

# Ana S Silva

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

150 papers	4,418 citations	37 h-index	60 g-index
163 ext. papers	5,598 ext. citations	6.5 avg, IF	5.98 L-index

#	Paper	IF	Citations
150	The Evolution of Food Packaging, the Active Food Packaging Concept and Its Current and Future Trends. <i>Food Bioactive Ingredients</i> , <b>2022</b> , 3-12	0.2	
149	Edible Active Coating Systems for Food Purposes. <i>Food Bioactive Ingredients</i> , <b>2022</b> , 253-299	0.2	0
148	Application of Releasing Systems in Active Packaging of Meat Products. <i>Food Bioactive Ingredients</i> , <b>2022</b> , 303-352	0.2	
147	Efficacy of Whey Protein Film Incorporated with Portuguese Green Tea ( L.) Extract for the Preservation of Latin-Style Fresh Cheese.. <i>Foods</i> , <b>2022</b> , 11,	4.9	3
146	Mycotoxins along the tea supply chain: A dark side of an ancient and high valued aromatic beverage.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-26	11.5	0
145	Development of active films utilizing antioxidant compounds obtained from tomato and lemon by-products for use in food packaging. <i>Food Control</i> , <b>2022</b> , 109128	6.2	3
144	Phenolic Profile of Fruit Industry Byproducts Determined by LCDADMS/MS. <i>Proceedings (mdpi)</i> , <b>2021</b> , 70, 31	0.3	
143	Garlic ( <i>Allium sativum</i> L.): Its Chemistry, Nutritional Composition, Toxicity and Anticancer Properties. <i>Current Topics in Medicinal Chemistry</i> , <b>2021</b> ,	3	3
142	Bioactive Edible Films and Coatings Based in Gums and Starch: Phenolic Enrichment and Foods Application. <i>Coatings</i> , <b>2021</b> , 11, 1393	2.9	3
141	The evidence of health benefits and food applications of <i>Thymus vulgaris</i> L.. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 117, 218-227	15.3	2
140	New Trends in the Pharmacological Intervention of PPARs in Obesity: Role of Natural and Synthetic Compounds. <i>Current Medicinal Chemistry</i> , <b>2021</b> , 28, 4004-4022	4.3	1
139	Active Edible Packaging. <i>Encyclopedia</i> , <b>2021</b> , 1, 360-370		9
138	Therapeutic effects of chitosan in veterinary dermatology: A systematic review of the literature. <i>Preventive Veterinary Medicine</i> , <b>2021</b> , 190, 105325	3.1	2
137	Conifers Phytochemicals: A Valuable Forest with Therapeutic Potential. <i>Molecules</i> , <b>2021</b> , 26,	4.8	7
136	Essential oils from the genus <i>Thymus</i> as antimicrobial food preservatives: Progress in their use as nanoemulsions-a new paradigm. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 111, 426-441	15.3	10
135	Targeting epigenetics in cancer: therapeutic potential of flavonoids. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 1616-1639	11.5	17
134	Portuguese honeys as antimicrobial agents against species. <i>Journal of Traditional and Complementary Medicine</i> , <b>2021</b> , 11, 130-136	4.6	10

