

# Beatriz Oliveira

## List of Publications by Year in descending order

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447  
papers

19,461  
citations

11651

70  
h-index

26613

107  
g-index

455  
all docs

455  
docs citations

455  
times ranked

20327  
citing authors

#	ARTICLE	IF	CITATIONS
1	Liquorice (<sc><i>Glycyrrhiza glabra</i></sc>): A phytochemical and pharmacological review. <i>Phytotherapy Research</i> , 2018, 32, 2323-2339.	5.8	400
2	Antioxidant activities of the extracts from chestnut flower, leaf, skins and fruit. <i>Food Chemistry</i> , 2008, 107, 1106-1113.	8.2	352
3	Phenolic compounds: current industrial applications, limitations and future challenges. <i>Food and Function</i> , 2021, 12, 14-29.	4.6	318
4	Food authentication by PCR-based methods. <i>European Food Research and Technology</i> , 2008, 227, 649-665.	3.3	301
5	Phenolic profiles of Portuguese olive fruits ( <i>Olea europaea</i> L.): Influences of cultivar and geographical origin. <i>Food Chemistry</i> , 2005, 89, 561-568.	8.2	281
6	Mercury, cadmium, lead and arsenic levels in three pelagic fish species from the Atlantic Ocean: Intra- and inter-specific variability and human health risks for consumption. <i>Food and Chemical Toxicology</i> , 2011, 49, 923-932.	3.6	246
7	Determination of Sterol and Fatty Acid Compositions, Oxidative Stability, and Nutritional Value of Six Walnut ( <i>Juglans regia</i> L.) Cultivars Grown in Portugal. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7698-7702.	5.2	227
8	Phenolic profile and antioxidant activity of <i>Coleostephus myconis</i> (L.) Rchb.f.: An underexploited and highly disseminated species. <i>Industrial Crops and Products</i> , 2016, 89, 45-51.	5.2	226
9	Olive oil stability under deep-frying conditions. <i>Food and Chemical Toxicology</i> , 2010, 48, 2972-2979.	3.6	215
10	Fatty acid and sugar compositions, and nutritional value of five wild edible mushrooms from Northeast Portugal. <i>Food Chemistry</i> , 2007, 105, 140-145.	8.2	207
11	Pulses and food security: Dietary protein, digestibility, bioactive and functional properties. <i>Trends in Food Science and Technology</i> , 2019, 93, 53-68.	15.1	193
12	A Comprehensive Review on the Main Honey Authentication Issues: Production and Origin. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 1072-1100.	11.7	191
13	Main Benefits and Applicability of Plant Extracts in Skin Care Products. <i>Cosmetics</i> , 2015, 2, 48-65.	3.3	188
14	Exploring plant tissue culture to improve the production of phenolic compounds: A review. <i>Industrial Crops and Products</i> , 2016, 82, 9-22.	5.2	182
15	Natural phytochemicals and probiotics as bioactive ingredients for functional foods: Extraction, biochemistry and protected-delivery technologies. <i>Trends in Food Science and Technology</i> , 2016, 50, 144-158.	15.1	165
16	Olive by-products for functional and food applications: Challenging opportunities to face environmental constraints. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 35, 139-148.	5.6	164
17	Olive by-products: Challenge application in cosmetic industry. <i>Industrial Crops and Products</i> , 2015, 70, 116-124.	5.2	158
18	Adulteration of Dietary Supplements by the Illegal Addition of Synthetic Drugs: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 43-62.	11.7	156

