

Ivonne Delgadillo

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.

194
papers

5,563
citations

38
h-index

64
g-index

197
ext. papers

6,314
ext. citations

5.4
avg, IF

5.74
L-index

#	Paper	IF	Citations
194	Impact of Frost on the Morphology and Chemical Composition of cv. Santulhana Olives. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 1222	2.6	0
193	Table Olive Flours—An Ingredient Rich in Bioactive Compounds?. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 1661	2.6	0
192	Comparison of Different Technologies (Conventional Thermal Processing, Radiofrequency Heating and High-Pressure Processing) in Combination with Thermal Solar Energy for High Quality and Sustainable Fish Soup Pasteurization. <i>Food and Bioprocess Technology</i> , 2022 , 15, 795-805	5.1	1
191	Preservation of high pressure pasteurised milk by hyperbaric storage at room temperature versus refrigeration on inoculated microorganisms, fatty acids, volatile compounds and lipid oxidation.. <i>Food Chemistry</i> , 2022 , 387, 132887	8.5	0
190	Low-pressure long-time or moderate pressure pasteurization at room temperature by hyperbaric inactivation as a new nonthermal preservation approach - A case study on milk.. <i>Food Microbiology</i> , 2022 , 105, 104031	6	1
189	A microbiological perspective of raw milk preserved at room temperature using hyperbaric storage compared to refrigerated storage. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 78, 103019	6.8	0
188	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	11.5	7
187	NMR metabolic composition profiling of high pressure pasteurized milk preserved by hyperbaric storage at room temperature. <i>Food Control</i> , 2021 , 108660	6.2	0
186	Explore Gastric Lipolysis and Lipid Oxidation of Conventional versus Pasture-Based Milk by a Semi-dynamic Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 14241-14249	5.7	0
185	Effects of irradiance of red and blue:red LEDs on <i>Scenedesmus obliquus</i> M2-1 optimization of biomass and high added-value compounds. <i>Journal of Applied Phycology</i> , 2021 , 33, 1379-1388	3.2	0
184	Impact of the malaxation temperature on the phenolic profile of cv. Cobransa olive oils and assessment of the related health claim. <i>Food Chemistry</i> , 2021 , 337, 127726	8.5	9
183	Hyperbaric Storage of Vacuum-Packaged Fresh Atlantic Salmon (<i>Salmo salar</i>) Loins by Evaluation of Spoilage Microbiota and Inoculated Surrogate-Pathogenic Microorganisms. <i>Food Engineering Reviews</i> , 2021 , 13, 651	6.5	3
182	Fatty Acid Composition from Olive Oils of Portuguese Centenarian Trees Is Highly Dependent on Olive Cultivar and Crop Year. <i>Foods</i> , 2021 , 10,	4.9	2
181	Enhancing Microbial Growth Using Emerging Technologies 2021 , 171-193		
180	Quality evolution of raw meat under hyperbaric storage [Fatty acids, volatile organic compounds and lipid oxidation profiles. <i>Food Bioscience</i> , 2021 , 42, 101108	4.9	2
179	Enhanced preservation of vacuum-packaged Atlantic salmon by hyperbaric storage at room temperature versus refrigeration. <i>Scientific Reports</i> , 2021 , 11, 1668	4.9	6
178	Volatile-Olfactory Profiles of cv. Arbequina Olive Oils Extracted without/with Olive Leaves Addition and Their Discrimination Using an Electronic Nose. <i>Journal of Chemistry</i> , 2021 , 2021, 1-10	2.3	0

177	Freezing of edible flowers: Effect on microbial and antioxidant quality during storage. <i>Journal of Food Science</i> , 2020 , 85, 1151-1159	3.4	4
176	GxE Effects on Tocopherol Composition of Oils from Very Old and Genetically Diverse Olive Trees. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2020 , 97, 497-507	1.8	1
175	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
174	Extended preservation of raw beef and pork meat by hyperbaric storage at room temperature. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1171-1179	3.8	7
173	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
172	Seeking for sensory differentiated olive oils? The urge to preserve old autochthonous olive cultivars. <i>Food Research International</i> , 2020 , 128, 108759	7	13
171	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
170	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
169	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
168	Biorefinery of <i>Dunaliella salina</i> : Sustainable recovery of carotenoids, polar lipids and glycerol. <i>Bioresource Technology</i> , 2020 , 297, 122509	11	23
167	Chemical Characterization of Oleaster, <i>Olea europaea</i> var. <i>sylvestris</i> (Mill.) Lehr., Oils from Different Locations of Northeast Portugal. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 6414	2.6	2
166	Hyperbaric Storage Effect on Enzyme Activity and Texture Characteristics of Raw Meat. <i>Food Engineering Reviews</i> , 2020 , 1	6.5	0
165	The Combined Effect of Pressure and Temperature on Kefir Production-A Case Study of Food Fermentation in Unconventional Conditions. <i>Foods</i> , 2020 , 9,	4.9	2
164	Preservation of raw watermelon juice up to one year by hyperbaric storage at room temperature. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108695	5.4	7
163	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
162	An Overview on the Market of Edible Flowers. <i>Food Reviews International</i> , 2020 , 36, 258-275	5.5	19
161	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	3.2	6
160	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

