Susana Casal

List of Publications by Citations

252 papers	5,982 citations	40 h-index	61 g-index
283 ext. papers	7,015 ext. citations	4.7 avg, IF	6.01 L-index

#	Paper	IF	Citations
252	Determination of sterol and fatty acid compositions, oxidative stability, and nutritional value of six walnut (Juglans regia L.) cultivars grown in Portugal. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 7698-702	5.7	183
251	Olive oil stability under deep-frying conditions. *Food and Chemical Toxicology*, **2010**, 48, 2972-9	4.7	178
250	Fatty acid and sugar compositions, and nutritional value of five wild edible mushrooms from Northeast Portugal. *Food Chemistry*, **2007**, 105, 140-145	8.5	151
249	Espresso coffee residues: a valuable source of unextracted compounds. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7777-84	5.7	125
248	Edible flowers: A review of the nutritional, antioxidant, antimicrobial properties and effects on human health. *Journal of Food Composition and Analysis*, **2017**, 60, 38-50	4.1	114
247	Dietary lipid level affects growth performance and nutrient utilisation of Senegalese sole (Solea senegalensis) juveniles. *British Journal of Nutrition*, **2009**, 102, 1007-14	3.6	111
246	Seed oils of ten traditional Portuguese grape varieties with interesting chemical and antioxidant properties. *Food Research International*, **2013**, 50, 161-166	7	107
245	PAHs content in sunflower, soybean and virgin olive oils: Evaluation in commercial samples and during refining process. *Food Chemistry*, **2007**, 104, 106-112	8.5	106
244	Discriminate analysis of roasted coffee varieties for trigonelline, nicotinic acid, and caffeine content. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 3420-4	5.7	100
243	Chemical composition, antibacterial and antioxidant activities of essential oil of Eucalyptus globulus from Algeria. *Industrial Crops and Products*, **2015**, 78, 148-153	5.9	89
242	Effect of solvents extraction on phenolic content and antioxidant activity of the byproduct of eggplant. *Industrial Crops and Products*, **2013**, 49, 668-674	5.9	87
241	Simultaneous determination of tocopherols and tocotrienols in hazelnuts by a normal phase liquid chromatographic method. *Analytical Sciences*, **2005**, 21, 1545-8	1.7	86
240	Effects of roasting on hazelnut lipids. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 1315-21	5.7	85
239	HPLC/diode-array applied to the thermal degradation of trigonelline, nicotinic acid and caffeine in coffee. *Food Chemistry*, **2000**, 68, 481-485	8.5	82
238	Brominated flame retardants and seafood safety: a review. *Environment International*, **2015**, 77, 116-31	12.9	78
237	Acrylamide in espresso coffee: Influence of species, roast degree and brew length. *Food Chemistry*, **2010**, 119, 929-934	8.5	74
236	Essential oils composition, antibacterial and antioxidant activities of hydrodistillated extract of Eucalyptus globulus fruits. *Industrial Crops and Products*, **2016**, 89, 167-175	5.9	71

235	Antiradical activity, phenolics profile, and hydroxymethylfurfural in espresso coffee: influence of technological factors. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 12221-9	5.7	71
234	Phytochemical screening of antioxidant and antibacterial activities of methanolic extracts of some Lamiaceae. *Industrial Crops and Products*, **2014**, 61, 41-48	5.9	69
233	Characterization of several hazelnut (Corylus avellana L.) cultivars based in chemical, fatty acid and sterol composition. *European Food Research and Technology*, **2006**, 222, 274-280	3.4	64
232	Antioxidants do not prevent postexercise peroxidation and may delay muscle recovery. *Medicine and Science in Sports and Exercise*, **2009**, 41, 1752-60	1.2	63
231	Analysis of heterocyclic aromatic amines in foods by gas chromatography-mass spectrometry as their tert.-butyldimethylsilyl derivatives. *Journal of Chromatography A*, **2004**, 1040, 105-14	4.5	62
230	Total phenolic content, antioxidant and antibacterial activities of fruits of Eucalyptus globulus cultivated in Algeria. *Industrial Crops and Products*, **2013**, 41, 85-89	5.9	60
