

Joana F Fundo

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

418
citations

759233

12
h-index

752698

20
g-index

23
all docs

23
docs citations

23
times ranked

558
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical characteristics, bioactive compounds and antioxidant activity in juice, pulp, peel and seeds of Cantaloupe melon. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 292-300.	3.2	65
2	Polyphenoloxidase activity and browning in fresh-cut “Rocha”™ pear as affected by pH, phenolic substrates, and antibrowning additives. <i>Postharvest Biology and Technology</i> , 2014, 91, 32-38.	6.0	38
3	UV-C light processing of Cantaloupe melon juice: Evaluation of the impact on microbiological, and some quality characteristics, during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2019, 103, 247-252.	5.2	38
4	Molecular mobility, composition and structure analysis in glycerol plasticised chitosan films. <i>Food Chemistry</i> , 2014, 144, 2-8.	8.2	29
5	Quality assessment of Cantaloupe melon juice under ozone processing. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 461-466.	5.6	29
6	The Effect of Polymer/ Plasticiser Ratio in Film Forming Solutions on the Properties of Chitosan Films. <i>Food Biophysics</i> , 2015, 10, 324-333.	3.0	28
7	NMR water transverse relaxation time approach to understand storage stability of fresh-cut “Rocha”™ pear. <i>LWT - Food Science and Technology</i> , 2016, 74, 280-285.	5.2	28
8	Fresh-cut melon quality during storage: An NMR study of water transverse relaxation time. <i>Journal of Food Engineering</i> , 2015, 167, 71-76.	5.2	26
9	1-Methylcyclopropene effects on temporal changes of aroma volatiles and phytochemicals of fresh-cut cantaloupe. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 828-837.	3.5	25
10	Hydrogen ion concentration affects quality retention and modifies the effect of calcium additives on fresh-cut “Rocha”™ pear. <i>Postharvest Biology and Technology</i> , 2010, 58, 239-246.	6.0	19
11	Molecular Dynamics and Structure in Physical Properties and Stability of Food Systems. <i>Food Engineering Reviews</i> , 2015, 7, 384-392.	5.9	18
12	Quality changes in fresh-cut “Rocha”™ pear as affected by oxygen levels in modified atmosphere packaging and the pH of antibrowning additive. <i>Postharvest Biology and Technology</i> , 2012, 74, 62-70.	6.0	14
13	Physicochemical and Bioactive Compounds of “Cantaloupe”™ Melon: Effect of Ozone Processing on Pulp and Seeds. <i>Ozone: Science and Engineering</i> , 2018, 40, 209-215.	2.5	10
14	Physicochemical and Bioactive Characterisation of Edible and Waste Parts of “Piel de Sapo”™ Melon. <i>Horticulturae</i> , 2020, 6, 60.	2.8	10
15	Sucrose in the Concentrated Solution or the Supercooled “State”: A Review of Caramelisation Reactions and Physical Behaviour. <i>Food Engineering Reviews</i> , 2010, 2, 204-215.	5.9	9
16	Ozonation of Adzuki beans (<i>Vigna angularis</i>): Effect on the hydration kinetics, phenolic compounds and antioxidant capacity. <i>Journal of Food Process Engineering</i> , 2018, 41, e12893.	2.9	8
17	Impact of ozone processing on microbiological, physicochemical, and bioactive characteristics of refrigerated stored Cantaloupe melon juice. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14276.	2.0	7
18	Relationship between molecular mobility, microstructure and functional properties in chitosan/glycerol films. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 28, 81-85.	5.6	6

#	ARTICLE	IF	CITATIONS
19	Effect of Gaseous Ozone Process on Cantaloupe Melon Peel: Assessment of Quality and Antilisterial Indicators. Foods, 2021, 10, 727.	4.3	6
20	Microstructure, composition and their relationship with molecular mobility, food quality and stability. , 2018, , 29-41.		2
21	Freeze-Drying Processes Applied to Melon Peel: Assessment of Physicochemical Attributes and Intrinsic Microflora Survival during Storage. Foods, 2022, 11, 1499.	4.3	2
22	DEVELOPMENT OF A SAFER FORMULATION OF EGG YOLK CREAM: PHYSICOCHEMICAL AND SENSORIAL CHARACTERISTICS ASSESSMENT. Journal of Food Processing and Preservation, 2011, 35, 220-235.	2.0	1
23	Storage stability of an egg yolk cream formulation: texture and microbiological assessment. Journal of the Science of Food and Agriculture, 2008, 88, 1068-1073.	3.5	0