

Diva Santos

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4531421/publications.pdf>

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#	ARTICLE	IF	CITATIONS
1	Fruit and vegetable by-products' flours as ingredients: A review on production process, health benefits and technological functionalities. <i>LWT - Food Science and Technology</i> , 2022, 154, 112707.	5.2	38
2	Chlorogenic acids composition and the impact of in vitro gastrointestinal digestion on espresso coffee from single-dose capsule. <i>Food Research International</i> , 2020, 134, 109223.	6.2	21
3	The most important attributes of beef sensory quality and production variables that can affect it: A review. <i>Livestock Science</i> , 2021, 250, 104573.	1.6	21
4	Development of Frozen Pulps and Powders from Carrot and Tomato by-Products: Impact of Processing and Storage Time on Bioactive and Biological Properties. <i>Horticulturae</i> , 2021, 7, 185.	2.8	15
5	Impact of Processing Approach and Storage Time on Bioactive and Biological Properties of Rocket, Spinach and Watercress Byproducts. <i>Foods</i> , 2021, 10, 2301.	4.3	12
6	Comparative Analysis between Synthetic Vitamin E and Natural Antioxidant Sources from Tomato, Carrot and Coriander in Diets for Market-Sized <i>Dicentrarchus labrax</i> . <i>Antioxidants</i> , 2022, 11, 636.	5.1	10
7	Potential nutritional and functional improvement of extruded breakfast cereals based on incorporation of fruit and vegetable by-products - A review. <i>Trends in Food Science and Technology</i> , 2022, 125, 136-153.	15.1	10
8	Modified kraft lignin for bioremediation applications. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2012, 47, 298-307.	1.7	9
9	Characterization of the aroma and colour profiles of fortified Muscat wines: comparison of Muscat Blanc "petit grains" grape variety with Red Muscat. <i>European Food Research and Technology</i> , 2017, 243, 1277-1285.	3.3	7