JosÃ© Lopes da Silva

List of Publications by Year
in descending order

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134	6,007	50276	85541
papers	citations	46 h-index	71 g-index

136	136	136	7416
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Fruit and vegetable by-products' flours as ingredients: A review on production process, health benefits and technological functionalities. LWT - Food Science and Technology, 2022, 154, 112707.	5.2	38
2	NMR metabolic composition profiling of high pressure pasteurized milk preserved by hyperbaric storage at room temperature. Food Control, 2022, 134, 108660.	5.5	7
3	Preservation of high pressure pasteurised milk by hyperbaric storage at room temperature versus refrigeration on inoculated microorganisms, fatty acids, volatile compounds and lipid oxidation. Food Chemistry, 2022, 387, 132887.	8.2	8
4	Potential nutritional and functional improvement of extruded breakfast cereals based on incorporation of fruit and vegetable by-products - A review. Trends in Food Science and Technology, 2022, 125, 136-153.	15.1	10
5	Nutritional, Physicochemical, and Endogenous Enzyme Assessment of Raw Milk Preserved under Hyperbaric Storage at Variable Room Temperature. ACS Food Science & Technology, 2022, 2, 961-974.	2.7	8
6	Hyperbaric Storage Effect on Enzyme Activity and Texture Characteristics of Raw Meat. Food Engineering Reviews, 2021, 13, 642-650.	5.9	4
7	Hyperbaric storage at room like temperatures as a possible alternative to refrigeration: evolution and recent advances. Critical Reviews in Food Science and Nutrition, 2021, 61, 2078-2089.	10.3	17
8	Relevance of genipin networking on rheological, physical, and mechanical properties of starch-based formulations. Carbohydrate Polymers, 2021, 254, 117236.	10.2	12
9	Hyperbaric Storage of Vacuum-Packaged Fresh Atlantic Salmon (Salmo salar) Loins by Evaluation of Spoilage Microbiota and Inoculated Surrogate-Pathogenic Microorganisms. Food Engineering Reviews, 2021, 13, 651-659.	5.9	9
10	Quality evolution of raw meat under hyperbaric storage â€“ Fatty acids, volatile organic compounds and lipid oxidation profiles. Food Bioscience, 2021, 42, 101108.	4.4	8
11	Enhanced preservation of vacuum-packaged Atlantic salmon by hyperbaric storage at room temperature versus refrigeration. Scientific Reports, 2021, 11, 1668.	3.3	16
12	Preservation of raw watermelon juice up to one year by hyperbaric storage at room temperature. LWT - Food Science and Technology, 2020, 117, 108695.	5.2	12
13	Autolytic changes involving proteolytic enzymes on Atlantic salmon (Salmo salar) preserved by hyperbaric storage. LWT - Food Science and Technology, 2020, 118, 108755.	5.2	14
14	Improvement of the refrigerated preservation technology by hyperbaric storage for raw fresh meat. Journal of the Science of Food and Agriculture, 2020, 100, 969-977.	3.5	20
15	Physicochemical parameters, lipids stability, and volatiles profile of vacuum-packaged fresh Atlantic salmon (Salmo salar) loins preserved by hyperbaric storage at 10â€Â°C. Food Research International, 2020, 127, 108740.	6.2	31
16	Cofilin-1 Is a Mechanosensitive Regulator of Transcription. Frontiers in Cell and Developmental Biology, 2020, 8, 678.	3.7	8
17	The Combined Effect of Pressure and Temperature on Kefir Productionâ€"A Case Study of Food Fermentation in Unconventional Conditions. Foods, 2020, 9, 1133.	4.3	3
18	Tailoring the surface properties and flexibility of starch-based films using oil and waxes recovered from potato chips byproducts. International Journal of Biological Macromolecules, 2020, 163, 251-259.	7.5	26

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19	Impact of pH on the high-pressure inactivation of microbial transglutaminase. Food Research International, 2019, 115, 73-82.	6.2	10
