

Jos A Pereira

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.

324 papers	11,470 citations	54 h-index	92 g-index
340 ext. papers	13,086 ext. citations	4.7 avg, IF	6.37 L-index

#	Paper	IF	Citations
324	Intelligent Monitoring and Management Platform for the Prevention of Olive Pests and Diseases, Including IoT with Sensing, Georeferencing and Image Acquisition Capabilities Through Computer Vision. <i>Lecture Notes in Networks and Systems</i> , 2022 , 210-213	0.5	0
323	Impact of Frost on the Morphology and Chemical Composition of cv. Santulhana Olives. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 1222	2.6	0
322	Impact of the Covering Vegetable Oil on the Sensory Profile of Canned Tuna of Katsuwonus pelamis Species and Tuna's Taste Evaluation Using an Electronic Tongue. <i>Chemosensors</i> , 2022 , 10, 18	4	0
321	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	3.4	1
320	Table Olive Flours—An Ingredient Rich in Bioactive Compounds?. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 1661	2.6	0
319	Olive Fungal Epiphytic Communities Are Affected by Their Maturation Stage.. <i>Microorganisms</i> , 2022 , 10,	4.9	1
318	A novel molecular diagnostic method for the gut content analysis of Philaenus DNA.. <i>Scientific Reports</i> , 2022 , 12, 492	4.9	0
317	Web Architecture Affects the Functional Response of the Space Web-Builder Kochiura aulica against Trioza erytreae in the Laboratory. <i>Horticulturae</i> , 2022 , 8, 192	2.5	0
316	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	2.1	0
315	Flavoured and fortified olive oils - Pros and cons. <i>Trends in Food Science and Technology</i> , 2022 , 124, 108-123	4.5	1
314	The Assemblage of Beetles in the Olive Grove and Surrounding Mediterranean Shrublands in Portugal. <i>Agriculture (Switzerland)</i> , 2022 , 12, 771	3	0
313	Distinguishing Allies from Enemies—A Way for a New Green Revolution. <i>Microorganisms</i> , 2022 , 10, 1048	4.9	0
312	The Use of Electronic Nose as Alternative Non-Destructive Technique to Discriminate Flavored and Unflavored Olive Oils. <i>Foods</i> , 2021 , 10,	4.9	1
311	A tritrophic interaction model for an olive tree pest, the olive moth Prays oleae (Bernard). <i>Ecological Modelling</i> , 2021 , 462, 109776	3	1
310	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	0
309	Understanding Fungal Communities of Olive Tree Leaves for Application to Climate Change Adaptation. <i>Biology and Life Sciences Forum</i> , 2021 , 4, 13	0	0
308	Characterization of Olive-Associated Fungi of Cultivars with Different Levels of Resistance to Anthracnose. <i>Biology and Life Sciences Forum</i> , 2021 , 4, 60	0	0

307	Observations on the Potential of Spiders as Natural Enemies of <i>Trioza erytrae</i> (del Guercio, 1918; Hemiptera: Triozidae) in the Citrus Agroecosystem in Portugal. <i>Biology and Life Sciences Forum</i> , 2021 , 4, 10		
306	Antioxidant Adjustments of Olive Trees () under Field Stress Conditions. <i>Plants</i> , 2021 , 10,	4.5	1
305	Illuminating <i>Olea europaea</i> L. endophyte fungal community. <i>Microbiological Research</i> , 2021 , 245, 126693	5.3	6
304	Pollen feeding by syrphids varies across seasons in a Mediterranean landscape dominated by the olive orchard. <i>Biological Control</i> , 2021 , 156, 104556	3.8	1
303	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	6.2	12
302	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	1.8	4
301	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	3.4	0
300	Estimating hydroxytyrosol-tyrosol derivatives amounts in cv. Cobransa 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
299	Soil Arthropods in the Douro Demarcated Region Vineyards: General Characteristics and Ecosystem Services Provided. <i>Sustainability</i> , 2021 , 13, 7837	3.6	2
298	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	1.7	1
297	Impact of the malaxation temperature on the phenolic profile of cv. Cobransa olive oils and assessment of the related health claim. <i>Food Chemistry</i> , 2021 , 337, 127726	8.5	9
296	Endophytic fungal community succession in reproductive organs of two olive tree cultivars with contrasting anthracnose susceptibilities. <i>Fungal Ecology</i> , 2021 , 49, 101003	4.1	1
295	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	5.4	8
294	Assessment of indoor air quality in geriatric environments of southwestern Europe. <i>Aerobiologia</i> , 2021 , 37, 139-153	2.4	5
293	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
292	Sampling and distribution pattern of <i>Trioza erytrae</i> Del Guercio, 1918 (Hemiptera: Triozidae) in citrus orchard. <i>Journal of Applied Entomology</i> , 2021 , 145, 601-611	1.7	2
291	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	2.6	
290	Host plant preference of <i>Trioza erytrae</i> on lemon and bitter orange plants. <i>Arthropod-Plant Interactions</i> , 2021 , 15, 887	2.2	0

