

Ivonne Delgadillo

List of Publications by Year in descending order

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196
papers

7,060
citations

61984

43
h-index

88630

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. Carbohydrate Polymers, 2003, 51, 383-389.	10.2	207
2	Volatile composition of Baga red wine. Analytica Chimica Acta, 2004, 513, 257-262.	5.4	180
3	Multivariate analysis of uronic acid and neutral sugars in whole pectic samples by FT-IR spectroscopy. Carbohydrate Polymers, 1998, 37, 241-248.	10.2	179
4	Effect of thermal blanching and of high pressure treatments on sweet green and red bell pepper fruits (Capsicum annuum L.). Food Chemistry, 2008, 107, 1436-1449.	8.2	177
5	Application of chemometrics to the ¹ H NMR spectra of apple juices: discrimination between apple varieties. Food Chemistry, 1998, 61, 207-213.	8.2	162
6	FTIR spectroscopy as a tool for the analysis of olive pulp cell-wall polysaccharide extracts. Carbohydrate Research, 1999, 317, 145-154.	2.3	141
7	Study of the Compositional Changes of Mango during Ripening by Use of Nuclear Magnetic Resonance Spectroscopy. Journal of Agricultural and Food Chemistry, 2000, 48, 1524-1536.	5.2	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. Journal of Agricultural and Food Chemistry, 2001, 49, 5142-5151.	5.2	137
9	Composition of Phenolic Compounds in a Portuguese Pear (Pyrus communisL. Var. S. Bartolomeu) and Changes after Sun-Drying. Journal of Agricultural and Food Chemistry, 2002, 50, 4537-4544.	5.2	131
10	Headspace-SPME applied to varietal volatile components evolution during Vitis vinifera L. cv. "Baga"™ ripening. Analytica Chimica Acta, 2006, 563, 204-214.	5.4	130
11	Inulin potential for encapsulation and controlled delivery of Oregano essential oil. Food Hydrocolloids, 2013, 33, 199-206.	10.7	122
12	Fourier Transform Infrared Spectroscopy and Chemometric Analysis of White Wine Polysaccharide Extracts. Journal of Agricultural and Food Chemistry, 2002, 50, 3405-3411.	5.2	115
13	Characterization of chitosan-whey protein films at acid pH. Food Research International, 2009, 42, 807-813.	6.2	115
14	High-Resolution NMR and Diffusion-Ordered Spectroscopy of Port Wine. Journal of Agricultural and Food Chemistry, 2004, 52, 3736-3743.	5.2	114
15	Detection of Rancid Defect in Virgin Olive Oil by the Electronic Nose. Journal of Agricultural and Food Chemistry, 2000, 48, 853-860.	5.2	112
16	Comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry of monoterpenoids as a powerful tool for grape origin traceability. Journal of Chromatography A, 2007, 1161, 292-299.	3.7	111
17	Microorganisms under high pressure " Adaptation, growth and biotechnological potential. Biotechnology Advances, 2013, 31, 1426-1434.	11.7	111
18	Application of FTIR Spectroscopy for the Quantification of Sugars in Mango Juice as a Function of Ripening. Journal of Agricultural and Food Chemistry, 2002, 50, 3104-3111.	5.2	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.	2.2	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.	5.2	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.	5.4	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.	8.2	83
23	Improving Pulse Sequences for 3D Diffusion-Ordered NMR Spectroscopy: 2D-JDOSY. <i>Analytical Chemistry</i> , 2004, 76, 5418-5422.	6.5	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.	5.2	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.	5.4	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.	5.2	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.	9.0	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.	5.2	65
29	Fatty acid, vitamin E and sterols composition of seed oils from nine different pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlock	3.9	65
30	Improving pulse sequences for 3D DOSY: COSY-IDOSY. <i>Chemical Communications</i> , 2005, , 1737.	4.1	60
31	Evidence of ferroelectricity and phase transition in pressed diphenylalanine peptide nanotubes. <i>Applied Physics Letters</i> , 2012, 100, .	3.3	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.	10.7	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.	5.2	57
