

# LuÃ-s G. Dias

## List of Publications by Year in descending order

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80  
papers

2,716  
citations

201674

27  
h-index

197818

49  
g-index

81  
all docs

81  
docs citations

81  
times ranked

3113  
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of the electronic tongue as a tool for the characterization of <i>Melipona scutellaris</i> Latreille honey. <i>Journal of Apicultural Research</i> , 2022, 61, 79-90.	1.5	0
2	Enose Lab Made with Vacuum Sampling: Quantitative Applications. <i>Chemosensors</i> , 2022, 10, 261.	3.6	6
3	Intramuscular Fat Prediction Using Color and Image Analysis of Bãsaros Pork Breed. <i>Foods</i> , 2021, 10, 143.	4.3	10
4	Mead Production Using Immobilized Cells of <i>Saccharomyces cerevisiae</i> : Reuse of Sodium Alginate Beads. <i>Processes</i> , 2021, 9, 724.	2.8	2
5	Application of a lab-made electronic nose for extra virgin olive oils commercial classification according to the perceived fruitiness intensity. <i>Talanta</i> , 2021, 226, 122122.	5.5	28
6	Analysis of Milk Using a Portable Potentiometric Electronic Tongue Based on Five Polymeric Membrane Sensors. <i>Frontiers in Chemistry</i> , 2021, 9, 706460.	3.6	11
7	Standard methods for pollen research. <i>Journal of Apicultural Research</i> , 2021, 60, 1-109.	1.5	25
8	An electronic tongue as a classifier tool for assessing perfume olfactory family and storage time-period. <i>Talanta</i> , 2020, 208, 120364.	5.5	6
9	Detection of biogenic amines in mead of social bee. <i>LWT - Food Science and Technology</i> , 2020, 121, 108969.	5.2	8
10	Analysis of Phenolic Content in Grape Seeds and Skins by Means of a Bio-Electronic Tongue. <i>Sensors</i> , 2020, 20, 4176.	3.8	9
11	Simultaneously prediction of sheep and goat carcass composition and body fat depots using in vivo ultrasound measurements and live weight. <i>Research in Veterinary Science</i> , 2020, 133, 180-187.	1.9	6
12	Sweet peppers discrimination according to agronomic production mode and maturation stage using a chemical-sensory approach and an electronic tongue. <i>Microchemical Journal</i> , 2020, 157, 105034.	4.5	13
13	Assessing acrylamide content in sterilized Californian-style black table olives using HPLC-MS-QQQ and a potentiometric electronic tongue. <i>LWT - Food Science and Technology</i> , 2020, 129, 109605.	5.2	9
14	Unmasking Sensory Defects of Olive Oils Flavored with Basil and Oregano Using an Electronic Tongueâ€Chemometric Tool. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2019, 96, 751-760.	1.9	13
15	Sugarsâ€™ Quantifications Using a Potentiometric Electronic Tongue with Cross-Selective Sensors: Influence of an Ionic Background. <i>Chemosensors</i> , 2019, 7, 43.	3.6	12
16	Volatile Composition and Sensory Properties of Mead. <i>Microorganisms</i> , 2019, 7, 404.	3.6	20
17	Monitoring the debittering of traditional stoned green table olives during the aqueous washing process using an electronic tongue. <i>LWT - Food Science and Technology</i> , 2019, 109, 327-335.	5.2	10
18	Spanish honeys with quality brand: a multivariate approach to physicochemical parameters, microbiological quality, and floral origin. <i>Journal of Apicultural Research</i> , 2019, 58, 92-103.	1.5	14

