

Susana Casal

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.

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	Impact of Frost on the Morphology and Chemical Composition of cv. Santulhana Olives. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 1222	2.6	
251	Chemical Characterization of the Oil Separated by Mechanical Pressing from Dried Fruit Pulp Flour.. <i>Foods</i> , 2022 , 11,	4.9	1
250	Table Olive Flours An Ingredient Rich in Bioactive Compounds?. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 1661	2.6	0
249	Nutritional content of the street food purchased in Chişinău, Moldova: Opportunity for policy action. <i>International Journal of Gastronomy and Food Science</i> , 2022 , 27, 100456	2.8	0
248	Comparison of Different Technologies (Conventional Thermal Processing, Radiofrequency Heating and High-Pressure Processing) in Combination with Thermal Solar Energy for High Quality and Sustainable Fish Soup Pasteurization. <i>Food and Bioprocess Technology</i> , 2022 , 15, 795-805	5.1	1
247	Preservation of high pressure pasteurised milk by hyperbaric storage at room temperature versus refrigeration on inoculated microorganisms, fatty acids, volatile compounds and lipid oxidation.. <i>Food Chemistry</i> , 2022 , 387, 132887	8.5	0
246	Availability and Nutritional Composition of Street Food in Urban Central Asia: Findings From Almaty, Kazakhstan.. <i>International Journal of Public Health</i> , 2022 , 67, 1604558	4	1
245	Impact of fresh olive leaves addition during the extraction of Arbequina virgin olive oils on the phenolic and volatile profiles. <i>Food Chemistry</i> , 2022 , 393, 133327	8.5	1
244	Hyperbaric storage at room like temperatures as a possible alternative to refrigeration: evolution and recent advances. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2078-2089	11.5	7
243	Explore Gastric Lipolysis and Lipid Oxidation of Conventional versus Pasture-Based Milk by a Semi-dynamic Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 14241-14249	5.7	0
242	Effects of irradiance of red and blue:red LEDs on <i>Scenedesmus obliquus</i> M2-1 optimization of biomass and high added-value compounds. <i>Journal of Applied Phycology</i> , 2021 , 33, 1379-1388	3.2	0
241	Fresh Fish Degradation and Advances in Preservation Using Physical Emerging Technologies. <i>Foods</i> , 2021 , 10,	4.9	9
240	Estimating hydroxytyrosol-tyrosol derivatives amounts in cv. Cobrança olive oils based on the electronic tongue analysis of olive paste extracts. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111542	5.4	2
239	Sugars and artificial sweeteners in soft drinks: A decade of evolution in Portugal. <i>Food Control</i> , 2021 , 120, 107481	6.2	5
238	Impact of the malaxation temperature on the phenolic profile of cv. Cobrança olive oils and assessment of the related health claim. <i>Food Chemistry</i> , 2021 , 337, 127726	8.5	9
237	Effect of malaxation temperature on the physicochemical and sensory quality of cv. Cobrança olive oil and its evaluation using an electronic tongue. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110426	5.4	11
236	Near Infrared Reflectance Spectroscopy Coupled to Chemometrics as a Cost-Effective, Rapid, and Non-Destructive Tool for Fish Fraud Control: Monitoring Source, Condition, and Nutritional Value of Five Common Whitefish Species. <i>Journal of AOAC INTERNATIONAL</i> , 2021 , 104, 53-60	1.7	5

235	Non-Destructive Measurement of the Internal Quality of Citrus Fruits Using a Portable NIR Device. <i>Journal of AOAC INTERNATIONAL</i> , 2021 , 104, 61-67	1.7	6
234	Sensory analysis using electronic tongues 2021 , 323-343		1
