

Ivonne Delgadillo

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194
papers

5,563
citations

38
h-index

64
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197
ext. papers

6,314
ext. citations

5.4
avg, IF

5.74
L-index

#	Paper	IF	Citations
194	Use of FT-IR spectroscopy as a tool for the analysis of polysaccharide food additives. <i>Carbohydrate Polymers</i> , 2003 , 51, 383-389	10.3	170
193	Multivariate analysis of uronic acid and neutral sugars in whole pectic samples by FT-IR spectroscopy. <i>Carbohydrate Polymers</i> , 1998 , 37, 241-248	10.3	158
192	Effect of thermal blanching and of high pressure treatments on sweet green and red bell pepper fruits (<i>Capsicum annuum</i> L.). <i>Food Chemistry</i> , 2008 , 107, 1436-1449	8.5	155
191	Application of chemometrics to the 1H NMR spectra of apple juices: discrimination between apple varieties. <i>Food Chemistry</i> , 1998 , 61, 207-213	8.5	153
190	Volatile composition of Baga red wine. <i>Analytica Chimica Acta</i> , 2004 , 513, 257-262	6.6	149
189	FTIR spectroscopy as a tool for the analysis of olive pulp cell-wall polysaccharide extracts. <i>Carbohydrate Research</i> , 1999 , 317, 145-154	2.9	125
188	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, 4537-44	5.7	123
187	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, 1524-36	5.7	122
186	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, 5142-51	5.7	113
185	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	6.6	108
184	Fourier transform infrared spectroscopy and chemometric analysis of white wine polysaccharide extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3405-11	5.7	106
183	Characterization of chitosan/whey protein films at acid pH. <i>Food Research International</i> , 2009 , 42, 807-813	3.7	102
182	High-resolution NMR and diffusion-ordered spectroscopy of port wine. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 3736-43	5.7	101
181	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, 292-9	4.5	99
180	Inulin potential for encapsulation and controlled delivery of Oregano essential oil. <i>Food Hydrocolloids</i> , 2013 , 33, 199-206	10.6	97
179	Detection of rancid defect in virgin olive oil by the electronic nose. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 853-60	5.7	95
178	Microorganisms under high pressure--adaptation, growth and biotechnological potential. <i>Biotechnology Advances</i> , 2013 , 31, 1426-34	17.8	88

177	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, 3104-11	5.7	84
176	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	5.7	77
175	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	6.6	69
174	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	5.7	67
173	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	8.5	64
172	Improving pulse sequences for 3D diffusion-ordered NMR spectroscopy: 2DJ-IDOSY. <i>Analytical Chemistry</i> , 2004 , 76, 5418-22	7.8	63
171	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, 257-64	6.6	62
170	Bacteriophages with potential to inactivate Salmonella Typhimurium: Use of single phage suspensions and phage cocktails. <i>Virus Research</i> , 2016 , 220, 179-92	6.4	59
169	Sequential in vitro pepsin digestion of uncooked and cooked sorghum and maize samples. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2052-8	5.7	55
168	Improving pulse sequences for 3D DOSY: COSY-IDOSY. <i>Chemical Communications</i> , 2005 , 1737-9	5.8	54
167	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	9.4	52
166	Evidence of ferroelectricity and phase transition in pressed diphenylalanine peptide nanotubes. <i>Applied Physics Letters</i> , 2012 , 100, 043702	3.4	52
165	Sorghum fermentation followed by spectroscopic techniques. <i>Food Chemistry</i> , 2005 , 90, 853-859	8.5	51
164	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	6	50
163	Fatty acid, vitamin E and sterols composition of seed oils from nine different pomegranate (<i>Punica granatum</i> L.) cultivars grown in Spain. <i>Journal of Food Composition and Analysis</i> , 2015 , 39, 13-22	4.1	49
162	GCMS Study of Volatiles of Normal and Microbiologically Attacked Cork from <i>Quercus suber</i> L.. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 865-871	5.7	48
161	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, 209-14	8.5	44
160	Physicochemical, thermal, and pasting properties of flours and starches of eight Brazilian maize landraces (<i>Zea mays</i> L.). <i>Food Hydrocolloids</i> , 2013 , 30, 614-624	10.6	42