289	Filamentous fungi as biocontrol agents in olive (<i>Olea europaea</i> L.) diseases: Mycorrhizal and endophytic fungi. <i>Crop Protection</i> , 2021 , 146, 105672	2.7	5
288	Endophytic fungal community structure in olive orchards with high and low incidence of olive anthracnose. <i>Scientific Reports</i> , 2021 , 11, 689	4.9	2
287	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
286	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	3.6	3
285	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	4.8	7
284	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
283	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	1.8	1
282	Landscape composition and configuration affect the abundance of the olive moth (<i>Prays oleae</i> , Bernard) in olive groves. <i>Agriculture, Ecosystems and Environment</i> , 2020 , 294, 106854	5.7	8
281	A Kinetic-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	1.8	5
280	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	2.1	0
279	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	2.6	2
278	A Guild-Based Protocol to Target Potential Natural Enemies of (Hemiptera: Aphrophoridae), a Vector of (Xanthomonadaceae): A Case Study with Spiders in the Olive Grove. <i>Insects</i> , 2020 , 11,	2.8	4
277	Impact of plant genotype and plant habitat in shaping bacterial pathobiome: a comparative study in olive tree. <i>Scientific Reports</i> , 2020 , 10, 3475	4.9	11
276	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
275	Epiphytic and Endophytic Bacteria on Olive Tree Phyllosphere: Exploring Tissue and Cultivar Effect. <i>Microbial Ecology</i> , 2020 , 80, 145-157	4.4	22
274	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	6
273	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	6.2	10
272	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	5.4	3

271	Multivariate geostatistical analysis of stable isotopes in Portuguese varietal extra virgin olive oils. <i>Microchemical Journal</i> , 2020 , 157, 105044	4.8	3
270	Seeking for sensory differentiated olive oils? The urge to preserve old autochthonous olive cultivars. <i>Food Research International</i> , 2020 , 128, 108759	7	13
269	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
268	Cork Oak Endophytic Fungi as Potential Biocontrol Agents against and. <i>Journal of Fungi (Basel, Switzerland)</i> , 2020 , 6,	5.6	7
267	Side Effects of Pesticides on the Olive Fruit Fly Parasitoid <i>Psyttalia concolor</i> (Sz�ligeti): A Review. <i>Agronomy</i> , 2020 , 10, 1755	3.6	4
266	Discrimination of Sweet Cherry Cultivars Based on Electronic Tongue Potentiometric Fingerprints. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 7053	2.6	0
265	Populations and Host/Non-Host Plants of Spittlebugs Nymphs in Olive Orchards from Northeastern Portugal. <i>Insects</i> , 2020 , 11,	2.8	4
264	A Model to Predict the Expansion of throughout the Iberian Peninsula Using a Pest Risk Analysis Approach. <i>Insects</i> , 2020 , 11,	2.8	5
263	Screening the Olive Tree Phyllosphere: Search and Find Potential Antagonists Against pv.. <i>Frontiers in Microbiology</i> , 2020 , 11, 2051	5.7	2
262	Differences in the Endophytic Microbiome of Olive Cultivars Infected by across Seasons. <i>Pathogens</i> , 2020 , 9,	4.5	18
261	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	0.9	0
260	Distribution of the spider community in the olive grove agroecosystem (Portugal): potential bioindicators. <i>Agricultural and Forest Entomology</i> , 2020 , 22, 10-19	1.9	8
259	An Overview on the Market of Edible Flowers. <i>Food Reviews International</i> , 2020 , 36, 258-275	5.5	19
258	Application of chemometric tools for the comparison of volatile profile from raw and roasted regional and foreign almond cultivars (). <i>Journal of Food Science and Technology</i> , 2019 , 56, 3764-3776	3.3	10
257	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	5.7	4
256	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
255	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
254	Physicochemical, antioxidant and microbial properties of crystallized pansies () during storage. <i>Food Science and Technology International</i> , 2019 , 25, 472-479	2.6	2