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19	A comparative study between natural and synthetic antioxidants: Evaluation of their performance after incorporation into biscuits. <i>Food Chemistry</i> , 2017, 216, 342-346.	8.2	155
20	Edible flowers as sources of phenolic compounds with bioactive potential. <i>Food Research International</i> , 2018, 105, 580-588.	6.2	151
21	Bovine Milk Allergens: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 137-164.	11.7	147
22	Chemometric characterization of three varietal olive oils (Cvs. Cobrança, Madural and Verdeal) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 406-414.	8.2	136
23	Analysis of polycyclic aromatic hydrocarbons in fish: evaluation of a quick, easy, cheap, effective, rugged, and safe extraction method. <i>Journal of Separation Science</i> , 2009, 32, 3529-3538.	2.5	134
24	Fortification of yogurts with different antioxidant preservatives: A comparative study between natural and synthetic additives. <i>Food Chemistry</i> , 2016, 210, 262-268.	8.2	130
25	A SYBR Green real-time PCR assay to detect and quantify pork meat in processed poultry meat products. <i>Meat Science</i> , 2013, 94, 115-120.	5.5	128
26	<i>Castanea sativa</i> by-products: a review on added value and sustainable application. <i>Natural Product Research</i> , 2015, 29, 1-18.	1.8	128
27	Phenolic compounds from olive mill wastes: Health effects, analytical approach and application as food antioxidants. <i>Trends in Food Science and Technology</i> , 2015, 45, 200-211.	15.1	127
28	Olive pomace as a valuable source of bioactive compounds: A study regarding its lipid- and water-soluble components. <i>Science of the Total Environment</i> , 2018, 644, 229-236.	8.0	126
29	Quantification of Tocopherols and Tocotrienols in Portuguese Olive Oils Using HPLC with Three Different Detection Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3351-3356.	5.2	124
30	Dietary lipid level affects growth performance and nutrient utilisation of Senegalese sole ( <i>Solea</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 123	2.3	123
31	PAHs content in sunflower, soybean and virgin olive oils: Evaluation in commercial samples and during refining process. <i>Food Chemistry</i> , 2007, 104, 106-112.	8.2	122
32	<i>Hibiscus sabdariffa</i> L. as a source of nutrients, bioactive compounds and colouring agents. <i>Food Research International</i> , 2017, 100, 717-723.	6.2	121
33	Sequential determination of fat- and water-soluble vitamins in green leafy vegetables during storage. <i>Journal of Chromatography A</i> , 2012, 1261, 179-188.	3.7	118
34	Effect of gamma and electron beam irradiation on the physico-chemical and nutritional properties of mushrooms: A review. <i>Food Chemistry</i> , 2012, 135, 641-650.	8.2	118
35	Chemical composition of wild and commercial <i>Achillea millefolium</i> L. and bioactivity of the methanolic extract, infusion and decoction. <i>Food Chemistry</i> , 2013, 141, 4152-4160.	8.2	118
36	Discriminate Analysis of Roasted Coffee Varieties for Trigonelline, Nicotinic Acid, and Caffeine Content. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3420-3424.	5.2	115

