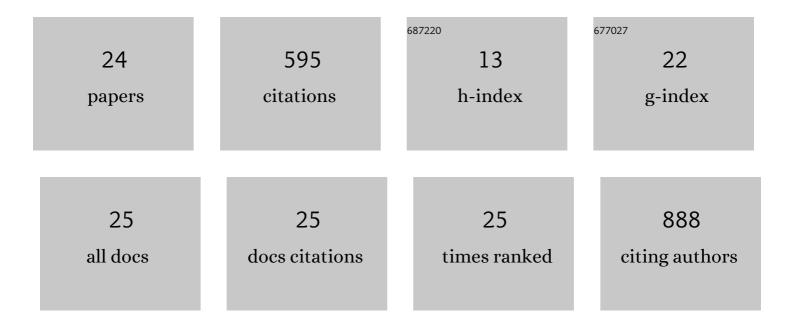
Marta C Coelho

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5526454/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Incorporation of strawberries preparation in yoghurt: Impact on phytochemicals and milk proteins. Food Chemistry, 2015, 171, 370-378.	4.2	99
2	Extraction of tomato by-products' bioactive compounds using ohmic technology. Food and Bioproducts Processing, 2019, 117, 329-339.	1.8	86
3	Metal(Loid) Levels in Biological Matrices from Human Populations Exposed to Mining Contamination—Panasqueira Mine (Portugal). Journal of Toxicology and Environmental Health - Part A: Current Issues, 2012, 75, 893-908.	1.1	66
4	The use of emergent technologies to extract added value compounds from grape by-products. Trends in Food Science and Technology, 2020, 106, 182-197.	7.8	49
5	Using Ohmic Heating effect on grape skins as a pretreatment for anthocyanins extraction. Food and Bioproducts Processing, 2020, 124, 320-328.	1.8	36
6	Peach polyphenol and carotenoid content as affected by frozen storage and pasteurization. LWT - Food Science and Technology, 2016, 66, 361-368.	2.5	34
7	Cytogenetic and Immunological Effects Associated with Occupational Formaldehyde Exposure. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2013, 76, 217-229.	1.1	32
8	Are olive pomace powders a safe source of bioactives and nutrients?. Journal of the Science of Food and Agriculture, 2021, 101, 1963-1978.	1.7	31
9	Influence of harvesting factors on sensory attributes and phenolic and aroma compounds composition of Cymbopogon citratus leaves infusions. Food Research International, 2016, 89, 1029-1037.	2.9	21
10	Anthocyanin Recovery from Grape by-Products by Combining Ohmic Heating with Food-Grade Solvents: Phenolic Composition, Antioxidant, and Antimicrobial Properties. Molecules, 2021, 26, 3838.	1.7	20
11	In Vitro Gastrointestinal Digestion Impact on the Bioaccessibility and Antioxidant Capacity of Bioactive Compounds from Tomato Flours Obtained after Conventional and Ohmic Heating Extraction. Foods, 2021, 10, 554.	1.9	16
12	Long-Term Frozen Storage and Pasteurization Effects on Strawberry Polyphenols Content. Food and Bioprocess Technology, 2015, 8, 1838-1844.	2.6	15
13	Variation of anthocyanins and other major phenolic compounds throughout the ripening of four Portuguese blueberry (<i>Vaccinium corymbosum</i> L) cultivars. Natural Product Research, 2017, 31, 93-98.	1.0	14
14	Emergent Technologies for the Extraction of Antioxidants from Prickly Pear Peel and Their Antimicrobial Activity. Foods, 2021, 10, 570.	1.9	14
15	Evaluation of Microbial-Fructo-Oligosaccharides Metabolism by Human Gut Microbiota Fermentation as Compared to Commercial Inulin-Derived Oligosaccharides. Foods, 2022, 11, 954.	1.9	13
16	Quercus based coffee-like beverage: effect of roasting process and functional characterization. Journal of Food Measurement and Characterization, 2018, 12, 471-479.	1.6	10
17	Effect of modified atmosphere on phytochemical profile of pasteurized peach purées. LWT - Food Science and Technology, 2015, 64, 520-527.	2.5	9
18	Effect of modified atmosphere on polyphenols during storage of pasteurised strawberry purées. LWT - Food Science and Technology, 2015, 60, 377-384.	2.5	9

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#	Article	IF	Citations
19	Geno- and Immunotoxic Effects on Populations Living Near a Mine: A Case Study of Panasqueira Mine in Portugal. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2011, 74, 1076-1086.	1.1	8
20	Impact of storage on phytochemicals and milk proteins in peach yoghurt. Journal of Food Measurement and Characterization, 2017, 11, 1804-1814.	1.6	5
21	Brassica oleracea L. Var. costata DC and Pieris brassicae L. Aqueous Extracts Reduce Methyl Methanesulfonate-Induced DNA Damage in V79 Hamster Lung Fibroblasts. Journal of Agricultural and Food Chemistry, 2012, 60, 5380-5387.	2.4	4
22	Bioactivity and Bioaccessibility of Bioactive Compounds in Gastrointestinal Digestion of Tomato Bagasse Extracts. Foods, 2022, 11, 1064.	1.9	3
23	Frequency and factors associated with dyslipidemia among people with type 2 Diabetes Mellitus / Frequência e fatores associados à dislipidemia entre pessoas com diabetes mellitus tipo 2. Revista De Pesquisa: Cuidado é Fundamental Online, 0, 14, .	0.5	1
24	Alterations in lymphocyte subsets and TCR mutation frequencies in populations exposed to metal contamination—Panasqueira mine area (Portugal). Toxicology Letters, 2011, 205, S47.	0.4	0