ClÃ¡udia Afonso

List of Publications by Year
in descending order

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68 papers	2,327 citations	236925 25 h-index	223800 46 g-index
68 all docs	68 docs citations	68 times ranked	3091 citing authors

#	Article	IF	Citations
1	Microalgae as feed ingredients for livestock production and meat quality: A review. Livestock Science, 2017, 205, 111-121.	1.6	302
2	Microalgae as healthy ingredients for functional food: a review. Food and Function, 2017, 8, 2672-2685.	4.6	255
3	Bioaccessibility assessment methodologies and their consequences for the riskâ€“benefit evaluation of food. Trends in Food Science and Technology, 2015, 41, 5-23.	15.1	144
4	Dietary DHA and health: cognitive function ageing. Nutrition Research Reviews, 2016, 29, 281-294.	4.1	126
5	Bioaccessibility of Hg, Cd and As in cooked black scabbard fish and edible crab. Food and Chemical Toxicology, 2011, 49, 2808-2815.	3.6	98
6	Evaluation of the risk/benefit associated to the consumption of raw and cooked farmed meagre based on the bioaccessibility of selenium, eicosapentaenoic acid and docosahexaenoic acid, total mercury, and methylmercury determined by an in vitro digestion model. Food Chemistry, 2015, 170, 249-256.	8.2	74
7	Benefits and risks associated with consumption of raw, cooked, and canned tuna (Thunnus spp.) based on the bioaccessibility of selenium and methylmercury. Environmental Research, 2015, 143, 130-137.	7.5	71
8	Potential of microalga Isochrysis galbana: Bioactivity and bioaccessibility. Algal Research, 2018, 29, 242-248.	4.6	60
9	Current knowledge and future perspectives of the use of seaweeds for livestock production and meat quality: a systematic review. Journal of Animal Physiology and Animal Nutrition, 2021, 105, 1075-1102.	2.2	56
10	Influence of bioaccessibility of total mercury, methyl-mercury and selenium on the risk/benefit associated to the consumption of raw and cooked blue shark (Prionace glauca). Environmental Research, 2015, 143, 123-129.	7.5	55
11	Fatty acids, mercury, and methylmercury bioaccessibility in salmon (Salmo salar) using an in vitro model: Effect of culinary treatment. Food Chemistry, 2015, 185, 268-276.	8.2	53
12	The emerging farmed fish species meagre (Argyrosomus regius): How culinary treatment affects nutrients and contaminants concentration and associated benefit-risk balance. Food and Chemical Toxicology, 2013, 60, 277-285.	3.6	51
13	Contaminant metals in black scabbard fish (Aphanopus carbo) caught off Madeira and the Azores. Food Chemistry, 2007, 101, 120-125.	8.2	50
14	Elemental composition of cephalopods from Portuguese continental waters. Food Chemistry, 2009, 113, 1146-1153.	8.2	47
15	Methylmercury Risks and EPA + DHA Benefits Associated with Seafood Consumption in Europe. Risk Analysis, 2010, 30, 827-840.	2.7	42
16	From fish chemical characterisation to the benefit-risk assessment â€“ Part A. Food Chemistry, 2013, 137, 99-107.	8.2	40
17	Total and organic mercury, selenium and Î±â€tocopherol in some deepâ€water fish species. Journal of the Science of Food and Agriculture, 2008, 88, 2543-2550.	3.5	37
18	Fatty acid profiles of the main lipid classes of green seaweeds from fish pond aquaculture. Food Science and Nutrition, 2017, 5, 1186-1194.	3.4	37