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37	Optimization of antioxidants extraction from coffee silverskin, a roasting by-product, having in view a sustainable process. <i>Industrial Crops and Products</i> , 2014, 53, 350-357.	5.2	114
38	Vitamin E Composition of Walnuts ( <i>Juglans regia</i> L.): A 3-Year Comparative Study of Different Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5467-5472.	5.2	109
39	Discrimination of vegetable oils by triacylglycerols evaluation of profile using HPLC/ELSD. <i>Food Chemistry</i> , 2006, 95, 518-524.	8.2	109
40	Antioxidant activity and bioactive compounds of ten Portuguese regional and commercial almond cultivars. <i>Food and Chemical Toxicology</i> , 2008, 46, 2230-2235.	3.6	108
41	Microwave-assisted extraction of phenolic acids and flavonoids and production of antioxidant ingredients from tomato: A nutraceutical-oriented optimization study. <i>Separation and Purification Technology</i> , 2016, 164, 114-124.	7.9	106
42	Quantification of free and esterified sterols in Portuguese olive oils by solid-phase extraction and gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2006, 1128, 220-227.	3.7	105
43	Effects of Roasting on Hazelnut Lipids. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1315-1321.	5.2	105
44	Phenolic profile evolution of different ready-to-eat baby-leaf vegetables during storage. <i>Journal of Chromatography A</i> , 2014, 1327, 118-131.	3.7	105
45	Towards a reliable technology for antioxidant capacity and oxidative damage evaluation: Electrochemical (bio)sensors. <i>Biosensors and Bioelectronics</i> , 2011, 30, 1-12.	10.1	103
46	Fast analysis of multiple pesticide residues in apple juice using dispersive liquid-liquid microextraction and multidimensional gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2009, 1216, 8835-8844.	3.7	100
47	Asteraceae species with most prominent bioactivity and their potential applications: A review. <i>Industrial Crops and Products</i> , 2015, 76, 604-615.	5.2	97
48	A New Age for <i>Quercus</i> spp. Fruits: Review on Nutritional and Phytochemical Composition and Related Biological Activities of Acorns. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 947-981.	11.7	96
49	Simultaneous Determination of Tocopherols and Tocotrienols in Hazelnuts by a Normal Phase Liquid Chromatographic Method. <i>Analytical Sciences</i> , 2005, 21, 1545-1548.	1.6	94
50	Nutritional, chemical and antioxidant/pro-oxidant profiles of silverskin, a coffee roasting by-product. <i>Food Chemistry</i> , 2018, 267, 28-35.	8.2	94
51	Fast low-pressure gas chromatography-mass spectrometry method for the determination of multiple pesticides in grapes, musts and wines. <i>Journal of Chromatography A</i> , 2009, 1216, 119-126.	3.7	93
52	HPLC/diode-array applied to the thermal degradation of trigonelline, nicotinic acid and caffeine in coffee. <i>Food Chemistry</i> , 2000, 68, 481-485.	8.2	92
53	New Trends in Food Allergens Detection: Toward Biosensing Strategies. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 2304-2319.	10.3	91
54	Biosensor based on multi-walled carbon nanotubes paste electrode modified with laccase for pirimicarb pesticide quantification. <i>Talanta</i> , 2013, 106, 137-143.	5.5	87

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55	Anthocyanin-rich extract of jaboticaba epicarp as a natural colorant: Optimization of heat- and ultrasound-assisted extractions and application in a bakery product. <i>Food Chemistry</i> , 2020, 316, 126364.	8.2	87
56	Quantitative detection of poultry meat adulteration with pork by a duplex PCR assay. <i>Meat Science</i> , 2010, 85, 531-536.	5.5	86
57	Characterization of several hazelnut ( <i>Corylus avellana</i> L.) cultivars based in chemical, fatty acid and sterol composition. <i>European Food Research and Technology</i> , 2006, 222, 274-280.	3.3	84
58	Acrylamide in espresso coffee: Influence of species, roast degree and brew length. <i>Food Chemistry</i> , 2010, 119, 929-934.	8.2	84
59	Pigments Content (Chlorophylls, Fucoxanthin and Phycobiliproteins) of Different Commercial Dried Algae. <i>Separations</i> , 2020, 7, 33.	2.4	82
60	Antioxidant and antimicrobial properties of dried Portuguese apple variety ( <i>Malus domestica</i> Borkh.)	8.2	80
61	Antiradical Activity, Phenolics Profile, and Hydroxymethylfurfural in Espresso Coffee: Influence of Technological Factors. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12221-12229.	5.2	79
62	Nutritional and phytochemical composition of <i>Annona cherimola</i> Mill. fruits and by-products: Potential health benefits. <i>Food Chemistry</i> , 2016, 193, 187-195.	8.2	79
63	Classification of PDO olive oils on the basis of their sterol composition by multivariate analysis. <i>Analytica Chimica Acta</i> , 2005, 549, 166-178.	5.4	76
64	Organic versus conventional tomatoes: Influence on physicochemical parameters, bioactive compounds and sensorial attributes. <i>Food and Chemical Toxicology</i> , 2014, 67, 139-144.	3.6	76
65	Effect of peel and seed removal on the nutritional value and antioxidant activity of tomato ( <i>Lycopersicon esculentum</i> L.) fruits. <i>LWT - Food Science and Technology</i> , 2014, 55, 197-202.	5.2	76
66	Detection of Ara h 1 (a major peanut allergen) in food using an electrochemical gold nanoparticle-coated screen-printed immunosensor. <i>Biosensors and Bioelectronics</i> , 2015, 64, 19-24.	10.1	76
67	Sugars Profiles of Different Chestnut ( <i>Castanea sativa</i> Mill.) and Almond ( <i>Prunus dulcis</i> ) Cultivars by HPLC-RI. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 38-43.	3.2	75
68	Almond Allergens: Molecular Characterization, Detection, and Clinical Relevance. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1337-1349.	5.2	75
69	Macroalgae-Derived Ingredients for Cosmetic Industry: An Update. <i>Cosmetics</i> , 2018, 5, 2.	3.3	74
70	Walnut allergens: molecular characterization, detection and clinical relevance. <i>Clinical and Experimental Allergy</i> , 2014, 44, 319-341.	2.9	73
71	Quantitative detection of pork meat by EvaGreen real-time PCR to assess the authenticity of processed meat products. <i>Food Control</i> , 2017, 72, 53-61.	5.5	73
72	Sensitive bi-enzymatic biosensor based on polyphenoloxidases-gold nanoparticles-chitosan hybrid film-graphene doped carbon paste electrode for carbamates detection. <i>Bioelectrochemistry</i> , 2014, 98, 20-29.	4.6	72