133	A Brief Overview of Cancer, Its Mechanisms, and Prevention Methods. <i>Food Bioactive Ingredients</i> , <b>2021</b> , 3-10	0.2	0
132	Industrial Fruits By-Products and Their Antioxidant Profile: Can They Be Exploited for Industrial Food Applications?. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
131	Curcuma-based botanicals as crop protectors: From knowledge to application in food crops. <i>Current Research in Biotechnology</i> , <b>2021</b> , 3, 235-248	4.8	1
130	Essential Oils from Plants: Industrial Applications and Biotechnological Production <b>2021</b> , 145-170		0
129	Fruits and Vegetables in Cancer. <i>Food Bioactive Ingredients</i> , <b>2021</b> , 201-257	0.2	
128	Occurrence of spp. in Maize Grain Harvested in Portugal and Accumulation of Related Mycotoxins during Storage. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
127	Novel Active Food Packaging Films Based on Whey Protein Incorporated with Seaweed Extract: Development, Characterization, and Application in Fresh Poultry Meat. <i>Coatings</i> , <b>2021</b> , 11, 229	2.9	15
126	Halophytes as source of bioactive phenolic compounds and their potential applications. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-24	11.5	7
125	Development and Validation of QuEChERS Followed by UHPLC-ToF-MS Method for Determination of Multi-Mycotoxins in Pistachio Nuts. <i>Molecules</i> , <b>2021</b> , 26,	4.8	5
124	Mycotoxins in Pistachios ( L.): Methods for Determination, Occurrence, Decontamination. <i>Toxins</i> , <b>2021</b> , 13,	4.9	2
123	The neuroprotective effects of polyphenols, their role in innate immunity and the interplay with the microbiota. <i>Neuroscience and Biobehavioral Reviews</i> , <b>2021</b> , 128, 437-453	9	6
122	Maize food chain and mycotoxins: A review on occurrence studies. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 115, 307-331	15.3	8
121	A New Insight on Cardoon Exploring New Uses besides Cheese Making with a View to Zero Waste. <i>Foods</i> , <b>2020</b> , 9,	4.9	14
120	Evaluation of the mycotoxins content of spp .: a gourmet plant alternative to salt. <i>Food Additives and Contaminants: Part B Surveillance</i> , <b>2020</b> , 13, 162-170	3.3	5
119	Almonds ( Mill. D. A. Webb): A Source of Nutrients and Health-Promoting Compounds. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	58
118	Natural products, PGC-1 , and Duchenne muscular dystrophy. <i>Acta Pharmaceutica Sinica B</i> , <b>2020</b> , 10, 734-745	15.5	20
117	Poultry Shelf-Life Enhancing Potential of Nanofibers and Nanoparticles Containing Porphyra dioica Extracts. <i>Coatings</i> , <b>2020</b> , 10, 315	2.9	9
116	Application of nano/microencapsulated phenolic compounds against cancer. <i>Advances in Colloid and Interface Science</i> , <b>2020</b> , 279, 102153	14.3	25

115	Maize ( <i>Zea mays</i> L.) and mycotoxins: A review on optimization and validation of analytical methods by liquid chromatography coupled to mass spectrometry. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 99, 542-565	15.3	12
114	Indirect Additives <b>2020</b> , 246-268		2
113	The Effect of Blanching on Phytochemical Content and Bioactivity of and Species (Asteraceae), Vegetables Traditionally Used in Southern Italy. <i>Foods</i> , <b>2020</b> , 10,	4.9	4
112	Whole-cell biocatalytic, enzymatic and green chemistry methods for the production of resveratrol and its derivatives. <i>Biotechnology Advances</i> , <b>2020</b> , 39, 107461	17.8	33
111	Psyllium ( <i>Plantago ovata</i> Forsk): From evidence of health benefits to its food application. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 96, 166-175	15.3	22
110	Therapeutic potential of polyphenols in cardiovascular diseases: Regulation of mTOR signaling pathway. <i>Pharmacological Research</i> , <b>2020</b> , 152, 104626	10.2	47
109	Map kinase signaling as therapeutic target for neurodegeneration. <i>Pharmacological Research</i> , <b>2020</b> , 160, 105090	10.2	21
108	Goldenseal ( <i>Hydrastis canadensis</i> L.) and its active constituents: A critical review of their efficacy and toxicological issues. <i>Pharmacological Research</i> , <b>2020</b> , 160, 105085	10.2	8
107	HPLC with Fluorescence Detection for Determination of Bisphenol A in Canned Vegetables: Optimization, Validation and Application to Samples from Portuguese and Spanish Markets. <i>Coatings</i> , <b>2020</b> , 10, 624	2.9	5
106	Industrial multi-fruits juices by-products: total antioxidant capacity and phenolics profile by LCMS/MS to ascertain their reuse potential. <i>European Food Research and Technology</i> , <b>2020</b> , 246, 2271-2282	3.4	5
105	Optimization of Extraction Conditions for Extracts and Their Antioxidative Stability as Part of Microfiber Food Coating Additives. <i>Molecules</i> , <b>2020</b> , 25,	4.8	3
104	Evaluation of the status quo of polyphenols analysis: Part I-phytochemistry, bioactivity, interactions, and industrial uses. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 3191-3218	16.4	9
103	Evaluation of the status quo of polyphenols analysis: Part II-Analysis methods and food processing effects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 3219-3240	16.4	4
102	Curcumin, the golden spice in treating cardiovascular diseases. <i>Biotechnology Advances</i> , <b>2020</b> , 38, 107343	17.8	118
101	The Use of Montmorillonite (MMT) in Food Nanocomposites: Methods of Incorporation, Characterization of MMT/Polymer Nanocomposites and Main Consequences in the Properties. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , <b>2020</b> , 11, 13-26	1.9	7
100	Targeting NF- $\kappa$ B signaling pathway in cancer by dietary polyphenols. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 2790-2800	11.5	39
99	Analysis of tetraterpenes and tetraterpenoids (carotenoids) <b>2020</b> , 427-456		3
98	Future perspectives in natural products analysis <b>2020</b> , 825-833		5

