

# N M Bandarra

## List of Publications by Year in descending order

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163  
papers

6,305  
citations

81434

41  
h-index

97045

71  
g-index

166  
all docs

166  
docs citations

166  
times ranked

8241  
citing authors

#	ARTICLE	IF	CITATIONS
1	Uncovering the Bioactivity of <i>Aurantiochytrium</i> sp.: a Comparison of Extraction Methodologies. <i>Marine Biotechnology</i> , 2022, 24, 40-54.	1.1	2
2	Resolvins, Protectins, and Maresins: DHA-Derived Specialized Pro-Resolving Mediators, Biosynthetic Pathways, Synthetic Approaches, and Their Role in Inflammation. <i>Molecules</i> , 2022, 27, 1677.	1.7	26
3	Quantitative risk-benefit assessment of Portuguese fish and other seafood species consumption scenarios. <i>British Journal of Nutrition</i> , 2022, 128, 1997-2010.	1.2	3
4	The effect of drying process on undervalued brown and red seaweed species: elemental composition. <i>Journal of Applied Phycology</i> , 2022, 34, 1749-1761.	1.5	1
5	Bioactive and nutritional potential of <i>Alaria esculenta</i> and <i>Saccharina latissima</i> . <i>Journal of Applied Phycology</i> , 2021, 33, 501-513.	1.5	17
6	Undervalued Atlantic brown seaweed species ( <i>Cystoseira abies-marina</i> and <i>Zonaria tournefortii</i> ): influence of treatment on their nutritional and bioactive potential and bioaccessibility. <i>European Food Research and Technology</i> , 2021, 247, 221-232.	1.6	13
7	Chemical Composition and Omega 3 Human Health Benefits of Two Sea Cucumber Species of North Atlantic. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 596-614.	0.6	2
8	Characterization of Protein Hydrolysates from Fish Discards and By-Products from the North-West Spain Fishing Fleet as Potential Sources of Bioactive Peptides. <i>Marine Drugs</i> , 2021, 19, 338.	2.2	31
9	Yogurt Enriched with <i>Isochrysis galbana</i> : An Innovative Functional Food. <i>Foods</i> , 2021, 10, 1458.	1.9	20
10	Production and bioaccessibility of <i>Emiliania huxleyi</i> biomass and bioactivity of its aqueous and ethanolic extracts. <i>Journal of Applied Phycology</i> , 2021, 33, 3719-3729.	1.5	5
11	Nutritional and chemical composition of different life stages of <i>Tribolium castaneum</i> (Herbst). <i>Journal of Stored Products Research</i> , 2021, 93, 101826.	1.2	8
12	Seasonality as experienced in the market and the resulting variation in the amino acid and elemental composition of chub mackerel ( <i>Scomber colias</i> ). <i>Journal of Food Composition and Analysis</i> , 2021, 104, 104151.	1.9	0
13	Elemental composition and bioaccessibility of three insufficiently studied Azorean macroalgae. <i>International Journal of Food Science and Technology</i> , 2021, 56, 330-341.	1.3	10
14	The role of marine omega-3 in human neurodevelopment, including Autism Spectrum Disorders and Attention-Deficit/Hyperactivity Disorder – a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1431-1446.	5.4	48
15	Investigation of nutraceutical potential of the microalgae <i>Chlorella vulgaris</i> and <i>Arthrospira platensis</i> . <i>International Journal of Food Science and Technology</i> , 2020, 55, 303-312.	1.3	31
16	A two-enzyme constituted mixture to improve the degradation of <i>Arthrospira platensis</i> microalga cell wall for monogastric diets. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2020, 104, 310-321.	1.0	29
17	Lipid composition and some bioactivities of 3 newly isolated microalgae ( <i>Tetraselmis</i> sp. IMP3), <i>Tj ETQq1</i> and <i>Tj ETQq1</i> . <i>Journal of Applied Phycology</i> , 2020, 32, 1073-1083.	1.1	31
18	Effect of season and proximate composition on the Br, As, Cd and Pb contents in different kinds of key foods consumed in Portugal. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2219-2231.	1.3	1