233	Hyperbaric Storage of Vacuum-Packaged Fresh Atlantic Salmon (<i>Salmo salar</i>) Loins by Evaluation of Spoilage Microbiota and Inoculated Surrogate-Pathogenic Microorganisms. <i>Food Engineering Reviews</i> , 2021 , 13, 651	6.5	3
232	The Surfaces of the L. (Carob) Leaflet: Insights from Physics and Chemistry. <i>Langmuir</i> , 2021 , 37, 2011-2028	4	2
231	Fatty Acid Composition from Olive Oils of Portuguese Centenarian Trees Is Highly Dependent on Olive Cultivar and Crop Year. <i>Foods</i> , 2021 , 10,	4.9	2
230	Validation of a Simple HPLC-Based Method for Lysine Quantification for Ruminant Nutrition. <i>Molecules</i> , 2021 , 26,	4.8	1
229	-Acetyl-l-cysteine-Loaded Nanosystems as a Promising Therapeutic Approach Toward the Eradication of Biofilms. <i>ACS Applied Materials & Interfaces</i> , 2021 , 13, 42329-42343	9.5	0
228	Quality evolution of raw meat under hyperbaric storage [Fatty acids, volatile organic compounds and lipid oxidation profiles. <i>Food Bioscience</i> , 2021 , 42, 101108	4.9	2
227	Exploring two food composition databases to estimate nutritional components of whole meals. <i>Journal of Food Composition and Analysis</i> , 2021 , 102, 104070	4.1	1
226	Enhanced preservation of vacuum-packaged Atlantic salmon by hyperbaric storage at room temperature versus refrigeration. <i>Scientific Reports</i> , 2021 , 11, 1668	4.9	6
225	Phenolic compounds from an Algerian medicinal plant (<i></i>): simulated gastrointestinal digestion, characterization, and biological and enzymatic activities. <i>Food and Function</i> , 2021 , 12, 1291-1304	6.1	2
224	Volatile-Olfactory Profiles of cv. Arbequina Olive Oils Extracted without/with Olive Leaves Addition and Their Discrimination Using an Electronic Nose. <i>Journal of Chemistry</i> , 2021 , 2021, 1-10	2.3	0
223	Influence of culinary practices on protein and lipid oxidation of chicken meat burgers during cooking and in vitro gastrointestinal digestion. <i>Food and Chemical Toxicology</i> , 2020 , 141, 111401	4.7	15
222	Freezing of edible flowers: Effect on microbial and antioxidant quality during storage. <i>Journal of Food Science</i> , 2020 , 85, 1151-1159	3.4	4
221	GxE Effects on Tocopherol Composition of Oils from Very Old and Genetically Diverse Olive Trees. <i>JAOCS, Journal of the American Oil ChemistshSociety</i> , 2020 , 97, 497-507	1.8	1
220	Moringa oleifera defatted flour: Nutritive and bioactive impact of shells. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14693	2.1	1
219	Borage, camellia, centaurea and pansies: Nutritional, fatty acids, free sugars, vitamin E, carotenoids and organic acids characterization. <i>Food Research International</i> , 2020 , 132, 109070	7	17
218	Effects of high-pressure processing on fungi spores: Factors affecting spore germination and inactivation and impact on ultrastructure. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 553-573	16.4	21

217	The occurrence of polybrominated diphenyl ethers and their metabolites in Portuguese river biota. <i>Science of the Total Environment</i> , 2020 , 713, 136606	10.2	3
216	Bioaccessibility of polybrominated diphenyl ethers and their methoxylated metabolites in cooked seafood after using a multi-compartment in vitro digestion model. <i>Chemosphere</i> , 2020 , 252, 126462	8.4	5
215	Applying nanotechnology to increase the rumen protection of amino acids in dairy cows. <i>Scientific Reports</i> , 2020 , 10, 6830	4.9	3
214	Multidisciplinary approach to determine the effect of polybrominated diphenyl ethers on gut microbiota. <i>Environmental Pollution</i> , 2020 , 260, 113920	9.3	7
213	Seeking for sensory differentiated olive oils? The urge to preserve old autochthonous olive cultivars. <i>Food Research International</i> , 2020 , 128, 108759	7	13