97	Mycotoxin Incidence in Pre-Harvest Maize Grains <b>2020</b> , 70,		1
96	The Contribution of a Whey Protein Film Incorporated with Green Tea Extract to Minimize the Lipid Oxidation of Salmon ( L.). <i>Foods</i> , <b>2019</b> , 8,	4.9	29
95	Development and characterization of novel composite glycerol-plasticized films based on sodium caseinate and lipid fraction of tomato pomace by-product. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 139, 128-138	7.9	16
94	UHPLC-ToF-MS method for determination of multi-mycotoxins in maize: Development and validation. <i>Current Research in Food Science</i> , <b>2019</b> , 1, 1-7	5.6	15
93	Evaluation of the Oxidative Status of Salami Packaged with an Active Whey Protein Film. <i>Foods</i> , <b>2019</b> , 8,	4.9	15
92	Current research in biotechnology: Exploring the biotech forefront. <i>Current Research in Biotechnology</i> , <b>2019</b> , 1, 34-40	4.8	9
91	Bisphenol A in food as a result of its migration from food packaging. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 91, 33-65	15.3	49
90	Proanthocyanidins: A comprehensive review. <i>Biomedicine and Pharmacotherapy</i> , <b>2019</b> , 116, 108999	7.5	211
89	Novel therapeutic strategies for stroke: The role of autophagy. <i>Critical Reviews in Clinical Laboratory Sciences</i> , <b>2019</b> , 56, 182-199	9.4	23
88	Trends of tea in cardiovascular health and disease: A critical review. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 88, 385-396	15.3	31
87	Pomegranate and grape by-products and their active compounds: Are they a valuable source for food applications?. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 86, 68-84	15.3	59
86	Anti-inflammatory effects of Melatonin: A mechanistic review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, S4-S16	11.5	54
85	Validation of a Biochip Chemiluminescent Immunoassay for Multi-Mycotoxins Screening in Maize (Zea mays L.). <i>Food Analytical Methods</i> , <b>2019</b> , 12, 2675-2684	3.4	8
84	Phytosomes with Persimmon ( L.) Extract: Preparation and Preliminary Demonstration of In Vivo Tolerability. <i>Pharmaceutics</i> , <b>2019</b> , 11,	6.4	18
83	Modified QuEChERS Extraction and HPLC-MS/MS for Simultaneous Determination of 155 Pesticide Residues in Rice ( L.). <i>Foods</i> , <b>2019</b> , 9,	4.9	11
82	Challenges and Foresight of Food Supplements <b>2019</b> , 541-543		1
81	Characterization of rosemary and thyme extracts for incorporation into a whey protein based film. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 92, 497-508	5.4	59
80	Mechanical, structural and physical aspects of chitosan-based films as antimicrobial dressings. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 116, 472-481	7.9	36

