

Rui M S C Morais

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/66371/publications.pdf>

Version: 2024-02-01

49
papers

3,320
citations

304743

22
h-index

276875

41
g-index

49
all docs

49
docs citations

49
times ranked

4628
citing authors

#	ARTICLE	IF	CITATIONS
1	Marine Polysaccharides from Algae with Potential Biomedical Applications. <i>Marine Drugs</i> , 2015, 13, 2967-3028.	4.6	477
2	Bioactivity and Applications of Sulphated Polysaccharides from Marine Microalgae. <i>Marine Drugs</i> , 2013, 11, 233-252.	4.6	444
3	Health applications of bioactive compounds from marine microalgae. <i>Life Sciences</i> , 2013, 93, 479-486.	4.3	282
4	Title is missing!. <i>Journal of Applied Phycology</i> , 2001, 13, 19-24.	2.8	231
5	Combined effects of chemical dip and/or carrageenan coating and/or controlled atmosphere on quality of fresh-cut banana. <i>Food Control</i> , 2009, 20, 508-514.	5.5	204
6	Emergent Sources of Prebiotics: Seaweeds and Microalgae. <i>Marine Drugs</i> , 2016, 14, 27.	4.6	204
7	Anthocyanin extraction from plant tissues: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3072-3083.	10.3	197
8	Carotenoids from Marine Microalgae: A Valuable Natural Source for the Prevention of Chronic Diseases. <i>Marine Drugs</i> , 2015, 13, 5128-5155.	4.6	156
9	Influence of sulphate on the composition and antibacterial and antiviral properties of the exopolysaccharide from <i>Porphyridium cruentum</i> . <i>Life Sciences</i> , 2014, 101, 56-63.	4.3	133
10	Biodegradation of p-chlorophenol by a microalgae consortium. <i>Water Research</i> , 2004, 38, 97-102.	11.3	84
11	Pigmenting efficacy of astaxanthin fed to rainbow trout <i>Oncorhynchus mykiss</i> : Effect of dietary astaxanthin and lipid sources. <i>Aquaculture</i> , 2006, 257, 429-436.	3.5	83
12	Spray-drying of <i>Dunaliella salina</i> to produce a β -carotene rich powder. <i>Journal of Industrial Microbiology and Biotechnology</i> , 1998, 20, 82-85.	3.0	80
13	Health promoting properties of blueberries: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 181-200.	10.3	76
14	Effect of carotenoid source and dietary lipid content on blood astaxanthin concentration in rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Aquaculture</i> , 1999, 176, 331-341.	3.5	72
15	On the Utilization of Microalgae for Brewery Effluent Treatment and Possible Applications of the Produced Biomass. <i>Journal of the Institute of Brewing</i> , 2010, 116, 285-292.	2.3	69
16	Antimicrobial, antiadhesive and antibiofilm activity of an ethanolic, anthocyanin-rich blueberry extract purified by solid phase extraction. <i>Journal of Applied Microbiology</i> , 2016, 121, 693-703.	3.1	67
17	Mass Transfer in Osmotic Dehydration of Food Products: Comparison Between Mathematical Models. <i>Food Engineering Reviews</i> , 2016, 8, 116-133.	5.9	49
18	Biodegradation of p-nitrophenol by microalgae. <i>Journal of Applied Phycology</i> , 2003, 15, 137-142.	2.8	43

