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List of Publications by Year in descending order

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336
papers

15,248
citations

19657

61
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28297

105
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all docs

340
docs citations

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times ranked

14896
citing authors

#	ARTICLE	IF	CITATIONS
1	Potential areas of spread of <i>Trioza erytreae</i> over mainland Portugal and Spain. <i>Journal of Pest Science</i> , 2022, 95, 67-78.	3.7	8
2	A novel molecular diagnostic method for the gut content analysis of <i>Philaenus</i> DNA. <i>Scientific Reports</i> , 2022, 12, 492.	3.3	2
3	Olive Oil Sensory Analysis as a Tool to Preserve and Valorize the Heritage of Centenarian Olive Trees. <i>Plants</i> , 2022, 11, 257.	3.5	5
4	Impact of Frost on the Morphology and Chemical Composition of cv. Santulhana Olives. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1222.	2.5	3
5	Impact of the Covering Vegetable Oil on the Sensory Profile of Canned Tuna of <i>Katsuwonus pelamis</i> Species and Tuna's Taste Evaluation Using an Electronic Tongue. <i>Chemosensors</i> , 2022, 10, 18.	3.6	1
6	An electronic tongue as a tool for assessing the impact of carotenoids' fortification on cv. Arbequina olive oils. <i>European Food Research and Technology</i> , 2022, 248, 1287-1298.	3.3	3
7	Table Olive Flours: An Ingredient Rich in Bioactive Compounds?. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1661.	2.5	1
8	Olive Fungal Epiphytic Communities Are Affected by Their Maturation Stage. <i>Microorganisms</i> , 2022, 10, 376.	3.6	5
9	Pickering Emulsions Stabilized with Curcumin-Based Solid Dispersion Particles as Mayonnaise-like Food Sauce Alternatives. <i>Molecules</i> , 2022, 27, 1250.	3.8	8
10	Web Architecture Affects the Functional Response of the Space Web-Builder <i>Kochiura aulica</i> against <i>Trioza erytreae</i> in the Laboratory. <i>Horticulturae</i> , 2022, 8, 192.	2.8	3
11	Biocontrol Ability and Production of Volatile Organic Compounds as a Potential Mechanism of Action of Olive Endophytes against <i>Colletotrichum acutatum</i> . <i>Microorganisms</i> , 2022, 10, 571.	3.6	10
12	Functional diversity of epigeal spiders in the olive grove agroecosystem in northeastern Portugal: a comparison between crop and surrounding semi-natural habitats. <i>Entomologia Experimentalis Et Applicata</i> , 2022, 170, 449-458.	1.4	1
13	Olfactory responses to volatile organic compounds and movement parameters of <i>Philaenus spumarius</i> and <i>Cicadella viridis</i> . <i>Journal of Applied Entomology</i> , 2022, 146, 486-497.	1.8	4
14	Flavoured and fortified olive oils - Pros and cons. <i>Trends in Food Science and Technology</i> , 2022, 124, 108-127.	15.1	17
15	The Assemblage of Beetles in the Olive Grove and Surrounding Mediterranean Shrublands in Portugal. <i>Agriculture (Switzerland)</i> , 2022, 12, 771.	3.1	2
16	Distinguishing Allies from Enemies: A Way for a New Green Revolution. <i>Microorganisms</i> , 2022, 10, 1048.	3.6	1
17	Effects of Seed Roasting Temperature on Sesame Oil Fatty Acid Composition, Lignan, Sterol and Tocopherol Contents, Oxidative Stability and Antioxidant Potential for Food Applications. <i>Molecules</i> , 2022, 27, 4508.	3.8	16
18	Do non-crop areas and landscape structure influence dispersal and population densities of male olive moth?. <i>Bulletin of Entomological Research</i> , 2021, 111, 73-81.	1.0	4

