

Cristina L.M. Silva

List of Publications by Year in descending order

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146
papers

5,304
citations

81743

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66
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156
all docs

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docs citations

156
times ranked

5030
citing authors

#	ARTICLE	IF	CITATIONS
1	Fresh fruits and vegetables – An overview on applied methodologies to improve its quality and safety. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 1-15.	2.7	381
2	Ethylene oxide sterilization of medical devices: A review. <i>American Journal of Infection Control</i> , 2007, 35, 574-581.	1.1	292
3	Modelling kinetics of thermal degradation of colour in peach puree. <i>Journal of Food Engineering</i> , 1999, 39, 161-166.	2.7	212
4	A Review on Ozone-Based Treatments for Fruit and Vegetables Preservation. <i>Food Engineering Reviews</i> , 2013, 5, 77-106.	3.1	177
5	Effect of heat and thermosonication treatments on peroxidase inactivation kinetics in watercress (<i>Nasturtium officinale</i>). <i>Journal of Food Engineering</i> , 2006, 72, 8-15.	2.7	159
6	Carrot (<i>Daucus carota</i> L.) peroxidase inactivation, phenolic content and physical changes kinetics due to blanching. <i>Journal of Food Engineering</i> , 2010, 97, 574-581.	2.7	144
7	Thermal inactivation of <i>Alicyclobacillus acidoterrestris</i> spores under different temperature, soluble solids and pH conditions for the design of fruit processes. <i>International Journal of Food Microbiology</i> , 1999, 51, 95-103.	2.1	139
8	Modelling the kinetics of peroxidase inactivation, colour and texture changes of pumpkin (<i>Cucurbita</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i>	2.7	136
9	Efficacy of non-thermal technologies and sanitizer solutions on microbial load reduction and quality retention of strawberries. <i>Journal of Food Engineering</i> , 2012, 108, 417-426.	2.7	125
10	Mathematical modeling of the thermal degradation kinetics of vitamin C in cupuaçu (<i>Theobroma</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i>	2.7	105
11	Quantification of microstructural changes during first stage air drying of grape tissue. <i>Journal of Food Engineering</i> , 2004, 62, 159-164.	2.7	103
12	Kinetics of changes in the physical quality parameters of fresh tomato fruits (<i>Solanum lycopersicum</i> ,) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i>	2.7	103
13	Influence of aqueous ozone, blanching and combined treatments on microbial load of red bell peppers, strawberries and watercress. <i>Journal of Food Engineering</i> , 2011, 105, 277-282.	2.7	91
14	Effect of heat and thermosonication treatments on watercress (<i>Nasturtium officinale</i>) vitamin C degradation kinetics. <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 483-488.	2.7	89
15	Influence of Drying Processes and Pretreatments on Nutritional and Bioactive Characteristics of Dried Vegetables: A Review. <i>Food Engineering Reviews</i> , 2016, 8, 134-163.	3.1	86
16	Modelling colour and chlorophyll losses of frozen green beans (<i>Phaseolus vulgaris</i> , L.). <i>International Journal of Refrigeration</i> , 2002, 25, 966-974.	1.8	78
17	Degradation kinetics of colour, vitamin C and drip loss in frozen broccoli (<i>Brassica oleracea</i> L. ssp.) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i>	1.8	73
18	Rheology of supersaturated sucrose solutions. <i>Journal of Food Engineering</i> , 2006, 77, 844-852.	2.7	70