212	Changes on enzymatic activity and on sarcoplasmic and myofibrillar proteins of frozen-stored hake (<i>Merluccius merluccius</i>) pre-treated by high pressure. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2041-2048	3.8	2
211	Physicochemical parameters, lipids stability, and volatiles profile of vacuum-packaged fresh Atlantic salmon (<i>Salmo salar</i>) loins preserved by hyperbaric storage at 10 °C. <i>Food Research International</i> , 2020 , 127, 108740	7	19
210	Biorefinery of <i>Dunaliella salina</i> : Sustainable recovery of carotenoids, polar lipids and glycerol. <i>Bioresource Technology</i> , 2020 , 297, 122509	11	23
209	Chemical Characterization of Oleaster, <i>Olea europaea</i> var. <i>sylvestris</i> (Mill.) Lehr., Oils from Different Locations of Northeast Portugal. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 6414	2.6	2
208	A novel strategy of acrylamide mitigation in fried potatoes using asparaginase and high pressure technology. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 60, 102310	6.8	9
207	Street food in Eastern Europe: a perspective from an urban environment in Moldova. <i>British Journal of Nutrition</i> , 2020 , 124, 1093-1101	3.6	3
206	Macronutrient composition of street food in Central Asia: Bishkek, Kyrgyzstan. <i>Food Science and Nutrition</i> , 2020 , 8, 5309-5320	3.2	5
205	Fish Oil Enzymatic Esterification for Acidity Reduction. <i>Waste and Biomass Valorization</i> , 2020 , 11, 1131-1141	3.4	1
204	FTIR and Chemometrics as Effective Tools in Predicting the Quality of Specialty Coffees. <i>Food Analytical Methods</i> , 2020 , 13, 275-283	3.4	7
203	An Overview on the Market of Edible Flowers. <i>Food Reviews International</i> , 2020 , 36, 258-275	5.5	19
202	Comparative effect of a previous 150-MPa treatment on the quality loss of frozen hake stored at different temperatures. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4245-4251	4.3	4
201	Antioxidant activity, carotenoids, chlorophylls and mineral composition from leaves of <i>Pallenis spinosa</i> : an Algerian medicinal plant. <i>Journal of Complementary and Integrative Medicine</i> , 2019 , 17,	1.5	3
200	L-Theanine promotes cultured human Sertoli cells proliferation and modulates glucose metabolism. <i>European Journal of Nutrition</i> , 2019 , 58, 2961-2970	5.2	10

199	Oxidation delay of sunflower oil under frying by moringa oil addition: more than just a blend. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5483-5490	4.3	4
198	Phytochemical characterization of <i>Borago officinalis</i> L. and <i>Centaurea cyanus</i> L. during flower development. <i>Food Research International</i> , 2019 , 123, 771-778	7	17
197	Nutritional and Nutraceutical Composition of Pansies (<i>Viola Wittrockiana</i>) During Flowering. <i>Journal of Food Science</i> , 2019 , 84, 490-498	3.4	8
196	Physicochemical, antioxidant and microbial properties of crystallized pansies (¶) during storage. <i>Food Science and Technology International</i> , 2019 , 25, 472-479	2.6	2
195	Fast and environmental-friendly methods for the determination of polybrominated diphenyl ethers and their metabolites in fish tissues and feed. <i>Science of the Total Environment</i> , 2019 , 646, 1503-1515	10.2	21
194	Post-harvest technologies applied to edible flowers: A review. <i>Food Reviews International</i> , 2019 , 35, 132-154	3.54	17
193	Street food in Dushanbe, Tajikistan: availability and nutritional value. <i>British Journal of Nutrition</i> , 2019 , 122, 1052-1061	3.6	7
192	Optimization of Ultrasound-Assisted Extraction of Polyphenols from L. Pericarp. <i>Antioxidants</i> , 2019 , 8,	7.1	19