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19	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.	8.2	13
20	Endophytic fungal community succession in reproductive organs of two olive tree cultivars with contrasting anthracnose susceptibilities. <i>Fungal Ecology</i> , 2021, 49, 101003.	1.6	6
21	Kinetic-thermodynamic study of the oxidative stability of Arbequina olive oils flavored with lemon verbena essential oil. <i>LWT - Food Science and Technology</i> , 2021, 140, 110711.	5.2	17
22	Assessment of indoor air quality in geriatric environments of southwestern Europe. <i>Aerobiologia</i> , 2021, 37, 139-153.	1.7	11
23	Fatty Acid Composition from Olive Oils of Portuguese Centenarian Trees Is Highly Dependent on Olive Cultivar and Crop Year. <i>Foods</i> , 2021, 10, 496.	4.3	14
24	Sampling and distribution pattern of <i>Trioza erytreae</i> Del Guercio, 1918 (Hemiptera: Triozidae) in citrus orchard. <i>Journal of Applied Entomology</i> , 2021, 145, 601-611.	1.8	3
25	Antioxidant Adjustments of Olive Trees (<i>Olea Europaea</i>) under Field Stress Conditions. <i>Plants</i> , 2021, 10, 684.	3.5	9
26	Illuminating <i>Olea europaea</i> L. endophyte fungal community. <i>Microbiological Research</i> , 2021, 245, 126693.	5.3	22
27	Pollen feeding by syrphids varies across seasons in a Mediterranean landscape dominated by the olive orchard. <i>Biological Control</i> , 2021, 156, 104556.	3.0	4
28	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
29	Kinetic study of the microwave-induced thermal degradation of cv. Arbequina olive oils flavored with lemon verbena essential oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 1021-1032.	1.9	10
30	Fourier transform infrared spectroscopy-chemometric approach as a non-destructive olive cultivar tool for discriminating Portuguese monovarietal olive oils. <i>European Food Research and Technology</i> , 2021, 247, 2473-2484.	3.3	4
31	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.	5.2	8
32	Soil Arthropods in the Douro Demarcated Region Vineyards: General Characteristics and Ecosystem Services Provided. <i>Sustainability</i> , 2021, 13, 7837.	3.2	12
33	The Temporal and Spatial Variation of Arthropod Associations Inhabiting Non-Crop Vegetation in a Sisal Crop, <i>Agave sisalana</i> in the Caatinga Biome. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6498.	2.5	1
34	Host plant preference of <i>Trioza erytreae</i> on lemon and bitter orange plants. <i>Arthropod-Plant Interactions</i> , 2021, 15, 887-896.	1.1	4
35	Filamentous fungi as biocontrol agents in olive (<i>Olea europaea</i> L.) diseases: Mycorrhizal and endophytic fungi. <i>Crop Protection</i> , 2021, 146, 105672.	2.1	30
36	Olive oil characteristics of eleven cultivars produced in a high-density grove in Valladolid province (Spain). <i>European Food Research and Technology</i> , 2021, 247, 3113-3122.	3.3	7