34	Sorghum fermentation followed by spectroscopic techniques. <i>Food Chemistry</i> , 2005, 90, 853-859.	8.2	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.	4.7	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.	10.0	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.	9.6	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.	8.2	52
39	An Overview on the Market of Edible Flowers. <i>Food Reviews International</i> , 2020, 36, 258-275.	8.4	50
40	Protein profile and malt activity during sorghum germination. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2598-2605.	3.5	47
41	Susceptibility of <i>Listeria monocytogenes</i> to high pressure processing: A review. <i>Food Reviews International</i> , 2016, 32, 377-399.	8.4	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.	2.4	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.	2.7	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.	5.6	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.	10.3	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.	7.5	43
47	Influence of hydration of food additive polysaccharides on FT-IR spectra distinction. <i>Carbohydrate Polymers</i> , 2006, 63, 355-359.	10.2	42
48	Food Preservation Under Pressure (Hyperbaric Storage) as a Possible Improvement/Alternative to Refrigeration. <i>Food Engineering Reviews</i> , 2015, 7, 1-10.	5.9	42
49	Rapid tool for distinction of wines based on the global volatile signature. <i>Journal of Chromatography A</i> , 2006, 1114, 188-197.	3.7	41
50	Prediction of the Port wine age using an electronic tongue. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007, 88, 125-131.	3.5	41
51	Polarization switching and patterning in self-assembled peptide tubular structures. <i>Journal of Applied Physics</i> , 2012, 111, .	2.5	41
52	Trans fatty acids in the Portuguese food market. <i>Food Control</i> , 2016, 64, 128-134.	5.5	41
53	Fried potatoes: Impact of prolonged frying in monounsaturated oils. <i>Food Chemistry</i> , 2018, 243, 192-201.	8.2	41
54	Comparison of the effects induced by different processing methods on sorghum proteins. <i>Journal of Cereal Science</i> , 2010, 51, 146-151.	3.7	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.	2.5	39
56	Post-harvest technologies applied to edible flowers: A review. <i>Food Reviews International</i> , 2019, 35, 132-154.	8.4	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.	10.2	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.	8.2	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.	5.2	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.	6.2	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.	11.7	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.	2.1	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.	4.2	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.	6.2	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.	2.6	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.	2.9	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.	7.5	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.	3.5	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	5.2	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.	5.2	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.	4.2	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.	3.7	31
74	Measurements of the effects of wine maceration with oak chips using an electronic tongue. <i>Food Chemistry</i> , 2017, 229, 20-27.	8.2	31
75	First approach to assess the bioaccessibility of bisphenol A in canned seafood. <i>Food Chemistry</i> , 2017, 232, 501-507.	8.2	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.	1.5	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.	6.2	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.	10.2	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.	3.4	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.	5.5	30