20	Physicochemical Changes of Air-Dried and Salt-Processed Ulva rigida over Storage Time. Molecules, 2019, 24, 2955.	3.8	13
21	Quality of Fresh Atlantic Salmon (Salmo salar) Under Hyperbaric Storage at Low Temperature by Evaluation of Microbial and Physicochemical Quality Indicators. Food and Bioprocess Technology, 2019, 12, 1895-1906.	4.7	28
22	Gelling and emulsifying properties of soy protein hydrolysates in the presence of a neutral polysaccharide. Food Chemistry, 2019, 294, 216-223.	8.2	67
23	A microbiological, physicochemical, and texture study during storage of yoghurt produced under isostatic pressure. LWT - Food Science and Technology, 2019, 110, 152-157.	5.2	13
24	Innovative non-thermal technologies affecting potato tuber and fried potato quality. Trends in Food Science and Technology, 2019, 88, 274-289.	15.1	81
25	Critical evaluation of the functionality of soy protein isolates obtained from different raw materials. European Food Research and Technology, 2019, 245, 199-212.	3.3	15
26	Growth inhibition and inactivation of Alicyclobacillus acidoterrestris endospores in apple juice by hyperbaric storage at ambient temperature. Innovative Food Science and Emerging Technologies, 2019, 52, 232-236.	5.6	17
27	Hyperbaric storage at variable room temperature â€“ a new preservation methodology for minced meat compared to refrigeration. Journal of the Science of Food and Agriculture, 2019, 99, 3276-3282.	3.5	16
28	Physicochemical and microbial changes in yogurts produced under different pressure and temperature conditions. LWT - Food Science and Technology, 2019, 99, 423-430.	5.2	27
29	Enhanced control of Bacillus subtilis endospores development by hyperbaric storage at variable/uncontrolled room temperature compared to refrigeration. Food Microbiology, 2018, 74, 125-131.	4.2	21
30	Fermentation at non-conventional conditions in food- and bio-sciences by the application of advanced processing technologies. Critical Reviews in Biotechnology, 2018, 38, 122-140.	9.0	66
31	Tailoring structure and technological properties of plant proteins using high hydrostatic pressure. Critical Reviews in Food Science and Nutrition, 2018, 58, 1538-1556.	10.3	81
32	Microbial and physicochemical evolution during hyperbaric storage at room temperature of fresh Atlantic salmon (Salmo salar). Innovative Food Science and Emerging Technologies, 2018, 45, 264-272.	5.6	46
33	Nonthermal gelation of whey proteins induced by organic acids. Journal of Applied Polymer Science, 2017, 134, 45134.	2.6	3
34	Impact of different hyperbaric storage conditions on microbial, physicochemical and enzymatic parameters of watermelon juice. Food Research International, 2017, 99, 123-132.	6.2	37
35	Effect of the molecular weight of a neutral polysaccharide on soy protein gelation. Food Research International, 2017, 102, 14-24.	6.2	44
36	Chitosanâ€“genipin film, a sustainable methodology for wine preservation. Green Chemistry, 2016, 18, 5331-5341.	9.0	56

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37	The effect of n vs. iso isomerization on the thermophysical properties of aromatic and non-aromatic ionic liquids. Fluid Phase Equilibria, 2016, 423, 190-202.	2.5	34
38	Performance of raw bovine meat preservation by hyperbaric storage (quasi energetically costless) compared to refrigeration. Meat Science, 2016, 121, 64-72.	5.5	19
39	TiO2/graphene oxide immobilized in P(VDF-TrFE) electrospun membranes with enhanced visible-light-induced photocatalytic performance. Journal of Materials Science, 2016, 51, 6974-6986.	3.7	76
40	Modulation of oligodendrocyte differentiation and maturation by combined biochemical and mechanical cues. Scientific Reports, 2016, 6, 21563.	3.3	85
41	Influence of Nanosegregation on the Surface Tension of Fluorinated Ionic Liquids. Langmuir, 2016, 32, 6130-6139.	3.5	38
