Nelson Machado

List of Publications by Year in Descending Order

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	Uncovering the effects of kaolin on balancing berry phytohormones and quality attributes of Vitis vinifera grown in warm-temperate climate regions. *Journal of the Science of Food and Agriculture*, **2022**, 102, 782-793	4.3	5
28	Optimising grapevine summer stress responses and hormonal balance by applying kaolin in two Portuguese Demarcated Regions. *Oeno One*, **2021**, 55, 207-222	3.3	4
27	Kaolin Application Modulates Grapevine Photochemistry and Defence Responses in Distinct Mediterranean-Type Climate Vineyards. *Agronomy*, **2021**, 11, 477	3.6	1
26	Prediction of Phytochemical Composition, In Vitro Antioxidant Activity and Individual Phenolic Compounds of Common Beans Using MIR and NIR Spectroscopy. *Food and Bioprocess Technology*, **2020**, 13, 962-977	5.1	11
25	ATR-MIR spectroscopy as a tool to assist 'Tempranillo' clonal selection process: Geographical origin and year of harvest discrimination and oenological parameters prediction. *Food Chemistry*, **2020**, 325, 126938	8.5	1
24	Nutrients, Antinutrients, Phenolic Composition, and Antioxidant Activity of Common Bean Cultivars and their Potential for Food Applications. *Antioxidants*, **2020**, 9,	7.1	16
23	Assessment of quality parameters and phytochemical content of thirty Tempranillo grape clones for varietal improvement in two distinct sub-regions of Douro. *Scientia Horticulturae*, **2020**, 262, 109096	4.1	4
22	Comparison of near-infrared (NIR) and mid-infrared (MIR) spectroscopy for the determination of nutritional and antinutritional parameters in common beans. *Food Chemistry*, **2020**, 306, 125509	8.5	20
21	Nanohybrid Assemblies of Porphyrin and Au Cluster Nanoparticles. *Nanomaterials*, **2019**, 9,	5.4	9
20	Characterization of Soaking Process' Impact in Common Beans Phenolic Composition: Contribute from the Unexplored Portuguese Germplasm. *Foods*, **2019**, 8,	4.9	11
19	Variation in Pea (L.) Seed Quality Traits Defined by Physicochemical Functional Properties. *Foods*, **2019**, 8,	4.9	10
18	Elucidating potential utilization of Portuguese common bean varieties in rice based processed foods. *Journal of Food Science and Technology*, **2018**, 55, 1056-1064	3.3	5
17	Grapevine abiotic stress assessment and search for sustainable adaptation strategies in Mediterranean-like climates. A review. *Agronomy for Sustainable Development*, **2018**, 38, 1	6.8	39
16	FTIR chemometrical approach for clonal assessment: Selection of Olea europaea L. optimal phenotypes from cv. Cobran sa. *Journal of Chemometrics*, **2017**, 31, e2860	1.6	2
15	Spectrophotometric versus NIR-MIR assessments of cowpea pods for discriminating the impact of freezing. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4285-4294	4.3	4
14	Kinetics of the Polyphenolic Content and Radical Scavenging Capacity in Olives through On-Tree Ripening. *Journal of Chemistry*, **2017**, 2017, 1-11	2.3	10
13	Characterisation of nutritional quality traits of a chickpea (Cicer arietinum) germplasm collection exploited in chickpea breeding in Europe. *Crop and Pasture Science*, **2017**, 68, 1031	2.2	11

12	Addressing Facts and Gaps in the Phenolics Chemistry of Winery By-Products. *Molecules*, **2017**, 22,	4.8	23
11	Evaluating the freezing impact on the proximate composition of immature cowpea (Vigna unguiculata L.) pods: classical versus spectroscopic approaches. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4295-4305	4.3	11
10	Critical Review on the Significance of Olive Phytochemicals in Plant Physiology and Human Health. *Molecules*, **2017**, 22,	4.8	39
9	New grape stems-based liqueur: Physicochemical and phytochemical evaluation. *Food Chemistry*, **2016**, 190, 896-903	8.5	7
8	Chemometric analysis on free amino acids and proximate compositional data for selecting cowpea (Vigna unguiculata L.) diversity. *Journal of Food Composition and Analysis*, **2016**, 53, 69-76	4.1	7
7	Effect of Agro-Environmental Factors on the Mineral Content of Olive Oils: Categorization of the Three Major Portuguese Cultivars. *JAOCS, Journal of the American Oil ChemistsxSociety*, **2016**, 93, 813-822	1.8	7
6	Sorting out the value of spectroscopic tools to assess the Colletotrichum acutatum impact in olive cultivars with different susceptibilities. *Journal of Chemometrics*, **2016**, 30, 548-558	1.6	4
5	Discrimination and characterisation of extra virgin olive oils from three cultivars in different maturation stages using Fourier transform infrared spectroscopy in tandem with chemometrics. *Food Chemistry*, **2015**, 174, 226-32	8.5	51
4	Short wavelength Raman spectroscopy applied to the discrimination and characterization of three cultivars of extra virgin olive oils in different maturation stages. *Talanta*, **2015**, 132, 829-35	6.2	20
3	Trace Element Content of Monovarietal and Commercial Portuguese Olive Oils. *Journal of Oleo Science*, **2015**, 64, 1083-93	1.6	8
2	Quantification of Chemical Characteristics of Olive Fruit and Oil of cv Cobran□sa in Two Ripening Stages Using MIR Spectroscopy and Chemometrics. *Food Analytical Methods*, **2015**, 8, 1490-1498	3.4	17
1	Potential of Legumes: Nutritional Value, Bioactive Properties, Innovative Food Products, and Application of Eco-friendly Tools for Their Assessment. *Food Reviews International*,1-29	5.5	5