

Ivonne Delgadillo

List of Publications by Year in descending order

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196
papers

7,060
citations

61857

43
h-index

88477

70
g-index

197
all docs

197
docs citations

197
times ranked

8407
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of FT-IR spectroscopy as a tool for the analysis of polysaccharide food additives. <i>Carbohydrate Polymers</i> , 2003, 51, 383-389.	5.1	207
2	Volatile composition of Baga red wine. <i>Analytica Chimica Acta</i> , 2004, 513, 257-262.	2.6	180
3	Multivariate analysis of uronic acid and neutral sugars in whole pectic samples by FT-IR spectroscopy. <i>Carbohydrate Polymers</i> , 1998, 37, 241-248.	5.1	179
4	Effect of thermal blanching and of high pressure treatments on sweet green and red bell pepper fruits (<i>Capsicum annum L.</i>). <i>Food Chemistry</i> , 2008, 107, 1436-1449.	4.2	177
5	Application of chemometrics to the ¹ H NMR spectra of apple juices: discrimination between apple varieties. <i>Food Chemistry</i> , 1998, 61, 207-213.	4.2	162
6	FTIR spectroscopy as a tool for the analysis of olive pulp cell-wall polysaccharide extracts. <i>Carbohydrate Research</i> , 1999, 317, 145-154.	1.1	141
7	Study of the Compositional Changes of Mango during Ripening by Use of Nuclear Magnetic Resonance Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1524-1536.	2.4	140
8	Headspace Solid Phase Microextraction (SPME) Analysis of Flavor Compounds in Wines. Effect of the Matrix Volatile Composition in the Relative Response Factors in a Wine Model. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5142-5151.	2.4	137
9	Composition of Phenolic Compounds in a Portuguese Pear (<i>Pyrus communis</i> L. Var. S. Bartolomeu) and Changes after Sun-Drying. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4537-4544.	2.4	131
10	Headspace-SPME applied to varietal volatile components evolution during <i>Vitis vinifera</i> L. cv. "Baga"™ ripening. <i>Analytica Chimica Acta</i> , 2006, 563, 204-214.	2.6	130
11	Inulin potential for encapsulation and controlled delivery of Oregano essential oil. <i>Food Hydrocolloids</i> , 2013, 33, 199-206.	5.6	122
12	Fourier Transform Infrared Spectroscopy and Chemometric Analysis of White Wine Polysaccharide Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3405-3411.	2.4	115
13	Characterization of chitosan-whey protein films at acid pH. <i>Food Research International</i> , 2009, 42, 807-813.	2.9	115
14	High-Resolution NMR and Diffusion-Ordered Spectroscopy of Port Wine. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3736-3743.	2.4	114
15	Detection of Rancid Defect in Virgin Olive Oil by the Electronic Nose. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 853-860.	2.4	112
16	Comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry of monoterpenoids as a powerful tool for grape origin traceability. <i>Journal of Chromatography A</i> , 2007, 1161, 292-299.	1.8	111
17	Microorganisms under high pressure " Adaptation, growth and biotechnological potential. <i>Biotechnology Advances</i> , 2013, 31, 1426-1434.	6.0	111
18	Application of FTIR Spectroscopy for the Quantification of Sugars in Mango Juice as a Function of Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3104-3111.	2.4	97

