Olivia Pinho

List of Publications by Year
in descending order

67 papers	1,661 citations	279798 23 h-index	315739 38 g-index
68 all docs	68 docs citations	68 times ranked	2218 citing authors

#	Article	IF	Citations
1	Method optimization by solid-phase microextraction in combination with gas chromatography with mass spectrometry for analysis of beer volatile fraction. Journal of Chromatography A, 2006, 1121, 145-153.	3.7	110
2	Valuation of brewer's spent grain using a fully recyclable integrated process for extraction of proteins and arabinoxylans. Industrial Crops and Products, 2014, 52, 136-143.	5.2	95
3	Effect of Beer/Red Wine Marinades on the Formation of Heterocyclic Aromatic Amines in Pan-Fried Beef. Journal of Agricultural and Food Chemistry, 2008, 56, 10625-10632.	5.2	89
4	Furans and other volatile compounds in ground roasted and espresso coffee using headspace solid-phase microextraction: Effect of roasting speed. Food and Bioproducts Processing, 2013, 91, 233-241.	3.6	84
5	Microbiological, biochemical and biogenic amine profiles of Terrincho cheese manufactured in several dairy farms. International Dairy Journal, 2008, 18, 631-640.	3.0	82
6	Inhibitory Effect of Antioxidant-Rich Marinades on the Formation of Heterocyclic Aromatic Amines in Pan-Fried Beef. Journal of Agricultural and Food Chemistry, 2012, 60, 6235-6240.	5.2	76
7	Monitoring pesticide residues in greenhouse tomato by combining acetonitrile-based extraction with dispersive liquidâ€“liquid microextraction followed by gas-chromatographyâ€“mass spectrometry. Food Chemistry, 2012, 135, 1071-1077.	8.2	73
8	Characterization of protein and fat composition of seeds from common beans (Phaseolus vulgaris L.), cowpea (Vigna unguiculata L. Walp) and bambara groundnuts (Vigna subterranea L. Verdc) from Mozambique. Journal of Food Measurement and Characterization, 2017, 11, 442-450.	3.2	58
9	Optimisation of a solid-phase microextraction/HPLC/Diode Array method for multiple pesticide screening in lettuce. Food Chemistry, 2012, 130, 1090-1097.	8.2	50
10	Volatile fraction of DOP â€œCastelo Brancoâ€•cheese: Influence of breed. Food Chemistry, 2009, 112, 1053-1059.	8.2	45
11	Interrelationships among Microbiological, Physicochemical, and Biochemical Properties of Terrincho Cheese, with Emphasis on Biogenic Amines. Journal of Food Protection, 2004, 67, 2779-2785.	1.7	44
12	Analysis of Pesticides in Tomato Combining QuEChERS and Dispersive Liquidâ€“Liquid Microextraction Followed by High-Performance Liquid Chromatography. Food Analytical Methods, 2013, 6, 559-568.	2.6	44
13	Inhibitory effect of vinegars on the formation of polycyclic aromatic hydrocarbons in charcoal-grilled pork. Meat Science, 2020, 167, 108083.	5.5	43
14	Impact of intensive horticulture practices on groundwater content of nitrates, sodium, potassium, and pesticides. Environmental Monitoring and Assessment, 2012, 184, 4539-4551.	2.7	41
15	Heterocyclic Aromatic Amine Formation in Barbecued Sardines (Sardina pilchardus) and Atlantic Salmon (Salmo salar). Journal of Agricultural and Food Chemistry, 2009, 57, 3173-3179.	5.2	40
16	Degradation of Anthocyanins and Anthocyanidins in Blueberry Jams/Stuffed Fish. Journal of Agricultural and Food Chemistry, 2009, 57, 10712-10717.	5.2	34
17	Effect of spent yeast fortification on physical parameters, volatiles and sensorial characteristics of homeâ€made bread. International Journal of Food Science and Technology, 2015, 50, 1855-1863.	2.7	34
18	Development of Bread with <scp><scp>NaCl</scp></scp> Reduction and Calcium Fortification: Study of Its Quality Characteristics. Journal of Food Quality, 2014, 37, 107-116.	2.6	33

