Luana Fernandes

List of Publications by Year
in descending order

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29 papers	986 citations	516215 16 h-index	500791 28 g-index
29 all docs	29 docs citations	29 times ranked	1318 citing authors

#	Article	IF	Citations
1	An Overview on the Market of Edible Flowers. Food Reviews International, 2020, 36, 258-275.	4.3	50
2	Physicochemical properties and microbial control of chestnuts (Castanea sativa) coated with whey protein isolate, chitosan and alginate during storage. Scientia Horticulturae, 2020, 263, 109105.	1.7	19
3	Effect of Modified Atmosphere, Vacuum and Polyethylene Packaging on Physicochemical and Microbial Quality of Chestnuts (Castanea sativa) during Storage. International Journal of Fruit Science, 2020, 20, S785-S801.	1.2	6
4	Freezing of edible flowers: Effect on microbial and antioxidant quality during storage. Journal of Food Science, 2020, 85, 1151-1159.	1.5	9
5	Borage, camellia, centaurea and pansies: Nutritional, fatty acids, free sugars, vitamin E, carotenoids and organic acids characterization. Food Research International, 2020, 132, 109070.	2.9	35
6	Post-harvest technologies applied to edible flowers: A review. Food Reviews International, 2019, 35, 132-154.	4.3	39
7	Phytochemical characterization of Borago officinalis L. and Centaurea cyanus L. during flower development. Food Research International, 2019, 123, 771-778.	2.9	33
8	Nutritional and Nutraceutical Composition of Pansies (Viola Ã— wittrockiana) During Flowering. Journal of Food Science, 2019, 84, 490-498.	1.5	20
9	Physicochemical, antioxidant and microbial properties of crystallized pansies (Violaâ€‰Ã—â€‰wittrockiana) during storage. Food Science and Technology International, 2019, 25, 472-479.	1.1	6
10	Borage, calendula, cosmos, Johnny Jump up, and pansy flowers: volatiles, bioactive compounds, and sensory perception. European Food Research and Technology, 2019, 245, 593-606.	1.6	23
11	Effect of osmotic drying on physicochemical properties of pansies (viola Ã— wittrockiana). International Journal of Food Studies, 2019, 8, 23-33.	0.5	2
12	Effect of alginate coating on the physico-chemical and microbial quality of pansies (ViolaÂÃ—Âwittrockiana) during storage. Food Science and Biotechnology, 2018, 27, 987-996.	1.2	15
13	Effect of application of edible coating and packaging on the quality of pansies (Violaâ€‰Ã—â€‰wittrockiana) of different colors and sizes. Food Science and Technology International, 2018, 24, 321-329.	1.1	9
14	The Unexplored Potential of Edible Flowers Lipids. Agriculture (Switzerland), 2018, 8, 146.	1.4	26
15	Effects of different drying methods on the bioactive compounds and antioxidant properties of edible Centaurea (Centaurea cyanus) petals. Brazilian Journal of Food Technology, 2018, 21, .	0.8	22
16	Temperature Effect on Rheological Behavior of Portuguese Honeys. Polish Journal of Food and Nutrition Sciences, 2018, 68, 217-222.	0.6	10
17	The effect of different post-harvest treatments on the quality of borage (Borago officinalis) petals [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2018, 17, 5-10.	0.2	4
18	Effect of High Hydrostatic Pressure (HHP) Treatment on Edible Flowersâ€™ Properties. Food and Bioprocess Technology, 2017, 10, 799-807.	2.6	14

#	Article	IF	Citations
19	Physicochemical composition and antioxidant activity of several pomegranate (Punica granatum L.) cultivars grown in Spain. European Food Research and Technology, 2017, 243, 1799-1814.	1.6	39
20	Edible flowers: A review of the nutritional, antioxidant, antimicrobial properties and effects on human health. Journal of Food Composition and Analysis, 2017, 60, 38-50.	1.9	184
21	Optimization of high pressure bioactive compounds extraction from pansies (Violaâ€‰Ã—â€‰wittrockiana) by response surface methodology. High Pressure Research, 2017, 37, 415-429.	0.4	19
22	Effect of high hydrostatic pressure on the quality of four edible flowers: ViolaÂÃ—Âwittrockiana, Centaurea cyanus, Borago officinalis and Camellia japonica. International Journal of Food Science and Technology, 2017, 52, 2455-2462.	1.3	15
23	Effect of solvent type and high pressure treatment on the extraction of Gomphrena globosa L. bioactive compounds. Journal of Physics: Conference Series, 2017, 950, 042004.	0.3	0
24	Physicochemical Changes and Antioxidant Activity of Juice, Skin, Pellicle and Seed of Pomegranate (cv) Tj ETQq0 0 0 rgBT /Overlock 10 T 397-406.	0.9	19
25	Fatty acid, vitamin E and sterols composition of seed oils from nine different pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlock	1.9	65
26	Lipid composition of seed oils of different pomegranate (Punica granatum L.) cultivars from Spain. International Journal of Food Studies, 2015, 4, 95-103.	0.5	13
27	Physico-chemical and sensory characteristics of jellies made from seven grapevine (Vitis vinifera L.) varieties. Acta Agriculturae Slovenica, 2014, 103, .	0.2	1
28	Seed oils of ten traditional Portuguese grape varieties with interesting chemical and antioxidant properties. Food Research International, 2013, 50, 161-166.	2.9	138
29	Espresso Coffee Residues: A Valuable Source of Unextracted Compounds. Journal of Agricultural and Food Chemistry, 2012, 60, 7777-7784.	2.4	151