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19	Bacteriophages with potential to inactivate Salmonella Typhimurium: Use of single phage suspensions and phage cocktails. <i>Virus Research</i> , 2016, 220, 179-192.	1.1	90
20	Foamability, Foam Stability, and Chemical Composition of Espresso Coffee As Affected by the Degree of Roast. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3238-3243.	2.4	89
21	Infrared spectroscopy and outer product analysis for quantification of fat, nitrogen, and moisture of cocoa powder. <i>Analytica Chimica Acta</i> , 2007, 601, 77-86.	2.6	86
22	Effect of thermal pasteurisation and high-pressure processing on immunoglobulin content and lysozyme and lactoperoxidase activity in human colostrum. <i>Food Chemistry</i> , 2014, 151, 79-85.	4.2	83
23	Improving Pulse Sequences for 3D Diffusion-Ordered NMR Spectroscopy: 2D-JDOSY. <i>Analytical Chemistry</i> , 2004, 76, 5418-5422.	3.2	71
24	Use of High-Field ¹ H NMR Spectroscopy for the Analysis of Liquid Foods. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 1483-1487.	2.4	69
25	Screening of variety- and pre-fermentation-related volatile compounds during ripening of white grapes to define their evolution profile. <i>Analytica Chimica Acta</i> , 2007, 597, 257-264.	2.6	68
26	Effect of the matrix system in the delivery and in vitro bioactivity of microencapsulated Oregano essential oil. <i>Journal of Food Engineering</i> , 2012, 110, 190-199.	2.7	67
27	Fermentation at non-conventional conditions in food- and bio-sciences by the application of advanced processing technologies. <i>Critical Reviews in Biotechnology</i> , 2018, 38, 122-140.	5.1	66
28	Sequential in Vitro Pepsin Digestion of Uncooked and Cooked Sorghum and Maize Samples. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2052-2058.	2.4	65
29	Fatty acid, vitamin E and sterols composition of seed oils from nine different pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlo	1.9	65
30	Improving pulse sequences for 3D DOSY: COSY-IDOSY. <i>Chemical Communications</i> , 2005, , 1737.	2.2	60
31	Evidence of ferroelectricity and phase transition in pressed diphenylalanine peptide nanotubes. <i>Applied Physics Letters</i> , 2012, 100, .	1.5	60
32	Physicochemical, thermal, and pasting properties of flours and starches of eight Brazilian maize landraces (Zea mays L.). <i>Food Hydrocolloids</i> , 2013, 30, 614-624.	5.6	59
33	GC-MS Study of Volatiles of Normal and Microbiologically Attacked Cork from Quercus suber L.. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 865-871.	2.4	57
34	Sorghum fermentation followed by spectroscopic techniques. <i>Food Chemistry</i> , 2005, 90, 853-859.	4.2	57
35	Effect of Olive Leaves Addition during the Extraction Process of Overmature Fruits on Olive Oil Quality. <i>Food and Bioprocess Technology</i> , 2013, 6, 509-521.	2.6	55
36	Effects of UV Radiation on the Lipids and Proteins of Bacteria Studied by Mid-Infrared Spectroscopy. <i>Environmental Science & Technology</i> , 2013, 47, 6306-6315.	4.6	55

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37	Biorefinery of <i>Dunaliella salina</i> : Sustainable recovery of carotenoids, polar lipids and glycerol. <i>Bioresource Technology</i> , 2020, 297, 122509.	4.8	54
38	Hyperbaric storage of melon juice at and above room temperature and comparison with storage at atmospheric pressure and refrigeration. <i>Food Chemistry</i> , 2014, 147, 209-214.	4.2	52
39	An Overview on the Market of Edible Flowers. <i>Food Reviews International</i> , 2020, 36, 258-275.	4.3	50
40	Protein profile and malt activity during sorghum germination. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2598-2605.	1.7	47
41	Susceptibility of <i>Listeria monocytogenes</i> to high pressure processing: A review. <i>Food Reviews International</i> , 2016, 32, 377-399.	4.3	47
42	Promising Potential of Dietary (Poly)Phenolic Compounds in the Prevention and Treatment of Diabetes Mellitus. <i>Current Medicinal Chemistry</i> , 2017, 24, 334-354.	1.2	47
43	ATR-FTIR spectroscopy and chemometric analysis applied to discrimination of landrace maize flours produced in southern Brazil. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1673-1681.	1.3	46
44	Microbial and physicochemical evolution during hyperbaric storage at room temperature of fresh Atlantic salmon (<i>Salmo salar</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 264-272.	2.7	46
45	Human Milk Composition and Preservation: Evaluation of High-pressure Processing as a Nonthermal Pasteurization Technology. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1043-1060.	5.4	45
46	Enzymatic isolation and structural characterisation of polymeric suberin of cork from <i>Quercus suber</i> L.. <i>International Journal of Biological Macromolecules</i> , 2001, 28, 107-119.	3.6	43
47	Influence of hydration of food additive polysaccharides on FT-IR spectra distinction. <i>Carbohydrate Polymers</i> , 2006, 63, 355-359.	5.1	42
48	Food Preservation Under Pressure (Hyperbaric Storage) as a Possible Improvement/Alternative to Refrigeration. <i>Food Engineering Reviews</i> , 2015, 7, 1-10.	3.1	42
49	Rapid tool for distinction of wines based on the global volatile signature. <i>Journal of Chromatography A</i> , 2006, 1114, 188-197.	1.8	41
50	Prediction of the Port wine age using an electronic tongue. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007, 88, 125-131.	1.8	41
51	Polarization switching and patterning in self-assembled peptide tubular structures. <i>Journal of Applied Physics</i> , 2012, 111, .	1.1	41
52	Trans fatty acids in the Portuguese food market. <i>Food Control</i> , 2016, 64, 128-134.	2.8	41
53	Fried potatoes: Impact of prolonged frying in monounsaturated oils. <i>Food Chemistry</i> , 2018, 243, 192-201.	4.2	41
54	Comparison of the effects induced by different processing methods on sorghum proteins. <i>Journal of Cereal Science</i> , 2010, 51, 146-151.	1.8	39