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19	Commercial Red Seaweed in Portugal ( <i>Gelidium sesquipedale</i> and <i>Pterocladia capillacea</i> ), Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5 Thalassas, 2020, 36, 213-224.	0.1	11
20	The development of a novel functional food: bioactive lipids in yogurts enriched with <i>Aurantiochytrium</i> sp. biomass. Food and Function, 2020, 11, 9721-9728.	2.1	7
21	Effects of a 6-month dietary-induced weight loss on erythrocyte membrane omega-3 fatty acids and hepatic status of subjects with nonalcoholic fatty liver disease: The Fatty Liver in Obesity study. Journal of Clinical Lipidology, 2020, 14, 837-849.e2.	0.6	6
22	Microalgal solutions in the cultivation of rotifers and artemia: scope for the modulation of the fatty acid profile. Heliyon, 2020, 6, e05415.	1.4	6
23	<i>Treptacantha abies-marina</i> (S.G. Gmelin) KÄ¼tzing: Characterization and Application as a Whole Food Ingredient. Journal of Aquatic Food Product Technology, 2020, 29, 964-980.	0.6	4
24	The chemical composition and lipid profile of the chub mackerel ( <i>Scomber colias</i> ) show a strong seasonal dependence: Contribution to a nutritional evaluation. Biochimie, 2020, 178, 181-189.	1.3	22
25	Supercritical CO <sub>2</sub> extraction of <i>Aurantiochytrium</i> sp. biomass for the enhanced recovery of omega-3 fatty acids and phenolic compounds. Journal of CO <sub>2</sub> Utilization, 2020, 38, 24-31.	3.3	38
26	Bioaccessibility of Antioxidants and Fatty Acids from <i>Fucus Spiralis</i> . Foods, 2020, 9, 440.	1.9	23
27	Drying process, storage conditions, and time alter the biochemical composition and bioactivity of the anti-greenhouse seaweed <i>Asparagopsis taxiformis</i> . European Food Research and Technology, 2020, 246, 781-793.	1.6	18
28	Depth effect on growth and fatty acid profile of Mediterranean mussel ( <i>Mytilus galloprovincialis</i> ) produced on a longline off south Portugal. Aquaculture International, 2020, 28, 927-946.	1.1	3
29	Fatty Acid Profile of Pacific Oyster, <i>Crassostrea gigas</i> , Fed Different Ratios of Dietary Seaweed and Microalgae during Broodstock Conditioning. Lipids, 2019, 54, 531-542.	0.7	8
30	Elemental composition and bioaccessibility of farmed oysters ( <i>Crassostrea gigas</i> ) fed different ratios of dietary seaweed and microalgae during broodstock conditioning. Food Science and Nutrition, 2019, 7, 2495-2504.	1.5	9
31	Chemical Composition, Nutritional Value, and Safety of Cooked Female <i>Chaceon Maritae</i> from Namibe (Angola). Foods, 2019, 8, 227.	1.9	8
32	Effects of Industrial Boiling on the Nutritional Profile of Common Octopus ( <i>Octopus vulgaris</i> ). Foods, 2019, 8, 411.	1.9	13
33	A Study of Lipid Bioaccessibility in Canned Sardine ( <i>Sardina pilchardus</i> ) and Chub Mackerel ( ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5	0.6	11
34	Conditions for the Production of Carotenoids by <i>Thraustochytrium</i> sp. ATCC 26185 and <i>Aurantiochytrium</i> sp. ATCC PRA-276. Journal of Aquatic Food Product Technology, 2019, 28, 465-477.	0.6	13
35	Comparison of fish and oil supplements for a better understanding of the role of fat level and other food constituents in determining bioaccessibility. Food Science and Nutrition, 2019, 7, 1179-1189.	1.5	7
36	Novel combination of feed enzymes to improve the degradation of <i>Chlorella vulgaris</i> recalcitrant cell wall. Scientific Reports, 2019, 9, 5382.	1.6	47