229	Discrimination between arabica and robusta coffee species on the basis of their amino acid enantiomers. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 6495-501	5.7	56
228	Discrimination between arabica and robusta coffee species on the basis of their tocopherol profiles. *Food Chemistry*, **2009**, 114, 295-299	8.5	54
227	Carotenoids of lettuce (Lactuca sativa L.) grown on soil enriched with spent coffee grounds. *Molecules*, **2012**, 17, 1535-47	4.8	54
226	Nutritional, fatty acid and triacylglycerol profiles of Castanea sativa Mill. cultivars: a compositional and chemometric approach. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 2836-42	5.7	53
225	Effect of cooking on olive oil quality attributes. *Food Research International*, **2013**, 54, 2016-2024	7	52
224	Cultivar effect on the phenolic composition and antioxidant potential of stoned table olives. *Food and Chemical Toxicology*, **2011**, 49, 450-7	4.7	52
223	GC determination of acetone, acetaldehyde, ethanol, and methanol in biological matrices and cell culture. *Journal of Chromatographic Science*, **2009**, 47, 272-8	1.4	52
222	Gas chromatographic-mass spectrometric quantification of 4-(5-)methylimidazole in roasted coffee after ion-pair extraction. *Journal of Chromatography A*, **2002**, 976, 285-91	4.5	52
221	Influence of olive storage period on oil quality of three Portuguese cultivars of Olea europea, Cobran□sa, Madural, and Verdeal Transmontana. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 6335-40	5.7	52
220	Intra- and interspecific mineral composition variability of commercial instant coffees and coffee substitutes: Contribution to mineral intake. *Food Chemistry*, **2012**, 130, 702-709	8.5	51
219	Fatty acid, vitamin E and sterols composition of seed oils from nine different pomegranate (Punica granatum L.) cultivars grown in Spain. *Journal of Food Composition and Analysis*, **2015**, 39, 13-22	4.1	49
218	Gas chromatographic quantification of amino acid enantiomers in food matrices by their N(O,S)-ethoxycarbonyl heptafluorobutyl ester derivatives. *Journal of Chromatography A*, **2000**, 866, 221-30	4.5	49

217	Influence of spike lavender (Lavandula latifolia Med.) essential oil in the quality, stability and composition of soybean oil during microwave heating. *Food and Chemical Toxicology*, **2012**, 50, 2894-901	4.7	42
216	Effect of Olive Leaves Addition during the Extraction Process of Overmature Fruits on Olive Oil Quality. *Food and Bioprocess Technology*, **2013**, 6, 509-521	5.1	41
215	Influence of strawberry tree (Arbutus unedo L.) fruit ripening stage on chemical composition and antioxidant activity. *Food Research International*, **2011**, 44, 1401-1407	7	41
214	The use of olive leaves and tea extracts as effective antioxidants against the oxidation of soybean oil under microwave heating. *Industrial Crops and Products*, **2013**, 44, 37-43	5.9	40
213	Qualitative and semi-quantitative analysis of phenolics in Eucalyptus globulus leaves by high-performance liquid chromatography coupled with diode array detection and electrospray ionisation mass spectrometry. *Phytochemical Analysis*, **2013**, 24, 162-70	3.4	40
212	Roast effects on coffee amino acid enantiomers. *Food Chemistry*, **2005**, 89, 333-340	8.5	40
211	Isoflavones in coffee: influence of species, roast degree, and brewing method. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 3002-7	5.7	39
210	Revalorization of spent coffee residues by a direct agronomic approach. *Food Research International*, **2015**, 73, 190-196	7	38
209	Free amino acid composition of quince (Cydonia oblonga Miller) fruit (pulp and peel) and jam. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 1201-6	5.7	38
208	Validation of a Single-Extraction Procedure for Sequential Analysis of Vitamin E, Cholesterol, Fatty Acids, and Total Fat in Seafood. *Food Analytical Methods*, **2013**, 6, 1196-1204	3.4	37