42	Influence of a cationic polysaccharide on starch functionality. Carbohydrate Polymers, 2016, 150, 369-377.	10.2	28
43	Pressure dependent luminescence in titanium dioxide particles modified with europium ions. Sensors and Actuators B: Chemical, 2016, 234, 137-144.	7.8	10
44	Fluorination effects on the thermodynamic, thermophysical and surface properties of ionic liquids. Journal of Chemical Thermodynamics, 2016, 97, 354-361.	2.0	37
45	Surface tensions of ionic liquids: Non-regular trend along the number of cyano groups. Fluid Phase Equilibria, 2016, 409, 458-465.	2.5	24
46	A first study comparing preservation of a readyâ€toâ€eat soup under pressure (hyperbaric storage) at 25Â°C and 30Â°C with refrigeration. Food Science and Nutrition, 2015, 3, 467-474.	3.4	30
47	Probiotic yogurt production under high pressure and the possible use of pressure as an on/off switch to stop/start fermentation. Process Biochemistry, 2015, 50, 906-911.	3.7	31
48	Hyperbaric storage preservation at room temperature using an industrial-scale equipment: Case of two commercial ready-to-eat pre-cooked foods. Innovative Food Science and Emerging Technologies, 2015, 32, 29-36.	5.6	22
49	Effect of the Methylation and Nâ€“H Acidic Group on the Physicochemical Properties of Imidazolium-Based Ionic Liquids. Journal of Physical Chemistry B, 2015, 119, 8781-8792.	2.6	23
50	Physical and mass transfer properties of electrospun É›-polycaprolactone nanofiber membranes. Process Biochemistry, 2015, 50, 885-892.	3.7	6
51	Thermophysical properties of phosphonium-based ionic liquids. Fluid Phase Equilibria, 2015, 400, 103-113.	2.5	67
52	Immobilization of trypsin onto poly(ethylene terephthalate)/poly(lactic acid) nonwoven nanofiber mats. Biochemical Engineering Journal, 2015, 104, 48-56.	3.6	19
53	Contact angles and wettability of ionic liquids on polar and non-polar surfaces. Physical Chemistry Chemical Physics, 2015, 17, 31653-31661.	2.8	77
54	Catalytic activity of trypsin entrapped in electrospun poly(Ïµ-caprolactone) nanofibers. Enzyme and Microbial Technology, 2015, 79-80, 8-18.	3.2	37

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55	Food Preservation Under Pressure (Hyperbaric Storage) as a Possible Improvement/Alternative to Refrigeration. Food Engineering Reviews, 2015, 7, 1-10.	5.9	42
56	Foreign Body Reaction Associated with PET and PET/Chitosan Electrospun Nanofibrous Abdominal Meshes. PLoS ONE, 2014, 9, e95293.	2.5	53
57	Effect of 300 and 500â€…MPa pressure treatments on starchâ€“water adsorption/desorption isotherms and hysteresis. High Pressure Research, 2014, 34, 452-459.	1.2	4
58	Changes in maize starch water sorption isotherms caused by high pressure. International Journal of Food Science and Technology, 2014, 49, 51-57.	2.7	9
59	Cation Alkyl Side Chain Length and Symmetry Effects on the Surface Tension of Ionic Liquids. Langmuir, 2014, 30, 6408-6418.	3.5	75
60	Lipidic Protic Ionic Liquid Crystals. ACS Sustainable Chemistry and Engineering, 2014, 2, 672-682.	6.7	43
61	Hyperbaric storage of melon juice at and above room temperature and comparison with storage at atmospheric pressure and refrigeration. Food Chemistry, 2014, 147, 209-214.	8.2	52
62	Thermophysical properties of sulfonium- and ammonium-based ionic liquids. Fluid Phase Equilibria, 2014, 381, 36-45.	2.5	94
63	Microorganisms under high pressure â€” Adaptation, growth and biotechnological potential. Biotechnology Advances, 2013, 31, 1426-1434.	11.7	111
64	Chitosanâ€“caffeic acidâ€“genipin films presenting enhanced antioxidant activity and stability in acidic media. Carbohydrate Polymers, 2013, 91, 236-243.	10.2	103
65	Inulin potential for encapsulation and controlled delivery of Oregano essential oil. Food Hydrocolloids, 2013, 33, 199-206.	10.7	122