159	Oxidation delay of sunflower oil under frying by moringa oil addition: more than just a blend. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5483-5490	4.3	4
158	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
157	Physicochemical, antioxidant and microbial properties of crystallized pansies (I) during storage. <i>Food Science and Technology International</i> , 2019 , 25, 472-479	2.6	2
156	Combined effect of pressure and temperature for yogurt production. <i>Food Research International</i> , 2019 , 122, 222-229	7	8
155	Post-harvest technologies applied to edible flowers: A review. <i>Food Reviews International</i> , 2019 , 35, 132-154	3.5	17
154	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
153	Ancient olive trees as a source of olive oils rich in phenolic compounds. <i>Food Chemistry</i> , 2019 , 276, 231-289	3.9	13
152	Adaptation of <i>Saccharomyces cerevisiae</i> to high pressure (15, 25 and 35 MPa) to enhance the production of bioethanol. <i>Food Research International</i> , 2019 , 115, 352-359	7	8
151	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
150	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
149	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
148	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
147	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
146	Impact of potatoes deep-frying on common monounsaturated-rich vegetable oils: a comparative study. <i>Journal of Food Science and Technology</i> , 2019 , 56, 290-301	3.3	5
145	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
144	Effect of alginate coating on the physico-chemical and microbial quality of pansies (II) during storage. <i>Food Science and Biotechnology</i> , 2018 , 27, 987-996	3	8
143	Effect of application of edible coating and packaging on the quality of pansies (<i>Viola Wittrockiana</i>) of different colors and sizes. <i>Food Science and Technology International</i> , 2018 , 24, 321-329	2.6	7
142	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	6.1	15

141	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
140	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
139	Fried potatoes: Impact of prolonged frying in monounsaturated oils. <i>Food Chemistry</i> , 2018 , 243, 192-2018.5		26
138	Lactobacillus reuteri growth and fermentation under high pressure towards the production of 1,3-propanediol. <i>Food Research International</i> , 2018 , 113, 424-432	7	15
137	Protein Expression Modifications in Phage-Resistant Mutants of Aeromonas salmonicida after AS-A Phage Treatment. <i>Antibiotics</i> , 2018 , 7,	4.9	7
136	MIR spectroscopy as alternative method for further confirmation of foodborne pathogens spp. and. <i>Journal of Food Science and Technology</i> , 2018 , 55, 3971-3978	3.3	4
135	Microbial and physicochemical evolution during hyperbaric storage at room temperature of fresh Atlantic salmon (Salmo salar). <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 45, 264-272	6.8	32
134	Electrochemical Sensor-Based Devices for Assessing Bioactive Compounds in Olive Oils: A Brief Review. <i>Electronics (Switzerland)</i> , 2018 , 7, 387	2.6	10
133	The Unexplored Potential of Edible Flowers Lipids. <i>Agriculture (Switzerland)</i> , 2018 , 8, 146	3	19
132	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
131	Enzymatic Extraction of Oil from Balanites Aegyptiaca (Desert Date) Kernel and Comparison with Solvent Extracted Oil. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12270	3.3	9
130	Effect of High Hydrostatic Pressure (HHP) Treatment on Edible Flowers Properties. <i>Food and Bioprocess Technology</i> , 2017 , 10, 799-807	5.1	9
129	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
128	First approach to assess the bioaccessibility of bisphenol A in canned seafood. <i>Food Chemistry</i> , 2017 , 232, 501-507	8.5	22
127	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
126	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
125	Algerian Moringa oleifera 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
124	Extension of raw watermelon juice shelf-life up to 58days by hyperbaric storage. <i>Food Chemistry</i> , 2017 , 231, 61-69	8.5	21

123	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
122	Effect of high hydrostatic pressure on the quality of four edible flowers: <i>Viola tricolor arvensis</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
121	Calibration update strategies for an array of potentiometric chemical sensors. <i>Sensors and Actuators B: Chemical</i> , 2017 , 238, 1181-1189	8.5	13
120	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
119	Coffee: A Dietary Intervention on Type 2 Diabetes?. <i>Current Medicinal Chemistry</i> , 2017 , 24, 376-383	4.3	6
118	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
117	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
116	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
115	Influence of a cationic polysaccharide on starch functionality. <i>Carbohydrate Polymers</i> , 2016 , 150, 369-77	10.3	21
114	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
113	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
112	fatty acids in the Portuguese food market. <i>Food Control</i> , 2016 , 64, 128-134	6.2	34
111	Susceptibility of <i>Listeria monocytogenes</i> to high pressure processing: A review. <i>Food Reviews International</i> , 2016 , 32, 377-399	5.5	38
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	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
108	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
107	Bacteriophages with potential to inactivate <i>Salmonella Typhimurium</i> : Use of single phage suspensions and phage cocktails. <i>Virus Research</i> , 2016 , 220, 179-92	6.4	59
106	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

