

Armindo Melo

List of Publications by Year in descending order

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45
papers

1,107
citations

393982

19
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414034

32
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all docs

45
docs citations

45
times ranked

1389
citing authors

#	ARTICLE	IF	CITATIONS
1	Simultaneous determination of melatonin and trans-resveratrol in wine by dispersive liquid-liquid microextraction followed by HPLC-FLD. <i>Food Chemistry</i> , 2021, 339, 128091.	4.2	29
2	Mineralocorticoid Receptor Antagonists Eplerenone and Spironolactone Modify Adrenal Cortex Morphology and Physiology. <i>Biomedicines</i> , 2021, 9, 441.	1.4	7
3	Changes Induced by Self-Burning in Technosols from a Coal Mine Waste Pile: A Hydrogeological Approach. <i>Geosciences (Switzerland)</i> , 2021, 11, 195.	1.0	10
4	An Integrated Multi-Approach to Environmental Monitoring of a Self-Burning Coal Waste Pile: The São Pedro da Cova Mine (Porto, Portugal) Study Case. <i>Environments - MDPI</i> , 2021, 8, 48.	1.5	13
5	Nutritional quality of protein concentrates from <i>Moringa Oleifera</i> leaves and in vitro digestibility. <i>Food Chemistry</i> , 2021, 348, 128858.	4.2	35
6	Effect of skimmed milk on intestinal tract: Prevention of increased reactive oxygen species and nitric oxide formation. <i>International Dairy Journal</i> , 2021, 118, 105046.	1.5	6
7	Irrigation with Coal Mining Effluents: Sustainability and Water Quality Considerations (São Pedro da) Tj ETQq1 1 0.784314 12 pgBT /Over	1.2	12
8	Influence of dietary patterns on contaminants bioaccessibility and intestinal transport by in vitro assays. <i>Food Research International</i> , 2020, 137, 109358.	2.9	7
9	Rationally designed synthesis of bright AgInS ₂ /ZnS quantum dots with emission control. <i>Nano Research</i> , 2020, 13, 2438-2450.	5.8	36
10	Wildfire Effects on Groundwater Quality from Springs Connected to Small Public Supply Systems in a Peri-Urban Forest Area (Braga Region, NW Portugal). <i>Water (Switzerland)</i> , 2020, 12, 1146.	1.2	10
11	Acute and chronic toxicity assessment of haloacetic acids using <i>Daphnia magna</i> . <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2019, 82, 977-989.	1.1	10
12	Simultaneous Extraction and Determination of Preservatives and Antioxidants in Juice Samples by an Optimized Microextraction Method Using Central Composite Design and Validated with Accuracy Profile. <i>Journal of AOAC INTERNATIONAL</i> , 2019, 102, 208-216.	0.7	3
13	The Use of Feathers from Racing Pigeons for Doping Control Purposes. <i>Journal of Analytical Toxicology</i> , 2019, 43, 307-315.	1.7	7
14	Modeling of Î±-acids and xanthohumol extraction in dry-hopped beers. <i>Food Chemistry</i> , 2019, 278, 216-222.	4.2	20
15	Impact of wildfire on water quality in Caramulo Mountain ridge (Central Portugal). <i>Sustainable Water Resources Management</i> , 2019, 5, 319-331.	1.0	31
16	Dispersive liquid-liquid microextraction for the simultaneous determination of parent and nitrated polycyclic aromatic hydrocarbons in water samples. <i>Acta Chromatographica</i> , 2018, 30, 119-126.	0.7	9
17	Fast and Reliable Extraction of Polycyclic Aromatic Hydrocarbons from Grilled and Smoked Muscle Foods. <i>Food Analytical Methods</i> , 2018, 11, 3495-3504.	1.3	8
18	Enzymatic Extraction of Oil from <i>Balanites Aegyptiaca</i> (Desert Date) Kernel and Comparison with Solvent Extracted Oil. <i>Journal of Food Biochemistry</i> , 2017, 41, e12270.	1.2	14