191	Quality of Fresh Atlantic Salmon (<i>Salmo salar</i>) Under Hyperbaric Storage at Low Temperature by Evaluation of Microbial and Physicochemical Quality Indicators. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1895-1906	5.1	18
190	Ancient olive trees as a source of olive oils rich in phenolic compounds. <i>Food Chemistry</i> , 2019 , 276, 231-289	3.5	13
189	Borage, calendula, cosmos, Johnny Jump up, and pansy flowers: volatiles, bioactive compounds, and sensory perception. <i>European Food Research and Technology</i> , 2019 , 245, 593-606	3.4	12
188	Early-life intake of major trace elements, bisphenol A, tetrabromobisphenol A and fatty acids: Comparing human milk and commercial infant formulas. <i>Environmental Research</i> , 2019 , 169, 246-255	7.9	21
187	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	6.2	21
186	Street food in Maputo, Mozambique: Availability and nutritional value of homemade foods. <i>Nutrition and Health</i> , 2019 , 25, 37-46	2.1	6
185	Impact of potatoes deep-frying on common monounsaturated-rich vegetable oils: a comparative study. <i>Journal of Food Science and Technology</i> , 2019 , 56, 290-301	3.3	5
184	Olive cultivar and maturation process on the oviposition preference of <i>Bactrocera oleae</i> (Rossi) (Diptera: Tephritidae). <i>Bulletin of Entomological Research</i> , 2019 , 109, 43-53	1.7	5
183	Effect of alginate coating on the physico-chemical and microbial quality of pansies (¶) during storage. <i>Food Science and Biotechnology</i> , 2018 , 27, 987-996	3	8
182	Effects of High-Pressure Treatment on the Muscle Proteome of Hake by Bottom-Up Proteomics. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4559-4570	5.7	8

181	Effect of hot air convective drying on sugar composition of chestnut (<i>Castanea sativa</i> Mill.) slices. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13567	2.1	5
180	Volatile changes in cv. Verdeal Transmontana olive oil: From the drupe to the table, including storage. <i>Food Research International</i> , 2018 , 106, 374-382	7	12
179	Effect of application of edible coating and packaging on the quality of pansies (<i>Viola Wittrockiana</i>) of different colors and sizes. <i>Food Science and Technology International</i> , 2018 , 24, 321-329	2.6	7
178	Effect of olive trees density on the quality and composition of olive oil from cv. Arbequina. <i>Scientia Horticulturae</i> , 2018 , 238, 222-233	4.1	23
177	Fried potatoes: Impact of prolonged frying in monounsaturated oils. <i>Food Chemistry</i> , 2018 , 243, 192-2018.5		26
176	Organic acid profile of chestnut (<i>Castanea sativa</i> Mill.) as affected by hot air convective drying. <i>International Journal of Food Properties</i> , 2018 , 21, 557-565	3	6
175	The Sodium and Potassium Content of the Most Commonly Available Street Foods in Tajikistan and Kyrgyzstan in the Context of the FEEDCities Project. <i>Nutrients</i> , 2018 , 10,	6.7	6
174	Domestic low-fat "frying" alternatives: Impact on potatoes composition. <i>Food Science and Nutrition</i> , 2018 , 6, 1519-1526	3.2	3
173	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. <i>Journal of Chromatography A</i> , 2018 , 1565, 81-88	4.5	15
172	The effect of different post-harvest treatments on the quality of borage (<i>Borago officinalis</i>) petals. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2018 , 17, 5-10	1	
171	Microbial and physicochemical evolution during hyperbaric storage at room temperature of fresh Atlantic salmon (<i>Salmo salar</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 45, 264-272	6.8	32
