## Sara Marçal

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6414940/publications.pdf

Version: 2024-02-01

		1684188	1872680	
6	241	5	6	
papers	citations	h-index	g-index	
6	6	6	311	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	CITATIONS
1	Impact of postharvest preservation methods on nutritional value and bioactive properties of mushrooms. Trends in Food Science and Technology, 2021, 110, 418-431.	15.1	71
2	Tolerance to multiple metal stressors in emerging non-typhoidal MDR <i>Salmonella</i> serotypes: a relevant role for copper in anaerobic conditions. Journal of Antimicrobial Chemotherapy, 2016, 71, 2147-2157.	3.0	48
3	Valorization of Mushroom By-Products as a Source of Value-Added Compounds and Potential Applications. Molecules, 2020, 25, 2672.	3.8	48
4	Mango peels as food ingredient / additive: nutritional value, processing, safety and applications. Trends in Food Science and Technology, 2021, 114, 472-489.	15.1	43
5	Clinical <i>Salmonella</i> Typhimurium ST34 with metal tolerance genes and an IncHI2 plasmid carrying <i>oqxAB-aac(6′)-lb-cr</i> from Europe. Journal of Antimicrobial Chemotherapy, 2016, 71, 843-845.	3.0	27
6	Washing with sodium hypochlorite or peracetic acid: Its impact on microbiological quality, phytochemical composition and antioxidant activity of mango peels. Food Control, 2022, 139, 109080.	5.5	4