207	Vitamin E profile as a reliable authenticity discrimination factor between chestnut (Castanea sativa Mill.) cultivars. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 5524-8	5.7	37
206	Factors influencing the norharman and harman contents in espresso coffee. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 1832-8	5.7	37
205	A review of Bactrocera oleae (Rossi) impact in olive products: From the tree to the table. *Trends in Food Science and Technology*, **2015**, 44, 226-242	15.3	36
204	Determination of Vitamin E in Coffee Beans by HPLC Using a Micro-extraction Method. *Food Science and Technology International*, **2009**, 15, 57-63	2.6	36
203	Development and evaluation of a GC/FID method for the analysis of free amino acids in quince fruit and jam. *Analytical Sciences*, **2003**, 19, 1285-90	1.7	36
202	Chronic exposure to ethanol exacerbates MDMA-induced hyperthermia and exposes liver to severe MDMA-induced toxicity in CD1 mice. *Toxicology*, **2008**, 252, 64-71	4.4	35
201	Promising Potential of Dietary (Poly)Phenolic Compounds in the Prevention and Treatment of Diabetes Mellitus. *Current Medicinal Chemistry*, **2017**, 24, 334-354	4.3	35
200	Characterization of protein and fat composition of seeds from common beans (Phaseolus vulgaris L.), cowpea (Vigna unguiculata L. Walp) and bambara groundnuts (Vigna subterranea L. Verdc) from Mozambique. *Journal of Food Measurement and Characterization*, **2017**, 11, 442-450	2.8	34

199	Phenolic compounds, antioxidant and antibacterial activities of three Ericaceae from Algeria. *Industrial Crops and Products*, **2015**, 70, 459-466	5.9	34
198	fatty acids in the Portuguese food market. *Food Control*, **2016**, 64, 128-134	6.2	34
197	Free and conjugated biogenic amines in green and roasted coffee beans. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 6188-92	5.7	33
196	Chemical characterization of chestnut cultivars from three consecutive years: chemometrics and contribution for authentication. *Food and Chemical Toxicology*, **2012**, 50, 2311-7	4.7	32
195	Supervised chemical pattern recognition in almond (Prunus dulcis) Portuguese PDO cultivars: PCA- and LDA-based triennial study. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 9697-704	5.7	32
194	Microbial and physicochemical evolution during hyperbaric storage at room temperature of fresh Atlantic salmon (Salmo salar). *Innovative Food Science and Emerging Technologies*, **2018**, 45, 264-272	6.8	32
193	Aromatized olive oils: Influence of flavouring in quality, composition, stability, antioxidants, and antiradical potential. *LWT - Food Science and Technology*, **2015**, 60, 22-28	5.4	31
192	Development and validation of a matrix solid-phase dispersion method to determine acrylamide in coffee and coffee substitutes. *Journal of Food Science*, **2010**, 75, T57-63	3.4	31
191	Contribution of FA profile obtained by high-resolution GC/chemometric techniques to the authenticity of green and roasted coffee varieties. *JAOCS, Journal of the American Oil Chemistsh Society*, **2003**, 80, 511-517	1.8	29
190	Simultaneous determination of retinol, beta-carotene and alpha-tocopherol in adipose tissue by high-performance liquid chromatography. *Biomedical Applications*, **2001**, 763, 1-8		29
189	Acrylamide in Chips and French Fries: a Novel and Simple Method Using Xanthydrol for Its GC-MS Determination. *Food Analytical Methods*, **2015**, 8, 1436-1445	3.4	28
188	White tea intake prevents prediabetes-induced metabolic dysfunctions in testis and epididymis preserving sperm quality. *Journal of Nutritional Biochemistry*, **2016**, 37, 83-93	6.3	28
187	Can tea extracts protect extra virgin olive oil from oxidation during microwave heating?. *Food Research International*, **2012**, 48, 148-154	7	28
186	Improvement of stability and carotenoids fraction of virgin olive oils by addition of microalgae Scenedesmus almeriensis extracts. *Food Chemistry*, **2015**, 175, 203-11	8.5	27