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55	Olive Volatiles from Portuguese Cultivars Cobrança Sosa, Madural and Verdeal Transmontana: Role in Oviposition Preference of <i>Bactrocera oleae</i> (Rossi) (Diptera: Tephritidae). <i>PLoS ONE</i> , 2015, 10, e0125070.	1.1	39
56	Post-harvest technologies applied to edible flowers: A review. <i>Food Reviews International</i> , 2019, 35, 132-154.	4.3	39
57	Quantification of polymeric mannose in wine extracts by FT-IR spectroscopy and OSC-PLS1 regression. <i>Carbohydrate Polymers</i> , 2005, 61, 434-440.	5.1	38
58	Establishment of the volatile profile of "Bravo de Esmolfe"™ apple variety and identification of varietal markers. <i>Food Chemistry</i> , 2009, 113, 513-521.	4.2	38
59	Characterization of Kafirin and Zein Oligomers by Preparative Sodium Dodecyl Sulfate-Polyacrylamide Gel Electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 639-643.	2.4	37
60	Impact of different hyperbaric storage conditions on microbial, physicochemical and enzymatic parameters of watermelon juice. <i>Food Research International</i> , 2017, 99, 123-132.	2.9	37
61	Application of High Pressure with Homogenization, Temperature, Carbon Dioxide, and Cold Plasma for the Inactivation of Bacterial Spores: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 532-555.	5.9	37
62	Expansion Properties of Sour Cassava Starch (<i>Polvilho Azedo</i>): Variables Related to its Practical Application in Bakery. <i>Starch/Staerke</i> , 2009, 61, 716-726.	1.1	35
63	White tea intake prevents prediabetes-induced metabolic dysfunctions in testis and epididymis preserving sperm quality. <i>Journal of Nutritional Biochemistry</i> , 2016, 37, 83-93.	1.9	35
64	Borage, camellia, centaurea and pansies: Nutritional, fatty acids, free sugars, vitamin E, carotenoids and organic acids characterization. <i>Food Research International</i> , 2020, 132, 109070.	2.9	35
65	Preparation and Characterization of Electrospun Mats Made of PET/Chitosan Hybrid Nanofibers. <i>Journal of Nanoscience and Nanotechnology</i> , 2009, 9, 3798-3804.	0.9	34
66	FTIR and Raman Spectroscopy Applied to Dementia Diagnosis Through Analysis of Biological Fluids. <i>Journal of Alzheimer's Disease</i> , 2016, 52, 801-812.	1.2	34
67	Identification of leaf volatiles from olive (<i>Olea europaea</i>) and their possible role in the ovipositional preferences of olive fly, <i>Bactrocera oleae</i> (Rossi) (Diptera: Tephritidae). <i>Phytochemistry</i> , 2016, 121, 11-19.	1.4	34
68	Early-life intake of major trace elements, bisphenol A, tetrabromobisphenol A and fatty acids: Comparing human milk and commercial infant formulas. <i>Environmental Research</i> , 2019, 169, 246-255.	3.7	34
69	Effect of enzymatic aroma release on the volatile compounds of white wines presenting different aroma potentials. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 199-205.	1.7	33
70	Effect of mild pressure treatments and thermal blanching on yellow bell peppers (<i>Capsicum annuum</i>) Tj ETQq0 0 0 ggBT /Overlock 10 Tf	2.5	33
71	Preservation of a highly perishable food, watermelon juice, at and above room temperature under mild pressure (hyperbaric storage) as an alternative to refrigeration. <i>LWT - Food Science and Technology</i> , 2015, 62, 901-905.	2.5	33
72	Effects of fungus inoculation and salt stress on physiology and biochemistry of in vitro grapevines: Emphasis on sugar composition changes by FT-IR analyses. <i>Environmental and Experimental Botany</i> , 2009, 65, 1-10.	2.0	32