79	Nanocellulose in green food packaging. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 1526-1537.	1.5	88
78	Essential Oils for Food Application: Natural Substances with Established Biological Activities. <i>Food and Bioprocess Technology</i> , <b>2018</b> , 11, 43-71	5.1	34
77	Monitoring lipid oxidation in a processed meat product packaged with nanocomposite poly(lactic acid) film. <i>European Polymer Journal</i> , <b>2018</b> , 98, 362-367	5.2	30
76	Regulation of autophagy by polyphenols: Paving the road for treatment of neurodegeneration. <i>Biotechnology Advances</i> , <b>2018</b> , 36, 1768-1778	17.8	43
75	Whey protein active films incorporated with a blend of essential oils: Characterization and effectiveness. <i>Packaging Technology and Science</i> , <b>2018</b> , 31, 27-40	2.3	32
74	UHPLC-DAD Multi-Method for Determination of Phenolics in Aromatic Plants. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 440-450	3.4	22
73	Hydrogel wound dressings based on chitosan and xyloglucan: Development and characterization. <i>Journal of Applied Polymer Science</i> , <b>2018</b> , 136, 47342	2.9	25
72	Characterization data of chitosan-based films: Antimicrobial activity, thermal analysis, elementary composition, tensile strength and degree crystallinity. <i>Data in Brief</i> , <b>2018</b> , 21, 473-479	1.2	8
71	Chitosan and Xyloglucan-Based Hydrogels: An Overview of Synthetic and Functional Utility <b>2018</b> ,		1
70	Active polylactic acid film incorporated with green tea extract: Development, characterization and effectiveness. <i>Industrial Crops and Products</i> , <b>2018</b> , 123, 100-110	5.9	30
69	Aloe vera : Ancient knowledge with new frontiers. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 61, 94-102.	15.3	94
68	Use of essential oils in active food packaging: Recent advances and future trends. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 61, 132-140	15.3	304
67	Hypotensive effects of genistein: From chemistry to medicine. <i>Chemico-Biological Interactions</i> , <b>2017</b> , 268, 37-46	5	42
66	Application of encapsulated essential oils as antimicrobial agents in food packaging. <i>Current Opinion in Food Science</i> , <b>2017</b> , 14, 78-84	9.8	91
65	Revisiting an ancient spice with medicinal purposes: Cinnamon. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 62, 154-169	15.3	88
64	Flavonoids and platelet aggregation: A brief review. <i>European Journal of Pharmacology</i> , <b>2017</b> , 807, 91-103.	5.3	104
63	Combined use of essential oils applied to protein base active food packaging: Study in vitro and in a food simulant. <i>European Polymer Journal</i> , <b>2017</b> , 93, 75-86	5.2	34
62	An HPLC Procedure for the Quantification of Aloin in Latex and Gel from Aloe barbadensis Leaves. <i>Journal of Chromatographic Science</i> , <b>2017</b> , 55, 251-257	1.4	11

61	Biological activities and major components determination in essential oils intended for a biodegradable food packaging. <i>Industrial Crops and Products</i> , <b>2017</b> , 97, 201-210	5.9	30
60	Update on Monoterpenes as Antimicrobial Agents: A Particular Focus on p-Cymene. <i>Materials</i> , <b>2017</b> , 10,	3.5	112
59	Photoinitiators in Printed Food Packaging: Migration and Food Safety Concerns <b>2017</b> ,		4
58	Potential of migration of active compounds from protein-based films with essential oils to a food and a food simulant. <i>Packaging Technology and Science</i> , <b>2017</b> , 30, 791-798	2.3	22
57	Oleuropein and Cancer Chemoprevention: The Link is Hot. <i>Molecules</i> , <b>2017</b> , 22,	4.8	35
56	Nutritional and phytochemical composition of Annona cherimola Mill. fruits and by-products: Potential health benefits. <i>Food Chemistry</i> , <b>2016</b> , 193, 187-95	8.5	57
55	Cholesterol determination in foods: Comparison between high performance and ultra-high performance liquid chromatography. <i>Food Chemistry</i> , <b>2016</b> , 193, 18-25	8.5	36
54	Antifungal and antibacterial activities of allicin: A review. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 52, 49-56	15.3	81
53	The impact of cooking methods on the nutritional quality and safety of chicken breaded nuggets. <i>Food and Function</i> , <b>2016</b> , 7, 2736-46	6.1	17
52	Advances in phenolic compounds analysis of aromatic plants and their potential applications. <i>Trends in Food Science and Technology</i> , <b>2015</b> , 45, 336-354	15.3	114
51	A novel insight on an ancient aromatic plant: The rosemary ( <i>Rosmarinus officinalis</i> L.). <i>Trends in Food Science and Technology</i> , <b>2015</b> , 45, 355-368	15.3	114
50	Effect of UV-C radiation on bioactive compounds of pineapple ( <i>Ananas comosus</i> L. Merr.) by-products. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 44-52	4.3	50
49	Development of an orange juice in-house reference material and its application to guarantee the quality of vitamin C determination in fruits, juices and fruit pulps. <i>Food Chemistry</i> , <b>2014</b> , 154, 71-7	8.5	37
48	Preparation and Characterization of Antimicrobial Films Based on Chitosan for Active Food Packaging Applications. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 2932-2941	5.1	49
47	Trends in the use of natural antioxidants in active food packaging: a review. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2014</b> , 31, 374-95	3.2	134
46	Composition of pectic polysaccharides in a Portuguese apple ( <i>Malus domestica</i> Borkh. cv Bravo de Esmolfe). <i>Scientia Agricola</i> , <b>2014</b> , 71, 331-336	2.5	8
45	Antioxidant activity of phytochemicals <b>2013</b> , 452-472		2
44	Carotenoids, vitamins (A, B2, C and E) and total folate of traditional foods from Black Sea Area countries. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 3545-57	4.3	13



