

Joana S. Amaral

List of Publications by Year in descending order

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81
papers

3,787
citations

94269

37
h-index

133063

59
g-index

81
all docs

81
docs citations

81
times ranked

4294
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of Sterol and Fatty Acid Compositions, Oxidative Stability, and Nutritional Value of Six Walnut (<i>Juglans regia</i> L.) Cultivars Grown in Portugal. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7698-7702.	2.4	227
2	A Comprehensive Review on the Main Honey Authentication Issues: Production and Origin. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 1072-1100.	5.9	191
3	Adulteration of Dietary Supplements by the Illegal Addition of Synthetic Drugs: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 43-62.	5.9	156
4	Chemometric characterization of three varietal olive oils (Cvs. Cobrança, Madural and Verdeal) <i>Trends in Food Science and Technology</i> , 2017, 16, 406-414.	4.2	136
5	Phenolic profile in the quality control of walnut (<i>Juglans regia</i> L.) leaves. <i>Food Chemistry</i> , 2004, 88, 373-379.	4.2	130
6	A SYBR Green real-time PCR assay to detect and quantify pork meat in processed poultry meat products. <i>Meat Science</i> , 2013, 94, 115-120.	2.7	128
7	Chemical composition, antioxidant and antimicrobial activity of phenolic compounds extracted from wine industry by-products. <i>Food Control</i> , 2018, 92, 516-522.	2.8	128
8	Quantification of Tocopherols and Tocotrienols in Portuguese Olive Oils Using HPLC with Three Different Detection Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3351-3356.	2.4	124
9	Vitamin E Composition of Walnuts (<i>Juglans regia</i> L.): A 3-Year Comparative Study of Different Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5467-5472.	2.4	109
10	Effects of Roasting on Hazelnut Lipids. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1315-1321.	2.4	105
11	Simultaneous Determination of Tocopherols and Tocotrienols in Hazelnuts by a Normal Phase Liquid Chromatographic Method. <i>Analytical Sciences</i> , 2005, 21, 1545-1548.	0.8	94
12	Functional Lipid Characteristics of Turkish Tombul Hazelnut (<i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 10177-10183.	2.4	92
13	Quantitative detection of poultry meat adulteration with pork by a duplex PCR assay. <i>Meat Science</i> , 2010, 85, 531-536.	2.7	86
14	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.	1.6	84
15	Lipid characteristics and essential minerals of native Turkish hazelnut varieties (<i>Corylus avellana</i> L.). <i>Food Chemistry</i> , 2009, 113, 919-925.	4.2	79
16	Classification of PDO olive oils on the basis of their sterol composition by multivariate analysis. <i>Analytica Chimica Acta</i> , 2005, 549, 166-178.	2.6	76
17	Quantitative detection of pork meat by EvaGreen real-time PCR to assess the authenticity of processed meat products. <i>Food Control</i> , 2017, 72, 53-61.	2.8	73
18	DNA barcode markers applied to seafood authentication: an updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3904-3935.	5.4	65

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19	Improving DNA isolation from honey for the botanical origin identification. <i>Food Control</i> , 2015, 48, 130-136.	2.8	62
20	Chemical and bioactive characterization of the aromatic plant <i>Levisticum officinale</i> W.D.J. Koch: a comprehensive study. <i>Food and Function</i> , 2020, 11, 1292-1303.	2.1	61
21	Botanical origin authentication of dietary supplements by DNA-based approaches. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1080-1109.	5.9	58
22	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, 7964-7969.	2.4	57
23	A Review of Phytic Acid Sources, Obtention, and Applications. <i>Food Reviews International</i> , 2023, 39, 73-92.	4.3	53
24	Evaluation of the Phenolic Profile of <i>Castanea sativa</i> Mill. By-Products and Their Antioxidant and Antimicrobial Activity against Multiresistant Bacteria. <i>Antioxidants</i> , 2020, 9, 87.	2.2	52
25	Authentication of a traditional game meat sausage (Alheira) by species-specific PCR assays to detect hare, rabbit, red deer, pork and cow meats. <i>Food Research International</i> , 2014, 60, 140-145.	2.9	51
26	Phytochemical Characterization and Bioactive Properties of Cinnamon Basil (<i>Ocimum basilicum</i> cv.)	2.2	51
27	HRM analysis targeting ITS1 and matK loci as potential DNA mini-barcodes for the authentication of <i>Hypericum perforatum</i> and <i>Hypericum androsaemum</i> in herbal infusions. <i>Food Control</i> , 2016, 61, 105-114.	2.8	50
28	A Microfluidic Deformability Assessment of Pathological Red Blood Cells Flowing in a Hyperbolic Converging Microchannel. <i>Micromachines</i> , 2019, 10, 645.	1.4	48
29	Phenolic profile of hazelnut (<i>Corylus Avellana</i> L.) leaves cultivars grown in Portugal. <i>Natural Product Research</i> , 2005, 19, 157-163.	1.0	46
30	Fungal degradation of lignin-based rigid polyurethane foams. <i>Polymer Degradation and Stability</i> , 2012, 97, 2069-2076.	2.7	46
31	Influence of Cultivar and Environmental Conditions on the Triacylglycerol Profile of Hazelnut (<i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 449-456.	2.4	44
32	HPLC/DAD ANALYSIS OF PHENOLIC COMPOUNDS FROM LAVENDER AND ITS APPLICATION TO QUALITY CONTROL. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2000, 23, 2563-2572.	0.5	43
33	Monitoring genetically modified soybean along the industrial soybean oil extraction and refining processes by polymerase chain reaction techniques. <i>Food Research International</i> , 2010, 43, 301-306.	2.9	43
34	Botanical authentication of lavender (<i>Lavandula</i> spp.) honey by a novel DNA-barcoding approach coupled to high resolution melting analysis. <i>Food Control</i> , 2018, 86, 367-373.	2.8	43
35	Identification of duck, partridge, pheasant, quail, chicken and turkey meats by species-specific PCR assays to assess the authenticity of traditional game meat Alheira sausages. <i>Food Control</i> , 2015, 47, 190-195.	2.8	42
36	Detection of genetically modified soybean DNA in refined vegetable oils. <i>European Food Research and Technology</i> , 2010, 230, 915-923.	1.6	41

