

Nelson Machado

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

29
papers

364
citations

11
h-index

18
g-index

30
ext. papers

460
ext. citations

4.5
avg, IF

3.68
L-index

#	Paper	IF	Citations
29	Discrimination and characterisation of extra virgin olive oils from three cultivars in different maturation stages using Fourier transform infrared spectroscopy in tandem with chemometrics. <i>Food Chemistry</i> , 2015 , 174, 226-32	8.5	51
28	Critical Review on the Significance of Olive Phytochemicals in Plant Physiology and Human Health. <i>Molecules</i> , 2017 , 22,	4.8	39
27	Grapevine abiotic stress assessment and search for sustainable adaptation strategies in Mediterranean-like climates. A review. <i>Agronomy for Sustainable Development</i> , 2018 , 38, 1	6.8	39
26	Addressing Facts and Gaps in the Phenolics Chemistry of Winery By-Products. <i>Molecules</i> , 2017 , 22,	4.8	23
25	Short wavelength Raman spectroscopy applied to the discrimination and characterization of three cultivars of extra virgin olive oils in different maturation stages. <i>Talanta</i> , 2015 , 132, 829-35	6.2	20
24	Comparison of near-infrared (NIR) and mid-infrared (MIR) spectroscopy for the determination of nutritional and antinutritional parameters in common beans. <i>Food Chemistry</i> , 2020 , 306, 125509	8.5	20
23	Quantification of Chemical Characteristics of Olive Fruit and Oil of cv Cobrançosa in Two Ripening Stages Using MIR Spectroscopy and Chemometrics. <i>Food Analytical Methods</i> , 2015 , 8, 1490-1498	3.4	17
22	Nutrients, Antinutrients, Phenolic Composition, and Antioxidant Activity of Common Bean Cultivars and their Potential for Food Applications. <i>Antioxidants</i> , 2020 , 9,	7.1	16
21	Prediction of Phytochemical Composition, In Vitro Antioxidant Activity and Individual Phenolic Compounds of Common Beans Using MIR and NIR Spectroscopy. <i>Food and Bioprocess Technology</i> , 2020 , 13, 962-977	5.1	11
20	Characterisation of nutritional quality traits of a chickpea (<i>Cicer arietinum</i>) germplasm collection exploited in chickpea breeding in Europe. <i>Crop and Pasture Science</i> , 2017 , 68, 1031	2.2	11
19	Characterization of Soaking Process' Impact in Common Beans Phenolic Composition: Contribute from the Unexplored Portuguese Germplasm. <i>Foods</i> , 2019 , 8,	4.9	11
18	Evaluating the freezing impact on the proximate composition of immature cowpea (<i>Vigna unguiculata</i> L.) pods: classical versus spectroscopic approaches. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4295-4305	4.3	11
17	Kinetics of the Polyphenolic Content and Radical Scavenging Capacity in Olives through On-Tree Ripening. <i>Journal of Chemistry</i> , 2017 , 2017, 1-11	2.3	10
16	Variation in Pea (L.) Seed Quality Traits Defined by Physicochemical Functional Properties. <i>Foods</i> , 2019 , 8,	4.9	10
15	Nanohybrid Assemblies of Porphyrin and Au Cluster Nanoparticles. <i>Nanomaterials</i> , 2019 , 9,	5.4	9
14	Trace Element Content of Monovarietal and Commercial Portuguese Olive Oils. <i>Journal of Oleo Science</i> , 2015 , 64, 1083-93	1.6	8
13	New grape stems-based liqueur: Physicochemical and phytochemical evaluation. <i>Food Chemistry</i> , 2016 , 190, 896-903	8.5	7

12	Chemometric analysis on free amino acids and proximate compositional data for selecting cowpea (<i>Vigna unguiculata</i> L.) diversity. <i>Journal of Food Composition and Analysis</i> , 2016 , 53, 69-76	4.1	7
11	Effect of Agro-Environmental Factors on the Mineral Content of Olive Oils: Categorization of the Three Major Portuguese Cultivars. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 813-822	1.8	7
10	Elucidating potential utilization of Portuguese common bean varieties in rice based processed foods. <i>Journal of Food Science and Technology</i> , 2018 , 55, 1056-1064	3.3	5
9	Potential of Legumes: Nutritional Value, Bioactive Properties, Innovative Food Products, and Application of Eco-friendly Tools for Their Assessment. <i>Food Reviews International</i> , 1-29	5.5	5
8	Uncovering the effects of kaolin on balancing berry phytohormones and quality attributes of <i>Vitis vinifera</i> grown in warm-temperate climate regions. <i>Journal of the Science of Food and Agriculture</i> , 2022 , 102, 782-793	4.3	5
7	Spectrophotometric versus NIR-MIR assessments of cowpea pods for discriminating the impact of freezing. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4285-4294	4.3	4
6	Assessment of quality parameters and phytochemical content of thirty <i>Tempranillo</i> grape clones for varietal improvement in two distinct sub-regions of Douro. <i>Scientia Horticulturae</i> , 2020 , 262, 109096	4.1	4
5	Optimising grapevine summer stress responses and hormonal balance by applying kaolin in two Portuguese Demarcated Regions. <i>Oeno One</i> , 2021 , 55, 207-222	3.3	4
4	Sorting out the value of spectroscopic tools to assess the <i>Colletotrichum acutatum</i> impact in olive cultivars with different susceptibilities. <i>Journal of Chemometrics</i> , 2016 , 30, 548-558	1.6	4
3	FTIR chemometrical approach for clonal assessment: Selection of <i>Olea europaea</i> L. optimal phenotypes from cv. <i>Cobrançosa</i> . <i>Journal of Chemometrics</i> , 2017 , 31, e2860	1.6	2
2	ATR-MIR spectroscopy as a tool to assist 'Tempranillo' clonal selection process: Geographical origin and year of harvest discrimination and oenological parameters prediction. <i>Food Chemistry</i> , 2020 , 325, 126938	8.5	1
1	Kaolin Application Modulates Grapevine Photochemistry and Defence Responses in Distinct Mediterranean-Type Climate Vineyards. <i>Agronomy</i> , 2021 , 11, 477	3.6	1