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37	Bioprospection of <i>Isochrysis galbana</i> and its potential as a nutraceutical. <i>Food and Function</i> , 2019, 10, 7333-7342.	2.1	24
38	Azorean macroalgae ( <i>Petalonia binghamiae</i> , <i>Halopteris scoparia</i> and <i>Osmundea</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 <i>Food Science and Technology</i> , 2019, 54, 880-890.	1.3	29
39	The implications of following dietary advice regarding fish consumption frequency and meal size for the benefit (EPA+DHA and Se) versus risk (MeHg) assessment. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 623-637.	1.3	9
40	FucoPol and chitosan bilayer films for walnut kernels and oil preservation. <i>LWT - Food Science and Technology</i> , 2018, 91, 34-39.	2.5	18
41	Potential of microalga <i>Isochrysis galbana</i> : Bioactivity and bioaccessibility. <i>Algal Research</i> , 2018, 29, 242-248.	2.4	60
42	Portuguese preschool children: Benefit (EPA+DHA and Se) and risk (MeHg) assessment through the consumption of selected fish species. <i>Food and Chemical Toxicology</i> , 2018, 115, 306-314.	1.8	20
43	Bioaccessibility in risk-benefit analysis of raw and cooked seabream consumption. <i>Journal of Food Composition and Analysis</i> , 2018, 68, 118-127.	1.9	23
44	Dietary DHA, bioaccessibility, and neurobehavioral development in children. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2617-2631.	5.4	28
45	Sardine ( <i>Sardina pilchardus</i> ) lipid composition: Does it change after one year in captivity?. <i>Food Chemistry</i> , 2018, 244, 408-413.	4.2	36
46	Docosahexaenoic acid (DHA) at the sn-2 position of triacylglycerols increases DHA incorporation in brown, but not in white adipose tissue, of hamsters. <i>International Journal of Food Sciences and Nutrition</i> , 2018, 69, 458-471.	1.3	3
47	Biodegradable Films Based on Gelatin and Papaya Peel Microparticles with Antioxidant Properties. <i>Food and Bioprocess Technology</i> , 2018, 11, 536-550.	2.6	62
48	Active food packaging prepared with chitosan and olive pomace. <i>Food Hydrocolloids</i> , 2018, 74, 139-150.	5.6	155
49	Composition, Anti-inflammatory Activity, and Bioaccessibility of Green Seaweeds from Fish Pond Aquaculture. <i>Natural Product Communications</i> , 2018, 13, 1934578X1801300.	0.2	10
50	Bromine, arsenic, cadmium, and lead in several key food groups: an assessment of relative risk. <i>International Journal of Environmental Analytical Chemistry</i> , 2018, 98, 1398-1412.	1.8	8
51	Stearidonic acid combined with alpha-linolenic acid improves lipemic and neurological markers in a rat model subject to a hypercaloric diet. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2018, 135, 137-146.	1.0	7
52	Bioaccessibility of target essential elements and contaminants from <i>Fucus spiralis</i> . <i>Journal of Food Composition and Analysis</i> , 2018, 74, 10-17.	1.9	17
53	Natural fortification of trout with dietary macroalgae and selenised-yeast increases the nutritional contribution in iodine and selenium. <i>Food Research International</i> , 2017, 99, 1103-1109.	2.9	23
54	Halophytes: Gourmet food with nutritional health benefits?. <i>Journal of Food Composition and Analysis</i> , 2017, 59, 35-42.	1.9	127