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37	Antimicrobial activity of essential oils from mediterranean aromatic plants against several foodborne and spoilage bacteria. <i>Food Science and Technology International</i> , 2013, 19, 503-510.	1.1	38
38	Development of chitosan-based antimicrobial leather coatings. <i>Carbohydrate Polymers</i> , 2013, 98, 1229-1235.	5.1	37
39	Novel diagnostic tools for Asian (<i>Apis cerana</i>) and European (<i>Apis mellifera</i>) honey authentication. <i>Food Research International</i> , 2018, 105, 686-693.	2.9	37
40	Matrix-normalised real-time PCR approach to quantify soybean as a potential food allergen as affected by thermal processing. <i>Food Chemistry</i> , 2017, 221, 1843-1850.	4.2	34
41	Chemical composition and antimicrobial activity of hydrodistilled oil from juniper berries. <i>Industrial Crops and Products</i> , 2018, 124, 878-884.	2.5	32
42	Do Cultivar, Geographical Location and Crop Season Influence Phenolic Profile of Walnut Leaves?. <i>Molecules</i> , 2008, 13, 1321-1332.	1.7	31
43	Analysis of pharmaceutical adulterants in plant food supplements by UHPLC-MS/MS. <i>European Journal of Pharmaceutical Sciences</i> , 2017, 99, 219-227.	1.9	31
44	Tocopherol and Tocotrienol Content of Hazelnut Cultivars Grown in Portugal. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1329-1336.	2.4	30
45	Comparative Insight upon Chitosan Solution and Chitosan Nanoparticles Application on the Phenolic Content, Antioxidant and Antimicrobial Activities of Individual Grape Components of Sous-ŕo Variety. <i>Antioxidants</i> , 2020, 9, 178.	2.2	29
46	Identification of hare meat by a species-specific marker of mitochondrial origin. <i>Meat Science</i> , 2012, 90, 836-841.	2.7	28
47	Chemical composition and bioactive properties of the wild edible plant <i>Raphanus raphanistrum</i> L. <i>Food Research International</i> , 2019, 121, 714-722.	2.9	28
48	<i>Echinacea purpurea</i> (L.) Moench: Chemical Characterization and Bioactivity of Its Extracts and Fractions. <i>Pharmaceuticals</i> , 2020, 13, 125.	1.7	28
49	Quantitative detection of soybean in meat products by a TaqMan real-time PCR assay. <i>Meat Science</i> , 2014, 98, 41-46.	2.7	27
50	Towards honey authentication: Differentiation of <i>Apis mellifera</i> subspecies in European honeys based on mitochondrial DNA markers. <i>Food Chemistry</i> , 2019, 283, 294-301.	4.2	27
51	Phenolic composition of hazelnut leaves: Influence of cultivar, geographical origin and ripening stage. <i>Scientia Horticulturae</i> , 2010, 126, 306-313.	1.7	25
52	A PCR assay to detect trace amounts of soybean in meat sausages. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2581-2588.	1.3	22
53	A survey on genetically modified maize in foods commercialised in Portugal. <i>Food Control</i> , 2014, 35, 338-344.	2.8	22
54	High Efficacy of Ozonated Oils on the Removal of Biofilms Produced by Methicillin-Resistant <i>Staphylococcus aureus</i> (MRSA) from Infected Diabetic Foot Ulcers. <i>Molecules</i> , 2020, 25, 3601.	1.7	22