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19	Bioactive Components and Antioxidant and Antibacterial Activities of Different Varieties of Honey: A Screening Prior to Clinical Application. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 688-698.	5.2	73
20	Application of an electronic tongue as a single-run tool for olive oils�™ physicochemical and sensory simultaneous assessment. <i>Talanta</i> , 2019, 197, 363-373.	5.5	30
21	A taste sensor device for unmasking admixing of rancid or winey-vinegary olive oil to extra virgin olive oil. <i>Computers and Electronics in Agriculture</i> , 2018, 144, 222-231.	7.7	35
22	Application of a potentiometric electronic tongue for assessing phenolic and volatile profiles of Arbequina extra virgin olive oils. <i>LWT - Food Science and Technology</i> , 2018, 93, 150-157.	5.2	15
23	Perception of olive oils sensory defects using a potentiometric taste device. <i>Talanta</i> , 2018, 176, 610-618.	5.5	24
24	Electrochemical Sensor-Based Devices for Assessing Bioactive Compounds in Olive Oils: A Brief Review. <i>Electronics (Switzerland)</i> , 2018, 7, 387.	3.1	14
25	Olive Oil Total Phenolic Contents and Sensory Sensations Trends during Oven and Microwave Heating Processes and Their Discrimination Using an Electronic Tongue. <i>Journal of Food Quality</i> , 2018, 2018, 1-10.	2.6	21
26	Honey Evaluation Using Electronic Tongues: An Overview. <i>Chemosensors</i> , 2018, 6, 28.	3.6	17
27	Olive Oil Quality and Sensory Changes During Household Use Simulation and Temporal Assessment Using an Electronic Tongue. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 1121-1137.	1.9	5
28	Dairy products discrimination according to the milk type using an electrochemical multisensor device coupled with chemometric tools. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2385-2393.	3.2	27
29	Electrochemical Aptasensor Array for Multiple Detection of Human Osteopontin. <i>Portugaliae Electrochimica Acta</i> , 2018, 36, 1-9.	1.1	7
30	Quantification of table olives' acid, bitter and salty tastes using potentiometric electronic tongue fingerprints. <i>LWT - Food Science and Technology</i> , 2017, 79, 394-401.	5.2	41
31	Application of an electronic tongue for Tunisian olive oils�™ classification according to olive cultivar or physicochemical parameters. <i>European Food Research and Technology</i> , 2017, 243, 1459-1470.	3.3	26
32	Assessment of Table Olives�™ Organoleptic Defect Intensities Based on the Potentiometric Fingerprint Recorded by an Electronic Tongue. <i>Food and Bioprocess Technology</i> , 2017, 10, 1310-1323.	4.7	18
33	Discrimination of Olive Oil by Cultivar, Geographical Origin and Quality Using Potentiometric Electronic Tongue Fingerprints. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 1417-1429.	1.9	28
34	Quantification of three phenolic classes and total phenolic content of propolis extracts using a single UV-vis spectrum. <i>Journal of Apicultural Research</i> , 2017, 56, 569-580.	1.5	8
35	Electrochemical aptasensor for human osteopontin detection using a DNA aptamer selected by SELEX. <i>Analytica Chimica Acta</i> , 2017, 987, 25-37.	5.4	46
36	Evaluation of extra-virgin olive oils shelf life using an electronic tongue�™ chemometric approach. <i>European Food Research and Technology</i> , 2017, 243, 597-607.	3.3	23

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37	Sensory classification of table olives using an electronic tongue: Analysis of aqueous pastes and brines. <i>Talanta</i> , 2017, 162, 98-106.	5.5	36
38	Electronic tongues and aptasensors. , 2017, , 371-402.		7
39	Gladians in Foods and the Electronic Tongue. , 2016, , 179-188.		0
40	Effect of processing conditions on the bioactive compounds and biological properties of bee pollen. <i>Journal of Apicultural Research</i> , 2016, 55, 357-365.	1.5	23
41	Voltammetric aptasensors for protein disease biomarkers detection: A review. <i>Biotechnology Advances</i> , 2016, 34, 941-953.	11.7	87
42	Monitoring olive oils quality and oxidative resistance during storage using an electronic tongue. <i>LWT - Food Science and Technology</i> , 2016, 73, 683-692.	5.2	42
43	Electronic tongue: a versatile tool for mineral and fruit-flavored waters recognition. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 264-273.	3.2	13
44	Sensory intensity assessment of olive oils using an electronic tongue. <i>Talanta</i> , 2016, 146, 585-593.	5.5	52
45	Monovarietal extra-virgin olive oil classification: a fusion of human sensory attributes and an electronic tongue. <i>European Food Research and Technology</i> , 2016, 242, 259-270.	3.3	29
46	Electrochemical Sensors for Assessing Antioxidant Capacity of Bee Products. , 2016, , 196-223.		2
47	Microbiological Assessment, Nutritional Characterization and Phenolic Compounds of Bee Pollen from <i>Mellipona mandacai</i> Smith, 1983. <i>Molecules</i> , 2015, 20, 12525-12544.	3.8	38
48	Development of an electrochemical RNA-aptasensor to detect human osteopontin. <i>Biosensors and Bioelectronics</i> , 2015, 71, 332-341.	10.1	32
49	A novel approach for honey pollen profile assessment using an electronic tongue and chemometric tools. <i>Analytica Chimica Acta</i> , 2015, 900, 36-45.	5.4	33
50	Electrochemical Multi-sensors Device Coupled with Heuristic or Meta-heuristic Selection Algorithms for Single-cultivar Olive Oil Classification. <i>Procedia Engineering</i> , 2014, 87, 192-195.	1.2	6
51	Development of an Electrochemical Aptasensor for the Detection of Human Osteopontin. <i>Procedia Engineering</i> , 2014, 87, 316-319.	1.2	11
52	A Size Exclusion HPLC Method for Evaluating the Individual Impacts of Sugars and Organic Acids on Beverage Global Taste by Means of Calculated Dose-Over-Threshold Values. <i>Chromatography (Basel)</i> , 2014, 1, 141-158.	1.2	5
53	The Role of Honey and Propolis in the Treatment of Infected Wounds. , 2014, , 221-234.		8
54	Single-cultivar extra virgin olive oil classification using a potentiometric electronic tongue. <i>Food Chemistry</i> , 2014, 160, 321-329.	8.2	67