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19	Cooked Blueberries: Anthocyanin and Anthocyanidin Degradation and Their Radical-Scavenging Activity. Journal of Agricultural and Food Chemistry, 2010, 58, 9006-9012.	5.2	32
20	Incorporation of avocado peel extract to reduce cooking-induced hazards in beef and soy burgers: A clean label ingredient. Food Research International, 2021, 147, 110434.	6.2	29
21	Estimated dietary intake of nitrate and nitrite from meat consumed in Fiji. Food Chemistry, 2019, 278, 630-635.	8.2	28
22	Sodium and potassium urinary excretion and dietary intake: a cross-sectional analysis in adolescents. Food and Nutrition Research, 2016, 60, 29442.	2.6	27
23	Development and Validation of an HPLC/UV Method for Quantification of Bioactive Peptides in Fermented Milks. Journal of Liquid Chromatography and Related Technologies, 2007, 30, 2139-2147.	1.0	26
24	Spent brewer's yeast extract as an ingredient in cooked hams. Meat Science, 2016, 121, 382-389.	5.5	24
25	Protective effects of xanthohumol against the genotoxicity of heterocyclic aromatic amines MeIQx and PhIP in bacteria and in human hepatoma (HepG2) cells. Food and Chemical Toxicology, 2012, 50, 949-955.	3.6	23
26	Validation of a Fast Sample Preparation Procedure for Quantification of Sodium in Bread by Flame Photometry. Food Analytical Methods, 2012, 5, 430-434.	2.6	23
27	Study of hydroxymethylfurfural and furfural formation in cakes during baking in different ovens, using a validated multiple-stage extraction-based analytical method. Food Chemistry, 2013, 141, 3349-3356.	8.2	23
28	Bioâ€functional properties of sardine protein hydrolysates obtained by brewer's spent yeast and commercial proteases. Journal of the Science of Food and Agriculture, 2017, 97, 5414-5422.	3.5	21
29	Street Food Environment in Maputo (STOOD Map): a Cross-Sectional Study in Mozambique. JMIR Research Protocols, 2015, 4, e98.	1.0	19
30	FIA evaluation of nitrite and nitrate contents of liver pÃ¢tÃ©s. Food Chemistry, 1998, 62, 359-362.	8.2	18
31	Street food in Dushanbe, Tajikistan: availability and nutritional value. British Journal of Nutrition, 2019, 122, 1052-1061.	2.3	18
32	Optimization and Application of a HS-SPME-GC-MS Methodology for Quantification of Furanic Compounds in Espresso Coffee. Food Analytical Methods, 2014, 7, 81-88.	2.6	17
33	Changes of yolk biogenic amine concentrations during storage of shell hen eggs. Food Chemistry, 2009, 116, 340-344.	8.2	16
34	Headspace SPMEâ€“GC/MS evaluation of ethanol retention in cooked meals containing alcoholic drinks. Food Chemistry, 2011, 126, 1387-1392.	8.2	16
35	Salt reduction in vegetable soup does not affect saltiness intensity and liking in the elderly and children. Food and Nutrition Research, 2014, 58, 24825.	2.6	15
36	Fibre fortification of wheat bread: impact on mineral composition and bioaccessibility. Food and Function, 2017, 8, 1979-1987.	4.6	15

