Carlos Santos

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5968232/publications.pdf

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		1307366	1588896	
9	394	7	8	
papers	citations	h-index	g-index	
0	0	0	450	
9	9	9	459	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	Citations
1	Effect of fat content, casing type and smoking procedures on PAHs contents of Portuguese traditional dry fermented sausages. Food and Chemical Toxicology, 2013, 58, 369-374.	1.8	85
2	Polycyclic aromatic hydrocarbons incidence in Portuguese traditional smoked meat products. Food and Chemical Toxicology, 2011, 49, 2343-2347.	1.8	78
3	Influence of processing in the prevalence of polycyclic aromatic hydrocarbons in a Portuguese traditional meat product. Food and Chemical Toxicology, 2011, 49, 1340-1345.	1.8	64
4	Effect of processing on proteolysis and biogenic amines formation in a Portuguese traditional dry-fermented ripened sausage "ChouriÁ§o Grosso de Estremoz e Borba PGI― Meat Science, 2010, 84, 172-179.	2.7	61
5	New tools to assess toxicity, bioaccessibility and uptake of chemical contaminants in meat and seafood. Food Research International, 2011, 44, 510-522.	2.9	49
6	Comparative survey of PAHs incidence in Portuguese traditional meat and blood sausages. Food and Chemical Toxicology, 2012, 50, 1891-1896.	1.8	42
7	Susceptibility of dry-cured tuna to oxidation and biogenic amines generation related to microbial status and salting/curing technology. LWT - Food Science and Technology, 2019, 115, 108420.	2.5	9
8	Effects of Early Post-Mortem Rate of pH fall and aging on Tenderness and Water Holding Capacity of Meat from Cull Dairy Holstein-Friesian Cows. Journal of Food Research, 2016, 5, 1.	0.1	6
9	Quality Traits of Longissimus thoracis and lumborum and Gluteus medium Muscles from Cull Dairy Holstein-Friesian Cows. Journal of Food Research, 2015, 4, 82.	0.1	O