Antonio Martins

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6886167/publications.pdf

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10	106	7	9
papers	citations	h-index	g-index
10	10	10	192
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Organoleptic Chemical Markers of Serpa PDO Cheese Specificity. Foods, 2022, 11, 1898.	4.3	2
2	Impact of environmental conditions on the ripening of Queijo de Évora PDO cheese. Journal of Food Science and Technology, 2021, 58, 3942-3952.	2.8	8
3	Evaluation of gas holes in "Queijo de Nisa―PDO cheese using computer vision. Journal of Food Science and Technology, 2021, 58, 1072-1080.	2.8	9
4	Applying Computational Fluid Dynamics in the Development of Smart Ripening Rooms for Traditional Cheeses. Foods, 2021, 10, 1716.	4.3	5
5	Listeria monocytogenes cells under nutrient deprivation showed reduced ability to infect the human intestinal cell line HT-29. Journal of Medical Microbiology, 2018, 67, 110-117.	1.8	O
6	Substitution of sodium chloride by potassium chloride in São João cheese of Pico Island. Dairy Science and Technology, 2016, 96, 637-655.	2.2	10
7	Replacing cereals with dehydrated citrus pulp in a soybean oil supplemented diet increases vaccenic and rumenic acids in ewe milk. Journal of Dairy Science, 2016, 99, 1173-1182.	3.4	26
8	The effect of lowering salt on the physicochemical, microbiological and sensory properties of <scp>S</scp> ão <scp>J</scp> oão cheese of <scp>P</scp> ico <scp>I</scp> sland. International Journal of Dairy Technology, 2015, 68, 409-419.	2.8	13
9	Chemical composition and mineral content of goat milk from four indigenous Portuguese breeds in relation to one foreign breed. International Journal of Dairy Technology, 2010, 63, 516-522.	2.8	22
10	Validation and quality assurance applied to goat milk chemical composition: Minerals and trace elements measurements. Dairy Science and Technology, 2009, 89, 241-256.	2.2	11