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19	Biochemical and colour changes of watercress (<i>Nasturtium officinale</i> R. Br.) during freezing and frozen storage. <i>Journal of Food Engineering</i> , 2009, 93, 32-39.	2.7	65
20	Physicochemical characteristics, bioactive compounds and antioxidant activity in juice, pulp, peel and seeds of Cantaloupe melon. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 292-300.	1.6	65
21	Inactivation kinetics of <i>Alicyclobacillus acidoterrestris</i> in apple juice submitted to ultraviolet radiation. <i>Food Control</i> , 2017, 73, 18-23.	2.8	61
22	Colour changes in thermally processed cupuaçu (<i>Theobroma grandiflorum</i>) puree: critical times and kinetics modelling. <i>International Journal of Food Science and Technology</i> , 1999, 34, 87-94.	1.3	60
23	A modified Gompertz model to predict microbial inactivation under time-varying temperature conditions. <i>Journal of Food Engineering</i> , 2006, 76, 89-94.	2.7	60
24	Modelling colour changes during the caramelisation reaction. <i>Journal of Food Engineering</i> , 2007, 83, 483-491.	2.7	58
25	Influence of postharvest ultrasounds treatments on tomato (<i>Solanum lycopersicum</i> , cv. Zinac) quality and microbial load during storage. <i>Ultrasonics Sonochemistry</i> , 2015, 27, 552-559.	3.8	56
26	Application of ultraviolet radiation and ultrasound treatments for <i>Alicyclobacillus acidoterrestris</i> spores inactivation in apple juice. <i>LWT - Food Science and Technology</i> , 2017, 78, 138-142.	2.5	56
27	Carob bean (<i>Ceratonia siliqua</i> L.): A new perspective for functional food. <i>Trends in Food Science and Technology</i> , 2021, 114, 310-322.	7.8	55
28	Assessment of the impact of hydrogen peroxide solutions on microbial loads and quality factors of red bell peppers, strawberries and watercress. <i>Food Control</i> , 2012, 27, 362-368.	2.8	53
29	Recovery of heat-injured <i>Listeria innocua</i> . <i>International Journal of Food Microbiology</i> , 2006, 112, 261-265.	2.1	51
30	Optimal Sterilization Temperatures for Conduction Heating Foods Considering Finite Surface Heat Transfer Coefficients. <i>Journal of Food Science</i> , 1992, 57, 743-748.	1.5	50
31	Multiresponse modelling of the caramelisation reaction. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 306-315.	2.7	50
32	<i>Alicyclobacillus acidoterrestris</i> spores as a target for Cupuaçu (<i>Theobroma grandiflorum</i>) nectar thermal processing: kinetic parameters and experimental methods. <i>International Journal of Food Microbiology</i> , 2002, 77, 71-81.	2.1	48
33	On the Use of the Gompertz Model to Predict Microbial Thermal Inactivation Under Isothermal and Non-Isothermal Conditions. <i>Food Engineering Reviews</i> , 2011, 3, 17-25.	3.1	48
34	Use of UV-C postharvest treatment for extending fresh whole tomato (<i>Solanum lycopersicum</i> , cv.) Tj ETQq0 0 0 rgBT, /Overlock 10 Tf 50	1.4	48
35	Modelling kinetics of watercress (<i>Nasturtium officinale</i>) colour changes due to heat and therosonication treatments. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 244-252.	2.7	47
36	Estimation of water diffusivity parameters on grape dynamic drying. <i>Journal of Food Engineering</i> , 2010, 97, 519-525.	2.7	47

