

Tãçnia I B Ribeiro

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/411446/publications.pdf>

Version: 2024-02-01

18
papers

413
citations

840776

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940533

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all docs

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docs citations

18
times ranked

391
citing authors

#	ARTICLE	IF	CITATIONS
1	Unraveling the Effect of Dehulling Methods on the Nutritional Composition of Acorn <i>Quercus</i> spp.. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104354.	3.9	6
2	Grape stalk valorization for fermentation purposes. <i>Food Chemistry Molecular Sciences</i> , 2022, 4, 100067.	2.1	12
3	Cold storage demand for 'Rocha' pear ripening: A comparison between a shorter and longer cold period. <i>Scientia Horticulturae</i> , 2022, 299, 111033.	3.6	2
4	AgroForest Biomass and Circular Bioeconomy. , 2022, , 1052-1097.		0
5	Prebiotic effects of olive pomace powders in the gut: In vitro evaluation of the inhibition of adhesion of pathogens, prebiotic and antioxidant effects. <i>Food Hydrocolloids</i> , 2021, 112, 106312.	10.7	30
6	Are olive pomace powders a safe source of bioactives and nutrients?. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1963-1978.	3.5	31
7	In Vitro Gastrointestinal Digestion Impact on the Bioaccessibility and Antioxidant Capacity of Bioactive Compounds from Tomato Flours Obtained after Conventional and Ohmic Heating Extraction. <i>Foods</i> , 2021, 10, 554.	4.3	16
8	Study of olive pomace antioxidant dietary fibre powder throughout gastrointestinal tract as multisource of phenolics, fatty acids and dietary fibre. <i>Food Research International</i> , 2021, 142, 110032.	6.2	12
9	Incorporation of olive pomace ingredients into yoghurts as a source of fibre and hydroxytyrosol: Antioxidant activity and stability throughout gastrointestinal digestion. <i>Journal of Food Engineering</i> , 2021, 297, 110476.	5.2	30
10	Impact of Extraction Process in Non-Compliant "Bravo de Esmolfe"™ Apples towards the Development of Natural Antioxidant Extracts. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5916.	2.5	11
11	Improving the ripening process after 1-MCP application: Implications and strategies. <i>Trends in Food Science and Technology</i> , 2021, 113, 382-396.	15.1	42
12	Olive leaf phenolic extract from two Portuguese cultivars "bioactivities for potential food and cosmetic application. <i>Journal of Environmental Chemical Engineering</i> , 2021, 9, 106175.	6.7	24
13	Total and Sustainable Valorisation of Olive Pomace Using a Fractionation Approach. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 6785.	2.5	35
14	Integral Valorization of Pineapple (<i>Ananas comosus</i> L.) By-Products through a Green Chemistry Approach towards Added Value Ingredients. <i>Foods</i> , 2020, 9, 60.	4.3	69
15	Simulated digestion of an olive pomace water-soluble ingredient: relationship between the bioaccessibility of compounds and their potential health benefits. <i>Food and Function</i> , 2020, 11, 2238-2254.	4.6	40
16	AgroForest Biomass and Circular Bioeconomy. <i>Advances in Finance, Accounting, and Economics</i> , 2020, , 203-247.	0.3	0
17	RAPD and SCAR markers as potential tools for detection of milk origin in dairy products: Adulterant sheep breeds in Serra da Estrela cheese production. <i>Food Chemistry</i> , 2016, 211, 631-636.	8.2	26
18	Study of three-stage intermittent drying of pears considering shrinkage and variable diffusion coefficient. <i>Journal of Food Engineering</i> , 2016, 180, 77-86.	5.2	27