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55	Production of docosahexaenoic acid by <i>Aurantiochytrium</i> sp. ATCC PRA-276. <i>Brazilian Journal of Microbiology</i> , 2017, 48, 359-365.	0.8	25
56	Microalgae as healthy ingredients for functional food: a review. <i>Food and Function</i> , 2017, 8, 2672-2685.	2.1	255
57	The impact of alternative dietary lipids on the in vitro bioaccessibility of sole fillets for human consumption. <i>Aquaculture</i> , 2017, 474, 66-74.	1.7	6
58	<i>Phaeodactylum tricornutum</i> in finishing diets for gilthead seabream: effects on skin pigmentation, sensory properties and nutritional value. <i>Journal of Applied Phycology</i> , 2017, 29, 1945-1956.	1.5	23
59	Chemometrics tools to distinguish wild and farmed meagre ( <i>Argyrosomus regius</i> ). <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13312.	0.9	16
60	Fatty acid profiles of the main lipid classes of green seaweeds from fish pond aquaculture. <i>Food Science and Nutrition</i> , 2017, 5, 1186-1194.	1.5	37
61	Microalgae as feed ingredients for livestock production and meat quality: A review. <i>Livestock Science</i> , 2017, 205, 111-121.	0.6	302
62	Wild and farmed meagre, <i>Argyrosomus regius</i> : A nutritional, sensory and histological assessment of quality differences. <i>Journal of Food Composition and Analysis</i> , 2017, 63, 8-14.	1.9	23
63	Growth performance and feed utilization of <i>Haliotis tuberculata coccinea</i> (Reeve) juveniles from the Azores (north-eastern Atlantic Ocean): An assay of three mono algae diets. <i>Journal of Applied Aquaculture</i> , 2017, 29, 256-265.	0.7	0
64	3D chemoecology and chemotaxonomy of corals using fatty acid biomarkers: Latitude, longitude and depth. <i>Biochemical Systematics and Ecology</i> , 2017, 70, 35-42.	0.6	5
65	Markers of neuroprotection of combined EPA and DHA provided by fish oil are higher than those of EPA ( <i>Nannochloropsis</i> ) and DHA ( <i>Schizochytrium</i> ) from microalgae oils in Wistar rats. <i>Nutrition and Metabolism</i> , 2017, 14, 62.	1.3	18
66	Evaluation of Marine Microalga <i>Diatrypa</i> Biomass Fatty Acid Assimilation in Wistar Rats. <i>Molecules</i> , 2017, 22, 1097.	1.7	8
67	Towards a deeper understanding of fatty acid bioaccessibility and its dependence on culinary treatment and lipid class: a case study of gilthead seabream ( <i>Sparus aurata</i> ). <i>British Journal of Nutrition</i> , 2016, 116, 1816-1823.	1.2	10
68	Seafood lipids and cardiovascular health. <i>Nutrire</i> , 2016, 41, .	0.3	17
69	“Gone with the wind”: Fatty acid biomarkers and chemotaxonomy of stranded pleustonic hydrozoans ( <i>Velella velella</i> and <i>Physalia physalis</i> ). <i>Biochemical Systematics and Ecology</i> , 2016, 66, 297-306.	0.6	16
70	Impact of air exposure on the photobiology and biochemical profile of an aggressive intertidal competitor, the zoanthid <i>Palythoa caribaeorum</i> . <i>Marine Biology</i> , 2016, 163, 1.	0.7	7
71	Dietary DHA and health: cognitive function ageing. <i>Nutrition Research Reviews</i> , 2016, 29, 281-294.	2.1	126
72	Can Senegalese sole post-larvae effectively grow on low dietary DHA and lipid levels during weaning?. <i>Aquaculture</i> , 2016, 463, 234-240.	1.7	10