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37	Critical evaluation of commonly used objective functions to optimize overall quality and nutrient retention of heat-preserved foods. <i>Journal of Food Engineering</i> , 1992, 17, 241-258.	2.7	43
38	Effect of Air-Drying Temperature on the Quality and Bioactive Characteristics of Dried Galega Kale (<i>Brassica oleracea</i> L. var. <i>Acephala</i>). <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2485-2496.	0.9	43
39	Simulation of solar drying of grapes using an integrated heat and mass transfer model. <i>Renewable Energy</i> , 2015, 81, 896-902.	4.3	40
40	UV-C light processing of Cantaloupe melon juice: Evaluation of the impact on microbiological, and some quality characteristics, during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2019, 103, 247-252.	2.5	38
41	Biopreservation approaches to reduce <i>Listeria monocytogenes</i> in fresh vegetables. <i>Food Microbiology</i> , 2020, 85, 103282.	2.1	37
42	Modelling optimum processing conditions for the sterilization of prepackaged foods. <i>Food Control</i> , 1993, 4, 67-78.	2.8	36
43	Influence of pH, type of acid and recovery media on the thermal inactivation of <i>Listeria innocua</i> . <i>International Journal of Food Microbiology</i> , 2009, 133, 121-128.	2.1	35
44	Sigmoidal thermal inactivation kinetics of <i>Listeria innocua</i> in broth: Influence of strain and growth phase. <i>Food Control</i> , 2009, 20, 1151-1157.	2.8	34
45	Inactivation kinetics of peroxidase in zucchini (<i>Cucurbita pepo</i> L.) by heat and UV-C radiation. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 13, 158-162.	2.7	34
46	Influence of rotational speed on the statistical variability of heat penetration parameters and on the non-uniformity of lethality in retort processing. <i>Journal of Food Engineering</i> , 2000, 45, 93-102.	2.7	32
47	Kinetics of Frozen Stored Green Bean (<i>Phaseolus vulgaris</i> L.) Quality Changes: Texture, Vitamin C, Reducing Sugars, and Starch. <i>Journal of Food Science</i> , 2003, 68, 2232-2237.	1.5	32
48	Effect of cold chain temperature abuses on the quality of frozen watercress (<i>Nasturtium officinale</i> R.). <i>Trends in Food Science and Technology</i> , 2007, 18, 107-112.	2.7	32
49	The response of watercress (<i>Nasturtium officinale</i>) to vacuum impregnation: Effect of an antifreeze protein type I. <i>Journal of Food Engineering</i> , 2009, 95, 339-345.	2.7	31
50	Degradation Kinetics of Peroxidase Enzyme, Phenolic Content, and Physical and Sensorial Characteristics in Broccoli (<i>Brassica oleracea</i> L. ssp. <i>Italica</i>) during Blanching. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5370-5375.	2.4	31
51	Impact of Thermal Blanching and Thermosonication Treatments on Watercress (<i>Nasturtium</i>). <i>Bioprocess Technology</i> , 2011, 4, 1197-1204.	2.6	31
52	Impact of non-thermal technologies and sanitizer solutions on microbial load reduction and quality factor retention of frozen red bell peppers. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 17, 99-105.	2.7	31
53	Modelling <i>Alicyclobacillus acidoterrestris</i> inactivation in apple juice using thermosonication treatments. <i>LWT - Food Science and Technology</i> , 2019, 102, 159-163.	2.5	31
54	Frozen green beans (<i>Phaseolus vulgaris</i> , L.) quality profile evaluation during home storage. <i>Journal of Food Engineering</i> , 2004, 64, 481-488.	2.7	30