105	Overall biochemical changes in bacteria photosensitized with cationic porphyrins monitored by infrared spectroscopy. <i>Future Medicinal Chemistry</i> , 2016 , 8, 613-28	4.1	7
104	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
103	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	4.9	22
102	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
101	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
100	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
99	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
98	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
97	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
96	Evaluation of the Potential of Mid-Infrared Spectroscopy to Assess the Microbiological Quality of Ham. <i>Journal of Food Safety</i> , 2015 , 35, 270-275	2	7
95	Olive Volatiles from Portuguese Cultivars Cobrançosa, 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
94	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
93	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
92	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
91	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
90	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
89	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
88	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

87	Electronic tongue as a rapid tool for the assessment of coffee flavour and chemical composition 2014 ,		2
86	Effect of 300 and 500 MPa pressure treatments on starch-water adsorption/desorption isotherms and hysteresis. <i>High Pressure Research</i> , 2014 , 34, 452-459	1.6	4
85	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
84	Microorganisms under high pressure--adaptation, growth and biotechnological potential. <i>Biotechnology Advances</i> , 2013 , 31, 1426-34	17.8	88
83	Application of Mid- and Near-Infrared Spectroscopy for the Control and Chemical Evaluation of Brine Solutions and Traditional Sea Salts. <i>Food Analytical Methods</i> , 2013 , 6, 470-480	3.4	4
82	Inulin potential for encapsulation and controlled delivery of Oregano essential oil. <i>Food Hydrocolloids</i> , 2013 , 33, 199-206	10.6	97
81	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
80	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
79	Sea Salt. <i>Comprehensive Analytical Chemistry</i> , 2013 , 60, 719-740	1.9	6
78	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
77	Characterization of the physicochemical and thermal properties of unexplored starches with potential industrial uses from six Brazilian maize landraces. <i>Starch/Staerke</i> , 2013 , 65, 938-946	2.3	4
76	Effect of high pressure on cod (<i>Gadus morhua</i>) desalting. <i>High Pressure Research</i> , 2013 , 33, 432-439	1.6	4
75	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
74	Polarization switching and patterning in self-assembled peptide tubular structures. <i>Journal of Applied Physics</i> , 2012 , 111, 074104	2.5	32
73	Evidence of ferroelectricity and phase transition in pressed diphenylalanine peptide nanotubes. <i>Applied Physics Letters</i> , 2012 , 100, 043702	3.4	52
72	Development of a Turbidimetric Sequential Injection System to Monitor the Codfish Desalting Process. <i>Food Analytical Methods</i> , 2012 , 5, 287-295	3.4	2
71	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
70	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

69	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
68	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
67	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
66	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
65	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
64	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
63	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
62	Screening of lactic acid bacteria potentially useful for sorghum fermentation. <i>Journal of Cereal Science</i> , 2010 , 52, 9-15	3.8	14
61	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
60	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
59	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
58	Estimation of olive oil acidity using FT-IR and partial least squares regression. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2009 , 3, 187-191		6
57	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
56	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
55	Characterization of chitosan/whey protein films at acid pH. <i>Food Research International</i> , 2009 , 42, 807-813		102
54	Distinction and identification of lignins based on their volatile headspace composition. <i>Talanta</i> , 2008 , 75, 594-7	6.2	7
53	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	3.4	25
52	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

51	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
50	Method for analysis dried vine fruits contaminated with ochratoxin A. <i>Analytica Chimica Acta</i> , 2008 , 617, 59-63	6.6	17
49	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
48	Analysis of Cross-Sections of <i>Ditylum Brightwelli</i> Biosilica by Tapping Mode Atomic Force Microscopy and Scanning Electron Microscopy. <i>Journal of Scanning Probe Microscopy</i> , 2008 , 3, 19-24		4
47	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
46	Prediction of the Port wine age using an electronic tongue. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007 , 88, 125-131	3.8	38
45	Segmented Principal Component Transform Partial Least Squares regression. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007 , 89, 59-68	3.8	3
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43	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
42	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
41	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
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38	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	8.5	21
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35	Headspace-SPME applied to varietal volatile components evolution during <i>Vitis vinifera</i> L. cv. <i>Baga</i> ripening. <i>Analytica Chimica Acta</i> , 2006 , 563, 204-214	6.6	108
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30	Sorghum fermentation followed by spectroscopic techniques. <i>Food Chemistry</i> , 2005 , 90, 853-859	8.5	51
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27	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
26	Volatile composition of Baga red wine. <i>Analytica Chimica Acta</i> , 2004 , 513, 257-262	6.6	149
25	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
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23	Improving pulse sequences for 3D diffusion-ordered NMR spectroscopy: 2DJ-IDOSY. <i>Analytical Chemistry</i> , 2004 , 76, 5418-22	7.8	63
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