43	Ultra-high pressure LC for astaxanthin determination in shrimp by-products and active food packaging. <i>Biomedical Chromatography</i> , <b>2013</b> , 27, 757-64	1.7	15
42	Traditional foods from the Black Sea region as a potential source of minerals. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 3535-44	4.3	15
41	New nutritional composition data on selected traditional foods consumed in Black Sea Area countries. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 3524-34	4.3	16
40	Comparison of leafy kale populations from Italy, Portugal, and Turkey for their bioactive compound content: phenolics, glucosinolates, carotenoids, and chlorophylls. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 3478-89	4.3	25
39	An update on potato crisps contents of moisture, fat, salt and fatty acids (including trans-fatty acids) with special emphasis on new oils/fats used for frying. <i>International Journal of Food Sciences and Nutrition</i> , <b>2012</b> , 63, 713-7	3.7	14
38	Ultra-high pressure LC determination of glucosamine in shrimp by-products and migration tests of chitosan films. <i>Journal of Separation Science</i> , <b>2012</b> , 35, 633-40	3.4	11
37	Detection of migration of phthalates from agglomerated cork stoppers using HPLC-MS/MS. <i>Journal of Separation Science</i> , <b>2012</b> , 35, 1319-26	3.4	32
36	Ascorbic acid content in exotic fruits: A contribution to produce quality data for food composition databases. <i>Food Research International</i> , <b>2011</b> , 44, 2237-2242	7	75
35	Trends in the analytical methods for the determination of trans fatty acids content in foods. <i>Trends in Food Science and Technology</i> , <b>2011</b> , 22, 543-560	15.3	23
34	Compilation of analytical methods to characterize and determine chitosan, and main applications of the polymer in food active packaging Recopilaci3n de m3todos anal3ticos para la caracterizaci3n y determinaci3n del quitosano y las principales aplicaciones del pol3mero en los envases activos alimentarios. <i>CYTA - Journal of Food</i> , <b>2011</b> , 9, 319-328	2.3	6
33	Evaluaci3n f3sico-qu3mica de aceite pigmentado obtenido de la cabeza de camar3n. <i>Grasas Y Aceites</i> , <b>2011</b> , 62, 321-327	1.3	8
32	NEWS FROM EU RESEARCH: BaSeFood: sustainable exploitation of bioactive components from the Black Sea Area traditional foods. <i>Nutrition Bulletin</i> , <b>2010</b> , 35, 272-278	3.5	4
31	NEWS FROM EU RESEARCH: Preparation of active packaging with antioxidant and antimicrobial activity based on astaxanthin and chitosan. <i>Nutrition Bulletin</i> , <b>2010</b> , 35, 268-271	3.5	7
30	A LC/UV/Vis method for determination of cyanocobalamin (VB12) in multivitamin dietary supplements with on-line sample clean-up. <i>Analytical Methods</i> , <b>2010</b> , 2, 1171	3.2	17
29	Analytical strategies to evaluate antioxidants in food: a review. <i>Trends in Food Science and Technology</i> , <b>2010</b> , 21, 229-246	15.3	106
28	Study of the diffusion coefficients of diphenylbutadiene and triclosan into and within meat. <i>European Food Research and Technology</i> , <b>2010</b> , 230, 957-964	3.4	10
27	Quality control materials development for proximate composition determination in baby foods to enhance the Portuguese food composition database: Packaging conditions. <i>Journal of Food Composition and Analysis</i> , <b>2010</b> , 23, 828-836	4.1	1
26	Sampling of bread for added sodium as determined by flame photometry. <i>Food Chemistry</i> , <b>2009</b> , 113, 621-628	8.5	23