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37	Endophytic fungal community structure in olive orchards with high and low incidence of olive anthracnose. <i>Scientific Reports</i> , 2021, 11, 689.	3.3	12
38	A tritrophic interaction model for an olive tree pest, the olive moth "Prays oleae (Bernard). <i>Ecological Modelling</i> , 2021, 462, 109776.	2.5	7
39	Fruit-Associated Endophytes from Olive Cultivars with Different Levels of Resistance to Fruit Fly and Their Relationship with Pest Infestation. <i>Biology and Life Sciences Forum</i> , 2021, 4, 9.	0.6	0
40	The Use of Electronic Nose as Alternative Non-Destructive Technique to Discriminate Flavored and Unflavored Olive Oils. <i>Foods</i> , 2021, 10, 2886.	4.3	8
41	Evaluation of the Effect of Extracted Time Conditions on the Phenolic Content of Olive Pastes from cv. Arbequina and Discrimination Using a Lab-Made Potentiometric Electronic Tongue. , 2021, 5, .		0
42	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.	1.9	6
43	EcoPred: an educational individual based model to explain biological control, a case study within an arable land. <i>Journal of Biological Education</i> , 2020, 54, 271-286.	1.5	1
44	Distribution of the spider community in the olive grove agroecosystem (Portugal): potential bioindicators. <i>Agricultural and Forest Entomology</i> , 2020, 22, 10-19.	1.3	15
45	An Overview on the Market of Edible Flowers. <i>Food Reviews International</i> , 2020, 36, 258-275.	8.4	50
46	Seeking for sensory differentiated olive oils? The urge to preserve old autochthonous olive cultivars. <i>Food Research International</i> , 2020, 128, 108759.	6.2	24
47	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.	2.5	6
48	Cork Oak Endophytic Fungi as Potential Biocontrol Agents against <i>Biscogniauxia mediterranea</i> and <i>Diplodia corticola</i> . <i>Journal of Fungi (Basel, Switzerland)</i> , 2020, 6, 287.	3.5	12
49	Side Effects of Pesticides on the Olive Fruit Fly Parasitoid <i>Psytalia concolor</i> (Szpliget): A Review. <i>Agronomy</i> , 2020, 10, 1755.	3.0	12
50	Discrimination of Sweet Cherry Cultivars Based on Electronic Tongue Potentiometric Fingerprints. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 7053.	2.5	2
51	Populations and Host/Non-Host Plants of Spittlebugs Nymphs in Olive Orchards from Northeastern Portugal. <i>Insects</i> , 2020, 11, 720.	2.2	12
52	A Model to Predict the Expansion of <i>Trioza erytreae</i> throughout the Iberian Peninsula Using a Pest Risk Analysis Approach. <i>Insects</i> , 2020, 11, 576.	2.2	17
53	Screening the Olive Tree Phyllosphere: Search and Find Potential Antagonists Against <i>Pseudomonas savastanoi</i> pv. <i>savastanoi</i> . <i>Frontiers in Microbiology</i> , 2020, 11, 2051.	3.5	7
54	Differences in the Endophytic Microbiome of Olive Cultivars Infected by <i>Xylella fastidiosa</i> across Seasons. <i>Pathogens</i> , 2020, 9, 723.	2.8	39

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55	Functional Response of <i>Chrysoperla carnea</i> (Neuroptera: Chrysopidae) Larvae on <i>Saissetia oleae</i> (Olivier) (Hemiptera: Coccidae): Implications for Biological Control. <i>Agronomy</i> , 2020, 10, 1511.	3.0	9
56	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
57	Freezing of edible flowers: Effect on microbial and antioxidant quality during storage. <i>Journal of Food Science</i> , 2020, 85, 1151-1159.	3.1	9
58	GxE Effects on Tocopherol Composition of Oils from Very Old and Genetically Diverse Olive Trees. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 497-507.	1.9	4
59	Landscape composition and configuration affect the abundance of the olive moth (<i>Prays oleae</i> ,) Tj ETQq1 1 0.784314 rgBT /Overlock 24	5.3	24
60	A Kinetic and Thermodynamic Study of the Effect of the Cultivar/Total Phenols on the Oxidative Stability of Olive Oils. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 625-636.	1.9	10
61	An autoparasitoid wasp, inferior at resource exploitation, outcompetes primary parasitoids by using competitor females to produce males. <i>Ecological Entomology</i> , 2020, 45, 727-740.	2.2	1
62	Distribution of <i>Bactrocera oleae</i> (Rossi, 1790) throughout the Iberian Peninsula based on a maximum entropy modelling approach. <i>Annals of Applied Biology</i> , 2020, 177, 112-120.	2.5	4
63	A Guild-Based Protocol to Target Potential Natural Enemies of <i>Philaenus spumarius</i> (Hemiptera:) Tj ETQq1 1 0.784314 rgBT /Overlock 8 Olive Grove. <i>Insects</i> , 2020, 11, 100.	2.2	8
64	Impact of plant genotype and plant habitat in shaping bacterial pathobiome: a comparative study in olive tree. <i>Scientific Reports</i> , 2020, 10, 3475.	3.3	23
65	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.	6.2	35
66	Epiphytic and Endophytic Bacteria on Olive Tree Phyllosphere: Exploring Tissue and Cultivar Effect. <i>Microbial Ecology</i> , 2020, 80, 145-157.	2.8	53
67	Impact of thermal sterilization on the physicochemical-sensory characteristics of Californian-style black olives and its assessment using an electronic tongue. <i>Food Control</i> , 2020, 117, 107369.	5.5	16
68	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
69	Multivariate geostatistical analysis of stable isotopes in Portuguese varietal extra virgin olive oils. <i>Microchemical Journal</i> , 2020, 157, 105044.	4.5	6
70	Phenolics and Antioxidant Activity of Green and Red Sweet Peppers from Organic and Conventional Agriculture: A Comparative Study. <i>Agriculture (Switzerland)</i> , 2020, 10, 652.	3.1	19
71	Understanding Fungal Communities of Olive Tree Leaves for Application to Climate Change Adaptation. <i>Biology and Life Sciences Forum</i> , 2020, 4, .	0.6	1
72	Characterization of Olive-Associated Fungi of Cultivars with Different Levels of Resistance to Anthracnose. <i>Biology and Life Sciences Forum</i> , 2020, 4, .	0.6	2

