

Rebeca Cruz

List of Publications by Year in descending order

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36
papers

1,106
citations

489802

18
h-index

445137

33
g-index

36
all docs

36
docs citations

36
times ranked

1897
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of Frost on the Morphology and Chemical Composition of cv. Santulhana Olives. Applied Sciences (Switzerland), 2022, 12, 1222.	1.3	3
2	Chemical Characterization of the Oil Separated by Mechanical Pressing from <i>Strychnos madagascariensis</i> Dried Fruit Pulp Flour. Foods, 2022, 11, 474.	1.9	1
3	Safety and Quality of Canned Sardines after Opening: A Shelf-Stability Study. Foods, 2022, 11, 991.	1.9	1
4	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.	1.7	16
5	Fatty Acid Composition from Olive Oils of Portuguese Centenarian Trees Is Highly Dependent on Olive Cultivar and Crop Year. Foods, 2021, 10, 496.	1.9	14
6	Validation of a Simple HPLC-Based Method for Lysine Quantification for Ruminant Nutrition. Molecules, 2021, 26, 4173.	1.7	5
7	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.	1.6	7
8	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.	0.8	4
9	The occurrence of polybrominated diphenyl ethers and their metabolites in Portuguese river biota. Science of the Total Environment, 2020, 713, 136606.	3.9	4
10	Bioaccessibility of polybrominated diphenyl ethers and their methoxylated metabolites in cooked seafood after using a multi-compartment in vitro digestion model. Chemosphere, 2020, 252, 126462.	4.2	11
11	Multidisciplinary approach to determine the effect of polybrominated diphenyl ethers on gut microbiota. Environmental Pollution, 2020, 260, 113920.	3.7	10
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.	3.9	31
13	Impact of potatoes deep-frying on common monounsaturated-rich vegetable oils: a comparative study. Journal of Food Science and Technology, 2019, 56, 290-301.	1.4	7
14	Smoked fish products available in European markets: Human exposure to polybrominated diphenyl ethers and their metabolites. Food and Chemical Toxicology, 2018, 121, 262-271.	1.8	9
15	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.	1.8	21
16	Algerian <i>Moringa oleifera</i> whole seeds and kernels oils: Characterization, oxidative stability, and antioxidant capacity. European Journal of Lipid Science and Technology, 2017, 119, 1600410.	1.0	12
17	Polybrominated diphenyl ethers and metabolites – An analytical review on seafood occurrence. TrAC - Trends in Analytical Chemistry, 2017, 87, 129-144.	5.8	24
18	Trans fatty acids in the Portuguese food market. Food Control, 2016, 64, 128-134.	2.8	41

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19	4-Methylimidazole in soluble coffee and coffee substitutes. <i>Food Control</i> , 2016, 63, 15-20.	2.8	25
20	Brominated flame retardants and seafood safety: A review. <i>Environment International</i> , 2015, 77, 116-131.	4.8	86
21	Mineral Composition Variability of Coffees. , 2015, , 549-558.		12
22	Improvement of stability and carotenoids fraction of virgin olive oils by addition of microalgae <i>Scenedesmus almeriensis</i> extracts. <i>Food Chemistry</i> , 2015, 175, 203-211.	4.2	39
23	Revalorization of spent coffee residues by a direct agronomic approach. <i>Food Research International</i> , 2015, 73, 190-196.	2.9	52
24	Trans fatty acids in commercial cookies and biscuits: An update of Portuguese market. <i>Food Control</i> , 2015, 47, 141-146.	2.8	28
25	Antioxidant activity and bioactive compounds of lettuce improved by espresso coffee residues. <i>Food Chemistry</i> , 2014, 145, 95-101.	4.2	34
26	Ochratoxin A in commercial soluble coffee and coffee substitutes. <i>Food Research International</i> , 2014, 61, 56-60.	2.9	30
27	Improvement of vegetables elemental quality by espresso coffee residues. <i>Food Chemistry</i> , 2014, 148, 294-299.	4.2	42
28	Commercial squids: Characterization, assessment of potential health benefits/risks and discrimination based on mineral, lipid and vitamin E concentrations. <i>Food and Chemical Toxicology</i> , 2014, 67, 44-56.	1.8	18
29	Octopus Lipid and Vitamin E Composition: Interspecies, Interorigin, and Nutritional Variability. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8508-8517.	2.4	10
30	Effect of cooking on olive oil quality attributes. <i>Food Research International</i> , 2013, 54, 2016-2024.	2.9	63
31	Seed oils of ten traditional Portuguese grape varieties with interesting chemical and antioxidant properties. <i>Food Research International</i> , 2013, 50, 161-166.	2.9	138
32	Validation of a fast and accurate chromatographic method for detailed quantification of vitamin E in green leafy vegetables. <i>Food Chemistry</i> , 2013, 141, 1175-1180.	4.2	27
33	Validation of a Single-Extraction Procedure for Sequential Analysis of Vitamin E, Cholesterol, Fatty Acids, and Total Fat in Seafood. <i>Food Analytical Methods</i> , 2013, 6, 1196-1204.	1.3	49
34	Carotenoids of Lettuce (<i>Lactuca sativa</i> L.) Grown on Soil Enriched with Spent Coffee Grounds. <i>Molecules</i> , 2012, 17, 1535-1547.	1.7	80
35	Espresso Coffee Residues: A Valuable Source of Unextracted Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7777-7784.	2.4	151
36	Characterization of commercial Tunisian monovarietal olive oils produced from autochthonous olive cultivars. <i>Emirates Journal of Food and Agriculture</i> , 0, , 581.	1.0	1