185	Olive Volatiles from Portuguese Cultivars Cobran□sa, Madural and Verdeal Transmontana: Role in Oviposition Preference of Bactrocera oleae (Rossi) (Diptera: Tephritidae). *PLoS ONE*, **2015**, 10, e0125070	3.7	27
184	Free tocopherols as chemical markers for Arabica coffee adulteration with maize and coffee by-products. *Food Control*, **2016**, 70, 318-324	6.2	27
183	Impact of different hyperbaric storage conditions on microbial, physicochemical and enzymatic parameters of watermelon juice. *Food Research International*, **2017**, 99, 123-132	7	26
182	Trans fatty acids in commercial cookies and biscuits: An update of Portuguese market. *Food Control* , **2015**, 47, 141-146	6.2	26

181	Fried potatoes: Impact of prolonged frying in monounsaturated oils. *Food Chemistry*, **2018**, 243, 192-2018.5		26
180	Tocopherol and tocotrienol content of hazelnut cultivars grown in portugal. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 1329-36	5.7	26
179	DEVELOPMENT OF AN HPLC/DIODE-ARRAY/ FLUORIMETRIC DETECTOR METHOD FOR MONITORING TOCOPHEROLS AND TOCOTRIENOLS IN EDIBLE OILS. *Journal of Liquid Chromatography and Related Technologies*, **2000**, 23, 3011-3022	1.3	26
178	Comparative Fingerprint Changes of Toxic Volatiles in Low PUFA Vegetable Oils Under Deep-Frying. *JAOCS, Journal of the American Oil ChemistshSociety*, **2017**, 94, 271-284	1.8	25
177	HPLC-UV/DAD and ESI-MS(n) analysis of flavonoids and antioxidant activity of an Algerian medicinal plant: Paronychia argentea Lam. *Journal of Pharmaceutical and Biomedical Analysis*, **2015**, 111, 231-40	3.5	25
176	Improvement of vegetables elemental quality by espresso coffee residues. *Food Chemistry*, **2014**, 148, 294-9	8.5	25
175	Antioxidant activity and phenolic composition of Cv. Cobranosa olives affected through the maturation process. *Journal of Functional Foods*, **2014**, 11, 20-29	5.1	25
174	Saturated fatty acids intake in relation to C-reactive protein, adiponectin, and leptin: a population-based study. *Nutrition*, **2013**, 29, 892-7	4.8	25
173	Antioxidant activity and bioactive compounds of lettuce improved by espresso coffee residues. *Food Chemistry*, **2014**, 145, 95-101	8.5	25
172	Benefícios do café na saúde: mito ou realidade?. *Quimica Nova*, **2009**, 32, 2169-2180	1.6	25
171	Antioxidant status, oxidative stress, and damage in elite trained kayakers and canoeists and sedentary controls. *International Journal of Sport Nutrition and Exercise Metabolism*, **2009**, 19, 443-56	4.4	25
170	Determination of Nine Intense Sweeteners in Foodstuffs by High-Performance Liquid Chromatography and Evaporative Light-Scattering Detection: Interlaboratory Study. *Journal of AOAC INTERNATIONAL*, **2009**, 92, 208-222	1.7	25
169	Development of an HPLC/Diode-Array Detector Method for Simultaneous Determination of Trigonelline, Nicotinic Acid, and Caffeine in Coffee. *Journal of Liquid Chromatography and Related Technologies*, **1998**, 21, 3187-3195	1.3	25
168	Validation of a fast and accurate chromatographic method for detailed quantification of vitamin E in green leafy vegetables. *Food Chemistry*, **2013**, 141, 1175-80	8.5	24
167	Lipid and Protein Changes Related to Quality Loss in Frozen Sardine (Sardina pilchardus) Previously Processed Under High-Pressure Conditions. *Food and Bioprocess Technology*, **2017**, 10, 296-306	5.1	24
166	Effect of olive trees density on the quality and composition of olive oil from cv. Arbequina. *Scientia Horticulturae*, **2018**, 238, 222-233	4.1	23
165	Shell's influence on drying kinetics, color and volumetric shrinkage of Castanea sativa Mill. fruits. *Food Research International*, **2014**, 55, 426-435	7	23
164	Ochratoxin A in commercial soluble coffee and coffee substitutes. *Food Research International*, **2014**, 61, 56-60	7	23

163	Influence of fruit traits on oviposition preference of the olive fly, Bactrocera oleae (Rossi) (Diptera: Tephritidae), on three Portuguese olive varieties (Cobrançosa, Madural and Verdeal Transmontana). *Scientia Horticulturae*, **2012**, 145, 127-135	4.1	23