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73	Development of a Novel Methodology for the Analysis of Ergosterol in Mushrooms. <i>Food Analytical Methods</i> , 2014, 7, 217-223.	2.6	72
74	Melon ( <i>Cucumis melo</i> L.) by-products: Potential food ingredients for novel functional foods?. <i>Trends in Food Science and Technology</i> , 2020, 98, 181-189.	15.1	72
75	Composition of Quince ( <i>Cydonia oblonga</i> Miller) seeds: phenolics, organic acids and free amino acids. <i>Natural Product Research</i> , 2005, 19, 275-281.	1.8	70
76	Discrimination between arabica and robusta coffee species on the basis of their tocopherol profiles. <i>Food Chemistry</i> , 2009, 114, 295-299.	8.2	70
77	Hardy kiwifruit leaves ( <i>Actinidia arguta</i> ): An extraordinary source of value-added compounds for food industry. <i>Food Chemistry</i> , 2018, 259, 113-121.	8.2	70
78	Analysis of heterocyclic aromatic amines in foods by gas chromatography–mass spectrometry as their tert.-butyldimethylsilyl derivatives. <i>Journal of Chromatography A</i> , 2004, 1040, 105-114.	3.7	67
79	Polybrominated diphenyl ethers (PBDEs) contents in house and car dust of Portugal by pressurized liquid extraction (PLE) and gas chromatography–mass spectrometry (GC–MS). <i>Chemosphere</i> , 2010, 78, 1263-1271.	8.2	67
80	Coffee Silverskin: A Review on Potential Cosmetic Applications. <i>Cosmetics</i> , 2018, 5, 5.	3.3	67
81	Discrimination between Arabica and Robusta Coffee Species on the Basis of Their Amino Acid Enantiomers. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6495-6501.	5.2	66
82	DNA-based biosensor for the electrocatalytic determination of antioxidant capacity in beverages. <i>Biosensors and Bioelectronics</i> , 2011, 26, 2396-2401.	10.1	66
83	A Novel Approach to the Quantification of Bovine Milk in Ovine Cheeses Using a Duplex Polymerase Chain Reaction Method. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4943-4947.	5.2	65
84	Iron oxide/gold core/shell nanomagnetic probes and CdS biolabels for amplified electrochemical immunosensing of <i>Salmonella typhimurium</i> . <i>Biosensors and Bioelectronics</i> , 2014, 51, 195-200.	10.1	64
85	Coffee silverskin: A possible valuable cosmetic ingredient. <i>Pharmaceutical Biology</i> , 2015, 53, 386-394.	2.9	64
86	Development of a functional dairy food: Exploring bioactive and preservation effects of chamomile ( <i>Matricaria recutita</i> L.). <i>Journal of Functional Foods</i> , 2015, 16, 114-124.	3.4	64
87	Influence of jam processing upon the contents of phenolics, organic acids and free amino acids in quince fruit ( <i>Cydonia oblonga</i> Miller). <i>European Food Research and Technology</i> , 2004, 218, 385-389.	3.3	63
88	A duplex polymerase chain reaction for the quantitative detection of cows' milk in goats' milk cheese. <i>International Dairy Journal</i> , 2007, 17, 1132-1138.	3.0	63
89	Contribution of different vegetable types to exogenous nitrate and nitrite exposure. <i>Food Chemistry</i> , 2010, 120, 960-966.	8.2	63
90	Advances in vegetable oil authentication by DNA-based markers. <i>Trends in Food Science and Technology</i> , 2012, 26, 43-55.	15.1	63

