

Ermelinda L Pereira

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6908226/publications.pdf>

Version: 2024-02-01

11
papers

595
citations

1040056

9
h-index

1281871

11
g-index

11
all docs

11
docs citations

11
times ranked

967
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant and antimicrobial effects of phenolic compounds extracts of Northeast Portugal honey. <i>Food and Chemical Toxicology</i> , 2008, 46, 3774-3779.	3.6	392
2	Early-maturing annual legumes: an option for cover cropping in rainfed olive orchards. <i>Nutrient Cycling in Agroecosystems</i> , 2015, 103, 153-166.	2.2	40
3	YEAST dynamics during the natural fermentation process of table olives (Negrinha de Freixo cv.). <i>Food Microbiology</i> , 2015, 46, 582-586.	4.2	34
4	Probiotic potential of indigenous yeasts isolated during the fermentation of table olives from Northeast of Portugal. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 44, 167-172.	5.6	33
5	Recycling nutrient-rich hop leaves by composting with wheat straw and farmyard manure in suitable mixtures. <i>Journal of Environmental Management</i> , 2021, 284, 112105.	7.8	22
6	Soil and foliar nitrogen and boron fertilization of almond trees grown under rainfed conditions. <i>European Journal of Agronomy</i> , 2019, 106, 39-48.	4.1	21
7	Effect of high hydrostatic pressure on the quality of four edible flowers: <i>Viola wittrockiana</i> , <i>Centaurea cyanus</i> , <i>Borago officinalis</i> and <i>Camellia japonica</i> . <i>International Journal of Food Science and Technology</i> , 2017, 52, 2455-2462.	2.7	15
8	Effect of alginate coating on the physico-chemical and microbial quality of pansies (<i>Viola wittrockiana</i>) during storage. <i>Food Science and Biotechnology</i> , 2018, 27, 987-996.	2.6	15
9	Assessment of indoor air quality in geriatric environments of southwestern Europe. <i>Aerobiologia</i> , 2021, 37, 139-153.	1.7	11
10	Physicochemical, antioxidant and microbial properties of crystallized pansies (<i>Viola wittrockiana</i>) during storage. <i>Food Science and Technology International</i> , 2019, 25, 472-479.	2.2	6
11	Effect of Modified Atmosphere, Vacuum and Polyethylene Packaging on Physicochemical and Microbial Quality of Chestnuts (<i>Castanea sativa</i>) during Storage. <i>International Journal of Fruit Science</i> , 2020, 20, S785-S801.	2.4	6