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73	Probiotic yogurt production under high pressure and the possible use of pressure as an on/off switch to stop/start fermentation. <i>Process Biochemistry</i> , 2015, 50, 906-911.	1.8	31
74	Measurements of the effects of wine maceration with oak chips using an electronic tongue. <i>Food Chemistry</i> , 2017, 229, 20-27.	4.2	31
75	First approach to assess the bioaccessibility of bisphenol A in canned seafood. <i>Food Chemistry</i> , 2017, 232, 501-507.	4.2	31
76	Deep or air frying? A comparative study with different vegetable oils. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600375.	1.0	31
77	Physicochemical parameters, lipids stability, and volatiles profile of vacuum-packaged fresh Atlantic salmon (<i>Salmo salar</i>) loins preserved by hyperbaric storage at 10â€°C. <i>Food Research International</i> , 2020, 127, 108740.	2.9	31
78	Occurrence of furfuraldehydes during the processing of <i>Quercus suber</i> L. cork. Simultaneous determination of furfural, 5-hydroxymethylfurfural and 5-methylfurfural and their relation with cork polysaccharides. <i>Carbohydrate Polymers</i> , 2004, 56, 287-293.	5.1	30
79	A first study comparing preservation of a ready-to-eat soup under pressure (hyperbaric storage) at 25â€°C and 30â€°C with refrigeration. <i>Food Science and Nutrition</i> , 2015, 3, 467-474.	1.5	30
80	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.	2.9	30
81	Characterization of Mango Juice by High-Resolution NMR, Hyphenated NMR, and Diffusion-Ordered Spectroscopy. <i>Spectroscopy Letters</i> , 2005, 38, 319-342.	0.5	29
82	Astringency quantification in wine: comparison of the electronic tongue and FT-MIR spectroscopy. <i>Sensors and Actuators B: Chemical</i> , 2015, 207, 1095-1103.	4.0	29
83	Extension of raw watermelon juice shelf-life up to 58 days by hyperbaric storage. <i>Food Chemistry</i> , 2017, 231, 61-69.	4.2	29
84	Enhancement of Bioactivity of Natural Extracts by Non-Thermal High Hydrostatic Pressure Extraction. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 253-267.	1.4	29
85	High pressure treatments largely avoid/revert decrease of cooked sorghum protein digestibility when applied before/after cooking. <i>LWT - Food Science and Technology</i> , 2011, 44, 1245-1249.	2.5	28
86	Sesquiterpenic composition of the inflorescences of Brazilian chamomile (<i>Matricaria recutita</i> L.): Impact of the agricultural practices. <i>Industrial Crops and Products</i> , 2011, 34, 1482-1490.	2.5	28
87	The Effect of Polymer/ Plasticiser Ratio in Film Forming Solutions on the Properties of Chitosan Films. <i>Food Biophysics</i> , 2015, 10, 324-333.	1.4	28
88	Influence of a cationic polysaccharide on starch functionality. <i>Carbohydrate Polymers</i> , 2016, 150, 369-377.	5.1	28
89	Quality of Fresh Atlantic Salmon (<i>Salmo salar</i>) Under Hyperbaric Storage at Low Temperature by Evaluation of Microbial and Physicochemical Quality Indicators. <i>Food and Bioprocess Technology</i> , 2019, 12, 1895-1906.	2.6	28
90	Preservation under pressure (hyperbaric storage) at 25â€°C, 30â€°C and 37â€°C of a highly perishable dairy food and comparison with refrigeration. <i>CYTA - Journal of Food</i> , 2015, 13, 321-328.	0.9	27