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91	Intra- and interspecific mineral composition variability of commercial instant coffees and coffee substitutes: Contribution to mineral intake. <i>Food Chemistry</i> , 2012, 130, 702-709.	8.2	63
92	Replacement of fish meal by plant protein sources up to 75% induces good growth performance without affecting flesh quality in ongrowing Senegalese sole. <i>Aquaculture</i> , 2013, 380-383, 130-138.	3.5	63
93	<i>Foeniculum vulgare</i> Mill. as natural conservation enhancer and health promoter by incorporation in cottage cheese. <i>Journal of Functional Foods</i> , 2015, 12, 428-438.	3.4	63
94	Jaboticaba residues ( <i>Myrciaria jaboticaba</i> (Vell.) Berg) are rich sources of valuable compounds with bioactive properties. <i>Food Chemistry</i> , 2020, 309, 125735.	8.2	63
95	Improving DNA isolation from honey for the botanical origin identification. <i>Food Control</i> , 2015, 48, 130-136.	5.5	62
96	Valorisation of tomato wastes for development of nutrient-rich antioxidant ingredients: A sustainable approach towards the needs of the today's society. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 160-171.	5.6	62
97	Nutritional, Fatty Acid and Triacylglycerol Profiles of <i>Castanea sativa</i> Mill. Cultivars: A Compositional and Chemometric Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2836-2842.	5.2	61
98	Nutritional composition, antioxidant activity and phenolic compounds of wild <i>Taraxacum</i> sect. <i>Ruderalia</i> . <i>Food Research International</i> , 2014, 56, 266-271.	6.2	60
99	Influence of Olive Storage Period on Oil Quality of Three Portuguese Cultivars of <i>Olea europea</i> , Cobrança, Madural, and Verdeal Transmontana. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6335-6340.	5.2	59
100	<i>Medicago</i> spp. extracts as promising ingredients for skin care products. <i>Industrial Crops and Products</i> , 2013, 49, 634-644.	5.2	59
101	Effect of thermal processing on the performance of the novel single-tube nested real-time PCR for the detection of walnut allergens in sponge cakes. <i>Food Research International</i> , 2013, 54, 1722-1729.	6.2	59
102	DNA barcoding coupled to HRM analysis as a new and simple tool for the authentication of Gadidae fish species. <i>Food Chemistry</i> , 2017, 230, 49-57.	8.2	59
103	Cold extraction of phenolic compounds from watercress by high hydrostatic pressure: Process modelling and optimization. <i>Separation and Purification Technology</i> , 2018, 192, 501-512.	7.9	59
104	Gas chromatographic-mass spectrometric quantification of 4-(5)-methylimidazole in roasted coffee after ion-pair extraction. <i>Journal of Chromatography A</i> , 2002, 976, 285-291.	3.7	58
105	Laccase-Prussian blue film-graphene doped carbon paste modified electrode for carbamate pesticides quantification. <i>Biosensors and Bioelectronics</i> , 2013, 47, 292-299.	10.1	57
106	Evaluation of radical scavenging activity, intestinal cell viability and antifungal activity of Brazilian propolis by-product. <i>Food Research International</i> , 2018, 105, 537-547.	6.2	57
107	Lipid content of frozen fish: Comparison of different extraction methods and variability during freezing storage. <i>Food Chemistry</i> , 2012, 131, 328-336.	8.2	56
108	Nutritional and antioxidant contributions of <i>Laurus nobilis</i> L. leaves: Would be more suitable a wild or a cultivated sample?. <i>Food Chemistry</i> , 2014, 156, 339-346.	8.2	55