81	Characterization of Mango Juice by High-Resolution NMR, Hyphenated NMR, and Diffusion-Ordered Spectroscopy. <i>Spectroscopy Letters</i> , 2005, 38, 319-342.	1.0	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.	7.8	29
83	Extension of raw watermelon juice shelf-life up to 58 days by hyperbaric storage. <i>Food Chemistry</i> , 2017, 231, 61-69.	8.2	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.	3.2	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.	5.2	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.	5.2	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.	3.0	28
88	Influence of a cationic polysaccharide on starch functionality. <i>Carbohydrate Polymers</i> , 2016, 150, 369-377.	10.2	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.	4.7	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.	1.9	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. Food and Bioproducts Processing, 2015, 95, 200-207.	3.6	27
92	Physicochemical and microbial changes in yogurts produced under different pressure and temperature conditions. LWT - Food Science and Technology, 2019, 99, 423-430.	5.2	27
93	Potential of FTIR Spectroscopy Applied to Exosomes for Alzheimer's Disease Discrimination: A Pilot Study. Journal of Alzheimer's Disease, 2020, 74, 391-405.	2.6	27
94	Effect of sun-drying on microstructure and texture of S. Bartolomeu pears (Pyrus communis L.). European Food Research and Technology, 2008, 226, 1545-1552.	3.3	26
95	Sensory, Chemical, and Electronic Tongue Assessment of Micro-oxygenated Wines and Oak Chip Maceration: Assessing the Commonality of Analytical Techniques. Journal of Agricultural and Food Chemistry, 2010, 58, 5026-5033.	5.2	26
96	The Unexplored Potential of Edible Flowers Lipids. Agriculture (Switzerland), 2018, 8, 146.	3.1	26
97	Analysis of Organo-Silica Interactions during Valve Formation in Synchronously Growing Cells of the Diatom <i>Navicula pelliculosa</i> . ChemBioChem, 2008, 9, 573-584.	2.6	25
98	Seeking for sensory differentiated olive oils? The urge to preserve old autochthonous olive cultivars. Food Research International, 2020, 128, 108759.	6.2	24
99	Relationships between the varietal volatile composition of the musts and white wine aroma quality. A four year feasibility study. LWT - Food Science and Technology, 2010, 43, 1508-1516.	5.2	23
100	Borage, calendula, cosmos, Johnny Jump up, and pansy flowers: volatiles, bioactive compounds, and sensory perception. European Food Research and Technology, 2019, 245, 593-606.	3.3	23
101	Ripening-related changes in the cell walls of olive (<i>Olea europaea</i> L.) pulp of two consecutive harvests. Journal of the Science of Food and Agriculture, 2006, 86, 988-998.	3.5	22
102	Fourier Transform Near-Infrared Spectroscopy Application for Sea Salt Quality Evaluation. Journal of Agricultural and Food Chemistry, 2011, 59, 11109-11116.	5.2	22
103	Hyperbaric storage preservation at room temperature using an industrial-scale equipment: Case of two commercial ready-to-eat pre-cooked foods. Innovative Food Science and Emerging Technologies, 2015, 32, 29-36.	5.6	22
104	Demonstration of Pectic Polysaccharides in Cork Cell Wall from <i>Quercus suber</i> L.. Journal of Agricultural and Food Chemistry, 2000, 48, 2003-2007.	5.2	21
105	Study of natural mango juice spoilage and microbial contamination with <i>Penicillium expansum</i> by high resolution ¹ H NMR spectroscopy. Food Chemistry, 2006, 96, 313-324.	8.2	21
106	High pressure and thermal pasteurization effects on sweet cherry juice microbiological stability and physicochemical properties. High Pressure Research, 2015, 35, 69-77.	1.2	21
107	High-pressure processing effects on foodborne bacteria by mid-infrared spectroscopy analysis. LWT - Food Science and Technology, 2016, 73, 212-218.	5.2	21
108	Enhanced control of <i>Bacillus subtilis</i> endospores development by hyperbaric storage at variable/uncontrolled room temperature compared to refrigeration. Food Microbiology, 2018, 74, 125-131.	4.2	21

