Rebeca Cruz

List of Publications by Year
in descending order

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36 papers	1,106 citations	430843 18 h-index	395678 33 g-index
36 all docs	36 docs citations	36 times ranked	1771 citing authors

#	Article	IF	Citations
1	Espresso Coffee Residues: A Valuable Source of Unextracted Compounds. Journal of Agricultural and Food Chemistry, 2012, 60, 7777-7784.	5.2	151
2	Seed oils of ten traditional Portuguese grape varieties with interesting chemical and antioxidant properties. Food Research International, 2013, 50, 161-166.	6.2	138
3	Brominated flame retardants and seafood safety: A review. Environment International, 2015, 77, 116-131.	10.0	86
4	Carotenoids of Lettuce (Lactuca sativa L.) Grown on Soil Enriched with Spent Coffee Grounds. Molecules, 2012, 17, 1535-1547.	3.8	80
5	Effect of cooking on olive oil quality attributes. Food Research International, 2013, 54, 2016-2024.	6.2	63
6	Revalorization of spent coffee residues by a direct agronomic approach. Food Research International, 2015, 73, 190-196.	6.2	52
7	Validation of a Single-Extraction Procedure for Sequential Analysis of Vitamin E, Cholesterol, Fatty Acids, and Total Fat in Seafood. Food Analytical Methods, 2013, 6, 1196-1204.	2.6	49
8	Improvement of vegetables elemental quality by espresso coffee residues. Food Chemistry, 2014, 148, 294-299.	8.2	42
9	Trans fatty acids in the Portuguese food market. Food Control, 2016, 64, 128-134.	5.5	41
10	Improvement of stability and carotenoids fraction of virgin olive oils by addition of microalgae Scenedesmus almeriensis extracts. Food Chemistry, 2015, 175, 203-211.	8.2	39
11	Antioxidant activity and bioactive compounds of lettuce improved by espresso coffee residues. Food Chemistry, 2014, 145, 95-101.	8.2	34
12	Fast and environmental-friendly methods for the determination of polybrominated diphenyl ethers and their metabolites in fish tissues and feed. Science of the Total Environment, 2019, 646, 1503-1515.	8.0	31
13	Ochratoxin A in commercial soluble coffee and coffee substitutes. Food Research International, 2014, 61, 56-60.	6.2	30
14	Trans fatty acids in commercial cookies and biscuits: An update of Portuguese market. Food Control, 2015, 47, 141-146.	5.5	28
15	Validation of a fast and accurate chromatographic method for detailed quantification of vitamin E in green leafy vegetables. Food Chemistry, 2013, 141, 1175-1180.	8.2	27
16	4-Methylimidazole in soluble coffee and coffee substitutes. Food Control, 2016, 63, 15-20.	5.5	25
17	Polybrominated diphenyl ethers and metabolites â€“ An analytical review on seafood occurrence. TrAC - Trends in Analytical Chemistry, 2017, 87, 129-144.	11.4	24
18	Direct analysis of vitamin A, vitamin E, carotenoids, chlorophylls and free sterols in animal and vegetable fats in a single normal-phase liquid chromatographic run. Journal of Chromatography A, 2018, 1565, 81-88.	3.7	21

#	Article	IF	Citations
19	Commercial squids: Characterization, assessment of potential health benefits/risks and discrimination based on mineral, lipid and vitamin E concentrations. Food and Chemical Toxicology, 2014, 67, 44-56.	3.6	18
20	Effects of Seed Roasting Temperature on Sesame Oil Fatty Acid Composition, Lignan, Sterol and Tocopherol Contents, Oxidative Stability and Antioxidant Potential for Food Applications. Molecules, 2022, 27, 4508.	3.8	16
21	Fatty Acid Composition from Olive Oils of Portuguese Centenarian Trees Is Highly Dependent on Olive Cultivar and Crop Year. Foods, 2021, 10, 496.	4.3	14
22	Mineral Composition Variability of Coffees. , 2015, , 549-558.		12
23	Algerian Moringa oleifera whole seeds and kernels oils: Characterization, oxidative stability, and antioxidant capacity. European Journal of Lipid Science and Technology, 2017, 119, 1600410.	1.5	12
24	Bioaccessibility of polybrominated diphenyl ethers and their methoxylated metabolites in cooked seafood after using a multi-compartment inÂvitro digestion model. Chemosphere, 2020, 252, 126462.	8.2	11
25	Octopus Lipid and Vitamin E Composition: Interspecies, Interorigin, and Nutritional Variability. Journal of Agricultural and Food Chemistry, 2014, 62, 8508-8517.	5.2	10
26	Multidisciplinary approach to determine the effect of polybrominated diphenyl ethers on gut microbiota. Environmental Pollution, 2020, 260, 113920.	7.5	10
27	Smoked fish products available in European markets: Human exposure to polybrominated diphenyl ethers and their metabolites. Food and Chemical Toxicology, 2018, 121, 262-271.	3.6	9
28	Impact of potatoes deep-frying on common monounsaturated-rich vegetable oils: a comparative study. Journal of Food Science and Technology, 2019, 56, 290-301.	2.8	7
29	Olive oil characteristics of eleven cultivars produced in a high-density grove in Valladolid province (Spain). European Food Research and Technology, 2021, 247, 3113-3122.	3.3	7
30	Validation of a Simple HPLC-Based Method for Lysine Quantification for Ruminant Nutrition. Molecules, 2021, 26, 4173.	3.8	5
31	GxE Effects on Tocopherol Composition of Oils from Very Old and Genetically Diverse Olive Trees. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 497-507.	1.9	4
32	The occurrence of polybrominated diphenyl ethers and their metabolites in Portuguese river biota. Science of the Total Environment, 2020, 713, 136606.	8.0	4
33	Impact of Frost on the Morphology and Chemical Composition of cv. Santulhana Olives. Applied Sciences (Switzerland), 2022, 12, 1222.	2.5	3
34	Characterization of commercial Tunisian monovarietal olive oils produced from autochthonous olive cultivars. Emirates Journal of Food and Agriculture, 0, , 581.	1.0	1
35	Chemical Characterization of the Oil Separated by Mechanical Pressing from Strychnos madagascariensis Dried Fruit Pulp Flour. Foods, 2022, 11, 474.	4.3	1
36	Safety and Quality of Canned Sardines after Opening: A Shelf-Stability Study. Foods, 2022, 11, 991.	4.3	1