

Helena Lourenço

List of Publications by Year in descending order

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36
papers

1,263
citations

489802

18
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406436

35
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docs citations

36
times ranked

1934
citing authors

#	ARTICLE	IF	CITATIONS
1	Fishmeal Dietary Replacement Up to 50%: A Comparative Study of Two Insect Meals for Rainbow Trout (<i>Oncorhynchus mykiss</i>). <i>Animals</i> , 2022, 12, 179.	1.0	16
2	Quantitative risk–benefit assessment of Portuguese fish and other seafood species consumption scenarios. <i>British Journal of Nutrition</i> , 2022, 128, 1997-2010.	1.2	3
3	Chemical Composition and Omega 3 Human Health Benefits of Two Sea Cucumber Species of North Atlantic. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 596-614.	0.6	2
4	Strategies to reduce sodium levels in European seabass sausages. <i>Food and Chemical Toxicology</i> , 2021, 153, 112262.	1.8	11
5	The chemical composition and lipid profile of the chub mackerel (<i>Scomber colias</i>) show a strong seasonal dependence: Contribution to a nutritional evaluation. <i>Biochimie</i> , 2020, 178, 181-189.	1.3	22
6	Assessment of Toxic Metals and Hazardous Substances in Tattoo Inks Using Sy-XRF, AAS, and Raman Spectroscopy. <i>Biological Trace Element Research</i> , 2019, 187, 596-601.	1.9	21
7	Chemical Composition, Nutritional Value, and Safety of Cooked Female <i>Chaceon Maritae</i> from Namibe (Angola). <i>Foods</i> , 2019, 8, 227.	1.9	8
8	Effects of Industrial Boiling on the Nutritional Profile of Common Octopus (<i>Octopus vulgaris</i>). <i>Foods</i> , 2019, 8, 411.	1.9	13
9	Control of phosphate levels in seafood products from the Portuguese market: Is there a need for concern?. <i>Journal of Food Composition and Analysis</i> , 2017, 62, 94-102.	1.9	10
10	The quality of deep-frozen octopus in the Portuguese retail market: Results from a case study of abusive water addition practices. <i>LWT - Food Science and Technology</i> , 2017, 77, 397-405.	2.5	7
11	Survey Into the Seafood Consumption Preferences and Patterns in the Portuguese Population: Education, Age, and Health Variability. <i>Journal of Food Products Marketing</i> , 2016, 22, 421-435.	1.4	22
12	Environmental contaminants of emerging concern in seafood – European database on contaminant levels. <i>Environmental Research</i> , 2015, 143, 29-45.	3.7	173
13	Benefits and risks associated with consumption of raw, cooked, and canned tuna (<i>Thunnus</i> spp.) based on the bioaccessibility of selenium and methylmercury. <i>Environmental Research</i> , 2015, 143, 130-137.	3.7	71
14	Influence of bioaccessibility of total mercury, methyl-mercury and selenium on the risk/benefit associated to the consumption of raw and cooked blue shark (<i>Prionace glauca</i>). <i>Environmental Research</i> , 2015, 143, 123-129.	3.7	55
15	Assessing risks and benefits of consuming fish muscle and liver: Novel statistical tools. <i>Journal of Food Composition and Analysis</i> , 2015, 38, 112-120.	1.9	8
16	Bioaccessibility assessment methodologies and their consequences for the risk–benefit evaluation of food. <i>Trends in Food Science and Technology</i> , 2015, 41, 5-23.	7.8	144
17	IMEP-115: Determination of Methylmercury in Seafood by Elemental Mercury Analysis: Collaborative Study. <i>Journal of AOAC INTERNATIONAL</i> , 2014, 97, 593-597.	0.7	5
18	From fish chemical characterisation to the benefit-risk assessment – Part A. <i>Food Chemistry</i> , 2013, 137, 99-107.	4.2	40

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19	Seafood consumption health concerns: The assessment of methylmercury, selenium, and eicosapentaenoic+docosahexaenoic fatty acids intake. <i>Food Control</i> , 2013, 34, 581-588.	2.8	13
20	Survey into the seafood consumption preferences and patterns in the portuguese population. Gender and regional variability. <i>Appetite</i> , 2013, 64, 20-31.	1.8	96
21	Evaluation of hazards and benefits associated with the consumption of six fish species from the Portuguese coast. <i>Journal of Food Composition and Analysis</i> , 2013, 32, 59-67.	1.9	23
22	Elemental composition of four farmed fish produced in Portugal. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 853-859.	1.3	31
23	Effect of sex, maturation stage and cooking methods on the nutritional quality and safety of black scabbard fish (<i>Aphanopus carbo</i> Lowe, 1839). <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1545-1553.	1.7	15
24	Nutritional quality and safety of cooked edible crab (<i>Cancer pagurus</i>). <i>Food Chemistry</i> , 2012, 133, 277-283.	4.2	58
25	New tools to assess toxicity, bioaccessibility and uptake of chemical contaminants in meat and seafood. <i>Food Research International</i> , 2011, 44, 510-522.	2.9	49
26	Bioaccessibility of Hg, Cd and As in cooked black scabbard fish and edible crab. <i>Food and Chemical Toxicology</i> , 2011, 49, 2808-2815.	1.8	98
27	Methylmercury Risks and EPA + DHA Benefits Associated with Seafood Consumption in Europe. <i>Risk Analysis</i> , 2010, 30, 827-840.	1.5	42
28	Total Arsenic Content in Seafood Consumed in Portugal. <i>Journal of Aquatic Food Product Technology</i> , 2009, 18, 32-45.	0.6	26
29	Chemical characterisation of <i>Nephrops norvegicus</i> from Portuguese coast. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2572-2580.	1.7	11
30	Elemental composition of cephalopods from Portuguese continental waters. <i>Food Chemistry</i> , 2009, 113, 1146-1153.	4.2	47
31	Mercury, cadmium and lead in black scabbardfish (<i>Aphanopus carbo</i> Lowe, 1839) from mainland Portugal and the Azores and Madeira archipelagos. <i>Scientia Marina</i> , 2009, 73, 77-88.	0.3	12
32	Stock structure of black scabbardfish (<i>Aphanopus carbo</i> Lowe, 1839) in the southern northeast Atlantic. <i>Scientia Marina</i> , 2009, 73, 89-101.	0.3	7
33	Total and organic mercury, selenium and tocopherol in some deepwater fish species. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2543-2550.	1.7	37
34	Contaminant metals in black scabbard fish (<i>Aphanopus carbo</i>) caught off Madeira and the Azores. <i>Food Chemistry</i> , 2007, 101, 120-125.	4.2	50
35	Levels of Toxic Metals in Canned Seafood. <i>Journal of Aquatic Food Product Technology</i> , 2004, 13, 117-125.	0.6	13
36	Tenderisation of the dog cockle (<i>Glycymeris glycymeris</i>) meat by polyphosphates. <i>European Food Research and Technology</i> , 1999, 210, 31-33.	1.6	4