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109	L-Theanine promotes cultured human Sertoli cells proliferation and modulates glucose metabolism. European Journal of Nutrition, 2019, 58, 2961-2970.	3.9	21
110	Partial characterisation of exopolysaccharides exudated by planktonic diatoms maintained in batch cultures. Acta Oecologica, 2003, 24, S49-S55.	1.1	20
111	Screening of lactic acid bacteria potentially useful for sorghum fermentation. Journal of Cereal Science, 2010, 52, 9-15.	3.7	20
112	Improvement of the refrigerated preservation technology by hyperbaric storage for raw fresh meat. Journal of the Science of Food and Agriculture, 2020, 100, 969-977.	3.5	20
113	Establishment of the varietal volatile profile of musts from white Vitis vinifera L. varieties. Journal of the Science of Food and Agriculture, 2007, 87, 1667-1676.	3.5	19
114	Performance of raw bovine meat preservation by hyperbaric storage (quasi energetically costless) compared to refrigeration. Meat Science, 2016, 121, 64-72.	5.5	19
115	Shelf-life extension of watermelon juice preserved by hyperbaric storage at room temperature compared to refrigeration. LWT - Food Science and Technology, 2016, 72, 78-80.	5.2	19
116	Combined effect of pressure and temperature for yogurt production. Food Research International, 2019, 122, 222-229.	6.2	19
117	Effect of Gelatinization and Starch-Emulsifier Interactions on Aroma Release from Starch-Rich Model Systems. Journal of Agricultural and Food Chemistry, 2002, 50, 1976-1984.	5.2	18
118	Study of cork (from Quercus suber L.)-wine model interactions based on voltammetric multivariate analysis. Analytica Chimica Acta, 2005, 528, 147-156.	5.4	18
119	FTIR-ATR infrared spectroscopy for the detection of ochratoxin A in dried vine fruit. Food Additives and Contaminants, 2007, 24, 1299-1305.	2.0	18
120	Calibration update strategies for an array of potentiometric chemical sensors. Sensors and Actuators B: Chemical, 2017, 238, 1181-1189.	7.8	18
121	Ancient olive trees as a source of olive oils rich in phenolic compounds. Food Chemistry, 2019, 276, 231-239.	8.2	18
122	Method for analysis dried vine fruits contaminated with ochratoxin A. Analytica Chimica Acta, 2008, 617, 59-63.	5.4	17
123	The single and synergistic effects of the major tea components caffeine, epigallocatechin-3-gallate and L-theanine on rat sperm viability. Food and Function, 2016, 7, 1301-1305.	4.6	17
124	Lactobacillus reuteri growth and fermentation under high pressure towards the production of 1,3-propanediol. Food Research International, 2018, 113, 424-432.	6.2	17
125	Growth inhibition and inactivation of Alicyclobacillus acidoterrestris endospores in apple juice by hyperbaric storage at ambient temperature. Innovative Food Science and Emerging Technologies, 2019, 52, 232-236.	5.6	17
126	Hyperbaric storage at room like temperatures as a possible alternative to refrigeration: evolution and recent advances. Critical Reviews in Food Science and Nutrition, 2021, 61, 2078-2089.	10.3	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.	2.1	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.	3.6	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.	3.5	16
130	Monitoring plasma protein aggregation during aging using conformation-specific antibodies and FTIR spectroscopy. <i>Clinica Chimica Acta</i> , 2020, 502, 25-33.	1.1	16
131	Enhanced preservation of vacuum-packaged Atlantic salmon by hyperbaric storage at room temperature versus refrigeration. <i>Scientific Reports</i> , 2021, 11, 1668.	3.3	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.	5.2	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.	5.4	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</i> , <i>Wittrockiana</i> , <i>Centaurea cyanus</i> and <i>Camellia japonica</i> . <i>International Journal of Food Science and Technology</i> , 2017, 52, 2455-2462.	2.7	15
136	Effect of alginate coating on the physico-chemical and microbial quality of pansies (<i>Viola</i> — <i>Wittrockiana</i>) during storage. <i>Food Science and Biotechnology</i> , 2018, 27, 987-996.	2.6	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.	2.9	14
138	Effect of High Hydrostatic Pressure (HHP) Treatment on Edible Flowers™ Properties. <i>Food and Bioprocess Technology</i> , 2017, 10, 799-807.	4.7	14
139	Electrochemical Sensor-Based Devices for Assessing Bioactive Compounds in Olive Oils: A Brief Review. <i>Electronics (Switzerland)</i> , 2018, 7, 387.	3.1	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.	5.2	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.	4.3	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.	2.4	13
143	Effect of High Pressure on <i>Paracoccus denitrificans</i> Growth and Polyhydroxyalkanoates Production from Glycerol. <i>Applied Biochemistry and Biotechnology</i> , 2019, 188, 810-823.	2.9	13
144	A microbiological, physicochemical, and texture study during storage of yoghurt produced under isostatic pressure. <i>LWT - Food Science and Technology</i> , 2019, 110, 152-157.	5.2	13

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145	Impact of the malaxation temperature on the phenolic profile of cv. Cobran�sosa olive oils and assessment of the related health claim. Food Chemistry, 2021, 337, 127726.	8.2	13
146	A microbiological perspective of raw milk preserved at room temperature using hyperbaric storage compared to refrigerated storage. Innovative Food Science and Emerging Technologies, 2022, 78, 103019.	5.6	13
147	Monitoring sodium chloride during cod fish desalting process by flow injection spectrometry and infrared spectroscopy. Food Control, 2011, 22, 277-282.	5.5	12
148	Algerian <i>Moringa oleifera</i> whole seeds and kernels oils: Characterization, oxidative stability, and antioxidant capacity. European Journal of Lipid Science and Technology, 2017, 119, 1600410.	1.5	12
149	Preservation of raw watermelon juice up to one year by hyperbaric storage at room temperature. LWT - Food Science and Technology, 2020, 117, 108695.	5.2	12
150	Extended preservation of raw beef and pork meat by hyperbaric storage at room temperature. International Journal of Food Science and Technology, 2020, 55, 1171-1179.	2.7	12
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