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91	Preservation of sliced cooked ham at 25, 30 and 37°C under moderated pressure (hyperbaric storage) and comparison with refrigerated storage. <i>Food and Bioproducts Processing</i> , 2015, 95, 200-207.	1.8	27
92	Physicochemical and microbial changes in yogurts produced under different pressure and temperature conditions. <i>LWT - Food Science and Technology</i> , 2019, 99, 423-430.	2.5	27
93	Potential of FTIR Spectroscopy Applied to Exosomes for Alzheimer's Disease Discrimination: A Pilot Study. <i>Journal of Alzheimer's Disease</i> , 2020, 74, 391-405.	1.2	27
94	Effect of sun-drying on microstructure and texture of S. Bartolomeu pears (<i>Pyrus communis</i> L.). <i>European Food Research and Technology</i> , 2008, 226, 1545-1552.	1.6	26
95	Sensory, Chemical, and Electronic Tongue Assessment of Micro-oxygenated Wines and Oak Chip Maceration: Assessing the Commonality of Analytical Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5026-5033.	2.4	26
96	The Unexplored Potential of Edible Flowers Lipids. <i>Agriculture (Switzerland)</i> , 2018, 8, 146.	1.4	26
97	Analysis of Organosilica Interactions during Valve Formation in Synchronously Growing Cells of the Diatom <i>Navicula pelliculosa</i> . <i>ChemBioChem</i> , 2008, 9, 573-584.	1.3	25
98	Seeking for sensory differentiated olive oils? The urge to preserve old autochthonous olive cultivars. <i>Food Research International</i> , 2020, 128, 108759.	2.9	24
99	Relationships between the varietal volatile composition of the musts and white wine aroma quality. A four year feasibility study. <i>LWT - Food Science and Technology</i> , 2010, 43, 1508-1516.	2.5	23
100	Borage, calendula, cosmos, Johnny Jump up, and pansy flowers: volatiles, bioactive compounds, and sensory perception. <i>European Food Research and Technology</i> , 2019, 245, 593-606.	1.6	23
101	Ripening-related changes in the cell walls of olive (<i>Olea europaea</i> L.) pulp of two consecutive harvests. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 988-998.	1.7	22
102	Fourier Transform Near-Infrared Spectroscopy Application for Sea Salt Quality Evaluation. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11109-11116.	2.4	22
103	Hyperbaric storage preservation at room temperature using an industrial-scale equipment: Case of two commercial ready-to-eat pre-cooked foods. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 32, 29-36.	2.7	22
104	Demonstration of Pectic Polysaccharides in Cork Cell Wall from <i>Quercus suber</i> L.. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2003-2007.	2.4	21
105	Study of natural mango juice spoilage and microbial contamination with <i>Penicillium expansum</i> by high resolution ¹ H NMR spectroscopy. <i>Food Chemistry</i> , 2006, 96, 313-324.	4.2	21
106	High pressure and thermal pasteurization effects on sweet cherry juice microbiological stability and physicochemical properties. <i>High Pressure Research</i> , 2015, 35, 69-77.	0.4	21
107	High-pressure processing effects on foodborne bacteria by mid-infrared spectroscopy analysis. <i>LWT - Food Science and Technology</i> , 2016, 73, 212-218.	2.5	21
108	Enhanced control of <i>Bacillus subtilis</i> endospores development by hyperbaric storage at variable/uncontrolled room temperature compared to refrigeration. <i>Food Microbiology</i> , 2018, 74, 125-131.	2.1	21

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109	L-Theanine promotes cultured human Sertoli cells proliferation and modulates glucose metabolism. <i>European Journal of Nutrition</i> , 2019, 58, 2961-2970.	1.8	21
110	Partial characterisation of exopolysaccharides exudated by planktonic diatoms maintained in batch cultures. <i>Acta Oecologica</i> , 2003, 24, S49-S55.	0.5	20
111	Screening of lactic acid bacteria potentially useful for sorghum fermentation. <i>Journal of Cereal Science</i> , 2010, 52, 9-15.	1.8	20
112	Improvement of the refrigerated preservation technology by hyperbaric storage for raw fresh meat. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 969-977.	1.7	20
113	Establishment of the varietal volatile profile of musts from white <i>Vitis vinifera</i> L. varieties. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1667-1676.	1.7	19
114	Performance of raw bovine meat preservation by hyperbaric storage (quasi energetically costless) compared to refrigeration. <i>Meat Science</i> , 2016, 121, 64-72.	2.7	19
115	Shelf-life extension of watermelon juice preserved by hyperbaric storage at room temperature compared to refrigeration. <i>LWT - Food Science and Technology</i> , 2016, 72, 78-80.	2.5	19
116	Combined effect of pressure and temperature for yogurt production. <i>Food Research International</i> , 2019, 122, 222-229.	2.9	19
117	Effect of Gelatinization and Starch-Emulsifier Interactions on Aroma Release from Starch-Rich Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1976-1984.	2.4	18
118	Study of cork (from <i>Quercus suber</i> L.)-wine model interactions based on voltammetric multivariate analysis. <i>Analytica Chimica Acta</i> , 2005, 528, 147-156.	2.6	18
119	FTIR-ATR infrared spectroscopy for the detection of ochratoxin A in dried vine fruit. <i>Food Additives and Contaminants</i> , 2007, 24, 1299-1305.	2.0	18
120	Calibration update strategies for an array of potentiometric chemical sensors. <i>Sensors and Actuators B: Chemical</i> , 2017, 238, 1181-1189.	4.0	18
121	Ancient olive trees as a source of olive oils rich in phenolic compounds. <i>Food Chemistry</i> , 2019, 276, 231-239.	4.2	18
122	Method for analysis dried vine fruits contaminated with ochratoxin A. <i>Analytica Chimica Acta</i> , 2008, 617, 59-63.	2.6	17
123	The single and synergistic effects of the major tea components caffeine, epigallocatechin-3-gallate and L-theanine on rat sperm viability. <i>Food and Function</i> , 2016, 7, 1301-1305.	2.1	17
124	<i>Lactobacillus reuteri</i> growth and fermentation under high pressure towards the production of 1,3-propanediol. <i>Food Research International</i> , 2018, 113, 424-432.	2.9	17
125	Growth inhibition and inactivation of <i>Alicyclobacillus acidoterrestris</i> endospores in apple juice by hyperbaric storage at ambient temperature. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 232-236.	2.7	17
126	Hyperbaric storage at room like temperatures as a possible alternative to refrigeration: evolution and recent advances. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2078-2089.	5.4	17