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19	Composition and bioaccessibility of elements in green seaweeds from fish pond aquaculture. Food Research International, 2018, 105, 271-277.	6.2	33
20	Elemental composition of four farmed fish produced in Portugal. International Journal of Food Sciences and Nutrition, 2012, 63, 853-859.	2.8	31
21	Tocopherols in Seafood and Aquaculture Products. Critical Reviews in Food Science and Nutrition, 2016, 56, 128-140.	10.3	31
22	Investigation of nutraceutical potential of the microalgae Chlorella vulgaris and Arthrospira platensis. International Journal of Food Science and Technology, 2020, 55, 303-312.	2.7	31
23	Lipid composition and some bioactivities of 3 newly isolated microalgae (Tetraselmis sp. IMP3,) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.2	31
24	Azorean macroalgae (Petalonia binghamiae, Halopteris scoparia and Osmundea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Food Science and Technology, 2019, 54, 880-890.	2.7	29
25	Dietary DHA, bioaccessibility, and neurobehavioral development in children. Critical Reviews in Food Science and Nutrition, 2018, 58, 2617-2631.	10.3	28
26	Total Arsenic Content in Seafood Consumed in Portugal. Journal of Aquatic Food Product Technology, 2009, 18, 32-45.	1.4	26
27	Bioprospection ofIsochrysis galbanaand its potential as a nutraceutical. Food and Function, 2019, 10, 7333-7342.	4.6	24
28	Human health riskâ€“benefit assessment of fish and other seafood: a scoping review. Critical Reviews in Food Science and Nutrition, 2022, 62, 7479-7502.	10.3	24
29	Evaluation of hazards and benefits associated with the consumption of six fish species from the Portuguese coast. Journal of Food Composition and Analysis, 2013, 32, 59-67.	3.9	23
30	Bioaccessibility in risk-benefit analysis of raw and cooked seabream consumption. Journal of Food Composition and Analysis, 2018, 68, 118-127.	3.9	23
31	Bioaccessibility of Antioxidants and Fatty Acids from Fucus Spiralis. Foods, 2020, 9, 440.	4.3	23
32	The chemical composition and lipid profile of the chub mackerel (Scomber colias) show a strong seasonal dependence: Contribution to a nutritional evaluation. Biochimie, 2020, 178, 181-189.	2.6	22
33	Assessment of Toxic Metals and Hazardous Substances in Tattoo Inks Using Sy-XRF, AAS, and Raman Spectroscopy. Biological Trace Element Research, 2019, 187, 596-601.	3.5	21
34	Portuguese preschool children: Benefit (EPA+DHA and Se) and risk (MeHg) assessment through the consumption of selected fish species. Food and Chemical Toxicology, 2018, 115, 306-314.	3.6	20
35	Yogurt Enriched with Isochrysis galbana: An Innovative Functional Food. Foods, 2021, 10, 1458.	4.3	20
36	Markers of neuroprotection of combined EPA and DHA provided by fish oil are higher than those of EPA (Nannochloropsis) and DHA (Schizochytrium) from microalgae oils in Wistar rats. Nutrition and Metabolism, 2017, 14, 62.	3.0	18

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37	Drying process, storage conditions, and time alter the biochemical composition and bioactivity of the anti-greenhouse seaweed Asparagopsis taxiformis. European Food Research and Technology, 2020, 246, 781-793.	3.3	18
38	Seafood lipids and cardiovascular health. Nutrire, 2016, 41, .	0.7	17
39	Bioaccessibility of target essential elements and contaminants from Fucus spiralis. Journal of Food Composition and Analysis, 2018, 74, 10-17.	3.9	17
40	Bioactive and nutritional potential of Alaria esculenta and Saccharina latissima. Journal of Applied Phycology, 2021, 33, 501-513.	2.8	17
41	Levels of Toxic Metals in Canned Seafood. Journal of Aquatic Food Product Technology, 2004, 13, 117-125.	1.4	13
42	Risk assessment of methyl-mercury intake through cephalopods consumption in Portugal. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2012, 29, 94-103.	2.3	13
43	Seafood consumption health concerns: The assessment of methylmercury, selenium, and eicosapentaenoic+docosahexaenoic fatty acids intake. Food Control, 2013, 34, 581-588.	5.5	13
44	Undervalued Atlantic brown seaweed species (Cystoseira abies-marina and Zonaria tournefortii): influence of treatment on their nutritional and bioactive potential and bioaccessibility. European Food Research and Technology, 2021, 247, 221-232.	3.3	13
45	Mercury, cadmium and lead in black scabbardfish (<i>Aphanopus carbo</i> Lowe, 1839) from mainland Portugal and the Azores and Madeira archipelagos. Scientia Marina, 2009, 73, 77-88.	0.6	12
46	Chemical characterisation of Nephrops norvegicus from Portuguese coast. Journal of the Science of Food and Agriculture, 2009, 89, 2572-2580.	3.5	11
47	Commercial Red Seaweed in Portugal (Gelidium sesquipedale and Pterocladiella capillacea,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5 Thalassas, 2020, 36, 213-224.	0.5	11
48	Towards a deeper understanding of fatty acid bioaccessibility and its dependence on culinary treatment and lipid class: a case study of gilthead seabream (Sparus aurata). British Journal of Nutrition, 2016, 116, 1816-1823.	2.3	10
49	Composition, Anti-inflammatory Activity, and Bioaccessibility of Green Seaweeds from Fish Pond Aquaculture. Natural Product Communications, 2018, 13, 1934578X1801300.	0.5	10
50	Elemental composition and bioaccessibility of three insufficiently studied Azorean macroalgae. International Journal of Food Science and Technology, 2021, 56, 330-341.	2.7	10
51	Elemental composition and bioaccessibility of farmed oysters (Crassostrea gigas) fed different ratios of dietary seaweed and microalgae during broodstock conditioning. Food Science and Nutrition, 2019, 7, 2495-2504.	3.4	9
52	The implications of following dietary advice regarding fish consumption frequency and meal size for the benefit (EPAâ€‰+â€‰DHA and Se) versus risk (MeHg) assessment. International Journal of Food Sciences and Nutrition, 2019, 70, 623-637.	2.8	9
53	Assessing risks and benefits of consuming fish muscle and liver: Novel statistical tools. Journal of Food Composition and Analysis, 2015, 38, 112-120.	3.9	8
54	Fatty Acid Profile of Pacific Oyster, Crassostrea gigas, Fed Different Ratios of Dietary Seaweed and Microalgae during Broodstock Conditioning. Lipids, 2019, 54, 531-542.	1.7	8