170	Preservative Effect of a Previous High-Pressure Treatment on the Chemical Changes Related to Quality Loss in Frozen Hake (<i>Merluccius merluccius</i>). <i>Food and Bioprocess Technology</i> , 2018 , 11, 293-304	5.1	15
169	Electrochemical Sensor-Based Devices for Assessing Bioactive Compounds in Olive Oils: A Brief Review. <i>Electronics (Switzerland)</i> , 2018 , 7, 387	2.6	10
168	The Unexplored Potential of Edible Flowers Lipids. <i>Agriculture (Switzerland)</i> , 2018 , 8, 146	3	19
167	Long-Term Effect on Bioactive Components and Antioxidant Activity of Thermal and High-Pressure Pasteurization of Orange Juice. <i>Molecules</i> , 2018 , 23,	4.8	15
166	The Potential of Some Moringa Species for Seed Oil Production. <i>Agriculture (Switzerland)</i> , 2018 , 8, 150	3	12
165	Effects of different drying methods on the bioactive compounds and antioxidant properties of edible <i>Centaurea</i> (<i>Centaurea cyanus</i>) petals. <i>Brazilian Journal of Food Technology</i> , 2018 , 21,	1.5	11
164	Smoked fish products available in European markets: Human exposure to polybrominated diphenyl ethers and their metabolites. <i>Food and Chemical Toxicology</i> , 2018 , 121, 262-271	4.7	6

163	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	2.7	14
162	Enzymatic Extraction of Oil from <i>Balanites Aegyptiaca</i> (Desert Date) Kernel and Comparison with Solvent Extracted Oil. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12270	3.3	9
161	Effect of High Hydrostatic Pressure (HHP) Treatment on Edible Flowers Properties. <i>Food and Bioprocess Technology</i> , 2017 , 10, 799-807	5.1	9
160	First approach to assess the bioaccessibility of bisphenol A in canned seafood. <i>Food Chemistry</i> , 2017 , 232, 501-507	8.5	22
159	Deep or air frying? A comparative study with different vegetable oils. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600375	3	15
158	Comparison of different drying methods on the chemical and sensory properties of chestnut (<i>Castanea sativa</i> M.) slices. <i>European Food Research and Technology</i> , 2017 , 243, 1957-1971	3.4	8
157	Characterization of protein and fat composition of seeds from common beans (<i>Phaseolus vulgaris</i> L.), cowpea (<i>Vigna unguiculata</i> L. Walp) and bambara groundnuts (<i>Vigna subterranea</i> L. Verdc) from Mozambique. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 442-450	2.8	34
156	Impact of different hyperbaric storage conditions on microbial, physicochemical and enzymatic parameters of watermelon juice. <i>Food Research International</i> , 2017 , 99, 123-132	7	26
155	Osmotic dehydration effects on major and minor components of chestnut (Mill.) slices. <i>Journal of Food Science and Technology</i> , 2017 , 54, 2694-2703	3.3	4
154	Algerian <i>Moringa oleifera</i> whole seeds and kernels oils: Characterization, oxidative stability, and antioxidant capacity. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600410	3	9
153	Edible flowers: A review of the nutritional, antioxidant, antimicrobial properties and effects on human health. <i>Journal of Food Composition and Analysis</i> , 2017 , 60, 38-50	4.1	114
152	Implications of epigallocatechin-3-gallate in cultured human Sertoli cells glycolytic and oxidative profile. <i>Toxicology in Vitro</i> , 2017 , 41, 214-222	3.6	12
151	Comparative Fingerprint Changes of Toxic Volatiles in Low PUFA Vegetable Oils Under Deep-Frying. <i>JAOCS, Journal of the American Oil ChemistshSociety</i> , 2017 , 94, 271-284	1.8	25
150	Polybrominated diphenyl ethers and metabolites [An analytical review on seafood occurrence. <i>TrAC - Trends in Analytical Chemistry</i> , 2017 , 87, 129-144	14.6	19