66	The influence of galactomannans with different amount of galactose side chains on the gelation of soy proteins at neutral pH. Food Hydrocolloids, 2013, 33, 349-360.	10.7	29
67	Surface tensions of binary mixtures of ionic liquids with bis(trifluoromethylsulfonyl)imide as the common anion. Journal of Chemical Thermodynamics, 2013, 64, 22-27.	2.0	49
68	Surface tension and refractive index of pure and water-saturated tetradecyltrihexylphosphonium-based ionic liquids. Journal of Chemical Thermodynamics, 2013, 57, 372-379.	2.0	92
69	Manipulation of chemical composition and architecture of non-biodegradable poly(ethylene) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf and Engineering C, 2013, 33, 37-46.	7.3	29
70	Characterization of the physicochemical and thermal properties of unexplored starches with potential industrial uses from six Brazilian maize landraces. Starch/Staerke, 2013, 65, 938-946.	2.1	5
71	Effect of high pressure on cod (Gadus morhua) desalting. High Pressure Research, 2013, 33, 432-439.	1.2	5
72	Effect of composition of commercial whey protein preparations upon gelation at various pH values. Food Research International, 2012, 48, 681-689.	6.2	31

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73	Thermorheological complex behaviour of maltosyl-chitosan derivatives in aqueous solution. Reactive and Functional Polymers, 2012, 72, 657-666.	4.1	3
74	Influence of the anion on the surface tension of 1-ethyl-3-methylimidazolium-based ionic liquids. Journal of Chemical Thermodynamics, 2012, 54, 49-54.	2.0	62
75	Thermophysical Properties of Five Acetate-Based Ionic Liquids. Journal of Chemical & Engineering Data, 2012, 57, 3005-3013.	1.9	143
76	Surface Tension of Binary Mixtures of 1-Alkyl-3-methylimidazolium Bis(trifluoromethylsulfonyl)imide Ionic Liquids: Experimental Measurements and Soft-SAFT Modeling. Journal of Physical Chemistry B, 2012, 116, 12133-12141.	2.6	61
77	Evaluation of antimicrobial edible coatings from a whey protein isolate base to improve the shelf life of cheese. Journal of Dairy Science, 2012, 95, 6282-6292.	3.4	110
78	Nanofibrous poly(3-hydroxybutyrate-co-3-hydroxyvalerate)/chitosan scaffolds for skin regeneration. International Journal of Biological Macromolecules, 2012, 51, 343-350.	7.5	85
79	Electrospun nanosized cellulose fibers using ionic liquids at room temperature. Green Chemistry, 2011, 13, 3173.	9.0	124
80	High pressure treatments largely avoid/revert decrease of cooked sorghum protein digestibility when applied before/after cooking. LWT - Food Science and Technology, 2011, 44, 1245-1249.	5.2	28
81	Processing conditions and characterization of novel electrospun poly (3-hydroxybutyrate-co-hydroxyvalerate)/chitosan blend fibers. Materials Letters, 2011, 65, 2216-2219.	2.6	25
82	Weak-gel formation in dispersions of silica particles in a matrix of a non-ionic polysaccharide: Structure and rheological characterization. Carbohydrate Polymers, 2010, 82, 1219-1227.	10.2	16
83	ATRâ€FTIR spectroscopy and chemometric analysis applied to discrimination of landrace maize flours produced in southern Brazil. International Journal of Food Science and Technology, 2010, 45, 1673-1681.	2.7	46
84	Olive Pomace, a Source for Valuable Arabinan-Rich Pectic Polysaccharides. Topics in Current Chemistry, 2010, 294, 129-141.	4.0	14
85	Preparation and Characterization of Chitosan/SiO₂ Composite Films. Journal of Nanoscience and Nanotechnology, 2010, 10, 2816-2825.	0.9	16
86	Preparation and Characterization of Electrospun Mats Made of PET/Chitosan Hybrid Nanofibers. Journal of Nanoscience and Nanotechnology, 2009, 9, 3798-3804.	0.9	34
87	Effects of ripening on microstructure and texture of â€œAmeixa dâ€™Elvasâ€•candied plums. Food Chemistry, 2009, 115, 1094-1101.	8.2	20
