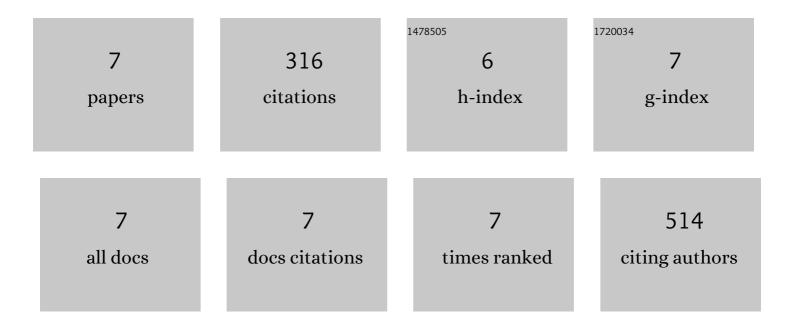
Filipa Antunes

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6449612/publications.pdf Version: 2024-02-01



FILIDA ANTLINES

#	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	Valorization of Mushroom By-Products as a Source of Value-Added Compounds and Potential Applications. Molecules, 2020, 25, 2672.	3.8	48
3	Development of New Canned Chub Mackerel Products Incorporating Edible Seaweeds—Influence on the Minerals and Trace Elements Composition. Molecules, 2020, 25, 1133.	3.8	8
4	Seaweeds from the Portuguese coast as a source of proteinaceous material: Total and free amino acid composition profile. Food Chemistry, 2018, 269, 264-275.	8.2	75
5	<i>In vitro</i> intestinal absorption of amino acid mixtures extracted from codfish (<i>Gadus) Tj ETQq1 1 0.7843 27-33.</i>	14 rgBT 2.7	Overlock 10 T 4
6	High Prevalence of EMRSA-15 in Portuguese Public Buses: A Worrisome Finding. PLoS ONE, 2011, 6, e17630.	2.5	71
7	Association Between Environmental Microbiota and Indigenous Bacteria Found in Hemolymph, Extrapallial Fluid and Mucus of Anodonta cygnea (Linnaeus, 1758). Microbial Ecology, 2010, 60, 304-309.	2.8	39