149	Effect of solvent type and high pressure treatment on the extraction of <i>Gomphrena globosa</i> L. bioactive compounds. <i>Journal of Physics: Conference Series</i> , 2017 , 950, 042004	0.3	
148	Phenolic compounds obtained from alkyl oleates as additives to improve the oxidative stability of methyl rapeseed biodiesel. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1700179	3	5
147	Improvement of sensorial and volatile profiles of olive oil by addition of olive leaves. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1700177	3	10
146	Optimization of high pressure bioactive compounds extraction from pansies (<i>Viola Wittrockiana</i>) by response surface methodology. <i>High Pressure Research</i> , 2017 , 37, 415-429	1.6	12

145	Effect of high hydrostatic pressure on the quality of four edible flowers: <i>Viola Wittrockiana</i> , <i>Centaurea cyanus</i> , <i>Borago officinalis</i> and <i>Camellia japonica</i> . <i>International Journal of Food Science and Technology</i> , 2017 , 52, 2455-2462	3.8	13
144	Lipid and Protein Changes Related to Quality Loss in Frozen Sardine (<i>Sardina pilchardus</i>) Previously Processed Under High-Pressure Conditions. <i>Food and Bioprocess Technology</i> , 2017 , 10, 296-306	5.1	24
143	Promising Potential of Dietary (Poly)Phenolic Compounds in the Prevention and Treatment of Diabetes Mellitus. <i>Current Medicinal Chemistry</i> , 2017 , 24, 334-354	4.3	35
142	Coffee: A Dietary Intervention on Type 2 Diabetes?. <i>Current Medicinal Chemistry</i> , 2017 , 24, 376-383	4.3	6
141	White tea intake prevents prediabetes-induced metabolic dysfunctions in testis and epididymis preserving sperm quality. <i>Journal of Nutritional Biochemistry</i> , 2016 , 37, 83-93	6.3	28
140	Essential oils composition, antibacterial and antioxidant activities of hydrodistilled extract of <i>Eucalyptus globulus</i> fruits. <i>Industrial Crops and Products</i> , 2016 , 89, 167-175	5.9	71
139	Effect of hot air convective drying on the fatty acid and vitamin E composition of chestnut (<i>Castanea sativa</i> Mill.) slices. <i>European Food Research and Technology</i> , 2016 , 242, 1299-1306	3.4	10
138	The single and synergistic effects of the major tea components caffeine, epigallocatechin-3-gallate and L-theanine on rat sperm viability. <i>Food and Function</i> , 2016 , 7, 1301-5	6.1	16
137	fatty acids in the Portuguese food market. <i>Food Control</i> , 2016 , 64, 128-134	6.2	34
136	4-Methylimidazole in soluble coffee and coffee substitutes. <i>Food Control</i> , 2016 , 63, 15-20	6.2	18
135	Identification of leaf volatiles from olive (<i>Olea europaea</i>) and their possible role in the ovipositional preferences of olive fly, <i>Bactrocera oleae</i> (Rossi) (Diptera: Tephritidae). <i>Phytochemistry</i> , 2016 , 121, 11-9	4	21
134	Free tocopherols as chemical markers for Arabica coffee adulteration with maize and coffee by-products. <i>Food Control</i> , 2016 , 70, 318-324	6.2	27
133	Effect of Drying on Color, Proximate Composition and Drying Kinetics of Sliced Chestnuts. <i>Journal of Food Process Engineering</i> , 2016 , 39, 512-520	2.4	6
132	Acrylamide in Chips and French Fries: a Novel and Simple Method Using Xanthidrol for Its GC-MS Determination. <i>Food Analytical Methods</i> , 2015 , 8, 1436-1445	3.4	28
131	Enzymatic Activity During Frozen Storage of Atlantic Horse Mackerel (<i>Trachurus trachurus</i>) Pre-treated by High-Pressure Processing. <i>Food and Bioprocess Technology</i> , 2015 , 8, 493-502	5.1	13
130	Optimal harvesting period for cvs. Madural and Verdeal Transmontana, based on antioxidant potential and phenolic composition of olives. <i>LWT - Food Science and Technology</i> , 2015 , 62, 1120-1126	5.4	13