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73	Observations on the Potential of Spiders as Natural Enemies of <i>Trioza erytreae</i> (del Guercio, 1918); Tj ETQq1 1 0.784314 rgBT /Overlock 4, .	0.6	0
74	Climatic Suitability for <i>Haplodrassus rufipes</i> in a Mediterranean Area: Linking a Predaceous Species to the Olive Grove. , 2020, 4, .		0
75	Plants Biodiversity in Olive Orchards and Surrounding Landscapes from a Conservation Biological Control Approach. , 2020, 4, .		1
76	Post-harvest technologies applied to edible flowers: A review. <i>Food Reviews International</i> , 2019, 35, 132-154.	8.4	39
77	Functional responses of three guilds of spiders: Comparing single and multiprey approaches. <i>Annals of Applied Biology</i> , 2019, 175, 202-214.	2.5	9
78	Unmasking Sensory Defects of Olive Oils Flavored with Basil and Oregano Using an Electronic Tongue Chemometric Tool. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 751-760.	1.9	13
79	Application of chemometric tools for the comparison of volatile profile from raw and roasted regional and foreign almond cultivars (<i>Prunus dulcis</i>). <i>Journal of Food Science and Technology</i> , 2019, 56, 3764-3776.	2.8	14
80	Pollen feeding habits of <i>Chrysoperla carnea</i> s.l. adults in the olive grove agroecosystem. <i>Agriculture, Ecosystems and Environment</i> , 2019, 283, 106573.	5.3	12
81	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.	3.5	11
82	Nutritional and Nutraceutical Composition of Pansies (<i>Viola Wittrockiana</i>) During Flowering. <i>Journal of Food Science</i> , 2019, 84, 490-498.	3.1	20
83	Physicochemical, antioxidant and microbial properties of crystallized pansies (<i>Viola Wittrockiana</i>) during storage. <i>Food Science and Technology International</i> , 2019, 22, 472-479.	2.2	6
84	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
85	Bacterial disease induced changes in fungal communities of olive tree twigs depend on host genotype. <i>Scientific Reports</i> , 2019, 9, 5882.	3.3	30
86	Ancient olive trees as a source of olive oils rich in phenolic compounds. <i>Food Chemistry</i> , 2019, 276, 231-239.	8.2	18
87	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.	3.3	23
88	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
89	Spiders actively choose and feed on nutritious non-prey food resources. <i>Biological Control</i> , 2019, 129, 187-194.	3.0	3
90	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.	2.8	7