159	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	5.1	41
158	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	3.8	40
157	Food Preservation Under Pressure (Hyperbaric Storage) as a Possible Improvement/Alternative to Refrigeration. <i>Food Engineering Reviews</i> , 2015 , 7, 1-10	6.5	39
156	Susceptibility of <i>Listeria monocytogenes</i> to high pressure processing: A review. <i>Food Reviews International</i> , 2016 , 32, 377-399	5.5	38
155	Effects of UV radiation on the lipids and proteins of bacteria studied by mid-infrared spectroscopy. <i>Environmental Science & Technology</i> , 2013 , 47, 6306-15	10.3	38
154	Prediction of the Port wine age using an electronic tongue. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007 , 88, 125-131	3.8	38
153	Influence of hydration of food additive polysaccharides on FT-IR spectra distinction. <i>Carbohydrate Polymers</i> , 2006 , 63, 355-359	10.3	38
152	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, 107-19	7.9	38
151	Protein profile and malt activity during sorghum germination. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 2598-2605	4.3	35
150	Quantification of polymeric mannose in wine extracts by FT-IR spectroscopy and OSC-PLS1 regression. <i>Carbohydrate Polymers</i> , 2005 , 61, 434-440	10.3	35
149	Promising Potential of Dietary (Poly)Phenolic Compounds in the Prevention and Treatment of Diabetes Mellitus. <i>Current Medicinal Chemistry</i> , 2017 , 24, 334-354	4.3	35
148	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, 1043-60	11.5	34
147	fatty acids in the Portuguese food market. <i>Food Control</i> , 2016 , 64, 128-134	6.2	34
146	Characterization of kafirin and zein oligomers by preparative sodium dodecyl sulfate-polyacrylamide gel electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 639-43	5.7	33
145	Rapid tool for distinction of wines based on the global volatile signature. <i>Journal of Chromatography A</i> , 2006 , 1114, 188-97	4.5	33
144	Polarization switching and patterning in self-assembled peptide tubular structures. <i>Journal of Applied Physics</i> , 2012 , 111, 074104	2.5	32
143	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	6.8	32
142	Establishment of the volatile profile of Bravo de Esmolfe apple variety and identification of varietal markers. <i>Food Chemistry</i> , 2009 , 113, 513-521	8.5	31

141	Astringency quantification in wine: comparison of the electronic tongue and FT-MIR spectroscopy. <i>Sensors and Actuators B: Chemical</i> , 2015 , 207, 1095-1103	8.5	29
140	Effect of mild pressure treatments and thermal blanching on yellow bell peppers (<i>Capsicum annuum</i> L.). <i>LWT - Food Science and Technology</i> , 2011 , 44, 363-369	5.4	29
139	Comparison of the effects induced by different processing methods on sorghum proteins. <i>Journal of Cereal Science</i> , 2010 , 51, 146-151	3.8	29
138	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	5.4	28
137	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	6.3	28
136	Expansion Properties of Sour Cassava Starch (Polvilho Azedo): Variables Related to its Practical Application in Bakery. <i>Starch/Staerke</i> , 2009 , 61, 716-726	2.3	28
135	Olive Volatiles from Portuguese Cultivars Cobrança, Madural and Verdeal Transmontana: Role in Oviposition Preference of <i>Bactrocera oleae</i> (Rossi) (Diptera: Tephritidae). <i>PLoS ONE</i> , 2015 , 10, e0125070	3.7	27
134	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	5.9	27
133	Characterization of Mango Juice by High-Resolution NMR, Hyphenated NMR, and Diffusion-Ordered Spectroscopy. <i>Spectroscopy Letters</i> , 2005 , 38, 319-342	1.1	27
132	Measurements of the effects of wine maceration with oak chips using an electronic tongue. <i>Food Chemistry</i> , 2017 , 229, 20-27	8.5	26
131	Impact of different hyperbaric storage conditions on microbial, physicochemical and enzymatic parameters of watermelon juice. <i>Food Research International</i> , 2017 , 99, 123-132	7	26
130	Fried potatoes: Impact of prolonged frying in monounsaturated oils. <i>Food Chemistry</i> , 2018 , 243, 192-201	8.5	26
129	Preparation and characterization of electrospun mats made of PET/chitosan hybrid nanofibers. <i>Journal of Nanoscience and Nanotechnology</i> , 2009 , 9, 3798-804	1.3	26
128	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	10.3	26
127	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	4.3	26
126	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	16.4	25
125	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	5.4	25
124	Effect of sun-drying on microstructure and texture of <i>S. Bartolomeu</i> pears (<i>Pyrus communis</i> L.). <i>European Food Research and Technology</i> , 2008 , 226, 1545-1552	3.4	25