88	Application of electrospun poly(ethylene terephthalate) nanofiber mat to apple juice clarification. Process Biochemistry, 2009, 44, 353-356.	3.7	90
89	Structural analysis of gellans produced by Sphingomonas elodea strains by electrospray tandem mass spectrometry. Carbohydrate Polymers, 2009, 77, 10-19.	10.2	30
90	Characterization of chitosanâ€“whey protein films at acid pH. Food Research International, 2009, 42, 807-813.	6.2	115

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91	High pressure solubility data of carbon dioxide in (tri-iso-butyl(methyl)phosphonium tosylate+water) systems. Journal of Chemical Thermodynamics, 2008, 40, 1187-1192.	2.0	78
92	Effect of sun-drying on microstructure and texture of S. Bartolomeu pears (Pyrus communis L.). European Food Research and Technology, 2008, 226, 1545-1552.	3.3	26
93	Solvent and concentration effects on the properties of electrospun poly(ethylene terephthalate) nanofiber mats. Journal of Polymer Science, Part B: Polymer Physics, 2008, 46, 460-471.	2.1	168
94	Rheological behavior of thermoreversible Î²-carrageenan/nanosilica gels. Journal of Colloid and Interface Science, 2008, 320, 575-581.	9.4	26
95	Effects of magnetite nanoparticles on the thermorheological properties of carrageenan hydrogels. Journal of Colloid and Interface Science, 2008, 324, 205-211.	9.4	37
96	Effect of thermal blanching and of high pressure treatments on sweet green and red bell pepper fruits (Capsicum annuum L.). Food Chemistry, 2008, 107, 1436-1449.	8.2	177
97	Effect of candying on microstructure and texture of plums (Prunus domestica L.). LWT - Food Science and Technology, 2008, 41, 1776-1783.	5.2	17
98	Rheological and Nuclear Magnetic Resonance (NMR) Study of the Hydration and Heating of Undeveloped Wheat Doughs. Journal of Agricultural and Food Chemistry, 2007, 55, 5636-5644.	5.2	37
99	Analysis of the Isothermal Structure Development in Waxy Crude Oils under Quiescent Conditions. Energy & Fuels, 2007, 21, 3612-3617.	5.1	64
100	Linear viscoelastic behavior of chitosan films as influenced by changes in the biopolymer structure. Journal of Polymer Science, Part B: Polymer Physics, 2007, 45, 1907-1915.	2.1	8
101	Rheological Behavior of Food Gels. Food Engineering Series, 2007, , 339-401.	0.7	19
102	Role of Rheological Behavior in Sensory Assessment of Foods and Swallowing. Food Engineering Series, 2007, , 403-426.	0.7	3
103	Acetylation and molecular mass effects on barrier and mechanical properties of shortfin squid chitosan membranes. European Polymer Journal, 2006, 42, 3277-3285.	5.4	41
104	Ripening-related changes in the cell walls of olive (Olea europaea L.) pulp of two consecutive harvests. Journal of the Science of Food and Agriculture, 2006, 86, 988-998.	3.5	22
105	Identification of oleuropein oligomers in olive pulp and pomace. Journal of the Science of Food and Agriculture, 2006, 86, 1495-1502.	3.5	24
106	Does the branching degree of galactomannans influence their effect on whey protein gelation?. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2005, 270-271, 213-219.	4.7	46
107	Characterisation of phenolic extracts from olive pulp and olive pomace by electrospray mass spectrometry. Journal of the Science of Food and Agriculture, 2005, 85, 21-32.	3.5	134
108	Small strain viscoelastic behaviour of wheat gluten â€“ pentosan mixtures. European Food Research and Technology, 2005, 221, 398-405.	3.3	14

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109	Selection and Optimization of Culture Medium for Exopolysaccharide Production by Coriolus (Trametes) Versicolor. World Journal of Microbiology and Biotechnology, 2005, 21, 1499-1507.	3.6	34
110	Influence of Galactomannans with Different Molecular Weights on the Gelation of Whey Proteins at Neutral pH. Biomacromolecules, 2005, 6, 3291-3299.	5.4	26