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73	Tocopherols in Seafood and Aquaculture Products. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 128-140.	5.4	31
74	Docosahexaenoic acid at the sn-2 position of structured triacylglycerols improved n-3 polyunsaturated fatty acid assimilation in tissues of hamsters. <i>Nutrition Research</i> , 2016, 36, 452-463.	1.3	42
75	Farmed meagre, <i>Argyrosomus regius</i> of three different sizes: what are the differences in flesh quality and muscle cellularity?. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1311-1316.	1.3	5
76	Fatty acids, mercury, and methylmercury bioaccessibility in salmon ( <i>Salmo salar</i> ) using an in vitro model: Effect of culinary treatment. <i>Food Chemistry</i> , 2015, 185, 268-276.	4.2	53
77	Effect of vegetable based diets on growth, intestinal morphology, activity of intestinal enzymes and haematological stress indicators in meagre ( <i>Argyrosomus regius</i> ). <i>Aquaculture</i> , 2015, 447, 116-128.	1.7	70
78	Different tools to trace geographic origin and seasonality of croaker ( <i>Micropogonias furnieri</i> ). <i>LWT - Food Science and Technology</i> , 2015, 61, 194-200.	2.5	28
79	Evaluation of the risk/benefit associated to the consumption of raw and cooked farmed meagre based on the bioaccessibility of selenium, eicosapentaenoic acid and docosahexaenoic acid, total mercury, and methylmercury determined by an in vitro digestion model. <i>Food Chemistry</i> , 2015, 170, 249-256.	4.2	74
80	PRODUCTION OF DOCOSAHEXAENOIC ACID (DHA) FROM <i>Thraustochytrium</i> sp. ATCC 26185 USING DIFFERENTS NITROGEN CONCENTRATIONS. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2014, 32, .	0.2	1
81	Temporal dynamics of amino and fatty acid composition in the razor clam <i>Ensis siliqua</i> (Mollusca: Tj ETQq1 1 0.784314 rgBT/Overlo	1.3	20
82	Effect of varying dietary levels of LC-PUFA and vegetable oil sources on performance and fatty acids of Senegalese sole post larvae: Puzzling results suggest complete biosynthesis pathway from C18 PUFA to DHA. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2014, 167, 51-58.	0.7	34
83	Preparation of Triacylglycerols Rich in Omega-3 Fatty Acids from Sardine Oil Using a <i>Rhizomucor miehei</i> Lipase: Focus in the EPA/DHA Ratio. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 1866-1881.	1.4	24
84	Antioxidant activity of protein hydrolysates obtained from discarded Mediterranean fish species. <i>Food Research International</i> , 2014, 65, 469-476.	2.9	99
85	Influence of feeding graded levels of canned sardines on the inflammatory markers and tissue fatty acid composition of Wistar rats. <i>British Journal of Nutrition</i> , 2014, 112, 309-319.	1.2	21
86	Optimisation of oil extraction from sardine ( <i>Sardina pilchardus</i> ) by hydraulic pressing. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2167-2175.	1.3	16
87	Effect of warming on protein, glycogen and fatty acid content of native and invasive clams. <i>Food Research International</i> , 2014, 64, 439-445.	2.9	81
88	Reproductive and feeding spatial dynamics of the black scabbardfish, <i>Aphanopus carbo</i> Lowe, 1839, in NE Atlantic inferred from fatty acid and stable isotope analyses. <i>Deep-Sea Research Part I: Oceanographic Research Papers</i> , 2014, 89, 84-93.	0.6	9
89	New formulated diets for <i>Solea senegalensis</i> broodstock: Effects of parental nutrition on biosynthesis of long-chain polyunsaturated fatty acids and performance of early larval stages and juvenile fish. <i>Aquaculture</i> , 2014, 432, 374-382.	1.7	40
90	PRODUCTION OF DOCOSAHEXAENOIC ACID (DHA) FROM <i>Thraustochytrium</i> sp. ATCC 26185 USING DIFFERENTS NITROGEN CONCENTRATIONS. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2014, 32, .	0.2	0

