

Marta C Coelho

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

595
citations

687220

13
h-index

677027

22
g-index

25
all docs

25
docs citations

25
times ranked

888
citing authors

#	ARTICLE	IF	CITATIONS
1	Incorporation of strawberries preparation in yoghurt: Impact on phytochemicals and milk proteins. <i>Food Chemistry</i> , 2015, 171, 370-378.	4.2	99
2	Extraction of tomato by-products'™ bioactive compounds using ohmic technology. <i>Food and Bioproducts Processing</i> , 2019, 117, 329-339.	1.8	86
3	Metal(Loid) Levels in Biological Matrices from Human Populations Exposed to Mining Contamination'™Panasqueira Mine (Portugal). <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2012, 75, 893-908.	1.1	66
4	The use of emergent technologies to extract added value compounds from grape by-products. <i>Trends in Food Science and Technology</i> , 2020, 106, 182-197.	7.8	49
5	Using Ohmic Heating effect on grape skins as a pretreatment for anthocyanins extraction. <i>Food and Bioproducts Processing</i> , 2020, 124, 320-328.	1.8	36
6	Peach polyphenol and carotenoid content as affected by frozen storage and pasteurization. <i>LWT - Food Science and Technology</i> , 2016, 66, 361-368.	2.5	34
7	Cytogenetic and Immunological Effects Associated with Occupational Formaldehyde Exposure. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2013, 76, 217-229.	1.1	32
8	Are olive pomace powders a safe source of bioactives and nutrients?. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1963-1978.	1.7	31
9	Influence of harvesting factors on sensory attributes and phenolic and aroma compounds composition of <i>Cymbopogon citratus</i> leaves infusions. <i>Food Research International</i> , 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. <i>Molecules</i> , 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. <i>Foods</i> , 2021, 10, 554.	1.9	16
12	Long-Term Frozen Storage and Pasteurization Effects on Strawberry Polyphenols Content. <i>Food and Bioprocess Technology</i> , 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. <i>Natural Product Research</i> , 2017, 31, 93-98.	1.0	14
14	Emergent Technologies for the Extraction of Antioxidants from Prickly Pear Peel and Their Antimicrobial Activity. <i>Foods</i> , 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. <i>Foods</i> , 2022, 11, 954.	1.9	13
16	Quercus based coffee-like beverage: effect of roasting process and functional characterization. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 471-479.	1.6	10
17	Effect of modified atmosphere on phytochemical profile of pasteurized peach purées. <i>LWT - Food Science and Technology</i> , 2015, 64, 520-527.	2.5	9
18	Effect of modified atmosphere on polyphenols during storage of pasteurised strawberry purées. <i>LWT - Food Science and Technology</i> , 2015, 60, 377-384.	2.5	9

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