#	ARTICLE	IF	CITATIONS
19	Effects of spray-drying and storage on astaxanthin content of <i>Haematococcus pluvialis</i> biomass. <i>World Journal of Microbiology and Biotechnology</i> , 2012, 28, 1253-1257.	3.6	42
20	New sesquiterpene lactones from the Portuguese liverwort <i>Targionia lorbeeriana</i> . <i>Phytochemistry</i> , 1999, 50, 967-972.	2.9	40
21	Spray-Drying of the Microalga <i>Dunaliella salina</i> : Effects on β -Carotene Content and Isomer Composition. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4782-4790.	5.2	38
22	Functional Dehydrated Foods for Health Preservation. <i>Journal of Food Quality</i> , 2018, 2018, 1-29.	2.6	34
23	Influence of the Growth Regulators Kinetin and 2,4-D on the Growth of Two Chlorophyte Microalgae, <i>Haematococcus pluvialis</i> and <i>Dunaliella salina</i> . <i>Journal of Basic & Applied Sciences</i> , 0, , .	0.8	21
24	DNA agarose gel electrophoresis for antioxidant analysis: Development of a quantitative approach for phenolic extracts. <i>Food Chemistry</i> , 2017, 233, 45-51.	8.2	17
25	Three triterpenoids and one flavonoid from the liverwort <i>Asterella blumeana</i> grown in vitro. , 1998, 12, S21-S24.		16
26	Chemical dips and edible coatings to retard softening and browning of fresh-cut banana. <i>International Journal of Postharvest Technology and Innovation</i> , 2010, 2, 13.	0.1	15
27	Anti-biofilm potential of phenolic acids: the influence of environmental pH and intrinsic physico-chemical properties. <i>Biofouling</i> , 2016, 32, 853-860.	2.2	15
28	Production of a food grade blueberry extract rich in anthocyanins: selection of solvents, extraction conditions and purification method. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1248-1253.	3.2	14
29	Variation of anthocyanins and other major phenolic compounds throughout the ripening of four Portuguese blueberry (<i>Vaccinium corymbosum</i> L) cultivars. <i>Natural Product Research</i> , 2017, 31, 93-98.	1.8	14
30	Bioactivity and Applications of Polysaccharides from Marine Microalgae. , 2014, , 1-38.		14
31	Bioactivity and Applications of Polysaccharides from Marine Microalgae. , 2015, , 1683-1727.		14
32	Osmotic dehydration with sorbitol combined with hot air convective drying of apple cubes. <i>Journal of Food Science and Technology</i> , 2017, 54, 3152-3160.	2.8	13
33	Alginate: Pharmaceutical and Medical Applications. <i>Biologically-inspired Systems</i> , 2019, , 649-691.	0.2	11
34	Growth and Secondary Product Formation of in vitro Cultures from the Liverwort <i>Reboulia hemisphaerica</i> . <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 1991, 46, 28-32.	1.4	8
35	Effect of dietary bile extracts on serum response of astaxanthin in rainbow trout (<i>Oncorhynchus</i>) Tj ETQq1 1 0.784314 rgBT (Overlock 1	2.7	8
36	Flavonoid enrichment of fresh-cut apple through osmotic dehydration-assisted impregnation. <i>British Food Journal</i> , 2020, 123, 820-832.	2.9	7

#	ARTICLE	IF	CITATIONS
37	Controlled atmosphere storage for preservation of <i>Salicornia ramosissima</i> . <i>International Journal of Postharvest Technology and Innovation</i> , 2009, 1, 394.	0.1	5
38	Polyphenol Oxidase Activity and Colour Changes of "Starking" Apple Cubes Coated with Alginate and Dehydrated with Air. <i>Food and Nutrition Sciences (Print)</i> , 2011, 02, 451-457.	0.4	5
39	Effects of different edible coatings on polyphenol oxidase activity and colour of fresh-cut apple during cold storage. <i>International Journal of Postharvest Technology and Innovation</i> , 2015, 5, 91.	0.1	5
40	Micropropagation of the Halophyte <i>Sarcocornia fruticosa</i> (L.) A. J. Scott. <i>Journal of Basic & Applied Sciences</i> , 0, 10, 53-59.	0.8	4
41	Mathematical modelling of the osmotic dehydration of physalis. <i>Brazilian Journal of Food Technology</i> , 2018, 21, .	0.8	2
42	Phytochemical Profiles of <i>Targionia lorbeeriana</i> : Grown in vitro and in the Open. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2001, 56, 726-730.	1.4	1
43	Beeswax- and candelilla wax-coconut oil edible coatings extend the shelf life of strawberry fruit at refrigeration temperatures. <i>International Journal of Postharvest Technology and Innovation</i> , 2014, 4, 221.	0.1	1
44	Effects of the exopolysaccharide from <i>Porphyridium cruentum</i> coating on polyphenol oxidase activity and colour of fresh-cut banana during cold storage. <i>International Journal of Postharvest Technology and Innovation</i> , 2015, 5, 167.	0.1	1
45	Pharmaceutical and Biomedical Potential of Sulphated Polysaccharides from Algae. , 2021, , 1-28.		1
46	Alginate: Pharmaceutical and Medical Applications. <i>Biologically-inspired Systems</i> , 2019, , 649-691.	0.2	1
47	Functional Vegetable-Based Sausages for Consumption by Children. <i>Food and Nutrition Sciences (Print)</i> , 2011, 02, 494-501.	0.4	1
48	Biodegradable Bio-based Plastics Toward Climate Change Mitigation. , 2021, , 1-43.		1
49	Pharmaceutical and Biomedical Potential of Sulphated Polysaccharides from Algae. , 2022, , 893-920.		0