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37	Anthocyanin content in raspberry and elderberry: The impact of cooking and recipe composition. International Journal of Gastronomy and Food Science, 2021, 24, 100316.	3.0	15
38	Development of fibre-enriched wheat breads: impact of recovered agroindustrial by-products on physicochemical properties of dough and bread characteristics. European Food Research and Technology, 2017, 243, 1973-1988.	3.3	14
39	The Sodium and Potassium Content of the Most Commonly Available Street Foods in Tajikistan and Kyrgyzstan in the Context of the FEEDCities Project. Nutrients, 2018, 10, 98.	4.1	14
40	Macronutrient composition of street food in Central Asia: Bishkek, Kyrgyzstan. Food Science and Nutrition, 2020, 8, 5309-5320.	3.4	14
41	Interventions That Successfully Reduced Adults Salt Intakeâ€"A Systematic Review. Nutrients, 2022, 14, 6.	4.1	12
42	Sodium content of bread from bakeries and traditional markets in Maputo, Mozambique. Public Health Nutrition, 2015, 18, 610-614.	2.2	11
43	Street food in Maputo, Mozambique: Availability and nutritional value of homemade foods. Nutrition and Health, 2019, 25, 37-46.	1.5	11
44	Influence of Serial Repitching on Beer Polypeptide Profiles. Journal of the American Society of Brewing Chemists, 2012, 70, 275-279.	1.1	10
45	Street food in Eastern Europe: a perspective from an urban environment in Moldova. British Journal of Nutrition, 2020, 124, 1093-1101.	2.3	10
46	INFLUENCE OF DIFFERENT EXTRACTION CONDITIONS AND SAMPLE PRETREATMENTS ON QUANTIFICATION OF NITRATE AND NITRITE IN SPINACH AND LETTUCE. Journal of Liquid Chromatography and Related Technologies, 2010, 33, 591-602.	1.0	9
47	Processing and storage effects on anthocyanin composition and antioxidant activity of jams produced with <scp>C</scp>amarosa strawberry. International Journal of Food Science and Technology, 2013, 48, 2071-2077.	2.7	9
48	Salt content in pre-packaged foods available in Portuguese market. Food Control, 2019, 106, 106670.	5.5	7
49	Salt-Related Knowledge, Attitudes and Behavior in an Intervention to Reduce Added Salt When Cooking in a Sample of Adults in Portugal. Foods, 2022, 11, 981.	4.3	7
50	A Cross-Sectional Study of the Street Foods Purchased by Customers in Urban Areas of Central Asia. Nutrients, 2021, 13, 3651.	4.1	6
51	In vitro gastric bioaccessibility of avocado peel extract in beef and soy-based burgers and its impact on Helicobacter pylori risk factors. Food Chemistry, 2022, 373, 131505.	8.2	6
52	Size exclusion and reversed-phase high-performance liquid chromatography/UV for routine control of thermal processing of cows' and donkey milk major proteins. Journal of Dairy Research, 2012, 79, 224-231.	1.4	5
53	Physical and Chemical Characteristics of Cooked Ham: Effect of Tumbling Time and Modifications during Storage. Journal of Food Quality, 2015, 38, 359-368.	2.6	5
54	Sodium and Potassium Content of Meals Served in University Canteens. Portuguese Journal of Public Health, 2018, 35, 172-178.	0.5	5

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55	Innovative equipment to monitor and control salt usage when cooking at home: iMC SALT research protocol for a randomised controlled trial. BMJ Open, 2020, 10, e035898.	1.9	5
56	Impact of an Innovative Equipment to Monitor and Control Salt Usage during Cooking at Home on Salt Intake and Blood Pressureâ€"Randomized Controlled Trial iMC SALT. Nutrients, 2022, 14, 8.	4.1	4
57	Availability and Nutritional Composition of Street Food in Urban Central Asia: Findings From Almaty, Kazakhstan. International Journal of Public Health, 2022, 67, 1604558.	2.3	4
58	Patterns of Street Food Purchase in Cities From Central Asia. Frontiers in Nutrition, 0, 9, .	3.7	4
59	Sodium content of bread from bakeries in Maputo, Mozambique: trends between 2012 and 2018. Public Health Nutrition, 2020, 23, 1098-1102.	2.2	2
60	Exploring two food composition databases to estimate nutritional components of whole meals. Journal of Food Composition and Analysis, 2021, 102, 104070.	3.9	2
61	Pilot Study to Reduce Added Salt on a University Canteen through the Use of an Innovative Dosage Equipment. Foods, 2022, 11, 149.	4.3	2
62	Nutritional Characterization of Strychnos madagascariensis Fruit Flour Produced by Mozambican Communities and Evaluation of Its Contribution to Nutrient Adequacy. Foods, 2022, 11, 616.	4.3	2
63	The Price of Homemade Street Food in Central Asia and Eastern Europe: Is There a Relation with Its Nutritional Value?. Foods, 2021, 10, 1985.	4.3	1
64	PORTUGUESE TYPICAL STARTER SOUPS: DOES SALT REDUCTION AFFECT PERCEPTION AND SENSORY QUALITY AT A UNIVERSITY CANTEEN?. Journal of Culinary Science and Technology, 0, , 1-18.	1.4	0
65	The occurrence of accidents and injury in mining shift worker influenced by food intake, a short review. , 0, , .		0
66	Mandibular advancement devices: a real alternative to CPAP therapy?. International Journal of Occupational and Environmental Safety, 2020, 4, 128-136.	0.5	0
67	Sodium and Potassium Content of the Most Commonly Available Street Foods in Maputo, Mozambique. Foods, 2022, 11, 688.	4.3	0