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55	Generalized (semi)-empirical formulae for optimal sterilization temperatures of conduction-heated foods with infinite surface heat transfer coefficients. <i>Journal of Food Engineering</i> , 1993, 19, 141-158.	2.7	29
56	Integrated approach on solar drying, pilot convective drying and microstructural changes. <i>Journal of Food Engineering</i> , 2005, 67, 195-203.	2.7	29
57	Molecular mobility, composition and structure analysis in glycerol plasticised chitosan films. <i>Food Chemistry</i> , 2014, 144, 2-8.	4.2	29
58	Evaluation of Alternative Preservation Treatments (Water Heat Treatment, Ultrasounds,) Tj ETQqO 0 0 rgBT /Overlock 10 Tf 50 627 Td (T Bioprocess Technology, 2016, 9, 924-935.	2.6	29
59	Quality assessment of Cantaloupe melon juice under ozone processing. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 461-466.	2.7	29
60	Kinetics of quality changes of pumpkin (<i>Curcubita maxima</i> L.) stored under isothermal and non-isothermal frozen conditions. <i>Journal of Food Engineering</i> , 2011, 106, 40-47.	2.7	28
61	The Effect of Polymer/ Plasticiser Ratio in Film Forming Solutions on the Properties of Chitosan Films. <i>Food Biophysics</i> , 2015, 10, 324-333.	1.4	28
62	NMR water transverse relaxation time approach to understand storage stability of fresh-cut "Rocha"™ pear. <i>LWT - Food Science and Technology</i> , 2016, 74, 280-285.	2.5	28
63	Modelling autocatalytic behaviour of a food model system"Sucrose thermal degradation at high concentrations. <i>Journal of Food Engineering</i> , 2007, 78, 537-545.	2.7	27
64	Fresh-cut melon quality during storage: An NMR study of water transverse relaxation time. <i>Journal of Food Engineering</i> , 2015, 167, 71-76.	2.7	26
65	Accelerated life testing of frozen green beans (<i>Phaseolus vulgaris</i> , L.) quality loss kinetics: colour and starch. <i>Journal of Food Engineering</i> , 2005, 67, 339-346.	2.7	25
66	Valorization of Rapeseed Meal: Influence of Ethanol Antinutrients Removal on Protein Extractability, Amino Acid Composition and Fractional Profile. <i>Waste and Biomass Valorization</i> , 2020, 11, 2709-2719.	1.8	25
67	Study on Thermosonication and Ultraviolet Radiation Processes as an Alternative to Blanching for Some Fruits and Vegetables. <i>Food and Bioprocess Technology</i> , 2011, 4, 1012-1019.	2.6	24
68	Balsamic vinegar from Modena: An easy and effective approach to reduce <i>Listeria monocytogenes</i> from lettuce. <i>Food Control</i> , 2014, 42, 38-42.	2.8	23
69	Cross-European initial survey on the use of mathematical models in food industry. <i>Journal of Food Engineering</i> , 2019, 261, 109-116.	2.7	23
70	Enhanced Solubility of Rapeseed Meal Protein Isolates Prepared by Sequential Isoelectric Precipitation. <i>Foods</i> , 2020, 9, 703.	1.9	23
71	A feasibility study of <i>Lactobacillus plantarum</i> in fruit powders after processing and storage. <i>International Journal of Food Science and Technology</i> , 2016, 51, 381-388.	1.3	22
72	Inverse problem methodology for thermal-physical properties estimation of frozen green beans. <i>Journal of Food Engineering</i> , 2004, 63, 383-392.	2.7	21

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73	The effect of home storage conditions and packaging materials on the quality of frozen green beans. <i>International Journal of Refrigeration</i> , 2004, 27, 850-861.	1.8	19
74	Quality optimization of conduction heating foods sterilized in different packages. <i>International Journal of Food Science and Technology</i> , 1994, 29, 515-530.	1.3	19
75	Foaming properties of acid-soluble protein-rich ingredient obtained from industrial rapeseed meal. <i>Journal of Food Science and Technology</i> , 2018, 55, 3792-3798.	1.4	19
76	Quality optimization of hot filled pasteurized fruit purees: Container characteristics and filling temperatures. <i>Journal of Food Engineering</i> , 1997, 32, 351-364.	2.7	18
77	Molecular Dynamics and Structure in Physical Properties and Stability of Food Systems. <i>Food Engineering Reviews</i> , 2015, 7, 384-392.	3.1	18
78	Mathematical Models for Prediction of Temperature Effects on Kinetic Parameters of Microorganisms's Inactivation: Tools for Model Comparison and Adequacy in Data Fitting. <i>Food and Bioprocess Technology</i> , 2017, 10, 2208-2225.	2.6	18
79	Ultrasound and heat treatment effects on <i>Staphylococcus aureus</i> cell viability in orange juice. <i>Ultrasonics Sonochemistry</i> , 2021, 78, 105743.	3.8	18
80	Freezing Influences Diffusion of Reducing Sugars in Carrot Cortex. <i>Journal of Food Science</i> , 1992, 57, 932-934.	1.5	17
81	Ethylene oxide potential toxicity. <i>Expert Review of Medical Devices</i> , 2008, 5, 323-328.	1.4	17
82	Influence of Pretreatments on Quality Parameters and Nutritional Compounds of Dried Galega Kale (<i>Brassica oleracea</i> L. var. <i>acephala</i>). <i>Food and Bioprocess Technology</i> , 2016, 9, 872-881.	2.6	17
83	Kinetics of flavour and aroma changes in thermally processed cupuaçu (Theobroma grandiflorum) pulp. , 2000, 80, 783-787.		16
84	Modelling Microbial Load Reduction in Foods Due to Ozone Impact. <i>Procedia Food Science</i> , 2011, 1, 836-841.	0.6	15
85	Heat inactivation of <i>Listeria innocua</i> in broth and food products under non-isothermal conditions. <i>Food Control</i> , 2011, 22, 20-26.	2.8	15
86	Integrated approach on heat transfer and inactivation kinetics of microorganisms on the surface of foods during heat treatments's software development. <i>Journal of Food Engineering</i> , 2006, 76, 95-103.	2.7	14
87	Freezing of Fruits and Vegetables. , 0, , 165-183.		14
88	Comparison of recovery methods for the enumeration of injured <i>Listeria innocua</i> cells under isothermal and non-isothermal treatments. <i>Food Microbiology</i> , 2010, 27, 1112-1120.	2.1	14
89	Postharvest Quality of Refrigerated Tomato Fruit (<i>Solanum lycopersicum</i> , cv. Zinac) at Two Maturity Stages Following Heat Treatment. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 697-709.	0.9	14
90	Kinetic Parameters Estimation for Ascorbic Acid Degradation in Fruit Nectar Using the Partial Equivalent Isothermal Exposures (PEIE) Method under Non-Isothermal Continuous Heating Conditions. <i>Biotechnology Progress</i> , 2001, 17, 175-181.	1.3	13