162	Determination of the volatile profile of stoned table olives from different varieties by using HS-SPME and GC/IT-MS. *Journal of the Science of Food and Agriculture*, **2011**, 91, 1693-701	4.3	23
161	Tocopherols in coffee brews: Influence of coffee species, roast degree and brewing procedure. *Journal of Food Composition and Analysis*, **2010**, 23, 802-808	4.1	23
160	Biorefinery of Dunaliella salina: Sustainable recovery of carotenoids, polar lipids and glycerol. *Bioresource Technology*, **2020**, 297, 122509	11	23
159	First approach to assess the bioaccessibility of bisphenol A in canned seafood. *Food Chemistry*, **2017** , 232, 501-507	8.5	22
158	Tocopherols in espresso coffee: Analytical method development and validation. *Food Chemistry*, **2009**, 115, 1549-1555	8.5	22
157	Fatty acid profile of human milk of Portuguese lactating women: prospective study from the 1st to the 16th week of lactation. *Annals of Nutrition and Metabolism*, **2008**, 53, 50-6	4.5	22
156	Effects of high-pressure processing on fungi spores: Factors affecting spore germination and inactivation and impact on ultrastructure. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 553-573	16.4	21
155	Identification of leaf volatiles from olive (Olea europaea) and their possible role in the ovipositional preferences of olive fly, Bactrocera oleae (Rossi) (Diptera: Tephritidae). *Phytochemistry*, **2016**, 121, 11-9	4	21
154	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	10.2	21
153	Early-life intake of major trace elements, bisphenol A, tetrabromobisphenol A and fatty acids: Comparing human milk and commercial infant formulas. *Environmental Research*, **2019**, 169, 246-255	7.9	21
152	Application of an electronic tongue as a single-run tool for olive oils' physicochemical and sensory simultaneous assessment. *Talanta*, **2019**, 197, 363-373	6.2	21
151	Method development and validation for isoflavones quantification in coffee. *Food Chemistry*, **2010**, 122, 914-919	8.5	20
150	DETERMINATION OF BIOGENIC AMINES IN COFFEE BY AN OPTIMIZED LIQUID CHROMATOGRAPHIC METHOD. *Journal of Liquid Chromatography and Related Technologies*, **2002**, 25, 2535-2549	1.3	20
149	Polybrominated diphenyl ethers and metabolites – An analytical review on seafood occurrence. *TrAC - Trends in Analytical Chemistry*, **2017**, 87, 129-144	14.6	19
148	Optimization of Ultrasound-Assisted Extraction of Polyphenols from L. Pericarp. *Antioxidants*, **2019**, 8,	7.1	19
147	Shelf Life Assessment of Modified Atmosphere Packaged Turbot (Psetta maxima) Fillets: Evaluation of Microbial, Physical and Chemical Quality Parameters. *Food and Bioprocess Technology*, **2013**, 6, 2630-2639	5.1	19
146	Antioxidant status, oxidative stress, and damage in elite kayakers after 1 year of training and competition in 2 seasons. *Applied Physiology, Nutrition and Metabolism*, **2009**, 34, 716-24	3	19

145	Physicochemical parameters, lipids stability, and volatiles profile of vacuum-packaged fresh Atlantic salmon (Salmo salar) loins preserved by hyperbaric storage at 10 °C. *Food Research International*, **2020**, 127, 108740	7	19
144	An Overview on the Market of Edible Flowers. *Food Reviews International*, **2020**, 36, 258-275	5.5	19
143	The Unexplored Potential of Edible Flowers Lipids. *Agriculture (Switzerland)*, **2018**, 8, 146	3	19
142	4-Methylimidazole in soluble coffee and coffee substitutes. *Food Control*, **2016**, 63, 15-20	6.2	18
141	Quality of Fresh Atlantic Salmon (Salmo salar) Under Hyperbaric Storage at Low Temperature by Evaluation of Microbial and Physicochemical Quality Indicators. *Food and Bioprocess Technology*, **2019**, 12, 1895-1906	5.1	18
140	Total Cholesterol and Desmosterol Contents in Raw, UHT, Infant Formula Powder and Human Milks Determined by a New Fast Micro-HPLC Method. *Food Analytical Methods*, **2011**, 4, 424-430	3.4	18
139	Phytochemical characterization of Borago officinalis L. and Centaurea cyanus L. during flower development. *Food Research International*, **2019**, 123, 771-778	7	17
