

Ana C A Veloso

List of Publications by Citations

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69
papers

1,080
citations

19
h-index

30
g-index

76
ext. papers

1,281
ext. citations

4.6
avg, IF

4.5
L-index

#	Paper	IF	Citations
69	An electronic tongue taste evaluation: Identification of goat milk adulteration with bovine milk. <i>Sensors and Actuators B: Chemical</i> , 2009 , 136, 209-217	8.5	138
68	Separation and quantification of the major casein fractions by reverse-phase high-performance liquid chromatography and urea-polyacrylamide gel electrophoresis. Detection of milk adulterations. <i>Journal of Chromatography A</i> , 2002 , 967, 209-18	4.5	72
67	Single-cultivar extra virgin olive oil classification using a potentiometric electronic tongue. <i>Food Chemistry</i> , 2014 , 160, 321-9	8.5	60
66	Sensory intensity assessment of olive oils using an electronic tongue. <i>Talanta</i> , 2016 , 146, 585-93	6.2	45
65	Monitoring of fed-batch E. coli fermentations with software sensors. <i>Bioprocess and Biosystems Engineering</i> , 2009 , 32, 381-8	3.7	43
64	Monitoring olive oils quality and oxidative resistance during storage using an electronic tongue. <i>LWT - Food Science and Technology</i> , 2016 , 73, 683-692	5.4	38
63	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	5.4	34
62	Evaluation of cheese authenticity and proteolysis by HPLC and urea-polyacrylamide gel electrophoresis. <i>Food Chemistry</i> , 2004 , 87, 289-295	8.5	34
61	UV spectrophotometry method for the monitoring of galacto-oligosaccharides production. <i>Food Chemistry</i> , 2009 , 113, 246-252	8.5	32
60	Practical procedure for discriminating monofloral honey with a broad pollen profile variability using an electronic tongue. <i>Talanta</i> , 2014 , 128, 284-92	6.2	31
59	Sensory classification of table olives using an electronic tongue: Analysis of aqueous pastes and brines. <i>Talanta</i> , 2017 , 162, 98-106	6.2	31
58	A novel approach for honey pollen profile assessment using an electronic tongue and chemometric tools. <i>Analytica Chimica Acta</i> , 2015 , 900, 36-45	6.6	28
57	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	3.4	27
56	An electronic tongue for gliadins semi-quantitative detection in foodstuffs. <i>Talanta</i> , 2011 , 83, 857-64	6.2	26
55	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	6.5	25
54	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	3.4	23
53	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	1.8	23

52	Perception of olive oils sensory defects using a potentiometric taste device. <i>Talanta</i> , 2018 , 176, 610-618	6.2	21
51	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	6.2	21
50	Evaluation of healthy and sensory indexes of sweetened beverages using an electronic tongue. <i>Analytica Chimica Acta</i> , 2014 , 848, 32-42	6.6	19
49	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	3.4	19
48	The Electronic Nose Coupled with Chemometric Tools for Discriminating the Quality of Black Tea Samples In Situ. <i>Chemosensors</i> , 2019 , 7, 29	4	17
47	Honey Evaluation Using Electronic Tongues: An Overview. <i>Chemosensors</i> , 2018 , 6, 28	4	14
46	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	2.8	14
45	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	2.7	14
44	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	5.1	12
43	Thin Films Sensor Devices for Mycotoxins Detection in Foods: Applications and Challenges. <i>Chemosensors</i> , 2019 , 7, 3	4	12
42	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	6.2	12
41	Casein breakdown in terrincho ovine cheese: comparison with bovine cheese and with bovine/ovine cheeses. <i>Journal of Dairy Science</i> , 2006 , 89, 2397-407	4	11
40	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	5.4	11
39	Electronic tongue: a versatile tool for mineral and fruit-flavored waters recognition. <i>Journal of Food Measurement and Characterization</i> , 2016 , 10, 264-273	2.8	10
38	Dietary Sugars Analysis: Quantification of Fructooligosaccharides during Fermentation by HPLC-RI Method. <i>Frontiers in Nutrition</i> , 2014 , 1, 11	6.2	10
37	Assessment of physiological conditions in <i>E. coli</i> fermentations by epifluorescent microscopy and image analysis. <i>Biotechnology Progress</i> , 2009 , 25, 882-91	2.8	10
36	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	6.2	10
35	Electrochemical Sensor-Based Devices for Assessing Bioactive Compounds in Olive Oils: A Brief Review. <i>Electronics (Switzerland)</i> , 2018 , 7, 387	2.6	10