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127	SDS-PAGE and IR spectroscopy to evaluate modifications in the viral protein profile induced by a cationic porphyrinic photosensitizer. <i>Journal of Virological Methods</i> , 2014, 209, 103-109.	1.0	16
128	Effect of ionic liquids alkyl chain length on horseradish peroxidase thermal inactivation kinetics and activity recovery after inactivation. <i>World Journal of Microbiology and Biotechnology</i> , 2014, 30, 487-494.	1.7	16
129	Hyperbaric storage at variable room temperature "a new preservation methodology for minced meat compared to refrigeration. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3276-3282.	1.7	16
130	Monitoring plasma protein aggregation during aging using conformation-specific antibodies and FTIR spectroscopy. <i>Clinica Chimica Acta</i> , 2020, 502, 25-33.	0.5	16
131	Enhanced preservation of vacuum-packaged Atlantic salmon by hyperbaric storage at room temperature versus refrigeration. <i>Scientific Reports</i> , 2021, 11, 1668.	1.6	16
132	Improvement of the Volatile Components of Cork from <i>Quercus suber</i> L. by an Autoclaving Procedure. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 872-876.	2.4	15
133	Quality evaluation of cork from <i>Quercus suber</i> L. by the electronic tongue. <i>Analytica Chimica Acta</i> , 2006, 563, 315-318.	2.6	15
134	Determination of oil and water in olive and olive pomace by NIR and multivariate analysis. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2009, 3, 180-186.	1.5	15
135	Effect of high hydrostatic pressure on the quality of four edible flowers: <i>Viola wittrockiana</i> , <i>Centaurea cyanus</i> , <i>Borago officinalis</i> and <i>Camellia japonica</i> . <i>International Journal of Food Science and Technology</i> , 2017, 52, 2455-2462.	1.3	15
136	Effect of alginate coating on the physico-chemical and microbial quality of pansies (<i>Viola wittrockiana</i>) during storage. <i>Food Science and Biotechnology</i> , 2018, 27, 987-996.	1.2	15
137	Enzymatic Extraction of Oil from <i>Balanites Aegyptiaca</i> (Desert Date) Kernel and Comparison with Solvent Extracted Oil. <i>Journal of Food Biochemistry</i> , 2017, 41, e12270.	1.2	14
138	Effect of High Hydrostatic Pressure (HHP) Treatment on Edible Flowers' Properties. <i>Food and Bioprocess Technology</i> , 2017, 10, 799-807.	2.6	14
139	Electrochemical Sensor-Based Devices for Assessing Bioactive Compounds in Olive Oils: A Brief Review. <i>Electronics (Switzerland)</i> , 2018, 7, 387.	1.8	14
140	Autolytic changes involving proteolytic enzymes on Atlantic salmon (<i>Salmo salar</i>) preserved by hyperbaric storage. <i>LWT - Food Science and Technology</i> , 2020, 118, 108755.	2.5	14
141	Fatty Acid Composition from Olive Oils of Portuguese Centenarian Trees Is Highly Dependent on Olive Cultivar and Crop Year. <i>Foods</i> , 2021, 10, 496.	1.9	14
142	Implications of epigallocatechin-3-gallate in cultured human Sertoli cells glycolytic and oxidative profile. <i>Toxicology in Vitro</i> , 2017, 41, 214-222.	1.1	13
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