

M L Beirão-Da-Costa

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

835
citations

471371

17
h-index

794469

19
g-index

20
all docs

20
docs citations

20
times ranked

1166
citing authors

#	ARTICLE	IF	CITATIONS
1	Inulin potential for encapsulation and controlled delivery of Oregano essential oil. <i>Food Hydrocolloids</i> , 2013, 33, 199-206.	5.6	122
2	The effect of drying temperatures on morphological and chemical properties of dried chestnuts flours. <i>Journal of Food Engineering</i> , 2009, 90, 325-332.	2.7	71
3	Effect of the matrix system in the delivery and in vitro bioactivity of microencapsulated Oregano essential oil. <i>Journal of Food Engineering</i> , 2012, 110, 190-199.	2.7	67
4	Effect of drying temperatures on starch-related functional and thermal properties of chestnut flours. <i>Food and Bioproducts Processing</i> , 2012, 90, 284-294.	1.8	58
5	Use of mild heat pre-treatments for quality retention of fresh-cut "Rocha"™ pear. <i>Postharvest Biology and Technology</i> , 2003, 30, 153-160.	2.9	54
6	The effect of starch isolation method on physical and functional properties of Portuguese nuts starches. I. Chestnuts (<i>Castanea sativa</i> Mill. var. Martainha and Longal) fruits. <i>Food Hydrocolloids</i> , 2012, 27, 256-263.	5.6	54
7	Thermal properties of gluten proteins of two soft wheat varieties. <i>Food Chemistry</i> , 2005, 93, 459-465.	4.2	48
8	The effects of edible coatings on postharvest quality of the "Bravo de Esmolfe" apple. <i>European Food Research and Technology</i> , 2003, 217, 325-328.	1.6	47
9	Starch isolation from chestnut and acorn flours through alkaline and enzymatic methods. <i>Food and Bioproducts Processing</i> , 2012, 90, 309-316.	1.8	47
10	Chestnut and acorn starch properties affected by isolation methods. <i>Starch/Staerke</i> , 2010, 62, 421-428.	1.1	44
11	Effect of wheat puroindoline alleles on functional properties of starch. <i>European Food Research and Technology</i> , 2008, 226, 1205-1212.	1.6	41
12	Effect of drying temperatures on chemical and morphological properties of acorn flours. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1729-1736.	1.3	34
13	The effect of starch isolation method on physical and functional properties of Portuguese nut starches. II. <i>Q. Rotundifolia</i> Lam. and <i>Q. Suber</i> Lam. acorns starches. <i>Food Hydrocolloids</i> , 2013, 30, 448-455.	5.6	34
14	Metabolic response to combined mild heat pre-treatments and modified atmosphere packaging on fresh-cut peach. <i>European Food Research and Technology</i> , 2006, 222, 217-222.	1.6	29
15	Physical characterization of rice starch spherical aggregates produced by spray-drying. <i>Journal of Food Engineering</i> , 2011, 104, 36-42.	2.7	29
16	Oxidative stability of olive oil flavoured by <i>Capsicum frutescens</i> supercritical fluid extracts. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 421-428.	1.0	22
17	DSC as a tool to assess physiological evolution of apples preserved by edibles coatings. <i>Food Chemistry</i> , 2007, 102, 475-480.	4.2	18
18	Effect of Drying Temperatures on Starch-Related Functional and Thermal Properties of Acorn Flours. <i>Journal of Food Science</i> , 2011, 76, E196-202.	1.5	14

#	ARTICLE	IF	CITATIONS
19	A differential scanning calorimetry study of different lupin species meals. European Food Research and Technology, 2002, 215, 317-321.	1.6	2
20	Thermal properties of gluten and gluten fractions of two soft wheat varieties. Special Publication - Royal Society of Chemistry, 0, , 340-346.	0.0	0