138	Borage, camellia, centaurea and pansies: Nutritional, fatty acids, free sugars, vitamin E, carotenoids and organic acids characterization. *Food Research International*, **2020**, 132, 109070	7	17
137	Post-harvest technologies applied to edible flowers: A review. *Food Reviews International*, **2019**, 35, 132-154	5.5	17
136	High pressure and thermal pasteurization effects on sweet cherry juice microbiological stability and physicochemical properties. *High Pressure Research*, **2015**, 35, 69-77	1.6	17
135	Helicobacter pylori's cholesterol uptake impacts resistance to docosahexaenoic acid. *International Journal of Medical Microbiology*, **2014**, 304, 314-20	3.7	17
134	Effect of Cultivar on Sensory Characteristics, Chemical Composition, and Nutritional Value of Stoned Green Table Olives. *Food and Bioprocess Technology*, **2012**, 5, 1733-1742	5.1	17
133	Method optimization for analysis of the volatile fraction of ewe cheese by solid-phase microextraction. *Chromatographia*, **2001**, 53, S390-S393	2.1	17
132	The single and synergistic effects of the major tea components caffeine, epigallocatechin-3-gallate and L-theanine on rat sperm viability. *Food and Function*, **2016**, 7, 1301-5	6.1	16
131	Deep or air frying? A comparative study with different vegetable oils. *European Journal of Lipid Science and Technology*, **2017**, 119, 1600375	3	15
130	Influence of culinary practices on protein and lipid oxidation of chicken meat burgers during cooking and in vitro gastrointestinal digestion. *Food and Chemical Toxicology*, **2020**, 141, 111401	4.7	15
129	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	4.5	15
128	Preservative Effect of a Previous High-Pressure Treatment on the Chemical Changes Related to Quality Loss in Frozen Hake (Merluccius merluccius). *Food and Bioprocess Technology*, **2018**, 11, 293-304	5.1	15

127	Long-Term Effect on Bioactive Components and Antioxidant Activity of Thermal and High-Pressure Pasteurization of Orange Juice. *Molecules*, **2018**, 23,	4.8	15
126	Norharman and harman in instant coffee and coffee substitutes. *Food Chemistry*, **2010**, 120, 1238-1241	8.5	14
125	Olive Oil Total Phenolic Contents and Sensory Sensations Trends during Oven and Microwave Heating Processes and Their Discrimination Using an Electronic Tongue. *Journal of Food Quality*, **2018**, 2018, 1-10	2.7	14
124	Enzymatic Activity During Frozen Storage of Atlantic Horse Mackerel (Trachurus trachurus) Pre-treated by High-Pressure Processing. *Food and Bioprocess Technology*, **2015**, 8, 493-502	5.1	13
123	Optimal harvesting period for cvs. Madural and Verdeal Transmontana, based on antioxidant potential and phenolic composition of olives. *LWT - Food Science and Technology*, **2015**, 62, 1120-1126	5.4	13
122	Changes in chemical composition of frozen coated fish products during deep-frying. *International Journal of Food Sciences and Nutrition*, **2014**, 65, 212-8	3.7	13
121	Effect of high hydrostatic pressure on the quality of four edible flowers: Viola wittrockiana, Centaurea cyanus, Borago officinalis and Camellia japonica. *International Journal of Food Science and Technology*, **2017**, 52, 2455-2462	3.8	13
120	Biogenic amine profile in unripe Arabica coffee beans processed according to dry and wet methods. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4120-5	5.7	13
119	Development and Evaluation of a Normal Phase Liquid Chromatographic Method for the Determination of Tocopherols and Tocotrienols in Walnuts. *Journal of Liquid Chromatography and Related Technologies*, **2005**, 28, 785-795	1.3	13
118	Seeking for sensory differentiated olive oils? The urge to preserve old autochthonous olive cultivars. *Food Research International*, **2020**, 128, 108759	7	13
117	Ancient olive trees as a source of olive oils rich in phenolic compounds. *Food Chemistry*, **2019**, 276, 231-239	5	13
116	Implications of epigallocatechin-3-gallate in cultured human Sertoli cells glycolytic and oxidative profile. *Toxicology in Vitro*, **2017**, 41, 214-222	3.6	12