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55	Evaluation of healthy and sensory indexes of sweetened beverages using an electronic tongue. <i>Analytica Chimica Acta</i> , 2014, 848, 32-42.	5.4	20
56	Practical procedure for discriminating monofloral honey with a broad pollen profile variability using an electronic tongue. <i>Talanta</i> , 2014, 128, 284-292.	5.5	38
57	Dietary Sugars Analysis: Quantification of Fructooligosaccharides during Fermentation by HPLC-RI Method. <i>Frontiers in Nutrition</i> , 2014, 1, 11.	3.7	13
58	Cyclic voltammetry: A tool to quantify 2,4,6-trichloroanisole in aqueous samples from cork planks boiling industrial process. <i>Talanta</i> , 2013, 117, 438-444.	5.5	8
59	Comparative study of different Portuguese samples of propolis: Pollinic, sensorial, physicochemical, microbiological characterization and antibacterial activity. <i>Food and Chemical Toxicology</i> , 2012, 50, 4246-4253.	3.6	76
60	Determination of 2,4,6-Trichloroanisole by Cyclic Voltammetry. <i>Procedia Engineering</i> , 2012, 47, 1125-1128.	1.2	7
61	CHAPTER 14. UV Spectrophotometry Method for Dietary Sugars. <i>Food and Nutritional Components in Focus</i> , 2012, , 229-248.	0.1	3
62	Comprehensive Study of Honey with Protected Denomination of Origin and Contribution to the Enhancement of Legal Specifications. <i>Molecules</i> , 2012, 17, 8561-8577.	3.8	36
63	Effect of Cultivar on Sensory Characteristics, Chemical Composition, and Nutritional Value of Stoned Green Table Olives. <i>Food and Bioprocess Technology</i> , 2012, 5, 1733-1742.	4.7	22
64	P2.1.2 Performance Study of a Potentiometric Sensor Array for Lactic Proteins Analysis. , 2012, , .		0
65	Propolis influence on erythrocyte membrane disorder (hereditary spherocytosis): A first approach. <i>Food and Chemical Toxicology</i> , 2011, 49, 520-526.	3.6	18
66	An electronic tongue for gliadins semi-quantitative detection in foodstuffs. <i>Talanta</i> , 2011, 83, 857-864.	5.5	29
67	Chemometric classification of several olive cultivars from TrÃs-os-Montes region (northeast of Tj ETQq1 1 0.784314 rgBT/Overlock 10 105, 65-73.	3.5	25
68	Semi-quantitative and quantitative analysis of soft drinks using an electronic tongue. <i>Sensors and Actuators B: Chemical</i> , 2011, 154, 111-118.	7.8	48
69	Assessment of goat fat depots using ultrasound technology and multiple multivariate prediction models1. <i>Journal of Animal Science</i> , 2010, 88, 572-580.	0.5	16
70	Physicochemical, microbiological and antimicrobial properties of commercial honeys from Portugal. <i>Food and Chemical Toxicology</i> , 2010, 48, 544-548.	3.6	227
71	Evaluation of soil nitrogen availability by growing tufts of nitrophilic species in an intensively grazed biodiverse legume-rich pasture. <i>Spanish Journal of Agricultural Research</i> , 2010, 8, 1058.	0.6	9
72	An electronic tongue for juice level evaluation in non-alcoholic beverages. <i>Procedia Chemistry</i> , 2009, 1, 1023-1026.	0.7	26

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73	An electronic tongue taste evaluation: Identification of goat milk adulteration with bovine milk. Sensors and Actuators B: Chemical, 2009, 136, 209-217.	7.8	162
74	UV spectrophotometry method for the monitoring of galacto-oligosaccharides production. Food Chemistry, 2009, 113, 246-252.	8.2	34
75	An electronic tongue for honey classification. Mikrochimica Acta, 2008, 163, 97-102.	5.0	67
76	Raw bovine meat fatty acids profile as an origin discriminator. Food Chemistry, 2008, 109, 840-847.	8.2	29
77	Antioxidant properties, total phenols and pollen analysis of propolis samples from Portugal. Food and Chemical Toxicology, 2008, 46, 3482-3485.	3.6	208
78	Antioxidant and antimicrobial effects of phenolic compounds extracts of Northeast Portugal honey. Food and Chemical Toxicology, 2008, 46, 3774-3779.	3.6	392
79	Crops use-efficiency of nitrogen from manures permitted in organic farming. European Journal of Agronomy, 2006, 25, 328-335.	4.1	51
80	Characterization of commercial Tunisian monovarietal olive oils produced from autochthonous olive cultivars. Emirates Journal of Food and Agriculture, 0, , 581.	1.0	1