

Eduardo Esteves

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3292268/publications.pdf>

Version: 2024-02-01

30
papers

434
citations

686830

13
h-index

713013

21
g-index

30
all docs

30
docs citations

30
times ranked

698
citing authors

#	ARTICLE	IF	CITATIONS
1	Sensory evaluation of seafood freshness using the quality index method: A meta-analysis. International Journal of Food Microbiology, 2021, 337, 108934.	2.1	16
2	Effects of Depuration on Subsequent Deterioration and Shelf Life of Cultured Grooved Carpet Shell Clam Ruditapes decussatus During Chilled Storage. Food Engineering Series, 2021, , 43-63.	0.3	0
3	Influence of elaboration process on chemical, biological, and sensory characteristics of European pennyroyal liqueurs. Journal of the Science of Food and Agriculture, 2021, 101, 4076-4089.	1.7	4
4	Effects of Vacuum and Modified Atmosphere Packaging on the Quality and Shelf-Life of Gray Triggerfish (Balistes capriscus) Fillets. Foods, 2021, 10, 250.	1.9	19
5	Effects of Time-Temperature Abuses on Quality Parameters of Frozen Blue Jack Mackerel (Trachurus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 4	0.6	2
6	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
7	Muxama and other traditional food products obtained from tuna in south Portugal and Spain: review and future perspectives. Journal of Ethnic Foods, 2019, 6, .	0.8	7
8	Physicochemical and Microbiological Changes in Dried Small-Spotted Catshark (<i>Scyliorhynchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4 Product. Journal of Aquatic Food Product Technology, 2018, 27, 176-184.	0.6	2
9	Identifying key environmental variables of two seahorse species (Hippocampus guttulatus and) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 4 Fishes, 2018, 101, 1357-1367.	0.4	28
10	Optimization of Processing Conditions of Traditional Cured Tuna Loins“Muxama. Fishes, 2018, 3, 3.	0.7	2
11	Freshness and Nutritional Composition of Several Species of Chilled Seafood Marketed in Luanda (Angola) and in Faro (Portugal). , 2018, , 158-167.		0
12	Effects of Spoilage on Nitrogen and Carbon Stable Isotopes Signatures of the Clam Ruditapes decussatus. , 2018, , 241-252.		0
13	Evaluation of the Freshness and Shelf-Life of Fresh and Chilled Mackerel (Scomber Spp.) and Horse Mackerel (Trachurus Spp.), Marketed in Luanda (Angola) and in Faro (Portugal). , 2018, , 168-181.		0
14	Microbiological quality and safety of minimally processed fruits in the marketplace of southern Portugal. Food Control, 2017, 73, 775-783.	2.8	34
15	Fish Products from South Portugal. , 2017, , 65-101.		1
16	Muxama and Estupeta: Traditional Food Products Obtained from Tuna Loins in South Portugal and Spain. , 2016, , 271-274.		0
17	Evaluation of microbial quality and yeast diversity in fresh-cut apple. Food Microbiology, 2015, 51, 179-185.	2.1	55
18	Effect of preservatives and acidifying agents on the shelf life of packed cracked green table olives from MaÅsanilha cultivar. Food Packaging and Shelf Life, 2015, 5, 32-40.	3.3	15

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	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
22	Effects of chilled storage on quality of vacuum packed meagre fillets. <i>Journal of Food Engineering</i> , 2013, 115, 486-494.	2.7	40
23	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
24	Diel and seasonal changes in nutritional condition of the anadromous twaite shad <i>Alosa fallax fallax</i> (Lac�p�de, 1803) larvae. <i>Ecology of Freshwater Fish</i> , 2009, 18, 132-144.	0.7	4
25	Diel and seasonal distribution patterns of eggs, embryos and larvae of Twaite shad <i>Alosa fallax fallax</i> (Lac�p�de, 1803) in a lowland tidal river. <i>Acta Oecologica</i> , 2008, 34, 172-185.	0.5	3
26	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
27	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
28	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
29	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
30	Age and growth in the Alfonsino, <i>Beryx splendens</i> (Berycidae) from the Azores (central eastern) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	0.6	3