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19	Autolysis of intracellular content of Brewer's spent yeast to maximize ACE-inhibitory and antioxidant activities. <i>LWT - Food Science and Technology</i> , 2017, 82, 255-259.	2.5	32
20	Synthesis of distinctly thiol-capped CdTe quantum dots under microwave heating: multivariate optimization and characterization. <i>Journal of Materials Science</i> , 2017, 52, 3208-3224.	1.7	24
21	Antiproliferative effect of beer and hop compounds against human colorectal adenocarcinoma Caco-2 cells. <i>Journal of Functional Foods</i> , 2017, 36, 255-261.	1.6	15
22	In vitro bioaccessibility and transport across Caco-2 monolayers of haloacetic acids in drinking water. <i>Chemosphere</i> , 2016, 161, 19-26.	4.2	7
23	Biological activities of peptide concentrates obtained from hydrolysed eggshell membrane byproduct by optimisation with response surface methodology. <i>Food and Function</i> , 2016, 7, 4597-4604.	2.1	16
24	Occurrence of Trihalomethanes in Chlorinated Waters from Different Sources Used for Urban Supply. <i>Food Science and Technology (United States)</i> , 2016, 4, 57-63.	0.2	0
25	Acrylamide in Chips and French Fries: a Novel and Simple Method Using Xanthinol for Its GC-MS Determination. <i>Food Analytical Methods</i> , 2015, 8, 1436-1445.	1.3	36
26	Identification and quantification of anthocyanins in fruits from <i>Neomitrantes obscura</i> (DC.) N. Silveira an endemic specie from Brazil by comparison of chromatographic methodologies. <i>Food Chemistry</i> , 2015, 185, 277-283.	4.2	26
27	Application of a fast and cost-effective in situ derivatization method prior to gas chromatography with mass spectrometry to monitor endocrine disruptors in water matrices. <i>Journal of Separation Science</i> , 2015, 38, 1983-1989.	1.3	5
28	Determination of Free Amino Acids in Coated Foods by GC-MS: Optimization of the Extraction Procedure by Using Statistical Design. <i>Food Analytical Methods</i> , 2014, 7, 172-180.	1.3	18
29	Response surface methodology for optimization of cyanamide analysis by <i>in situ</i> derivatization and dispersive liquid-liquid microextraction. <i>Journal of Chemometrics</i> , 2014, 28, 716-724.	0.7	6
30	Sensitive Quantitation of Polyamines in Plant Foods by Ultrasound-Assisted Benzoylation and Dispersive Liquid-Liquid Microextraction with the Aid of Experimental Designs. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4276-4284.	2.4	17
31	Quantification of 5-Hydroxymethylfurfural in Coated Deep-Fried Products: Optimization of the Extraction Procedure by Using Statistical Design. <i>Food Analytical Methods</i> , 2013, 6, 10-16.	1.3	9
32	Analysis of Pesticides in Tomato Combining QuEChERS and Dispersive Liquid-Liquid Microextraction Followed by High-Performance Liquid Chromatography. <i>Food Analytical Methods</i> , 2013, 6, 559-568.	1.3	44
33	Quantification of furanic compounds in coated deep-fried products simulating normal preparation and consumption: Optimisation of HS-SPME analytical conditions by response surface methodology. <i>Food Chemistry</i> , 2012, 135, 1337-1343.	4.2	33
34	Monitoring pesticide residues in greenhouse tomato by combining acetonitrile-based extraction with dispersive liquid-liquid microextraction followed by gas-chromatography-mass spectrometry. <i>Food Chemistry</i> , 2012, 135, 1071-1077.	4.2	73
35	Impact of intensive horticulture practices on groundwater content of nitrates, sodium, potassium, and pesticides. <i>Environmental Monitoring and Assessment</i> , 2012, 184, 4539-4551.	1.3	41
36	Optimisation of a solid-phase microextraction/HPLC/Diode Array method for multiple pesticide screening in lettuce. <i>Food Chemistry</i> , 2012, 130, 1090-1097.	4.2	50

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37	Optimization of Conditions for Anthocyanin Hydrolysis from Red Wine Using Response Surface Methodology (RSM). <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 50-55.	2.4	55
38	Groundwater from Infiltration Galleries Used for Small Public Water Supply Systems: Contamination with Pesticides and Endocrine Disruptors. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2011, 87, 312-318.	1.3	11
39	Effect of green tea marinades on the formation of heterocyclic aromatic amines and sensory quality of pan-fried beef. <i>Food Chemistry</i> , 2010, 122, 98-104.	4.2	93
40	Quantification of endocrine disruptors and pesticides in water by gas chromatography-tandem mass spectrometry. Method validation using weighted linear regression schemes. <i>Journal of Chromatography A</i> , 2010, 1217, 6681-6691.	1.8	83
41	Brewing practices to maximise levels of catechins and other compounds with functional properties in Azorean green tea infusions: comparison with composition of canned green tea drinks. <i>Journal of Foodservice</i> , 2009, 20, 241-249.	0.5	0
42	Heterocyclic Aromatic Amine Formation in Barbecued Sardines (<i>Sardina pilchardus</i>) and Atlantic Salmon (<i>Salmo salar</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3173-3179.	2.4	40
43	Extraction, Detection, and Quantification of Heterocyclic Aromatic Amines in Portuguese Meat Dishes by HPLC/Diode Array. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2008, 31, 772-787.	0.5	17
44	Effect of Beer/Red Wine Marinades on the Formation of Heterocyclic Aromatic Amines in Pan-Fried Beef. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10625-10632.	2.4	89
45	Isolation of a Fusion Protein Containing the Antigenic Domain 1 of Human Cytomegalovirus Glycoprotein B and its Application in ELISA Tests. <i>Biotechnology Letters</i> , 2006, 28, 73-77.	1.1	0