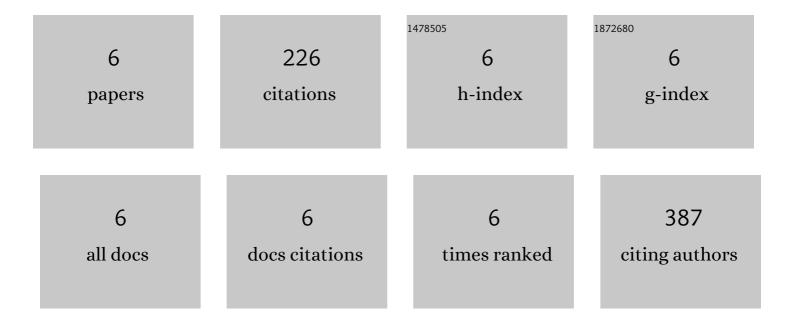
André Mesquita Magalhães Costa

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7389403/publications.pdf

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#	Article	IF	CITATIONS
1	Effective stabilization of CLA by microencapsulation in pea protein. Food Chemistry, 2015, 168, 157-166.	8.2	75
2	Chemical composition of commercial cold-pressed pomegranate (Punica granatum) seed oil from Turkey and Israel, and the use of bioactive compounds for samples' origin preliminary discrimination. Journal of Food Composition and Analysis, 2019, 75, 8-16.	3.9	45
3	Determination of the centesimal composition and characterization of flours from fruit seeds. Food Chemistry, 2014, 151, 293-299.	8.2	42
4	Oxidative Stability and Changes in Chemical Composition of Extra Virgin Olive Oils After Shortâ€Term Deepâ€Frying of French Fries. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 409-421.	1.9	38
5	Understanding the degree of estolide enzymatic polymerization and the effects on its lubricant properties. Fuel, 2019, 245, 286-293.	6.4	16
6	Jussara berry (<i>Euterpe edulis</i> M.) oilâ€inâ€water emulsions are highly stable: the role of natural antioxidants in the fruit oil. Journal of the Science of Food and Agriculture, 2019, 99, 90-99.	3.5	10