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109	Evaluating the impact of sprouting conditions on the glucosinolate content of Brassica oleracea sprouts. <i>Phytochemistry</i> , 2015, 115, 252-260.	2.9	55
110	Extraction of rosmarinic acid from <i>Melissa officinalis</i> L. by heat-, microwave- and ultrasound-assisted extraction techniques: A comparative study through response surface analysis. <i>Separation and Purification Technology</i> , 2017, 186, 297-308.	7.9	55
111	Amino Acid Profile and Protein Quality Assessment of Macroalgae Produced in an Integrated Multi-Trophic Aquaculture System. <i>Foods</i> , 2020, 9, 1382.	4.3	55
112	Could fruits be a reliable source of food colorants? Pros and cons of these natural additives. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 805-835.	10.3	55
113	Cholesterol determination in foods: Comparison between high performance and ultra-high performance liquid chromatography. <i>Food Chemistry</i> , 2016, 193, 18-25.	8.2	52
114	Gas chromatographic quantification of amino acid enantiomers in food matrices by their N(O,S)-ethoxycarbonyl heptafluorobutyl ester derivatives. <i>Journal of Chromatography A</i> , 2000, 866, 221-230.	3.7	51
115	Authentication of a traditional game meat sausage (Alheira) by species-specific PCR assays to detect hare, rabbit, red deer, pork and cow meats. <i>Food Research International</i> , 2014, 60, 140-145.	6.2	51
116	Coffee by-products in topical formulations: A review. <i>Trends in Food Science and Technology</i> , 2021, 111, 280-291.	15.1	51
117	Electrochemical evaluation of total antioxidant capacity of beverages using a purine-biosensor. <i>Food Chemistry</i> , 2012, 132, 1055-1062.	8.2	50
118	HRM analysis targeting ITS1 and matK loci as potential DNA mini-barcodes for the authentication of <i>Hypericum perforatum</i> and <i>Hypericum androsaemum</i> in herbal infusions. <i>Food Control</i> , 2016, 61, 105-114.	5.5	50
119	A GC-MS method for quantitation of histamine and other biogenic amines in beer. <i>Chromatographia</i> , 2001, 53, S327-S331.	1.3	49
120	High resolution melting of trnL amplicons in fruit juices authentication. <i>Food Control</i> , 2013, 33, 136-141.	5.5	49
121	Simple laccase-based biosensor for formetanate hydrochloride quantification in fruits. <i>Bioelectrochemistry</i> , 2014, 95, 7-14.	4.6	49
122	Hazelnut Allergens: Molecular Characterization, Detection, and Clinical Relevance. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 2579-2605.	10.3	49
123	International American Consensus on Low- and No-Calorie Sweeteners: Safety, Nutritional Aspects and Benefits in Food and Beverages. <i>Nutrients</i> , 2018, 10, 818.	4.1	49
124	Free Amino Acid Composition of Quince ( <i>Cydonia oblonga</i> Miller) Fruit (Pulp and Peel) and Jam. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1201-1206.	5.2	48
125	Isoflavones in Coffee: Influence of Species, Roast Degree, and Brewing Method. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3002-3007.	5.2	48
126	High resolution melting analysis as a new approach to detect almond DNA encoding for Pru du 5 allergen in foods. <i>Food Chemistry</i> , 2012, 133, 1062-1069.	8.2	48