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91	The emerging farmed fish species meagre ( <i>Argyrosomus regius</i> ): How culinary treatment affects nutrients and contaminants concentration and associated benefit-risk balance. <i>Food and Chemical Toxicology</i> , 2013, 60, 277-285.	1.8	51
92	From fish chemical characterisation to the benefit-risk assessment – Part A. <i>Food Chemistry</i> , 2013, 137, 99-107.	4.2	40
93	Effects of dietary arachidonic acid on cortisol production and gene expression in stress response in Senegalese sole ( <i>Solea senegalensis</i> ) post-larvae. <i>Fish Physiology and Biochemistry</i> , 2013, 39, 1223-1238.	0.9	43
94	Evaluation of hazards and benefits associated with the consumption of six fish species from the Portuguese coast. <i>Journal of Food Composition and Analysis</i> , 2013, 32, 59-67.	1.9	23
95	Insights on the safety of carotenogenic <i>Chlorella vulgaris</i> in rodents. <i>Algal Research</i> , 2013, 2, 409-415.	2.4	14
96	Investigating stock structure and trophic relationships among island-associated dolphins in the oceanic waters of the North Atlantic using fatty acid and stable isotope analyses. <i>Marine Biology</i> , 2013, 160, 1325-1337.	0.7	31
97	Comparison of microalgal biomass profiles as novel functional ingredient for food products. <i>Algal Research</i> , 2013, 2, 164-173.	2.4	323
98	Relationship between BMI and body fatness in three European countries. <i>European Journal of Clinical Nutrition</i> , 2013, 67, 254-258.	1.3	8
99	Chemical composition and nutritional value of raw and fried allis shad ( <i>Alosa alosa</i> ). <i>International Journal of Food Science and Technology</i> , 2013, 48, 1303-1308.	1.3	9
100	<i>Isochrysis galbana</i> and <i>Diatrypa vulgatum</i> biomass incorporation in pasta products as PUFA™s source. <i>LWT - Food Science and Technology</i> , 2013, 50, 312-319.	2.5	118
101	Reproductive strategy of the female deep-water shark birdbeak dogfish, <i>Deania calcea</i> : lecithotrophy or matrotrophy?. <i>Journal of the Marine Biological Association of the United Kingdom</i> , 2012, 92, 387-394.	0.4	10
102	Teleost fish larvae adapt to dietary arachidonic acid supply through modulation of the expression of lipid metabolism and stress response genes. <i>British Journal of Nutrition</i> , 2012, 108, 864-874.	1.2	74
103	Plant proteins and vegetable oil do not have detrimental effects on post-mortem muscle instrumental texture, sensory properties and nutritional value of gilthead seabream. <i>Aquaculture</i> , 2012, 358-359, 205-212.	1.7	23
104	Temporal fatty acid dynamics of the octocoral <i>Veretillum cynomorium</i> . <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2012, 161, 178-187.	0.7	20
105	Dietary Tools To Modulate Glycogen Storage in Gilthead Seabream Muscle: Glycerol Supplementation. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10613-10624.	2.4	31
106	Risks and benefits' consumption of birdbeak dogfish <i>Deania calcea</i> . <i>British Food Journal</i> , 2012, 114, 826-839.	1.6	5
107	Cortisol response to air exposure in <i>Solea senegalensis</i> post-larvae is affected by dietary arachidonic acid-to-eicosapentaenoic acid ratio. <i>Fish Physiology and Biochemistry</i> , 2011, 37, 733-743.	0.9	17
108	Embryonic development and maternal-embryo relationships of the Portuguese dogfish <i>Centroscymnus coelolepis</i> . <i>Marine Biology</i> , 2011, 158, 401-412.	0.7	14