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91	Effects of irrigation and collection period on grapevine leaf (<i>Vitis vinifera</i> L. var. Touriga Nacional): Evaluation of the phytochemical composition and antioxidant properties. <i>Scientia Horticulturae</i> , 2019, 245, 74-81.	3.6	7
92	Unexplored olive cultivars from the Valencian Community (Spain): some chemical characteristics as a valorization strategy. <i>European Food Research and Technology</i> , 2019, 245, 325-334.	3.3	4
93	Effect of alginate coating on the physico-chemical and microbial quality of pansies (<i>Viola wittrockiana</i>) during storage. <i>Food Science and Biotechnology</i> , 2018, 27, 987-996.	2.6	15
94	Endophytic and Epiphytic Phyllosphere Fungal Communities Are Shaped by Different Environmental Factors in a Mediterranean Ecosystem. <i>Microbial Ecology</i> , 2018, 76, 668-679.	2.8	105
95	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.	2.0	8
96	<i>Croton argyrophyllus</i> Kunth and <i>Croton heliotropiifolius</i> Kunth: Phytochemical characterization and bioactive properties. <i>Industrial Crops and Products</i> , 2018, 113, 308-315.	5.2	16
97	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.	6.2	23
98	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.	2.2	9
99	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
100	Effect of olive trees density on the quality and composition of olive oil from cv. Arbequina. <i>Scientia Horticulturae</i> , 2018, 238, 222-233.	3.6	30
101	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
102	Fried potatoes: Impact of prolonged frying in monounsaturated oils. <i>Food Chemistry</i> , 2018, 243, 192-201.	8.2	41
103	Perception of olive oils sensory defects using a potentiometric taste device. <i>Talanta</i> , 2018, 176, 610-618.	5.5	24
104	Electrochemical Sensor-Based Devices for Assessing Bioactive Compounds in Olive Oils: A Brief Review. <i>Electronics (Switzerland)</i> , 2018, 7, 387.	3.1	14
105	The Unexplored Potential of Edible Flowers Lipids. <i>Agriculture (Switzerland)</i> , 2018, 8, 146.	3.1	26
106	Distribution and Relative Abundance of Insect Vectors of <i>Xylella fastidiosa</i> in Olive Groves of the Iberian Peninsula. <i>Insects</i> , 2018, 9, 175.	2.2	76
107	A simulation-based method to compare the pest suppression potential of predators: A case study with spiders. <i>Biological Control</i> , 2018, 123, 87-96.	3.0	10
108	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

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109	Olive Oil Quality and Sensory Changes During Household Use Simulation and Temporal Assessment Using an Electronic Tongue. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 1121-1137.	1.9	5
110	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.	3.0	12
111	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.	3.7	21
112	Use of Response Surface Methodology (RSM) for the Identification of the Best Extraction Conditions for Headspace Solid-Phase Micro Extraction (HS-SPME) of the Volatile Profile of cv. Arbequina Extra Virgin Olive Oil. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700356.	1.5	10
113	The effect of different post-harvest treatments on the quality of borage (<i>Borago officinalis</i>) petals [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2018, 17, 5-10.	0.3	4
114	Detection of <i>Bactrocera oleae</i> (Diptera: Tephritidae) DNA in the gut of the soil species <i>Pseudoophonus rufipes</i> (Coleoptera: Carabidae). <i>Spanish Journal of Agricultural Research</i> , 2018, 16, e1007.	0.6	3
115	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.	2.9	14
116	Are wild flowers and insect honeydews potential food resources for adults of the olive moth, <i>Prays oleae</i> ?. <i>Journal of Pest Science</i> , 2017, 90, 185-194.	3.7	18
117	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
118	Effect of High Hydrostatic Pressure (HHP) Treatment on Edible Flowers™ Properties. <i>Food and Bioprocess Technology</i> , 2017, 10, 799-807.	4.7	14
119	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
120	Antimicrobial activity of endophytic fungi from olive tree leaves. <i>World Journal of Microbiology and Biotechnology</i> , 2017, 33, 46.	3.6	58
121	Physicochemical composition and antioxidant activity of several pomegranate (<i>Punica granatum</i> L.) cultivars grown in Spain. <i>European Food Research and Technology</i> , 2017, 243, 1799-1814.	3.3	39
122	Deep or air frying? A comparative study with different vegetable oils. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600375.	1.5	31
123	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.	3.3	11
124	Habitat structure and neighbor linear features influence more carabid functional diversity in olive groves than the farming system. <i>Ecological Indicators</i> , 2017, 79, 128-138.	6.3	21
125	Wild flower resources and insect honeydew are potential food items for <i>Elasmus flabellatus</i> . <i>Agronomy for Sustainable Development</i> , 2017, 37, 1.	5.3	7
126	Osmotic dehydration effects on major and minor components of chestnut (<i>Castanea sativa</i> Mill.) slices. <i>Journal of Food Science and Technology</i> , 2017, 54, 2694-2703.	2.8	4

