

Olivia Pinho

List of Publications by Year in descending order

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67
papers

1,661
citations

279798

23
h-index

315739

38
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68
all docs

68
docs citations

68
times ranked

2218
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro gastric bioaccessibility of avocado peel extract in beef and soy-based burgers and its impact on <i>Helicobacter pylori</i> risk factors. <i>Food Chemistry</i> , 2022, 373, 131505.	8.2	6
2	Pilot Study to Reduce Added Salt on a University Canteen through the Use of an Innovative Dosage Equipment. <i>Foods</i> , 2022, 11, 149.	4.3	2
3	Interventions That Successfully Reduced Adults Salt Intake—A Systematic Review. <i>Nutrients</i> , 2022, 14, 6.	4.1	12
4	Sodium and Potassium Content of the Most Commonly Available Street Foods in Maputo, Mozambique. <i>Foods</i> , 2022, 11, 688.	4.3	0
5	Nutritional Characterization of <i>Strychnos madagascariensis</i> Fruit Flour Produced by Mozambican Communities and Evaluation of Its Contribution to Nutrient Adequacy. <i>Foods</i> , 2022, 11, 616.	4.3	2
6	Salt-Related Knowledge, Attitudes and Behavior in an Intervention to Reduce Added Salt When Cooking in a Sample of Adults in Portugal. <i>Foods</i> , 2022, 11, 981.	4.3	7
7	Impact of an Innovative Equipment to Monitor and Control Salt Usage during Cooking at Home on Salt Intake and Blood Pressure—Randomized Controlled Trial iMC SALT. <i>Nutrients</i> , 2022, 14, 8.	4.1	4
8	Availability and Nutritional Composition of Street Food in Urban Central Asia: Findings From Almaty, Kazakhstan. <i>International Journal of Public Health</i> , 2022, 67, 1604558.	2.3	4
9	Anthocyanin content in raspberry and elderberry: The impact of cooking and recipe composition. <i>International Journal of Gastronomy and Food Science</i> , 2021, 24, 100316.	3.0	15
10	The Price of Homemade Street Food in Central Asia and Eastern Europe: Is There a Relation with Its Nutritional Value?. <i>Foods</i> , 2021, 10, 1985.	4.3	1
11	Incorporation of avocado peel extract to reduce cooking-induced hazards in beef and soy burgers: A clean label ingredient. <i>Food Research International</i> , 2021, 147, 110434.	6.2	29
12	Exploring two food composition databases to estimate nutritional components of whole meals. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104070.	3.9	2
13	A Cross-Sectional Study of the Street Foods Purchased by Customers in Urban Areas of Central Asia. <i>Nutrients</i> , 2021, 13, 3651.	4.1	6
14	Innovative equipment to monitor and control salt usage when cooking at home: iMC SALT research protocol for a randomised controlled trial. <i>BMJ Open</i> , 2020, 10, e035898.	1.9	5
15	Street food in Eastern Europe: a perspective from an urban environment in Moldova. <i>British Journal of Nutrition</i> , 2020, 124, 1093-1101.	2.3	10
16	Macronutrient composition of street food in Central Asia: Bishkek, Kyrgyzstan. <i>Food Science and Nutrition</i> , 2020, 8, 5309-5320.	3.4	14
17	Inhibitory effect of vinegars on the formation of polycyclic aromatic hydrocarbons in charcoal-grilled pork. <i>Meat Science</i> , 2020, 167, 108083.	5.5	43
18	Sodium content of bread from bakeries in Maputo, Mozambique: trends between 2012 and 2018. <i>Public Health Nutrition</i> , 2020, 23, 1098-1102.	2.2	2