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55	Stearidonic acid combined with alpha-linolenic acid improves lipemic and neurological markers in a rat model subject to a hypercaloric diet. Prostaglandins Leukotrienes and Essential Fatty Acids, 2018, 135, 137-146.	2.2	7
56	Comparison of fish and oil supplements for a better understanding of the role of fat level and other food constituents in determining bioaccessibility. Food Science and Nutrition, 2019, 7, 1179-1189.	3.4	7
57	The development of a novel functional food: bioactive lipids in yogurts enriched withAurantiochytriumsp. biomass. Food and Function, 2020, 11, 9721-9728.	4.6	7
58	The impact of alternative dietary lipids on the in vitro bioaccessibility of sole fillets for human consumption. Aquaculture, 2017, 474, 66-74.	3.5	6
59	A Study of Lipid Bioaccessibility in Canned Sardine (Sardina pilchardus) and Chub Mackerel () Tj ETQq1 1 0.784314 rgBT /Ove	1.4	5
60	Production and bioaccessibility of Emiliania huxleyi biomass and bioactivity of its aqueous and ethanolic extracts. Journal of Applied Phycology, 2021, 33, 3719-3729.	2.8	5
61	Treptacantha abies-marina (S.G. Gmelin) KÃ¼tzing: Characterization and Application as a Whole Food Ingredient. Journal of Aquatic Food Product Technology, 2020, 29, 964-980.	1.4	4
62	The effect of drying on undervalued brown and red seaweed species: Bioactivity alterations. Phycological Research, 2021, 69, 246.	1.6	4
63	Quantitative riskâ€"benefit assessment of Portuguese fish and other seafood species consumption scenarios. British Journal of Nutrition, 2022, 128, 1997-2010.	2.3	3
64	Key Constituents and Antioxidant Activity of Novel Functional Foods Developed with Skeletonema Sp. Biomass. Journal of Aquatic Food Product Technology, 0, , 1-15.	1.4	2
65	Seasonal variation of chub mackerel (Scomber colias) selenium and vitamin B12 content and its potential role in human health. Journal of Food Composition and Analysis, 2022, 109, 104502.	3.9	1
66	The effect of drying process on undervalued brown and red seaweed species: elemental composition. Journal of Applied Phycology, 2022, 34, 1749-1761.	2.8	1
67	Antioxidant and antiâ€inflammatory activities of ethyl acetate extracts of chub mackerel (Scomber) Tj ETQq1 1 0.784314 rgBT /Ov 2021, 56, 4576-4584.	2.7	0
68	Antioxidants from Fucus spiralis: in-vitro testing to assess the bioaccessibility. Frontiers in Marine Science, 0, 3, .	2.5	0