

# Ana C A Veloso

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Impact of the Covering Vegetable Oil on the Sensory Profile of Canned Tuna of <i>Katsuwonus pelamis</i> Species and Tuna's Taste Evaluation Using an Electronic Tongue. <i>Chemosensors</i> , <b>2022</b> , 10, 18	4	
68	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> , <b>2022</b> , 248, 1287	3.4	1
67	Impact of fresh olive leaves addition during the extraction of Arbequina virgin olive oils on the phenolic and volatile profiles. <i>Food Chemistry</i> , <b>2022</b> , 393, 133327	8.5	1
66	The Use of Electronic Nose as Alternative Non-Destructive Technique to Discriminate Flavored and Unflavored Olive Oils. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
65	Application of a lab-made electronic nose for extra virgin olive oils commercial classification according to the perceived fruitiness intensity. <i>Talanta</i> , <b>2021</b> , 226, 122122	6.2	12
64	A Potentiometric Electronic Tongue as a Discrimination Tool of Water-Food Indicator/Contamination Bacteria. <i>Chemosensors</i> , <b>2021</b> , 9, 143	4	2
63	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> , <b>2021</b> , 98, 1021	1.8	4
62	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> , <b>2021</b> , 147, 111542	5.4	2
61	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> , <b>2021</b> , 337, 127726	8.5	9
60	Kinetic-thermodynamic study of the oxidative stability of Arbequina olive oils flavored with lemon verbena essential oil. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 140, 110711	5.4	8
59	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> , <b>2021</b> , 137, 110426	5.4	11
58	Sensory analysis using electronic tongues <b>2021</b> , 323-343		1
57	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> , <b>2021</b> , 2021, 1-10	2.3	0
56	Sweet peppers discrimination according to agronomic production mode and maturation stage using a chemical-sensory approach and an electronic tongue. <i>Microchemical Journal</i> , <b>2020</b> , 157, 105034	4.8	7
55	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> , <b>2020</b> , 97, 625-636	1.8	5
54	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> , <b>2020</b> , 117, 107369	6.2	10
53	Assessing acrylamide content in sterilized Californian-style black table olives using HPLC-MS-QQQ and a potentiometric electronic tongue. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 129, 109605	5.4	3

52	Dataset on free amino acids contents of Serra da Estrela PDO cheeses determined by UPLC-DAD-MS/MS. <i>Data in Brief</i> , <b>2020</b> , 28, 104908	1.2	
51	Discrimination of Sweet Cherry Cultivars Based on Electronic Tongue Potentiometric Fingerprints. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 7053	2.6	0
50	An electronic tongue as a classifier tool for assessing perfume olfactory family and storage time-period. <i>Talanta</i> , <b>2020</b> , 208, 120364	6.2	2
49	Thin Films Sensor Devices for Mycotoxins Detection in Foods: Applications and Challenges. <i>Chemosensors</i> , <b>2019</b> , 7, 3	4	12
48	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> , <b>2019</b> , 109, 327-335	5.4	6
47	The Electronic Nose Coupled with Chemometric Tools for Discriminating the Quality of Black Tea Samples In Situ. <i>Chemosensors</i> , <b>2019</b> , 7, 29	4	17
46	Assessing Serra da Estrela PDO cheeses origin-production date using fatty acids profiles. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 2988-2997	2.8	6
45	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> , <b>2019</b> , 96, 751-760	1.8	8
44	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> , <b>2019</b> , 126, 108729	7	3
43	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> , <b>2019</b> , 12, 167-176	1.6	2
42	Fatty acids profile of Serra da Estrela PDO cheeses and respective atherogenic and thrombogenic indices. <i>Nutrition and Food Science</i> , <b>2019</b> , 50, 417-432	1.5	3
41	Application of an electronic tongue as a single-run tool for olive oils' physicochemical and sensory simultaneous assessment. <i>Talanta</i> , <b>2019</b> , 197, 363-373	6.2	21
40	Valorisation of frozen chestnut by-products: technological challenges for the production of gluten-free flour. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 864-873	2.8	2
39	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> , <b>2018</b> , 144, 222-231	6.5	25
38	Perception of olive oils sensory defects using a potentiometric taste device. <i>Talanta</i> , <b>2018</b> , 176, 610-618	6.2	21
37	Honey Evaluation Using Electronic Tongues: An Overview. <i>Chemosensors</i> , <b>2018</b> , 6, 28	4	14
36	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> , <b>2018</b> , 95, 1121-1137	1.8	5
35	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> , <b>2018</b> , 12, 2385-2393	2.8	14