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91	Evaluation of Drying and Storage Conditions on Nutritional and Sensory Properties of Dried Galega Kale (<i>Brassica oleracea</i> L. var. <i>Acephala</i>). <i>Journal of Food Quality</i> , 2017, 2017, 1-9.	1.4	13
92	Computational design of accelerated life testing applied to frozen green beans. <i>Journal of Food Engineering</i> , 2004, 64, 455-464.	2.7	12
93	Microwave and Ultrasound Pre-Treatments for Drying of the "Rocha" Pear: Impact on Phytochemical Parameters, Color Changes and Drying Kinetics. <i>Foods</i> , 2021, 10, 853.	1.9	12
94	Functional Properties of Protein Isolate and Acid Soluble Protein-Rich Ingredient Co-Produced from Ethanol-Treated Industrial Rapeseed Meal. <i>Polish Journal of Food and Nutrition Sciences</i> , 2019, 69, 129-136.	0.6	12
95	Green beans (<i>Phaseolus vulgaris</i> , L.) quality loss upon thawing. <i>Journal of Food Engineering</i> , 2004, 65, 37-48.	2.7	11
96	Variability in quality of white and green beans during in-pack sterilization. <i>Journal of Food Engineering</i> , 2006, 73, 149-156.	2.7	10
97	Advances in Food Process Engineering Research and Applications. <i>Food Engineering Series</i> , 2013, , .	0.3	10
98	Physicochemical and Bioactive Compounds of "Cantaloupe" Melon: Effect of Ozone Processing on Pulp and Seeds. <i>Ozone: Science and Engineering</i> , 2018, 40, 209-215.	1.4	10
99	Physicochemical and Bioactive Characterisation of Edible and Waste Parts of "Piel de Sapo" Melon. <i>Horticulturae</i> , 2020, 6, 60.	1.2	10
100	Sucrose in the Concentrated Solution or the Supercooled "State": A Review of Caramelisation Reactions and Physical Behaviour. <i>Food Engineering Reviews</i> , 2010, 2, 204-215.	3.1	9
101	Application of optimal experimental design concept to improve the estimation of model parameters in microbial thermal inactivation kinetics. <i>Journal of Food Engineering</i> , 2014, 134, 59-66.	2.7	9
102	Combined pre-treatments effects on zucchini (<i>Cucurbita pepo</i> L.) squash microbial load reduction. <i>International Journal of Food Microbiology</i> , 2019, 305, 108257.	2.1	9
103	Career path of food science and technology professionals: Entry to the world of work. <i>Trends in Food Science and Technology</i> , 2015, 42, 183-192.	7.8	8
104	Ozonation of Adzuki beans (<i>Vigna angularis</i>): Effect on the hydration kinetics, phenolic compounds and antioxidant capacity. <i>Journal of Food Process Engineering</i> , 2018, 41, e12893.	1.5	8
105	Assessment of the impact of drying processes on orange peel quality characteristics. <i>Journal of Food Process Engineering</i> , 2022, 45, e13794.	1.5	8
106	Thermal processing of food: Challenges, innovations and opportunities. A position paper. <i>Food Reviews International</i> , 2023, 39, 3344-3369.	4.3	8
107	Modelling Viscosity Temperature Dependence of Supercooled Sucrose Solutions The Random-Walk Approach. <i>Journal of Physical Chemistry B</i> , 2007, 111, 3192-3196.	1.2	7
108	Experimental validation of models for predicting optimal surface quality sterilization temperatures. <i>International Journal of Food Science and Technology</i> , 1994, 29, 227-241.	1.3	7