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55	Tetraoxygenated Xanthones from <i>Centaurium erythraea</i> . <i>Natural Product Research</i> , 2000, 14, 319-323.	0.4	21
56	Nutritional composition and bioactivity of <i>Umbilicus rupestris</i> (Salisb.) Dandy: An underexploited edible wild plant. <i>Food Chemistry</i> , 2019, 295, 341-349.	4.2	21
57	DNA extraction from plant food supplements: Influence of different pharmaceutical excipients. <i>Molecular and Cellular Probes</i> , 2015, 29, 473-478.	0.9	20
58	Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. <i>Foods</i> , 2021, 10, 1823.	1.9	20
59	Biobased Additives as Biodegradability Enhancers with Application in TPU-Based Footwear Components. <i>Journal of Renewable Materials</i> , 2016, 4, 47-56.	1.1	18
60	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.	0.5	17
61	Lovage (<i>Levisticum officinale</i> W.D.J. Koch) Roots: A Source of Bioactive Compounds towards a Circular Economy. <i>Resources</i> , 2020, 9, 81.	1.6	17
62	Chemical and Bioactive Characterization of the Essential Oils Obtained from Three Mediterranean Plants. <i>Molecules</i> , 2021, 26, 7472.	1.7	16
63	Animal Species Authentication in Dairy Products. <i>Foods</i> , 2022, 11, 1124.	1.9	16
64	Target and Non-Target Approaches for Food Authenticity and Traceability. <i>Foods</i> , 2021, 10, 172.	1.9	15
65	Cereal bars functionalised with tempeh: nutritional composition, isoflavone content and consumer acceptance. <i>International Journal of Food Science and Technology</i> , 2020, 55, 397-405.	1.3	12
66	Seaweed Essential Oils as a New Source of Bioactive Compounds for Cyanobacteria Growth Control: Innovative Ecological Biocontrol Approach. <i>Toxins</i> , 2020, 12, 527.	1.5	11
67	Polycyclic Aromatic Hydrocarbons (PAH) in Olive Oils and Other Vegetable Oils; Potential for Carcinogenesis. , 2010, , 489-498.		10
68	Machine Learning Approaches Applied to GC-FID Fatty Acid Profiles to Discriminate Wild from Farmed Salmon. <i>Foods</i> , 2020, 9, 1622.	1.9	10
69	Advances in Authenticity Testing for Meat Speciation. , 2016, , 369-414.		9
70	Authentication of <i>Ginkgo biloba</i> Herbal Products by a Novel Quantitative Real-Time PCR Approach. <i>Foods</i> , 2020, 9, 1233.	1.9	8
71	Characterization of Three Portuguese Varietal Olive Oils Based on Fatty Acids, Triacylglycerols, Phytosterols and Vitamin E Profiles. , 2010, , 581-589.		6
72	Refining of Roundup Ready® soya bean oil: Effect on the fatty acid, phytosterol and tocopherol profiles. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 528-535.	1.0	6

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73	Simple Methodology for the Quantitative Analysis of Fatty Acids in Human Red Blood Cells. <i>Chromatographia</i> , 2015, 78, 1271-1281.	0.7	6
74	Towards authentication of Korean ginseng-containing foods: Differentiation of five <i>Panax</i> species by a novel diagnostic tool. <i>LWT - Food Science and Technology</i> , 2021, 151, 112211.	2.5	6
75	Phytic Acid against <i>Clostridium perfringens</i> Type A: A Food Matrix Study. <i>Foods</i> , 2022, 11, 406.	1.9	6
76	Tracing <i>Styphnolobium japonicum</i> (syn: <i>Sophora japonica</i>) as a potential adulterant of ginkgo-containing foods by real-time PCR. <i>Journal of Food Composition and Analysis</i> , 2021, 100, 103891.	1.9	5
77	High-Resolution Melting Analysis as a Tool for Plant Species Authentication. <i>Methods in Molecular Biology</i> , 2021, 2264, 55-73.	0.4	5
78	Botanical authentication of globe artichoke-containing foods: Differentiation of <i>Cynara scolymus</i> by a novel HRM approach. <i>Food Chemistry</i> , 2022, 366, 130621.	4.2	2
79	Authentication of carnaroli rice by HRM analysis targeting nucleotide polymorphisms in the <i>Alk</i> and <i>Waxy</i> genes. <i>Food Control</i> , 2022, 135, 108829.	2.8	2
80	Fall Detection Systems to be Used by Elderly People. , 2013, , 449-473.		0
81	Drying of Grape Pomace by Conventional and Intermittent Processes: Mathematical Modeling and Effect on the Phenolic Content and Antioxidant Activity. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0