34	Electrochemical Sensor-Based Devices for Assessing Bioactive Compounds in Olive Oils: A Brief Review. <i>Electronics (Switzerland)</i> , <b>2018</b> , 7, 387	2.6	10
33	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> , <b>2018</b> , 2018, 1-10	2.7	14
32	Quantification of table olives' acid, bitter and salty tastes using potentiometric electronic tongue fingerprints. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 79, 394-401	5.4	34
31	Application of an electronic tongue for Tunisian olive oils classification according to olive cultivar or physicochemical parameters. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 1459-1470	3.4	23
30	Assessment of Table Olives Organoleptic Defect Intensities Based on the Potentiometric Fingerprint Recorded by an Electronic Tongue. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 1310-1323	5.1	12
29	Discrimination of Olive Oil by Cultivar, Geographical Origin and Quality Using Potentiometric Electronic Tongue Fingerprints. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2017</b> , 94, 1417-1429	1.8	23
28	Evaluation of extra-virgin olive oils shelf life using an electronic tongue chemometric approach. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 597-607	3.4	19
27	Sensory classification of table olives using an electronic tongue: Analysis of aqueous pastes and brines. <i>Talanta</i> , <b>2017</b> , 162, 98-106	6.2	31
26	Monovarietal extra-virgin olive oil classification: a fusion of human sensory attributes and an electronic tongue. <i>European Food Research and Technology</i> , <b>2016</b> , 242, 259-270	3.4	27
25	Electronic tongue: a versatile tool for mineral and fruit-flavored waters recognition. <i>Journal of Food Measurement and Characterization</i> , <b>2016</b> , 10, 264-273	2.8	10
24	Sensory intensity assessment of olive oils using an electronic tongue. <i>Talanta</i> , <b>2016</b> , 146, 585-93	6.2	45
23	Gliadins in Foods and the Electronic Tongue <b>2016</b> , 179-188		
22	Monitoring olive oils quality and oxidative resistance during storage using an electronic tongue. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 73, 683-692	5.4	38
21	A novel approach for honey pollen profile assessment using an electronic tongue and chemometric tools. <i>Analytica Chimica Acta</i> , <b>2015</b> , 900, 36-45	6.6	28
20	Single-cultivar extra virgin olive oil classification using a potentiometric electronic tongue. <i>Food Chemistry</i> , <b>2014</b> , 160, 321-9	8.5	60
19	Evaluation of healthy and sensory indexes of sweetened beverages using an electronic tongue. <i>Analytica Chimica Acta</i> , <b>2014</b> , 848, 32-42	6.6	19
18	Practical procedure for discriminating monofloral honey with a broad pollen profile variability using an electronic tongue. <i>Talanta</i> , <b>2014</b> , 128, 284-92	6.2	31
17	Dietary Sugars Analysis: Quantification of Fructooligosaccharides during Fermentation by HPLC-RI Method. <i>Frontiers in Nutrition</i> , <b>2014</b> , 1, 11	6.2	10

16	Electrochemical Multi-sensors Device Coupled with Heuristic or Meta-heuristic Selection Algorithms for Single-cultivar Olive Oil Classification. <i>Procedia Engineering</i> , <b>2014</b> , 87, 192-195		6
15	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> , <b>2014</b> , 1, 141-158		3
14	Cyclic voltammetry: a tool to quantify 2,4,6-trichloroanisole in aqueous samples from cork planks boiling industrial process. <i>Talanta</i> , <b>2013</b> , 117, 438-44	6.2	7
13	Determination of 2,4,6-Trichloroanisole by Cyclic Voltammetry. <i>Procedia Engineering</i> , <b>2012</b> , 47, 1125-1128		6
12	CHAPTER 14:UV Spectrophotometry Method for Dietary Sugars. <i>Food and Nutritional Components in Focus</i> , <b>2012</b> , 229-248		3
11	An electronic tongue for gliadins semi-quantitative detection in foodstuffs. <i>Talanta</i> , <b>2011</b> , 83, 857-64	6.2	26
10	Assessment of physiological conditions in E. coli fermentations by epifluorescent microscopy and image analysis. <i>Biotechnology Progress</i> , <b>2009</b> , 25, 882-91	2.8	10
9	Monitoring of fed-batch E. coli fermentations with software sensors. <i>Bioprocess and Biosystems Engineering</i> , <b>2009</b> , 32, 381-8	3.7	43
8	An electronic tongue taste evaluation: Identification of goat milk adulteration with bovine milk. <i>Sensors and Actuators B: Chemical</i> , <b>2009</b> , 136, 209-217	8.5	138
7	UV spectrophotometry method for the monitoring of galacto-oligosaccharides production. <i>Food Chemistry</i> , <b>2009</b> , 113, 246-252	8.5	32
6	Casein breakdown in terrincho ovine cheese: comparison with bovine cheese and with bovine/ovine cheeses. <i>Journal of Dairy Science</i> , <b>2006</b> , 89, 2397-407	4	11
5	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> , <b>2005</b> , 38, 67-72		2
4	Evolutionary Algorithms for Static and Dynamic Optimization of Fed-batch Fermentation Processes <b>2005</b> , 288-291		6
3	Evaluation of cheese authenticity and proteolysis by HPLC and urea-polyacrylamide gel electrophoresis. <i>Food Chemistry</i> , <b>2004</b> , 87, 289-295	8.5	34
2	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> , <b>2002</b> , 967, 209-18	4.5	72
1	. <i>European Food Research and Technology</i> ,1	3.4	4