111	Dynamic rheological analysis of the gelation behaviour of waxy crude oils. Rheologica Acta, 2004, 43, 433-441.	2.4	84
112	Volatile composition of Baga red wine. Analytica Chimica Acta, 2004, 513, 257-262.	5.4	180
113	Temperature dependence of the formation and melting of pectinâ€“Ca2+ networks: a rheological study. Food Hydrocolloids, 2003, 17, 801-807.	10.7	101
114	Calcium-mediated gelation of an olive pomace pectic extract. Carbohydrate Polymers, 2003, 52, 125-133.	10.2	77
115	Rheology of galactomannanâ€“whey protein mixed systems. International Dairy Journal, 2003, 13, 699-706.	3.0	71
116	Evidence for the Aging of Wax Deposits in Crude Oils by Ostwald Ripening. Petroleum Science and Technology, 2003, 21, 381-391.	1.5	46
117	Effect of Gelatinization and Starchâ^'Emulsifier Interactions on Aroma Release from Starch-Rich Model Systems. Journal of Agricultural and Food Chemistry, 2002, 50, 1976-1984.	5.2	18
118	Composition of Phenolic Compounds in a Portuguese Pear (Pyrus communisL. Var. S. Bartolomeu) and Changes after Sun-Drying. Journal of Agricultural and Food Chemistry, 2002, 50, 4537-4544.	5.2	131
119	A Rheological Study of Wheat Starch-Water-soluble Pentosan Mixtures Under Hydrothermal Gelling Conditions. Journal of Food Science, 2002, 67, 3372-3380.	3.1	9
120	Determination of the degree of methylesterification of pectic polysaccharides by FT-IR using an outer product PLS1 regression. Carbohydrate Polymers, 2002, 50, 85-94.	10.2	79
121	Rheological characterization under shear of a fraction of polymer produced via fermentation of whey-related media by Rahnella aquatilis1Most material reported in this paper was presented in poster form at GLUPORTwO-Second International Meeting of the Portuguese Carbohydrate Chemistry Group, and such communication received the Best Poster Award.1. Carbohydrate Polymers, 1998, 37, 1-6.	10.2	7
122	Effect of Processing on Cell Wall Polysaccharides of Green Table Olives. Journal of Agricultural and Food Chemistry, 1996, 44, 2394-2401.	5.2	36
123	Swelling behavior of pectin/chitosan complex films. Journal of Applied Polymer Science, 1996, 60, 279-283.	2.6	75
124	Effect of galactomannans on the viscoelastic behaviour of pectin/calcium networks. Polymer Gels and Networks, 1996, 4, 65-83.	0.6	25
125	Characterization of RequeijÃ£o and technological optimization of its manufacturing process. Journal of Food Engineering, 1996, 30, 363-376.	5.2	17
126	Microbiological and rheological studies on Portuguese kefir grains. International Journal of Food Science and Technology, 1996, 31, 15-26.	2.7	84

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127	Isolation and Analysis of Cell Wall Polymers from Olive Pulp. Modern Methods of Plant Analysis, 1996, , 19-44.	0.1	68
128	Swelling behavior of pectin/chitosan complex films. , 1996, 60, 279.		1
129	Kinetics and thermal behaviour of the structure formation process in HMP/sucrose gelation. International Journal of Biological Macromolecules, 1995, 17, 25-32.	7.5	87
130	Influence of temperature on the dynamic and steady-shear rheology of pectin dispersions. Carbohydrate Polymers, 1994, 23, 77-87.	10.2	70
131	Rheological study into the ageing process of high methoxyl pectin/sucrose aqueous gels. Carbohydrate Polymers, 1994, 24, 235-245.	10.2	69
132	Rheological Properties of High-Methoxyl Pectin and Locust Bean Gum Solutions in Steady Shear. Journal of Food Science, 1992, 57, 443-448.	3.1	57
133	Studies on a purification method for locust bean gum by precipitation with isopropanol. Food Hydrocolloids, 1990, 4, 277-287.	10.7	87
134	Influence of wheat polysaccharides on the rheological properties of gluten and doughs. Special Publication - Royal Society of Chemistry, 0, , 503-506.	0.0	2