25	Quality control materials in food composition databanks. <i>Food Chemistry</i> , <b>2009</b> , 113, 768-775	8.5	5
24	Study of the migration of photoinitiators used in printed food-packaging materials into food simulants. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 9516-23	5.7	64
23	Migration and diffusion of diphenylbutadiene from packages into foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 10225-30	5.7	41
22	Development of a multimethod for the determination of photoinitiators in beverage packaging. <i>Journal of Food Science</i> , <b>2008</b> , 73, C92-9	3.4	28
21	Mass transport studies of model migrants within dry foodstuffs. <i>Journal of Cereal Science</i> , <b>2008</b> , 48, 662-669	5.69	30
20	Development of a method to study the migration of six photoinitiators into powdered milk. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 2722-6	5.7	51
19	Time-temperature study of the kinetics of migration of diphenylbutadiene from polyethylene films into aqueous foodstuffs. <i>Food Research International</i> , <b>2008</b> , 41, 138-144	7	18
18	Development of an analytical method for the determination of photoinitiators used for food packaging materials with potential to migrate into milk. <i>Journal of Dairy Science</i> , <b>2008</b> , 91, 900-9	4	31
17	Development of an in-house method for the incorporation of model migrants in polyethylene films and determination of diffusion constants in food. <i>European Food Research and Technology</i> , <b>2008</b> , 226, 1357-1363	3.4	5
16	Study of the migration of benzophenone from printed paperboard packages to cakes through different plastic films. <i>European Food Research and Technology</i> , <b>2008</b> , 227, 1585-1590	3.4	42
15	Studies of mass transport of model chemicals from packaging into and within cheeses. <i>Journal of Food Engineering</i> , <b>2008</b> , 87, 107-115	6	27
14	Determination of Butylated Hydroxytoluene in Food Samples by High-Performance Liquid Chromatography with Ultraviolet Detection and Gas Chromatography/Mass Spectrometry. <i>Journal of AOAC INTERNATIONAL</i> , <b>2007</b> , 90, 277-283	1.7	18
13	Study of the changes of trans-resveratrol caused by ultraviolet light and determination of trans- and cis-resveratrol in Spanish white wines. <i>European Food Research and Technology</i> , <b>2007</b> , 225, 789-796	3.4	37
12	Time-temperature study of the kinetics of migration of DPBD from plastics into chocolate, chocolate spread and margarine. <i>Food Research International</i> , <b>2007</b> , 40, 679-686	7	35
11	Kinetic migration studies from packaging films into meat products. <i>Meat Science</i> , <b>2007</b> , 77, 238-45	6.4	47
10	Determination of butylated hydroxytoluene in food samples by high-performance liquid chromatography with ultraviolet detection and gas chromatography/mass spectrometry. <i>Journal of AOAC INTERNATIONAL</i> , <b>2007</b> , 90, 277-83	1.7	4
9	Revision of analytical strategies to evaluate different migrants from food packaging materials. <i>Trends in Food Science and Technology</i> , <b>2006</b> , 17, 354-366	15.3	58
8	Compilation of analytical methods and guidelines for the determination of selected model migrants from plastic packaging. <i>Trends in Food Science and Technology</i> , <b>2006</b> , 17, 535-546	15.3	71

7	Determination of triclosan in foodstuffs. <i>Journal of Separation Science</i> , <b>2005</b> , 28, 65-72	3.4	32
6	Profiling flavor compounds of potato crisps during storage using solid-phase microextraction. <i>Journal of Chromatography A</i> , <b>2005</b> , 1064, 239-45	4.5	29
5	Comparison between high-performance liquid chromatography and gas chromatography methods for fatty acid identification and quantification in potato crisps. <i>Journal of Chromatography A</i> , <b>2004</b> , 1032, 7-15	4.5	10
4	Determination of hexanal as indicator of the lipidic oxidation state in potato crisps using gas chromatography and high-performance liquid chromatography. <i>Journal of Chromatography A</i> , <b>2004</b> , 1046, 75-81	4.5	54
3	Determination of diphenylbutadiene by liquid chromatography-UV-fluorescence in foodstuffs. <i>Journal of Chromatography A</i> , <b>2004</b> , 1056, 99-103	4.5	8
2	Modified atmosphere packaging and temperature effect on potato crisps oxidation during storage. <i>Analytica Chimica Acta</i> , <b>2004</b> , 524, 185-189	6.6	15
1	Study of the effect of light on fatty acids of potato crisps using a gas chromatographic method. <i>Analytica Chimica Acta</i> , <b>2004</b> , 524, 191-200	6.6	3