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19	Mandibular advancement devices: a real alternative to CPAP therapy?. <i>International Journal of Occupational and Environmental Safety</i> , 2020, 4, 128-136.	0.5	0
20	Street food in Dushanbe, Tajikistan: availability and nutritional value. <i>British Journal of Nutrition</i> , 2019, 122, 1052-1061.	2.3	18
21	Salt content in pre-packaged foods available in Portuguese market. <i>Food Control</i> , 2019, 106, 106670.	5.5	7
22	Estimated dietary intake of nitrate and nitrite from meat consumed in Fiji. <i>Food Chemistry</i> , 2019, 278, 630-635.	8.2	28
23	Street food in Maputo, Mozambique: Availability and nutritional value of homemade foods. <i>Nutrition and Health</i> , 2019, 25, 37-46.	1.5	11
24	Sodium and Potassium Content of Meals Served in University Canteens. <i>Portuguese Journal of Public Health</i> , 2018, 35, 172-178.	0.5	5
25	The Sodium and Potassium Content of the Most Commonly Available Street Foods in Tajikistan and Kyrgyzstan in the Context of the FEEDCities Project. <i>Nutrients</i> , 2018, 10, 98.	4.1	14
26	Fibre fortification of wheat bread: impact on mineral composition and bioaccessibility. <i>Food and Function</i> , 2017, 8, 1979-1987.	4.6	15
27	Characterization of protein and fat composition of seeds from common beans (<i>Phaseolus vulgaris</i> L.), cowpea (<i>Vigna unguiculata</i> L. Walp) and bambara groundnuts (<i>Vigna subterranea</i> L. Verdc) from Mozambique. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 442-450.	3.2	58
28	Biofunctional properties of sardine protein hydrolysates obtained by brewer's spent yeast and commercial proteases. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 5414-5422.	3.5	21
29	Development of fibre-enriched wheat breads: impact of recovered agroindustrial by-products on physicochemical properties of dough and bread characteristics. <i>European Food Research and Technology</i> , 2017, 243, 1973-1988.	3.3	14
30	Sodium and potassium urinary excretion and dietary intake: a cross-sectional analysis in adolescents. <i>Food and Nutrition Research</i> , 2016, 60, 29442.	2.6	27
31	Spent brewer's yeast extract as an ingredient in cooked hams. <i>Meat Science</i> , 2016, 121, 382-389.	5.5	24
32	Effect of spent yeast fortification on physical parameters, volatiles and sensorial characteristics of homemade bread. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1855-1863.	2.7	34
33	Physical and Chemical Characteristics of Cooked Ham: Effect of Tumbling Time and Modifications during Storage. <i>Journal of Food Quality</i> , 2015, 38, 359-368.	2.6	5
34	Sodium content of bread from bakeries and traditional markets in Maputo, Mozambique. <i>Public Health Nutrition</i> , 2015, 18, 610-614.	2.2	11
35	Street Food Environment in Maputo (STOOD Map): a Cross-Sectional Study in Mozambique. <i>JMIR Research Protocols</i> , 2015, 4, e98.	1.0	19
36	Optimization and Application of a HS-SPME-GC-MS Methodology for Quantification of Furanic Compounds in Espresso Coffee. <i>Food Analytical Methods</i> , 2014, 7, 81-88.	2.6	17