253	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	5.4	6
252	Bacterial disease induced changes in fungal communities of olive tree twigs depend on host genotype. <i>Scientific Reports</i> , 2019 , 9, 5882	4.9	22
251	Post-harvest technologies applied to edible flowers: A review. <i>Food Reviews International</i> , 2019 , 35, 132-154	5.4	17
250	Functional responses of three guilds of spiders: Comparing single- and multiprey approaches. <i>Annals of Applied Biology</i> , 2019 , 175, 202-214	2.6	7
249	Unmasking Sensory Defects of Olive Oils Flavored with Basil and Oregano Using an Electronic Tongue-Chemometric Tool. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2019 , 96, 751-760	1.8	8
248	Ancient olive trees as a source of olive oils rich in phenolic compounds. <i>Food Chemistry</i> , 2019 , 276, 231-283	5.3	13
247	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
246	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
245	Spiders actively choose and feed on nutritious non-prey food resources. <i>Biological Control</i> , 2019 , 129, 187-194	3.8	2
244	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
243	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	4.1	5
242	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	3.4	3
241	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
240	Endophytic and Epiphytic Phyllosphere Fungal Communities Are Shaped by Different Environmental Factors in a Mediterranean Ecosystem. <i>Microbial Ecology</i> , 2018 , 76, 668-679	4.4	59
239	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
238	<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	5.9	13
237	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
236	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

235	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	6.5	25
234	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
233	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	5.4	12
232	Fried potatoes: Impact of prolonged frying in monounsaturated oils. <i>Food Chemistry</i> , 2018 , 243, 192-2018.5	26	
231	Perception of olive oils sensory defects using a potentiometric taste device. <i>Talanta</i> , 2018 , 176, 610-6186.2	21	
230	Olive Oil Quality and Sensory Changes During House-Use Simulation and Temporal Assessment Using an Electronic Tongue. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 1121-1137	1.8	5
229	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
228	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
227	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	3	7
226	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 ¹	2	
225	Electrochemical Sensor-Based Devices for Assessing Bioactive Compounds in Olive Oils: A Brief Review. <i>Electronics (Switzerland)</i> , 2018 , 7, 387	2.6	10
224	The Unexplored Potential of Edible Flowers Lipids. <i>Agriculture (Switzerland)</i> , 2018 , 8, 146	3	19
223	Distribution and Relative Abundance of Insect Vectors of in Olive Groves of the Iberian Peninsula. <i>Insects</i> , 2018 , 9,	2.8	40
222	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	3.8	6
221	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
220	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
219	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	5.5	13
218	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	5.4	34

217	Effect of High Hydrostatic Pressure (HHP) Treatment on Edible Flowers Properties. <i>Food and Bioprocess Technology</i> , 2017 , 10, 799-807	5.1	9
216	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	3.4	23
215	Antimicrobial activity of endophytic fungi from olive tree leaves. <i>World Journal of Microbiology and Biotechnology</i> , 2017 , 33, 46	4.4	44
214	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	3.4	29
213	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
212	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
211	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	5.8	15
210	Wild flower resources and insect honeydew are potential food items for <i>Elasmus flabellatus</i> . <i>Agronomy for Sustainable Development</i> , 2017 , 37, 1	6.8	6
209	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
208	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
207	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	6.8	23
206	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
205	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	5.1	12
204	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	3.8	22
203	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	1.8	23
202	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	4.1	21
201	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	5.1	13
200	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