34	Impact of the malaxation temperature on the phenolic profile of cv. Cobrançosa olive oils and assessment of the related health claim. <i>Food Chemistry</i> , 2021 , 337, 127726	8.5	9
33	Unmasking Sensory Defects of Olive Oils Flavored with Basil and Oregano Using an Electronic Tongue-Chemometric Tool. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2019 , 96, 751-760	1.8	8
32	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	5.4	8
31	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	4.8	7
30	Cyclic voltammetry: a tool to quantify 2,4,6-trichloroanisole in aqueous samples from cork planks boiling industrial process. <i>Talanta</i> , 2013 , 117, 438-44	6.2	7
29	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	5.4	6
28	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	2.8	6
27	Electrochemical Multi-sensors Device Coupled with Heuristic or Meta-heuristic Selection Algorithms for Single-cultivar Olive Oil Classification. <i>Procedia Engineering</i> , 2014 , 87, 192-195		6
26	Determination of 2,4,6-Trichloroanisole by Cyclic Voltammetry. <i>Procedia Engineering</i> , 2012 , 47, 1125-1128		6
25	Evolutionary Algorithms for Static and Dynamic Optimization of Fed-batch Fermentation Processes 2005 , 288-291		6
24	A Kinetic-Thermodynamic Study of the Effect of the Cultivar/Total Phenols on the Oxidative Stability of Olive Oils. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2020 , 97, 625-636	1.8	5
23	Olive Oil Quality and Sensory Changes During House-Use Simulation and Temporal Assessment Using an Electronic Tongue. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 1121-1137	1.8	5
22	. <i>European Food Research and Technology</i> ,1	3.4	4
21	Kinetic study of the microwave-induced thermal degradation of cv. Arbequina olive oils flavored with lemon verbena essential oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2021 , 98, 1021	1.8	4
20	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	7	3
19	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. <i>Chromatography (Basel)</i> , 2014 , 1, 141-158		3
18	CHAPTER 14:UV Spectrophotometry Method for Dietary Sugars. <i>Food and Nutritional Components in Focus</i> , 2012 , 229-248		3
17	Assessing acrylamide content in sterilized Californian-style black table olives using HPLC-MS-QQ and a potentiometric electronic tongue. <i>LWT - Food Science and Technology</i> , 2020 , 129, 109605	5.4	3

16	Fatty acids profile of Serra da Estrela PDO cheeses and respective atherogenic and thrombogenic indices. <i>Nutrition and Food Science</i> , 2019 , 50, 417-432	1.5	3
15	DESIGN OF ON-LINE STATE ESTIMATORS FOR A RECOMBINANT E. COLI FED-BATCH FERMENTATION. <i>IFAC Postprint Volumes IPPV / International Federation of Automatic Control</i> , 2005 , 38, 67-72		2
14	Electronic Nose Coupled with Linear and Nonlinear Supervised Learning Methods for Rapid Discriminating Quality Grades of Superior Java Cocoa Beans. <i>International Journal of Intelligent Engineering and Systems</i> , 2019 , 12, 167-176	1.6	2
13	A Potentiometric Electronic Tongue as a Discrimination Tool of Water-Food Indicator/Contamination Bacteria. <i>Chemosensors</i> , 2021 , 9, 143	4	2
12	Estimating hydroxytyrosol-tyrosol derivatives amounts in cv. Cobrançosa olive oils based on the electronic tongue analysis of olive paste extracts. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111542	5.4	2
11	Valorisation of frozen chestnut by-products: technological challenges for the production of gluten-free flour. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 864-873	2.8	2
10	An electronic tongue as a classifier tool for assessing perfume olfactory family and storage time-period. <i>Talanta</i> , 2020 , 208, 120364	6.2	2
9	An electronic tongue as a tool for assessing the impact of carotenoids fortification on cv. Arbequina olive oils. <i>European Food Research and Technology</i> , 2022 , 248, 1287	3.4	1
8	The Use of Electronic Nose as Alternative Non-Destructive Technique to Discriminate Flavored and Unflavored Olive Oils. <i>Foods</i> , 2021 , 10,	4.9	1
7	Sensory analysis using electronic tongues 2021 , 323-343		1
6	Impact of fresh olive leaves addition during the extraction of Arbequina virgin olive oils on the phenolic and volatile profiles. <i>Food Chemistry</i> , 2022 , 393, 133327	8.5	1
5	Discrimination of Sweet Cherry Cultivars Based on Electronic Tongue Potentiometric Fingerprints. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 7053	2.6	0
4	Volatile-Olfactory Profiles of cv. Arbequina Olive Oils Extracted without/with Olive Leaves Addition and Their Discrimination Using an Electronic Nose. <i>Journal of Chemistry</i> , 2021 , 2021, 1-10	2.3	0
3	Impact of the Covering Vegetable Oil on the Sensory Profile of Canned Tuna of Katsuwonus pelamis Species and Tuna Taste Evaluation Using an Electronic Tongue. <i>Chemosensors</i> , 2022 , 10, 18	4	
2	Dataset on free amino acids contents of Serra da Estrela PDO cheeses determined by UPLC-DAD-MS/MS. <i>Data in Brief</i> , 2020 , 28, 104908	1.2	
1	Gliadins in Foods and the Electronic Tongue 2016 , 179-188		