils. Food Chemistry, 2022, 395, 133570.	8.2	4
66	CHAPTER 14. UV Spectrophotometry Method for Dietary Sugars. Food and Nutritional Components in Focus, 2012, , 229-248.	0.1	3
67	Valorisation of frozen chestnut by-products: technological challenges for the production of gluten-free flour. Journal of Food Measurement and Characterization, 2019, 13, 864-873.	3.2	3
68	An electronic tongue as a tool for assessing the impact of carotenoids <sup>TM</sup> fortification on cv. Arbequina olive oils. European Food Research and Technology, 2022, 248, 1287-1298.	3.3	3
69	DESIGN OF ON-LINE STATE ESTIMATORS FOR A RECOMBINANT E. COLI FED-BATCH FERMENTATION. IFAC Postprint Volumes IPPV / International Federation of Automatic Control, 2005, 38, 67-72.	0.4	2
70	Discrimination of Sweet Cherry Cultivars Based on Electronic Tongue Potentiometric Fingerprints. Applied Sciences (Switzerland), 2020, 10, 7053.	2.5	2
71	Characterization of commercial Tunisian monovarietal olive oils produced from autochthonous olive cultivars. Emirates Journal of Food and Agriculture, 0, , 581.	1.0	1
72	Impact of the Covering Vegetable Oil on the Sensory Profile of Canned Tuna of Katsuwonus pelamis Species and Tuna <sup>TM</sup> 's Taste Evaluation Using an Electronic Tongue. Chemosensors, 2022, 10, 18.	3.6	1

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73	Gliadins in Foods and the Electronic Tongue. , 2016, , 179-188.		0
74	Dataset on free amino acids contents of Serra da Estrela PDO cheeses determined by UPLC-DAD-MS/MS. Data in Brief, 2020, 28, 104908.	1.0	0
75	Evaluation of the Effect of Extracted Time Conditions on the Phenolic Content of Olive Pastes from cv. Arbequina and Discrimination Using a Lab-Made Potentiometric Electronic Tongue. , 2021, 5, .		0
76	Multifunctional Bacterial Celluloseâ€“Chitosan Tape: An Innovative Substitute for PVC. , 2022, 8, .		0