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127	Effects of different processing technologies on chemical and antioxidant parameters of <i>Macrolepiota procera</i> wild mushroom. <i>LWT - Food Science and Technology</i> , 2013, 54, 493-499.	5.2	48
128	Chemical and antioxidant profiles of acorn tissues from <i>Quercus</i> spp.: Potential as new industrial raw materials. <i>Industrial Crops and Products</i> , 2016, 94, 143-151.	5.2	48
129	Cardioprotective properties of grape seed proanthocyanidins: An update. <i>Trends in Food Science and Technology</i> , 2016, 57, 31-39.	15.1	48
130	Novel quantitative real-time PCR approach to determine safflower ( <i>Carthamus tinctorius</i> ) adulteration in saffron ( <i>Crocus sativus</i> ). <i>Food Chemistry</i> , 2017, 229, 680-687.	8.2	48
131	Valorization of olive pomace by a green integrated approach applying sustainable extraction and membrane-assisted concentration. <i>Science of the Total Environment</i> , 2019, 652, 40-47.	8.0	48
132	<i>Opuntia ficus-indica</i> (L.) Mill.: A Multi-Benefit Potential to Be Exploited. <i>Molecules</i> , 2021, 26, 951.	3.8	48
133	Roast effects on coffee amino acid enantiomers. <i>Food Chemistry</i> , 2005, 89, 333-340.	8.2	47
134	Analysis of polycyclic aromatic hydrocarbons in fish: Optimisation and validation of microwave-assisted extraction. <i>Food Chemistry</i> , 2012, 135, 234-242.	8.2	47
135	Effects of gamma irradiation on physical parameters of <i>Lactarius deliciosus</i> wild edible mushrooms. <i>Postharvest Biology and Technology</i> , 2012, 74, 79-84.	6.0	47
136	Effect of sprouting and light cycle on antioxidant activity of <i>Brassica oleracea</i> varieties. <i>Food Chemistry</i> , 2014, 165, 379-387.	8.2	47
137	Total antioxidant capacity of plant infusions: Assessment using electrochemical DNA-based biosensor and spectrophotometric methods. <i>Food Control</i> , 2016, 68, 153-161.	5.5	47
138	Cashew Nut Allergy: Clinical Relevance and Allergen Characterisation. <i>Clinical Reviews in Allergy and Immunology</i> , 2019, 57, 1-22.	6.5	47
139	Antioxidant Potential of Chestnut ( <i>Castanea sativa</i> L.) and Almond ( <i>Prunus dulcis</i> L.) By-products. <i>Food Science and Technology International</i> , 2010, 16, 209-216.	2.2	46
140	Effect of elevated carbon dioxide (CO <sub>2</sub> ) on phenolic acids, flavonoids, tocopherols, tocotrienols, $\beta$ -oryzanol and antioxidant capacities of rice ( <i>Oryza sativa</i> L.). <i>Journal of Cereal Science</i> , 2014, 59, 15-24.	3.7	46
141	An overview on fish and shellfish allergens and current methods of detection. <i>Food and Agricultural Immunology</i> , 2015, 26, 848-869.	1.4	46
142	Chia seeds: an ancient grain trending in modern human diets. <i>Food and Function</i> , 2019, 10, 3068-3089.	4.6	46
143	Fresh-cut aromatic herbs: Nutritional quality stability during shelf-life. <i>LWT - Food Science and Technology</i> , 2014, 59, 101-107.	5.2	45
144	Detection of the peanut allergen Ara h 6 in foodstuffs using a voltammetric biosensing approach. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 7157-7163.	3.7	45

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