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127	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.	1.5	12
128	Probiotic potential of indigenous yeasts isolated during the fermentation of table olives from Northeast of Portugal. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 44, 167-172.	5.6	33
129	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.	3.9	184
130	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
131	Fungal community in olive fruits of cultivars with different susceptibilities to anthracnose and selection of isolates to be used as biocontrol agents. <i>Biological Control</i> , 2017, 110, 1-9.	3.0	39
132	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
133	Comparative analysis of minor bioactive constituents (CoQ10, tocopherols and phenolic compounds) in Arbequina extra virgin olive oils from Brazil and Spain. <i>Journal of Food Composition and Analysis</i> , 2017, 63, 47-54.	3.9	29
134	Study of the antioxidant potential of Arbequina extra virgin olive oils from Brazil and Spain applying combined models of simulated digestion and cell culture markers. <i>Journal of Functional Foods</i> , 2017, 37, 209-218.	3.4	20
135	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.	1.5	14
136	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.	1.2	19
137	Effect of high hydrostatic pressure on the quality of four edible flowers: <i>Viola wittrockiana</i> , <i>Centaurea cyanus</i> and <i>Camellia japonica</i> . <i>International Journal of Food Science and Technology</i> , 2017, 52, 2455-2462.	2.7	15
138	Cooking impact in color, pigments and volatile composition of grapevine leaves (<i>Vitis vinifera</i> L. var.)	8.2	25
139	Characterization of Arbequina virgin olive oils produced in different regions of Brazil and Spain: Physicochemical properties, oxidative stability and fatty acid profile. <i>Food Chemistry</i> , 2017, 215, 454-462.	8.2	111
140	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
141	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
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144	Effect of Drying on Color, Proximate Composition and Drying Kinetics of Sliced Chestnuts. <i>Journal of Food Process Engineering</i> , 2016, 39, 512-520.	2.9	8

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147	Impact of a natural soil salinity gradient on fungal endophytes in wild barley (<i>Hordeum maritimum</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	3.6	13
148	Syrphids feed on multiple patches in heterogeneous agricultural landscapes during the autumn season, a period of food scarcity. <i>Agriculture, Ecosystems and Environment</i> , 2016, 233, 262-269.	5.3	16
149	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
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151	Effect of hot air convective drying on the fatty acid and vitamin E composition of chestnut (<i>Castanea</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	3.3	15
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162	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.	15.1	63

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167	By-product of <i>Lavandula latifolia</i> essential oil distillation as source of antioxidants. <i>Journal of Food and Drug Analysis</i> , 2015, 23, 225-233.	1.9	34
168	Fatty acid, vitamin E and sterols composition of seed oils from nine different pomegranate (<i>Punica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.9	65
169	Microwave heating induces changes in the physicochemical properties of baru (<i>Dipteryx alata</i>) Tj ETQq1 1 0,784314 rgBT /Overlock 21	1.5	21
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281	Bioactive properties and chemical composition of six walnut (<i>Juglans regia</i> L.) cultivars. <i>Food and Chemical Toxicology</i> , 2008, 46, 2103-2111.	3.6	284
282	Antioxidant activity and bioactive compounds of ten Portuguese regional and commercial almond cultivars. <i>Food and Chemical Toxicology</i> , 2008, 46, 2230-2235.	3.6	108
283	Total phenols, antioxidant potential and antimicrobial activity of walnut (<i>Juglans regia</i> L.) green husks. <i>Food and Chemical Toxicology</i> , 2008, 46, 2326-2331.	3.6	353
284	Microbiological characterization of table olives commercialized in Portugal in respect to safety aspects. <i>Food and Chemical Toxicology</i> , 2008, 46, 2895-2902.	3.6	52
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