199	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
198	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
197	Cooking impact in color, pigments and volatile composition of grapevine leaves (<i>Vitis vinifera</i> L. var. <i>Malvasia Fina</i> and <i>Touriga Franca</i>). <i>Food Chemistry</i> , 2017 , 221, 1197-1205	8.5	18
196	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, 454-62	8.5	72
195	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	3.4	19
194	Sensory classification of table olives using an electronic tongue: Analysis of aqueous pastes and brines. <i>Talanta</i> , 2017 , 162, 98-106	6.2	31
193	Monovarietal extra-virgin olive oil classification: a fusion of human sensory attributes and an electronic tongue. <i>European Food Research and Technology</i> , 2016 , 242, 259-270	3.4	27
192	Changes in volatile compounds of <i>Dittrichia viscosa</i> caused by the attack of the gall-forming dipteran <i>Myopites stylatus</i> . <i>Industrial Crops and Products</i> , 2016 , 87, 71-77	5.9	7
191	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
190	Fungal endophyte communities in above- and belowground olive tree organs and the effect of season and geographic location on their structures. <i>Fungal Ecology</i> , 2016 , 20, 193-201	4.1	51
189	Ground cover management affects parasitism of <i>Prays oleae</i> (Bernard). <i>Biological Control</i> , 2016 , 96, 72-73	3.8	13
188	Sensory intensity assessment of olive oils using an electronic tongue. <i>Talanta</i> , 2016 , 146, 585-93	6.2	45
187	Effects of kaolin particle films on the life span of an orb-weaver spider. <i>Chemosphere</i> , 2016 , 144, 918-24	8.4	6
186	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
185	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
184	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
183	Feeding preferences and functional responses of <i>Calathus granatensis</i> and <i>Pterostichus globosus</i> (Coleoptera: Carabidae) on pupae of <i>Bactrocera oleae</i> (Diptera: Tephritidae). <i>Bulletin of Entomological Research</i> , 2016 , 106, 701-709	1.7	17
182	Life-history parameters of <i>Chrysoperla carnea</i> s.l. fed on spontaneous plant species and insect honeydews: importance for conservation biological control. <i>BioControl</i> , 2016 , 61, 533-543	2.3	14

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42	Free-radical scavenging capacity and reducing power of wild edible mushrooms from northeast Portugal: Individual cap and stipe activity. <i>Food Chemistry</i> , 2007 , 100, 1511-1516	8.5	404
41	Chemometric characterization of three varietal olive oils (Cvs. Cobran \tilde{c} sa, Madural and Verdeal Transmontana) extracted from olives with different maturation indices. <i>Food Chemistry</i> , 2007 , 102, 406-414	8.5	126
40	Antioxidant activity and phenolic contents of <i>Olea europaea</i> L. leaves sprayed with different copper formulations. <i>Food Chemistry</i> , 2007 , 103, 188-195	8.5	74
39	Hazel (<i>Corylus avellana</i> L.) leaves as source of antimicrobial and antioxidative compounds. <i>Food Chemistry</i> , 2007 , 105, 1018-1025	8.5	50
38	Tronchuda cabbage flavonoids uptake by <i>Pieris brassicae</i> . <i>Phytochemistry</i> , 2007 , 68, 361-7	4	21