123	FTIR and Raman Spectroscopy Applied to Dementia Diagnosis Through Analysis of Biological Fluids. <i>Journal of Alzheimer's Disease</i> , 2016 , 52, 801-12	4.3	23
122	A first study comparing preservation of a ready-to-eat soup under pressure (hyperbaric storage) at 25°C and 30°C with refrigeration. <i>Food Science and Nutrition</i> , 2015 , 3, 467-74	3.2	23
121	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, 5026-33	5.7	23
120	Biorefinery of <i>Dunaliella salina</i> : Sustainable recovery of carotenoids, polar lipids and glycerol. <i>Bioresource Technology</i> , 2020 , 297, 122509	11	23
119	First approach to assess the bioaccessibility of bisphenol A in canned seafood. <i>Food Chemistry</i> , 2017 , 232, 501-507	8.5	22
118	Preservation of sliced cooked ham at 25, 30 and 37 °C under moderated pressure (hyperbaric storage) and comparison with refrigerated storage. <i>Food and Bioprocess Technology</i> , 2015 , 95, 200-207	4.9	22
117	The Effect of Polymer/ Plasticiser Ratio in Film Forming Solutions on the Properties of Chitosan Films. <i>Food Biophysics</i> , 2015 , 10, 324-333	3.2	22
116	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	4.8	22
115	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	5.9	22
114	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	4.3	22
113	Extension of raw watermelon juice shelf-life up to 58 days by hyperbaric storage. <i>Food Chemistry</i> , 2017 , 231, 61-69	8.5	21
112	Preservation under pressure (hyperbaric storage) at 25°C, 30°C and 37°C of a highly perishable dairy food and comparison with refrigeration. <i>CYTA - Journal of Food</i> , 2015 , 13, 321-328	2.3	21
111	Influence of a cationic polysaccharide on starch functionality. <i>Carbohydrate Polymers</i> , 2016 , 150, 369-77	10.3	21
110	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, 11-9	4	21
109	Analysis of organo-silica interactions during valve formation in synchronously growing cells of the diatom <i>Navicula pelliculosa</i> . <i>ChemBioChem</i> , 2008 , 9, 573-84	3.8	21
108	Study of natural mango juice spoilage and microbial contamination with <i>Penicillium expansum</i> by high resolution 1H NMR spectroscopy. <i>Food Chemistry</i> , 2006 , 96, 313-324	8.5	21
107	Demonstration of pectic polysaccharides in cork cell wall from <i>Quercus suber</i> L. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 2003-7	5.7	21
106	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	7.9	21

105	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
104	Physicochemical parameters, lipids stability, and volatiles profile of vacuum-packaged fresh Atlantic salmon (<i>Salmo salar</i>) loins preserved by hyperbaric storage at 10 °C. <i>Food Research International</i> , 2020 , 127, 108740	7	19
103	An Overview on the Market of Edible Flowers. <i>Food Reviews International</i> , 2020 , 36, 258-275	5.5	19
102	The Unexplored Potential of Edible Flowers Lipids. <i>Agriculture (Switzerland)</i> , 2018 , 8, 146	3	19
101	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	5.1	18
100	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	5.4	18
99	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	4.3	18
98	Partial characterisation of exopolysaccharides exudated by planktonic diatoms maintained in batch cultures. <i>Acta Oecologica</i> , 2003 , 24, S49-S55	1.7	18
97	High-pressure processing effects on foodborne bacteria by mid-infrared spectroscopy analysis. <i>LWT - Food Science and Technology</i> , 2016 , 73, 212-218	5.4	18
96	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	7	17
95	Post-harvest technologies applied to edible flowers: A review. <i>Food Reviews International</i> , 2019 , 35, 132-154	5.4	17
94	High pressure and thermal pasteurization effects on sweet cherry juice microbiological stability and physicochemical properties. <i>High Pressure Research</i> , 2015 , 35, 69-77	1.6	17
93	Method for analysis dried vine fruits contaminated with ochratoxin A. <i>Analytica Chimica Acta</i> , 2008 , 617, 59-63	6.6	17
92	Enhancement of Bioactivity of Natural Extracts by Non-Thermal High Hydrostatic Pressure Extraction. <i>Plant Foods for Human Nutrition</i> , 2018 , 73, 253-267	3.9	17
91	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, 1301-5	6.1	16
90	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	6.8	16
89	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	6.6	16
88	Performance of raw bovine meat preservation by hyperbaric storage (quasi energetically costless) compared to refrigeration. <i>Meat Science</i> , 2016 , 121, 64-72	6.4	16

