

Joao Nunes

List of Publications by Year in descending order

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13
papers

256
citations

1163117

8
h-index

1199594

12
g-index

13
all docs

13
docs citations

13
times ranked

313
citing authors

#	ARTICLE	IF	CITATIONS
1	Towards Sustainable Digital Twins for Vertical Farming. , 2018, , .		41
2	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
3	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
4	Valuing native ectomycorrhizal fungi as a Mediterranean forestry component for sustainable and innovative solutions. Botany, 2014, 92, 161-171.	1.0	30
5	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
6	Polyphenol Extraction by Different Techniques for Valorisation of Non-Compliant Portuguese Sweet Cherries towards a Novel Antioxidant Extract. Sustainability, 2020, 12, 5556.	3.2	20
7	Mushroom Consumption Behavior and Influencing Factors in a Sample of the Portuguese Population. Journal of International Food and Agribusiness Marketing, 2018, 30, 35-48.	2.1	19
8	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
9	Impact of Extraction Process in Non-Compliant "Bravo de Esmolfe"™ Apples towards the Development of Natural Antioxidant Extracts. Applied Sciences (Switzerland), 2021, 11, 5916.	2.5	11
10	An indicator to assess the pellet production per forest area. A case-study from Portugal. Forest Policy and Economics, 2016, 70, 99-105.	3.4	9
11	Effect of Quercetin on Mycorrhizal Synthesis between Tubercorchii and Arbutusunedo L. In Vitro Plants. Microbiology Research, 2021, 12, 69-81.	1.9	6
12	Mushrooms bio-residues valorisation: Optimisation of ergosterol extraction using response surface methodology. Food and Bioproducts Processing, 2020, 122, 183-192.	3.6	6
13	Accessing Ancestral Origin and Diversity Evolution by Net Divergence of an Ongoing Domestication Mediterranean Olive Tree Variety. Frontiers in Plant Science, 2021, 12, 688214.	3.6	5