129	Brominated flame retardants and seafood safety: a review. <i>Environment International</i> , 2015 , 77, 116-31	12.9	78
128	A review of <i>Bactrocera oleae</i> (Rossi) impact in olive products: From the tree to the table. <i>Trends in Food Science and Technology</i> , 2015 , 44, 226-242	15.3	36

127	Phenolic compounds, antioxidant and antibacterial activities of three Ericaceae from Algeria. <i>Industrial Crops and Products</i> , 2015 , 70, 459-466	5.9	34
126	Mineral Composition Variability of Coffees: A Result of Processing and Production 2015 , 549-558		8
125	HPLC-UV/DAD and ESI-MS(n) analysis of flavonoids and antioxidant activity of an Algerian medicinal plant: <i>Paronychia argentea</i> Lam. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2015 , 111, 231-40	3.5	25
124	Physico-chemical characteristics of olive leaves and fruits and their relation with <i>Bactrocera oleae</i> (Rossi) cultivar oviposition preference. <i>Scientia Horticulturae</i> , 2015 , 194, 208-214	4.1	12
123	Electrophysiological response of <i>Bactrocera oleae</i> (Rossi) (Diptera: Tephritidae) adults to olive leaves essential oils from different cultivars and olive tree volatiles. <i>Industrial Crops and Products</i> , 2015 , 77, 81-88	5.9	12
122	Improvement of stability and carotenoids fraction of virgin olive oils by addition of microalgae <i>Scenedesmus almeriensis</i> extracts. <i>Food Chemistry</i> , 2015 , 175, 203-11	8.5	27
121	Bioactive Components in Potatoes as Influenced by Thermal Processing 2015 , 111-119		1
120	Fatty acid, vitamin E and sterols composition of seed oils from nine different pomegranate (<i>Punica granatum</i> L.) cultivars grown in Spain. <i>Journal of Food Composition and Analysis</i> , 2015 , 39, 13-22	4.1	49
119	Microwave heating induces changes in the physicochemical properties of baru (<i>Dipteryx alata</i> Vog.) and soybean crude oils. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 503-513	3	12
118	Mycotoxins in Coffee 2015 , 225-233		5
117	Revalorization of spent coffee residues by a direct agronomic approach. <i>Food Research International</i> , 2015 , 73, 190-196	7	38
116	Trans fatty acids in commercial cookies and biscuits: An update of Portuguese market. <i>Food Control</i> , 2015 , 47, 141-146	6.2	26
115	Aromatized olive oils: Influence of flavouring in quality, composition, stability, antioxidants, and antiradical potential. <i>LWT - Food Science and Technology</i> , 2015 , 60, 22-28	5.4	31
114	Olive Volatiles from Portuguese Cultivars Cobransa, Madural and Verdeal Transmontana: Role in Oviposition Preference of <i>Bactrocera oleae</i> (Rossi) (Diptera: Tephritidae). <i>PLoS ONE</i> , 2015 , 10, e0125070	3.7	27
113	High pressure and thermal pasteurization effects on sweet cherry juice microbiological stability and physicochemical properties. <i>High Pressure Research</i> , 2015 , 35, 69-77	1.6	17
112	Chemical composition, antibacterial and antioxidant activities of essential oil of <i>Eucalyptus globulus</i> from Algeria. <i>Industrial Crops and Products</i> , 2015 , 78, 148-153	5.9	89
111	Neuroactive β -Carbolines Norharman and Harman in Coffee 2015 , 737-743		3
110	Analysis of the Mycotoxin Ochratoxin A in Coffee 2015 , 1023-1031		3

109	Street Food Environment in Maputo (STOOD Map): a Cross-Sectional Study in Mozambique. <i>JMIR Research Protocols</i> , 2015 , 4, e98	2	12
108	Lipid composition of seed oils of different pomegranate (<i>Punica granatum</i> L.) cultivars from Spain. <i>International Journal of Food Studies</i> , 2015 , 4, 95-103	0.8	8
107	Improvement of vegetables elemental quality by espresso coffee residues. <i>Food Chemistry</i> , 2014 , 148, 294-9	8.5	25
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