87	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	5.4	16
86	Deep or air frying? A comparative study with different vegetable oils. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600375	3	15
85	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	6	15
84	<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	7	15
83	FTIR-ATR infrared spectroscopy for the detection of ochratoxin A in dried vine fruit. <i>Food Additives and Contaminants</i> , 2007 , 24, 1299-305		15
82	Quality evaluation of cork from <i>Quercus suber</i> L. by the electronic tongue. <i>Analytica Chimica Acta</i> , 2006 , 563, 315-318	6.6	15
81	Physicochemical and microbial changes in yogurts produced under different pressure and temperature conditions. <i>LWT - Food Science and Technology</i> , 2019 , 99, 423-430	5.4	15
80	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, 103-9	2.6	14
79	Fourier transform near-infrared spectroscopy application for sea salt quality evaluation. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11109-16	5.7	14
78	Screening of lactic acid bacteria potentially useful for sorghum fermentation. <i>Journal of Cereal Science</i> , 2010 , 52, 9-15	3.8	14
77	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	5.7	14
76	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	3.8	13
75	Calibration update strategies for an array of potentiometric chemical sensors. <i>Sensors and Actuators B: Chemical</i> , 2017 , 238, 1181-1189	8.5	13
74	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, 1976-84	5.7	13
73	Seeking for sensory differentiated olive oils? The urge to preserve old autochthonous olive cultivars. <i>Food Research International</i> , 2020 , 128, 108759	7	13
72	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	4.3	13
71	Ancient olive trees as a source of olive oils rich in phenolic compounds. <i>Food Chemistry</i> , 2019 , 276, 231-289	3	13
70	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	6.8	13

69	Implications of epigallocatechin-3-gallate in cultured human Sertoli cells glycolytic and oxidative profile. <i>Toxicology in Vitro</i> , 2017 , 41, 214-222	3.6	12
68	Monitoring sodium chloride during cod fish desalting process by flow injection spectrometry and infrared spectroscopy. <i>Food Control</i> , 2011 , 22, 277-282	6.2	12
67	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		12
66	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	3.4	12
65	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, 487-94	4.4	11
64	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	4.3	11
63	L-Theanine promotes cultured human Sertoli cells proliferation and modulates glucose metabolism. <i>European Journal of Nutrition</i> , 2019 , 58, 2961-2970	5.2	10
62	Monitoring plasma protein aggregation during aging using conformation-specific antibodies and FTIR spectroscopy. <i>Clinica Chimica Acta</i> , 2020 , 502, 25-33	6.2	10
61	Electrochemical Sensor-Based Devices for Assessing Bioactive Compounds in Olive Oils: A Brief Review. <i>Electronics (Switzerland)</i> , 2018 , 7, 387	2.6	10
60	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	3.3	9
59	Effect of High Hydrostatic Pressure (HHP) Treatment on Edible Flowers Properties. <i>Food and Bioprocess Technology</i> , 2017 , 10, 799-807	5.1	9
58	Algerian <i>Moringa oleifera</i> whole seeds and kernels oils: Characterization, oxidative stability, and antioxidant capacity. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600410	3	9
57	Growth and metabolism of <i>Oenococcus oeni</i> for malolactic fermentation under pressure. <i>Letters in Applied Microbiology</i> , 2016 , 63, 426-433	2.9	9
56	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	5.4	9
55	Impact of the malaxation temperature on the phenolic profile of cv. Cobrança olive oils and assessment of the related health claim. <i>Food Chemistry</i> , 2021 , 337, 127726	8.5	9
54	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	5.4	8
53	Combined effect of pressure and temperature for yogurt production. <i>Food Research International</i> , 2019 , 122, 222-229	7	8
52	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	4.3	8

51	Effect of alginate coating on the physico-chemical and microbial quality of pansies (III) during storage. <i>Food Science and Biotechnology</i> , 2018 , 27, 987-996	3	8
50	Changes in maize starch water sorption isotherms caused by high pressure. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 51-57	3.8	8
49	Headspace-solid phase microextraction-gas chromatography as a tool to define an index that establishes the retention capacity of the wine polymeric fraction towards ethyl esters. <i>Journal of Chromatography A</i> , 2007 , 1150, 155-61	4.5	8
48	Isolation of secondary metabolites of <i>Aspergillus ochraceus</i> by HPLC. <i>Mycotoxin Research</i> , 1986 , 2, 9-17	4	8
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