Joana F Fundo

List of Publications by Year
in descending order

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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	Freeze-Drying Processes Applied to Melon Peel: Assessment of Physicochemical Attributes and Intrinsic Microflora Survival during Storage. Foods, 2022, 11, 1499.	4.3	2
2	Effect of Gaseous Ozone Process on Cantaloupe Melon Peel: Assessment of Quality and Antilisterial Indicators. Foods, 2021, 10, 727.	4.3	6
3	Physicochemical and Bioactive Characterisation of Edible and Waste Parts of â€œPiel de Sapoâ€•Melon. Horticulturae, 2020, 6, 60.	2.8	10
4	Impact of ozone processing on microbiological, physicochemical, and bioactive characteristics of refrigerated stored Cantaloupe melon juice. Journal of Food Processing and Preservation, 2019, 43, e14276.	2.0	7
5	UV-C light processing of Cantaloupe melon juice: Evaluation of the impact on microbiological, and some quality characteristics, during refrigerated storage. LWT - Food Science and Technology, 2019, 103, 247-252.	5.2	38
6	Physicochemical and Bioactive Compounds of â€˜Cantaloupeâ€™ Melon: Effect of Ozone Processing on Pulp and Seeds. Ozone: Science and Engineering, 2018, 40, 209-215.	2.5	10
7	Quality assessment of Cantaloupe melon juice under ozone processing. Innovative Food Science and Emerging Technologies, 2018, 47, 461-466.	5.6	29
8	Physicochemical characteristics, bioactive compounds and antioxidant activity in juice, pulp, peel and seeds of Cantaloupe melon. Journal of Food Measurement and Characterization, 2018, 12, 292-300.	3.2	65
9	Microstructure, composition and their relationship with molecular mobility, food quality and stability. , 2018, , 29-41.		2
10	Ozonation of Adzuki beans (Vigna angularis): Effect on the hydration kinetics, phenolic compounds and antioxidant capacity. Journal of Food Process Engineering, 2018, 41, e12893.	2.9	8
11	NMR water transverse relaxation time approach to understand storage stability of fresh-cut â€˜Rochaâ€™ pear. LWT - Food Science and Technology, 2016, 74, 280-285.	5.2	28
12	Relationship between molecular mobility, microstructure and functional properties in chitosan/glycerol films. Innovative Food Science and Emerging Technologies, 2015, 28, 81-85.	5.6	6
13	The Effect of Polymer/ Plasticiser Ratio in Film Forming Solutions on the Properties of Chitosan Films. Food Biophysics, 2015, 10, 324-333.	3.0	28
14	Molecular Dynamics and Structure in Physical Properties and Stability of Food Systems. Food Engineering Reviews, 2015, 7, 384-392.	5.9	18
15	Fresh-cut melon quality during storage: An NMR study of water transverse relaxation time. Journal of Food Engineering, 2015, 167, 71-76.	5.2	26
16	Molecular mobility, composition and structure analysis in glycerol plasticised chitosan films. Food Chemistry, 2014, 144, 2-8.	8.2	29
17	Polyphenoloxidase activity and browning in fresh-cut â€˜Rochaâ€™ pear as affected by pH, phenolic substrates, and antibrowning additives. Postharvest Biology and Technology, 2014, 91, 32-38.	6.0	38
18	1â€Methylcyclopropene effects on temporal changes of aroma volatiles and phytochemicals of freshâ€cut cantaloupe. Journal of the Science of Food and Agriculture, 2013, 93, 828-837.	3.5	25

#	Article	IF	Citations
19	Quality changes in fresh-cut â€˜Rochaâ€™ pear as affected by oxygen levels in modified atmosphere packaging and the pH of antibrowning additive. Postharvest Biology and Technology, 2012, 74, 62-70.	6.0	14
20	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
21	Sucrose in the Concentrated Solution or the Supercooled â€œStateâ€: A Review of Caramelisation Reactions and Physical Behaviour. Food Engineering Reviews, 2010, 2, 204-215.	5.9	9
22	Hydrogen ion concentration affects quality retention and modifies the effect of calcium additives on fresh-cut â€˜Rochaâ€™ pear. Postharvest Biology and Technology, 2010, 58, 239-246.	6.0	19
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