

Eduardo Esteves

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

434
citations

686830

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21
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all docs

30
docs citations

30
times ranked

698
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of microbial quality and yeast diversity in fresh-cut apple. <i>Food Microbiology</i> , 2015, 51, 179-185.	2.1	55
2	Status of the Guadiana Estuary (south Portugal) during 1996-1998: An ecohydrological approach. <i>Aquatic Ecosystem Health and Management</i> , 2001, 4, 73-89.	0.3	42
3	Effects of chilled storage on quality of vacuum packed meagre fillets. <i>Journal of Food Engineering</i> , 2013, 115, 486-494.	2.7	40
4	The distribution of estuarine fish larvae: Nutritional condition and co-occurrence with predators and prey. <i>Acta Oecologica</i> , 2000, 21, 161-173.	0.5	39
5	Microbiological quality and safety of minimally processed fruits in the marketplace of southern Portugal. <i>Food Control</i> , 2017, 73, 775-783.	2.8	34
6	Identifying key environmental variables of two seahorse species (<i>Hippocampus guttulatus</i> and <i>T. lineatus</i>). <i>Fishes</i> , 2018, 101, 1357-1367.	0.4	28
7	Seasonal Variations in Gross Biochemical Composition, Percent Edibility, and Condition Index of the Clam <i>Ruditapes decussatus</i> Cultivated in the Ria Formosa (South Portugal). <i>Journal of Shellfish Research</i> , 2011, 30, 17-23.	0.3	25
8	Comparison of RNA/DNA ratios obtained with two methods for nucleic acid quantification in gobiid larvae. <i>Journal of Experimental Marine Biology and Ecology</i> , 2000, 245, 43-55.	0.7	23
9	Macroalgae mitigation potential for fish aquaculture effluents: an approach coupling nitrogen uptake and metabolic pathways using <i>Ulva rigida</i> and <i>Enteromorpha clathrata</i> . <i>Environmental Science and Pollution Research</i> , 2014, 21, 13324-13334.	2.7	23
10	Gross and histological observations of ovarian development in twaite shad, <i>Alosa fallax fallax</i> , from Rivers Mira and Guadiana (Portugal). <i>Scientia Marina</i> , 2003, 67, 313-322.	0.3	20
11	A sensory and nutritional comparison of mussels (<i>Mytilus</i> sp.) produced in NW Iberia and in the Armona offshore production area (Algarve, Portugal). <i>Food Chemistry</i> , 2015, 168, 520-528.	4.2	19
12	Effects of Vacuum and Modified Atmosphere Packaging on the Quality and Shelf-Life of Gray Triggerfish (<i>Balistes capriscus</i>) Fillets. <i>Foods</i> , 2021, 10, 250.	1.9	19
13	Sensory evaluation of seafood freshness using the quality index method: A meta-analysis. <i>International Journal of Food Microbiology</i> , 2021, 337, 108934.	2.1	16
14	Effect of preservatives and acidifying agents on the shelf life of packed cracked green table olives from Maçanilha cultivar. <i>Food Packaging and Shelf Life</i> , 2015, 5, 32-40.	3.3	15
15	Effects of different thawing methods on the quality of meagre fillets. <i>Ankara Universitesi Veteriner Fakultesi Dergisi</i> , 2015, 62, 153-159.	0.4	10
16	Muxama and other traditional food products obtained from tuna in south Portugal and Spain: review and future perspectives. <i>Journal of Ethnic Foods</i> , 2019, 6, .	0.8	7
17	Diel and seasonal changes in nutritional condition of the anadromous twaite shad <i>Alosa fallax fallax</i> (Lacépède, 1803) larvae. <i>Ecology of Freshwater Fish</i> , 2009, 18, 132-144.	0.7	4
18	Influence of elaboration process on chemical, biological, and sensory characteristics of European pennyroyal liqueurs. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4076-4089.	1.7	4

#	ARTICLE	IF	CITATIONS
19	Age and growth in the Alfonsino, <i>Beryx splendens</i> (Berycidae) from the Azores (central eastern) Tj ETQq1 1 0.784314 rgBT /Overlock 107	0.6	3
20	Diel and seasonal distribution patterns of eggs, embryos and larvae of Twaite shad <i>Alosa fallax fallax</i> (Lacépède, 1803) in a lowland tidal river. <i>Acta Oecologica</i> , 2008, 34, 172-185.	0.5	3
21	Physicochemical and Microbiological Changes in Dried Small-Spotted Catshark (<i>Scyliorhinus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 107 Product. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 176-184.	0.6	2
22	Optimization of Processing Conditions of Traditional Cured Tuna Loins "Muxama". <i>Fishes</i> , 2018, 3, 3.	0.7	2
23	Fish Products from South Portugal. , 2017, , 65-101.		1
24	Effects of Depuration on Subsequent Deterioration and Shelf Life of Cultured Grooved Carpet Shell Clam <i>Ruditapes decussatus</i> During Chilled Storage. <i>Food Engineering Series</i> , 2021, , 43-63.	0.3	0
25	Muxama and Estupeta: Traditional Food Products Obtained from Tuna Loins in South Portugal and Spain. , 2016, , 271-274.		0
26	Freshness and Nutritional Composition of Several Species of Chilled Seafood Marketed in Luanda (Angola) and in Faro (Portugal). , 2018, , 158-167.		0
27	Effects of Spoilage on Nitrogen and Carbon Stable Isotopes Signatures of the Clam <i>Ruditapes decussatus</i> . , 2018, , 241-252.		0
28	Evaluation of the Freshness and Shelf-Life of Fresh and Chilled Mackerel (<i>Scomber</i> Spp.) and Horse Mackerel (<i>Trachurus</i> Spp.), Marketed in Luanda (Angola) and in Faro (Portugal). , 2018, , 168-181.		0
29	Effects of Time-Temperature Abuses on Quality Parameters of Frozen Blue Jack Mackerel (<i>Trachurus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 107		0
30	Nitrate Reductase Activity in Green Macroalgae as an Environmental Indicator of Temperature and Salinity Changes and Its Implication for Climate Change Projections. , 2020, , 20-33.		0