M AntÃ³nia Nunes

List of Publications by Year
in descending order

37	1,190	393982	395343
papers	citations	19 h-index	33 g-index

37	37	37	1581
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Preliminary phytochemical analysis of the ethanolic extract of Xerophyta stenophylla Baker. Research, Society and Development, 2022, 11, e38211528319.	0.0	1
2	A holistic approach to pressure almond oil production. British Food Journal, 2022, 125, 1148.	1.6	1
3	Near Infrared (NIR) Spectroscopy as a Tool to Assess Blends Composition and Discriminate Antioxidant Activity of Olive Pomace Cultivars. Waste and Biomass Valorization, 2021, 12, 4901-4913.	1.8	4
4	Morphological and Chemical Differentiation between Tunisian Populations of Pinus halepensis, Pinus brutia, and Pinus pinaster. Chemistry and Biodiversity, 2021, 18, e2100071.	1.0	3
5	Influence of Olive Maturity and Season on the Quality of Virgin Olive Oils from the Area Assigned to the Protected Designation of Origin of â€œAceite de la Alcarriaâ€•(Spain). Agronomy, 2021, 11, 1439.	1.3	9
6	Chemical Composition and Antimicrobial Activity of a New Olive Pomace Functional Ingredient. Pharmaceuticals, 2021, 14, 913.	1.7	23
7	Whole or Defatted Sesame Seeds (Sesamum indicum L.)? The Effect of Cold Pressing on Oil and Cake Quality. Foods, 2021, 10, 2108.	1.9	34
8	Influence of Olive Pomace Blending on Antioxidant Activity: Additive, Synergistic, and Antagonistic Effects. Molecules, 2021, 26, 169.	1.7	6
9	Compliance of declared vs. analysed values with EU tolerance limits for mandatory nutrients in prepacked foods. Food Chemistry, 2020, 302, 125330.	4.2	9
10	From By-Product to the Food Chain: Melon (Cucumis melo L.) Seeds as Potential Source for Oils. Foods, 2020, 9, 1341.	1.9	11
11	Review about Non-Lipid Components and Minor Fat-Soluble Bioactive Compounds of Almond Kernel. Foods, 2020, 9, 1646.	1.9	33
12	Fourier transform near infrared spectroscopy as a tool to discriminate olive wastes: The case of monocultivar pomaces. Waste Management, 2020, 103, 378-387.	3.7	14
13	Almond cold-pressed oil by-product as ingredient for cookies with potential health benefits: Chemical and sensory evaluation. Food Science and Human Wellness, 2019, 8, 292-298.	2.2	30
14	Valorization of olive pomace by a green integrated approach applying sustainable extraction and membrane-assisted concentration. Science of the Total Environment, 2019, 652, 40-47.	3.9	48
15	Influence of temperature in the extraction of nut oils by means of screw pressing. LWT - Food Science and Technology, 2018, 93, 354-361.	2.5	28
16	Nutritional, chemical and antioxidant/pro-oxidant profiles of silverskin, a coffee roasting by-product. Food Chemistry, 2018, 267, 28-35.	4.2	94
17	Effect of roasting conditions on the composition and antioxidant properties of defatted walnut flour. Journal of the Science of Food and Agriculture, 2018, 98, 1813-1820.	1.7	37
18	Effect of roasting conditions on pigment composition and some quality parameters of pistachio oil. Food Chemistry, 2018, 264, 49-57.	4.2	29

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19	Olive pomace as a valuable source of bioactive compounds: A study regarding its lipid- and water-soluble components. Science of the Total Environment, 2018, 644, 229-236.	3.9	126
20	Coffea canephora silverskin from different geographical origins: A comparative study. Science of the Total Environment, 2018, 645, 1021-1028.	3.9	44
21	Nutrigenomics and polyphenols. , 2018, , 103-132.		3
22	Cosmetics. , 2018, , 393-427.		9
23	The phytochemical and bioactivity profiles of wild Calluna vulgaris L. flowers. Food Research International, 2018, 111, 724-731.	2.9	18
24	A comprehensive approach to pistachio oil production. British Food Journal, 2017, 119, 921-933.	1.6	14
25	Optimization of pistachio oil extraction regarding processing parameters of screw and hydraulic presses. LWT - Food Science and Technology, 2017, 83, 79-85.	2.5	38
26	Herbal products containing Hibiscus sabdariffa L., Crataegus spp., and Panax spp.: Labeling and safety concerns. Food Research International, 2017, 100, 529-540.	2.9	9
27	Suitability of Spanish almond cultivars for the industrial production of almond oil and defatted flour. Scientia Horticulturae, 2017, 225, 539-546.	1.7	34
28	Pistachio oil: A review on its chemical composition, extraction systems, and uses. European Journal of Lipid Science and Technology, 2017, 119, 1600126.	1.0	40
29	Grape Processing By-Products as Active Ingredients for Cosmetic Proposes. , 2017, , 267-292.		13
30	Applications of recovered bioactive compounds in cosmetics and other products. , 2017, , 195-220.		1
31	The effect of the olive fruit fly (Bactrocera oleae) on quality parameters, and antioxidant and antibacterial activities of olive oil. Food and Function, 2016, 7, 2780-2788.	2.1	15
32	Olive by-products for functional and food applications: Challenging opportunities to face environmental constraints. Innovative Food Science and Emerging Technologies, 2016, 35, 139-148.	2.7	164
33	Cardioprotective properties of grape seed proanthocyanidins: An update. Trends in Food Science and Technology, 2016, 57, 31-39.	7.8	48
34	Differences in Oils from Nuts Extracted by Means of Two Pressure Systems. International Journal of Food Properties, 2016, 19, 2750-2760.	1.3	35
35	How functional foods endure throughout the shelf storage? Effects of packing materials and formulation on the quality parameters and bioactivity of smoothies. LWT - Food Science and Technology, 2016, 65, 70-78.	2.5	15
36	Optimization of antioxidants extraction from coffee silverskin, a roasting by-product, having in view a sustainable process. Industrial Crops and Products, 2014, 53, 350-357.	2.5	114

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37	Teas, dietary supplements and fruit juices: A comparative study regarding antioxidant activity and bioactive compounds. LWT - Food Science and Technology, 2012, 49, 324-328.	2.5	36