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109	Impact of ozone processing on microbiological, physicochemical, and bioactive characteristics of refrigerated stored Cantaloupe melon juice. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14276.	0.9	7
110	Design and Optimization of Hot-Filling Pasteurization Conditions: Cupuaçu (Theobroma grandiflorum) Fruit Pulp Case Study. <i>Biotechnology Progress</i> , 2008, 19, 1261-1268.	1.3	6
111	Enterococcus faecalis and Pseudomonas aeruginosa behaviour in frozen watercress (Nasturtium) Tj ETQq1 1 0.784314 rgBT /Overlock	1.8	6
112	Relationship between molecular mobility, microstructure and functional properties in chitosan/glycerol films. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 28, 81-85.	2.7	6
113	Modeling the Soluble Solids and Storage Temperature Effects on Byssoschlamys fulva Growth in Apple Juices. <i>Food and Bioprocess Technology</i> , 2017, 10, 720-729.	2.6	6
114	Effect of Gaseous Ozone Process on Cantaloupe Melon Peel: Assessment of Quality and Antilisterial Indicators. <i>Foods</i> , 2021, 10, 727.	1.9	6
115	Alternative technologies for tomato post-harvest quality preservation.. <i>CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources</i> , 0, , 1-15.	0.6	6
116	Development of a Novel Methodology To Validate Optimal Sterilization Conditions for Maximizing the Texture Quality of White Beans in Glass Jars. <i>Biotechnology Progress</i> , 1999, 15, 565-572.	1.3	5
117	Predictive Modeling and RiskAssessment. , 2009, , .		5
118	Stability of sunflower and rapeseed oil-in-water emulsions supplemented with ethanol-treated rapeseed meal protein isolate. <i>Journal of Food Science and Technology</i> , 2019, 56, 3090-3098.	1.4	5
119	Assessment of Thermosonication as Postharvest Treatment Applied on Whole Tomato Fruits: Optimization and Validation. <i>Foods</i> , 2019, 8, 649.	1.9	5
120	Colour profile analysis of Port wines by various instrumental and visual methods. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3563-3571.	1.7	5
121	Quality changes of carrots under different frozen storage conditions: A kinetic study. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14953.	0.9	5
122	Emerging Technologies to Improve the Safety and Quality of Fruits and Vegetables. , 2012, , 261-297.		5
123	Note. Quality evaluation of cupuaçu (Theobroma grandiflorum) purê after pasteurization and during storage / Nota. Calidad del purê de cupuaçu (Theobroma grandiflorum) despuê de la pasterizaci3n y durante su almacenamiento. <i>Food Science and Technology International</i> , 2000, 6, 53-58.	1.1	4
124	Modeling the inactivation of Bacillus subtilis spores by ethylene oxide processing. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2011, 38, 1535-1543.	1.4	4
125	Modelling the thermal sterilisation of foods inside packs with two divisions. <i>Mathematics and Computers in Simulation</i> , 1996, 42, 279-285.	2.4	3
126	Assessment of nutritional quality and color parameters of convective dried watercress (Nasturtium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.9	3