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37	Development of Bread with <sc>NaCl</sc> Reduction and Calcium Fortification: Study of Its Quality Characteristics. <i>Journal of Food Quality</i> , 2014, 37, 107-116.	2.6	33
38	Valuation of brewer's spent grain using a fully recyclable integrated process for extraction of proteins and arabinoxylans. <i>Industrial Crops and Products</i> , 2014, 52, 136-143.	5.2	95
39	Salt reduction in vegetable soup does not affect saltiness intensity and liking in the elderly and children. <i>Food and Nutrition Research</i> , 2014, 58, 24825.	2.6	15
40	Study of hydroxymethylfurfural and furfural formation in cakes during baking in different ovens, using a validated multiple-stage extraction-based analytical method. <i>Food Chemistry</i> , 2013, 141, 3349-3356.	8.2	23
41	Analysis of Pesticides in Tomato Combining QuEChERS and Dispersive Liquidâ€“Liquid Microextraction Followed by High-Performance Liquid Chromatography. <i>Food Analytical Methods</i> , 2013, 6, 559-568.	2.6	44
42	Furans and other volatile compounds in ground roasted and espresso coffee using headspace solid-phase microextraction: Effect of roasting speed. <i>Food and Bioproducts Processing</i> , 2013, 91, 233-241.	3.6	84
43	Processing and storage effects on anthocyanin composition and antioxidant activity of jams produced with <sc>C</sc>amarosa strawberry. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2071-2077.	2.7	9
44	Size exclusion and reversed-phase high-performance liquid chromatography/UV for routine control of thermal processing of cows' and donkey milk major proteins. <i>Journal of Dairy Research</i> , 2012, 79, 224-231.	1.4	5
45	Influence of Serial Repitching on Beer Polypeptide Profiles. <i>Journal of the American Society of Brewing Chemists</i> , 2012, 70, 275-279.	1.1	10
46	Inhibitory Effect of Antioxidant-Rich Marinades on the Formation of Heterocyclic Aromatic Amines in Pan-Fried Beef. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6235-6240.	5.2	76
47	Protective effects of xanthohumol against the genotoxicity of heterocyclic aromatic amines MeIQx and PhIP in bacteria and in human hepatoma (HepG2) cells. <i>Food and Chemical Toxicology</i> , 2012, 50, 949-955.	3.6	23
48	Monitoring pesticide residues in greenhouse tomato by combining acetonitrile-based extraction with dispersive liquidâ€“liquid microextraction followed by gas-chromatographyâ€“mass spectrometry. <i>Food Chemistry</i> , 2012, 135, 1071-1077.	8.2	73
49	Impact of intensive horticulture practices on groundwater content of nitrates, sodium, potassium, and pesticides. <i>Environmental Monitoring and Assessment</i> , 2012, 184, 4539-4551.	2.7	41
50	Validation of a Fast Sample Preparation Procedure for Quantification of Sodium in Bread by Flame Photometry. <i>Food Analytical Methods</i> , 2012, 5, 430-434.	2.6	23
51	Optimisation of a solid-phase microextraction/HPLC/Diode Array method for multiple pesticide screening in lettuce. <i>Food Chemistry</i> , 2012, 130, 1090-1097.	8.2	50
52	Headspace SPMEâ€“GC/MS evaluation of ethanol retention in cooked meals containing alcoholic drinks. <i>Food Chemistry</i> , 2011, 126, 1387-1392.	8.2	16
53	Cooked Blueberries: Anthocyanin and Anthocyanidin Degradation and Their Radical-Scavenging Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9006-9012.	5.2	32
54	INFLUENCE OF DIFFERENT EXTRACTION CONDITIONS AND SAMPLE PRETREATMENTS ON QUANTIFICATION OF NITRATE AND NITRITE IN SPINACH AND LETTUCE. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2010, 33, 591-602.	1.0	9

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55	Volatile fraction of DOP "Castelo Branco" cheese: Influence of breed. Food Chemistry, 2009, 112, 1053-1059.	8.2	45
56	Changes of yolk biogenic amine concentrations during storage of shell hen eggs. Food Chemistry, 2009, 116, 340-344.	8.2	16
57	Degradation of Anthocyanins and Anthocyanidins in Blueberry Jams/Stuffed Fish. Journal of Agricultural and Food Chemistry, 2009, 57, 10712-10717.	5.2	34
58	Heterocyclic Aromatic Amine Formation in Barbecued Sardines (<i>Sardina pilchardus</i>) and Atlantic Salmon (<i>Salmo salar</i>). Journal of Agricultural and Food Chemistry, 2009, 57, 3173-3179.	5.2	40
59	Microbiological, biochemical and biogenic amine profiles of Terrincho cheese manufactured in several dairy farms. International Dairy Journal, 2008, 18, 631-640.	3.0	82
60	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
61	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
62	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
63	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
64	FIA evaluation of nitrite and nitrate contents of liver pÃtÃs. Food Chemistry, 1998, 62, 359-362.	8.2	18
65	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
66	The occurrence of accidents and injury in mining shift worker influenced by food intake, a short review. , 0, , .		0
67	Patterns of Street Food Purchase in Cities From Central Asia. Frontiers in Nutrition, 0, 9, .	3.7	4