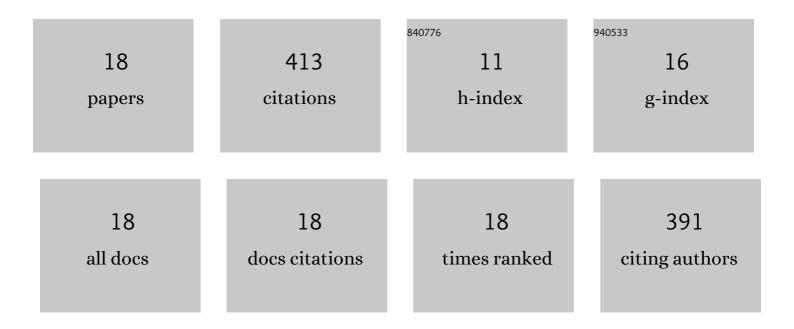
Tânia I B Ribeiro

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/411446/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Integral Valorization of Pineapple (Ananas comosus L.) By-Products through a Green Chemistry Approach towards Added Value Ingredients. Foods, 2020, 9, 60.	4.3	69
2	Improving the ripening process after 1-MCP application: Implications and strategies. Trends in Food Science and Technology, 2021, 113, 382-396.	15.1	42
3	Simulated digestion of an olive pomace water-soluble ingredient: relationship between the bioaccessibility of compounds and their potential health benefits. Food and Function, 2020, 11, 2238-2254.	4.6	40
4	Total and Sustainable Valorisation of Olive Pomace Using a Fractionation Approach. Applied Sciences (Switzerland), 2020, 10, 6785.	2.5	35
5	Are olive pomace powders a safe source of bioactives and nutrients?. Journal of the Science of Food and Agriculture, 2021, 101, 1963-1978.	3.5	31
6	Prebiotic effects of olive pomace powders in the gut: In vitro evaluation of the inhibition of adhesion of pathogens, prebiotic and antioxidant effects. Food Hydrocolloids, 2021, 112, 106312.	10.7	30
7	Incorporation of olive pomace ingredients into yoghurts as a source of fibre and hydroxytyrosol: Antioxidant activity and stability throughout gastrointestinal digestion. Journal of Food Engineering, 2021, 297, 110476.	5.2	30
8	Study of three-stage intermittent drying of pears considering shrinkage and variable diffusion coefficient. Journal of Food Engineering, 2016, 180, 77-86.	5.2	27
9	RAPD and SCAR markers as potential tools for detection of milk origin in dairy products: Adulterant sheep breeds in Serra da Estrela cheese production. Food Chemistry, 2016, 211, 631-636.	8.2	26
10	Olive leaf phenolic extract from two Portuguese cultivars –bioactivities for potential food and cosmetic application. Journal of Environmental Chemical Engineering, 2021, 9, 106175.	6.7	24
11	In Vitro Gastrointestinal Digestion Impact on the Bioaccessibility and Antioxidant Capacity of Bioactive Compounds from Tomato Flours Obtained after Conventional and Ohmic Heating Extraction. Foods, 2021, 10, 554.	4.3	16
12	Study of olive pomace antioxidant dietary fibre powder throughout gastrointestinal tract as multisource of phenolics, fatty acids and dietary fibre. Food Research International, 2021, 142, 110032.	6.2	12
13	Grape stalk valorization for fermentation purposes. Food Chemistry Molecular Sciences, 2022, 4, 100067.	2.1	12
14	Impact of Extraction Process in Non-Compliant â€~Bravo de Esmolfe' Apples towards the Development of Natural Antioxidant Extracts. Applied Sciences (Switzerland), 2021, 11, 5916.	2.5	11
15	Unraveling the Effect of Dehulling Methods on the Nutritional Composition of Acorn Quercus spp Journal of Food Composition and Analysis, 2022, 106, 104354.	3.9	6
16	Cold storage demand for 'Rocha' pear ripening: A comparison between a shorter and longer cold period. Scientia Horticulturae, 2022, 299, 111033.	3.6	2
17	AgroForest Biomass and Circular Bioeconomy. Advances in Finance, Accounting, and Economics, 2020, , 203-247.	0.3	0

AgroForest Biomass and Circular Bioeconomy. , 2022, , 1052-1097.