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109	Effects of dietary n <sup>3</sup> /n <sup>6</sup> ratio on lipid metabolism of gilthead seabream ( <i>Sparus aurata</i> ). European Journal of Lipid Science and Technology, 2011, 113, 1332-1341.	1.0	28
110	Effects of storage temperature and Î±-tocopherol on oil recovered from sardine mince. International Journal of Refrigeration, 2011, 34, 1315-1322.	1.8	8
111	Relationships between Vitamin D Status and Cardio-Metabolic Risk Factors in Young European Adults. Annals of Nutrition and Metabolism, 2011, 58, 85-93.	1.0	31
112	Microalgae – source of natural bioactive molecules as functional ingredients. Food Science and Technology Bulletin, 2010, 7, 21-37.	0.5	50
113	On the Utilization of Microalgae for Brewery Effluent Treatment and Possible Applications of the Produced Biomass. Journal of the Institute of Brewing, 2010, 116, 285-292.	0.8	69
114	Lack of essential fatty acids in live feed during larval and post-larval rearing: effect on the performance of juvenile <i>Solea senegalensis</i> . Aquaculture International, 2010, 18, 741-757.	1.1	26
115	Moderate consumption of fatty fish reduces diastolic blood pressure in overweight and obese European young adults during energy restriction. Nutrition, 2010, 26, 168-174.	1.1	73
116	Physiological and biochemical effects of conjugated linoleic acid and its use in aquaculture. Reviews in Aquaculture, 2010, 2, 59-72.	4.6	13
117	Incorporation of <i>Chlorella vulgaris</i> and <i>Spirulina maxima</i> biomass in pasta products. Part 1: Preparation and evaluation. Journal of the Science of Food and Agriculture, 2010, 90, 1656-1664.	1.7	194
118	Characterization of protein hydrolysates and lipids obtained from black scabbardfish ( <i>Aphanopus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2010, 45, 18-24.	1.8	81
119	Chemical composition, cholesterol, fatty acid and amino acid in two populations of brown crab <i>Cancer pagurus</i> : Ecological and human health implications. Journal of Food Composition and Analysis, 2010, 23, 716-725.	1.9	62
120	Methylmercury Risks and EPA + DHA Benefits Associated with Seafood Consumption in Europe. Risk Analysis, 2010, 30, 827-840.	1.5	42
121	CHEMICAL COMPOSITION CHANGES AND FAT OXIDATION IN SARDINE MINCE FOLLOWING SODIUM BICARBONATE AND SODIUM CHLORIDE WASHING. Journal of Food Process Engineering, 2010, 33, 1036-1051.	1.5	2
122	Effects of weight loss and seafood consumption on inflammation parameters in young, overweight and obese European men and women during 8 weeks of energy restriction. European Journal of Clinical Nutrition, 2010, 64, 987-993.	1.3	49
123	Gender Difference in the Prediction of Weight Loss by Leptin among Overweight Adults. Annals of Nutrition and Metabolism, 2010, 56, 190-197.	1.0	16
124	Lusitanian toadfish song reflects male quality. Journal of Experimental Biology, 2010, 213, 2997-3004.	0.8	69
125	Assessment of contaminants and biomarkers of exposure in wild and farmed seabass. Ecotoxicology and Environmental Safety, 2010, 73, 579-588.	2.9	62
126	Fish consumption among young overweight European adults and compliance to varying seafood content in four weight loss intervention diets. Public Health Nutrition, 2009, 12, 592-598.	1.1	19



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127	Effect of temperature on $\alpha$ -tocopherol, fatty acid profile, and pigments of <i>Diacronema vlkianum</i> (Haptophyceae). <i>Aquaculture International</i> , 2009, 17, 391-399.	1.1	32
128	Cardiovascular risk factors in young, overweight, and obese European adults and associations with physical activity and omega-3 index. <i>Nutrition Research</i> , 2009, 29, 305-312.	1.3	15
129	Seasonal variations in lipid composition of the hydrothermal vent mussel <i>Bathymodiolus azoricus</i> from the Menez Gwen vent field. <i>Marine Environmental Research</i> , 2009, 67, 146-152.	1.1	25
130	Composition and In Vitro Antioxidant Effects of Jellyfish <i>Catostylus tagi</i> from Sado Estuary (SW) Tj ETQq0 0 0,rgBT /Overlock 10 T	0.8	26
131	Chemical composition and nutritional value of raw and cooked black scabbardfish ( <i>Aphanopus carbo</i> ). <i>Scientia Marina</i> , 2009, 73, 105-113.	0.3	23
132	Retention of health-related beneficial components during household preparation of selenium-enriched African catfish ( <i>Clarias gariepinus</i> ) fillets. <i>European Food Research and Technology</i> , 2008, 227, 827-833.	1.6	24
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