

# 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	Assessment of indoor air quality in geriatric environments of southwestern Europe. <i>Aerobiologia</i> , 2021, 37, 139-153.	1.7	11
2	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
3	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
4	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
5	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
6	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
7	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
8	Effect of high hydrostatic pressure on the quality of four edible flowers: <i>Viola wittrockiana</i> , <i>Centaurea cyanus</i> and <i>Camellia japonica</i> . <i>International Journal of Food Science and Technology</i> , 2017, 52, 2455-2462.	2.7	15
9	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
10	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
11	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