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127	Multifunctionality of Rapeseed Meal Protein Isolates Prepared by Sequential Isoelectric Precipitation. <i>Foods</i> , 2022, 11, 541.	1.9	3
128	Particle Size Effect of Integral Carob Flour on Bioaccessibility of Bioactive Compounds during Simulated Gastrointestinal Digestion. <i>Foods</i> , 2022, 11, 1272.	1.9	3
129	OPTIMIZATION of A CUPUAËU (THEOBROMA GRANDIFLORUM) NECTAR FORMULATION. <i>Journal of Food Process Engineering</i> , 2004, 27, 181-196.	1.5	2
130	Combined Effects of Temperature, pH and Water Activity on Predictive Ability of Microbial Kinetic Inactivation Model. <i>Procedia Food Science</i> , 2016, 7, 67-70.	0.6	2
131	Responsible research and innovation in the food value chain. <i>Journal of Food Engineering</i> , 2017, 213, 1.	2.7	2
132	Microstructure, composition and their relationship with molecular mobility, food quality and stability. , 2018, , 29-41.		2
133	The impact of cold chain temperature abuses on the quality of frozen strawberries (<i>Fragaria</i>) Tj ETQq1 1 0.784314 $\frac{10}{0.5}$ /Overlock 10	0.5	2
134	Effect of pre-treatments on solar drying kinetics of red seedless grapes (cv. Monukka). <i>International Journal of Food Studies</i> , 2014, 3, 239-247.	0.5	2
135	Freeze-Drying Processes Applied to Melon Peel: Assessment of Physicochemical Attributes and Intrinsic Microflora Survival during Storage. <i>Foods</i> , 2022, 11, 1499.	1.9	2
136	DEVELOPMENT OF A SAFER FORMULATION OF EGG YOLK CREAM: PHYSICOCHEMICAL AND SENSORIAL CHARACTERISTICS ASSESSMENT. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 220-235.	0.9	1
137	Kinetics of Ethylene Oxide Desorption from Sterilized Materials. <i>Journal of AOAC INTERNATIONAL</i> , 2013, 96, 33-36.	0.7	1
138	Modelling oxygen ingress through cork closures. Impact of test conditions. <i>Journal of Food Engineering</i> , 2022, 331, 111105.	2.7	1
139	Storage stability of an egg yolk cream formulation: texture and microbiological assessment. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1068-1073.	1.7	0
140	Food Science and Technology for a Sustainable Bioeconomy _ ISEKI_Food 2014. <i>Journal of Food Engineering</i> , 2015, 167, 1.	2.7	0
141	Predictions of Microbial Thermal Inactivation in Solid Foods: Isothermal and Non-isothermal Conditions. <i>Procedia Food Science</i> , 2016, 7, 154-157.	0.6	0
142	ISEKI-Food: Integrating Safety and Environmental Knowledge into Food Studies Towards European Sustainable Development. <i>Food Engineering Series</i> , 2008, , 463-467.	0.3	0
143	Dynamic Approach to Assessing Food Quality and Safety Characteristics: The Case of Processed Foods. <i>Food Engineering Series</i> , 2013, , 567-579.	0.3	0
144	Simulation of Food Solar Drying. <i>Green Energy and Technology</i> , 2017, , 403-417.	0.4	0

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145	Portuguese Galega Kale. , 2017, , 226-239.		0
146	<scp>CIBIA XII</scp>â€™Iberoamerican Congress of Food Engineering, 2019. Journal of Food Process Engineering, 2022, 45, .	1.5	0