37	Screening of antioxidant compounds during sprouting of <i>Brassica oleracea</i> L. var. <i>costata</i> DC. <i>Combinatorial Chemistry and High Throughput Screening</i> , 2007 , 10, 377-86	1.3	27
36	Abundance and diversity of soil arthropods in olive grove ecosystem (Portugal): Effect of pitfall trap type. <i>European Journal of Soil Biology</i> , 2007 , 43, 77-83	2.9	53
35	Effect of <i>Lactarius piperatus</i> fruiting body maturity stage on antioxidant activity measured by several biochemical assays. <i>Food and Chemical Toxicology</i> , 2007 , 45, 1731-7	4.7	171
34	Phenolic compounds, organic acids profiles and antioxidative properties of beefsteak fungus (<i>Fistulina hepatica</i>). <i>Food and Chemical Toxicology</i> , 2007 , 45, 1805-13	4.7	80
33	Walnut (<i>Juglans regia</i> L.) leaves: phenolic compounds, antibacterial activity and antioxidant potential of different cultivars. <i>Food and Chemical Toxicology</i> , 2007 , 45, 2287-95	4.7	277
32	Evaluation of the effects, on canopy arthropods, of two agricultural management systems to control pests in olive groves from north-east of Portugal. <i>Chemosphere</i> , 2007 , 67, 131-9	8.4	44
31	Egg parasitoids of the genus <i>Trichogramma</i> (Hymenoptera, Trichogrammatidae) in olive groves of the Mediterranean region. <i>Biological Control</i> , 2007 , 40, 48-56	3.8	20
30	Phenolic profile of <i>Cydonia oblonga</i> Miller leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7926-30	5.7	66
29	Phenolic compounds and antimicrobial activity of olive (<i>Olea europaea</i> L. Cv. Cobrança) leaves. <i>Molecules</i> , 2007 , 12, 1153-62	4.8	294
28	Characterization of several hazelnut (<i>Corylus avellana</i> L.) cultivars based in chemical, fatty acid and sterol composition. <i>European Food Research and Technology</i> , 2006 , 222, 274-280	3.4	64
27	Chemical composition and antioxidant activity of tronchuda cabbage internal leaves. <i>European Food Research and Technology</i> , 2006 , 222, 88-98	3.4	70
26	Table olives from Portugal: phenolic compounds, antioxidant potential, and antimicrobial activity. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8425-31	5.7	154
25	Validation of a method to quantify copper and other metals in olive fruit by ETAAS. Application to the residual metal control after olive tree treatments with different copper formulations. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3923-8	5.7	11
24	Tocopherol and tocotrienol content of hazelnut cultivars grown in Portugal. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1329-36	5.7	26
23	Contents of carboxylic acids and two phenolics and antioxidant activity of dried Portuguese wild edible mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8530-7	5.7	67
22	Phenolics and antimicrobial activity of traditional stoned table olives 'alcaparra'. <i>Bioorganic and Medicinal Chemistry</i> , 2006 , 14, 8533-8	3.4	93
21	Antioxidative properties of tronchuda cabbage (<i>Brassica oleracea</i> L. var. <i>costata</i> DC) external leaves against DPPH, superoxide radical, hydroxyl radical and hypochlorous acid. <i>Food Chemistry</i> , 2006 , 98, 416-425	8.5	63
20	Analysis and quantification of flavonoidic compounds from Portuguese olive (<i>Olea europaea</i> L.) leaf cultivars. <i>Natural Product Research</i> , 2005 , 19, 189-95	2.3	92

19	Quantitation of nine organic acids in wild mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3626-30	5.7	66
18	Phenolic compounds in external leaves of tronchuda cabbage (<i>Brassica oleracea</i> L. var. <i>costata</i> DC). <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 2901-7	5.7	77
17	Influence of two fertilization regimens on the amounts of organic acids and phenolic compounds of tronchuda cabbage (<i>Brassica oleracea</i> L. Var. <i>costata</i> DC). <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9128-32	5.7	52
16	Effect of the conservation procedure on the contents of phenolic compounds and organic acids in chanterelle (<i>Cantharellus cibarius</i>) mushroom. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4925-31	5.7	78
15	Simultaneous determination of tocopherols and tocotrienols in hazelnuts by a normal phase liquid chromatographic method. <i>Analytical Sciences</i> , 2005 , 21, 1545-8	1.7	86
14	Phenolic profiles of Portuguese olive fruits (<i>Olea europaea</i> L.): Influences of cultivar and geographical origin. <i>Food Chemistry</i> , 2005 , 89, 561-568	8.5	248
13	Classification of PDO olive oils on the basis of their sterol composition by multivariate analysis. <i>Analytica Chimica Acta</i> , 2005 , 549, 166-178	6.6	69
12	Towards sustainable control of Lepidopterous pests in olive cultivation. <i>Gesunde Pflanzen</i> , 2005 , 57, 117-128	1.3	23
11	Development and Evaluation of a Normal Phase Liquid Chromatographic Method for the Determination of Tocopherols and Tocotrienols in Walnuts. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2005 , 28, 785-795	1.3	13
10	Phenolic profile in the quality control of walnut (<i>Juglans regia</i> L.) leaves. <i>Food Chemistry</i> , 2004 , 88, 373-379	3.9	104
9	Triacylglycerol composition of walnut (<i>Juglans regia</i> L.) cultivars: characterization by HPLC-ELSD and chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 7964-9	5.7	44
8	Ants as predators of the egg parasitoid <i>Trichogramma cacoeciae</i> (Hymenoptera: Trichogrammatidae) applied for biological control of the olive moth, <i>Prays oleae</i> (Lepidoptera: Plutellidae) in Portugal. <i>Biocontrol Science and Technology</i> , 2004 , 14, 653-664	1.7	25
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3	Stones on the ground in olive groves promote the presence of spiders (Araneae). <i>European Journal of Entomology</i> , 2002 , 115, 372-379		3
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