115	Physico-chemical characteristics of olive leaves and fruits and their relation with Bactrocera oleae (Rossi) cultivar oviposition preference. *Scientia Horticulturae*, **2015**, 194, 208-214	4.1	12
114	Electrophysiological response of Bactrocera oleae (Rossi) (Diptera: Tephritidae) adults to olive leaves essential oils from different cultivars and olive tree volatiles. *Industrial Crops and Products*, **2015**, 77, 81-88	5.9	12
113	Microwave heating induces changes in the physicochemical properties of baru (Dipteryx alata Vog.) and soybean crude oils. *European Journal of Lipid Science and Technology*, **2015**, 117, 503-513	3	12
112	Volatile changes in cv. Verdeal Transmontana olive oil: From the drupe to the table, including storage. *Food Research International*, **2018**, 106, 374-382	7	12
111	Application of response surface methodology for obtaining lettuce (Lactuca sativa L.) by-products extracts with high antioxidative properties. *Industrial Crops and Products*, **2013**, 44, 622-629	5.9	12
110	Optimization of high pressure bioactive compounds extraction from pansies (Viola wittrockiana) by response surface methodology. *High Pressure Research*, **2017**, 37, 415-429	1.6	12

109	Measurement of dietary intake of fatty acids in pregnant women: comparison of self-reported intakes with adipose tissue levels. *Annals of Epidemiology*, **2010**, 20, 599-603	6.4	12
108	Fatty acid composition of Portuguese spreadable fats with emphasis on trans isomers. *European Food Research and Technology*, **2002**, 214, 108-111	3.4	12
107	Street Food Environment in Maputo (STOOD Map): a Cross-Sectional Study in Mozambique. *JMIR Research Protocols*, **2015**, 4, e98	2	12
106	Borage, calendula, cosmos, Johnny Jump up, and pansy flowers: volatiles, bioactive compounds, and sensory perception. *European Food Research and Technology*, **2019**, 245, 593-606	3.4	12
105	The Potential of Some Moringa Species for Seed Oil Production. *Agriculture (Switzerland)*, **2018**, 8, 150	3	12
104	Commercial squids: characterization, assessment of potential health benefits/risks and discrimination based on mineral, lipid and vitamin E concentrations. *Food and Chemical Toxicology*, **2014**, 67, 44-56	4.7	11
103	Fat-soluble vitamin (A, D, E, and β-carotene) contents from a Portuguese autochthonous cow breed--Minhota. *Journal of Dairy Science*, **2012**, 95, 5476-84	4	11
102	Chemical characterization of "alcaparras" stoned table olives from northeast Portugal. *Molecules*, **2011**, 16, 9025-40	4.8	11
101	Effect of malaxation temperature on the physicochemical and sensory quality of cv. Cobrançosa olive oil and its evaluation using an electronic tongue. *LWT - Food Science and Technology*, **2021**, 137, 110426	5.4	11
100	Effects of different drying methods on the bioactive compounds and antioxidant properties of edible Centaurea (Centaurea cyanus) petals. *Brazilian Journal of Food Technology*, **2018**, 21,	1.5	11
99	L-Theanine promotes cultured human Sertoli cells proliferation and modulates glucose metabolism. *European Journal of Nutrition*, **2019**, 58, 2961-2970	5.2	10
98	Effect of hot air convective drying on the fatty acid and vitamin E composition of chestnut (Castanea sativa Mill.) slices. *European Food Research and Technology*, **2016**, 242, 1299-1306	3.4	10
97	Improvement of sensorial and volatile profiles of olive oil by addition of olive leaves. *European Journal of Lipid Science and Technology*, **2017**, 119, 1700177	3	10
96	Electrochemical Sensor-Based Devices for Assessing Bioactive Compounds in Olive Oils: A Brief Review. *Electronics (Switzerland)*, **2018**, 7, 387	2.6	10
95	Enzymatic Extraction of Oil from Balanites Aegyptiaca (Desert Date) Kernel and Comparison with Solvent Extracted Oil. *Journal of Food Biochemistry*, **2017**, 41, e12270	3.3	9
94	Effect of High Hydrostatic Pressure (HHP) Treatment on Edible Flowers' Properties. *Food and Bioprocess Technology*, **2017**, 10, 799-807	5.1	9
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