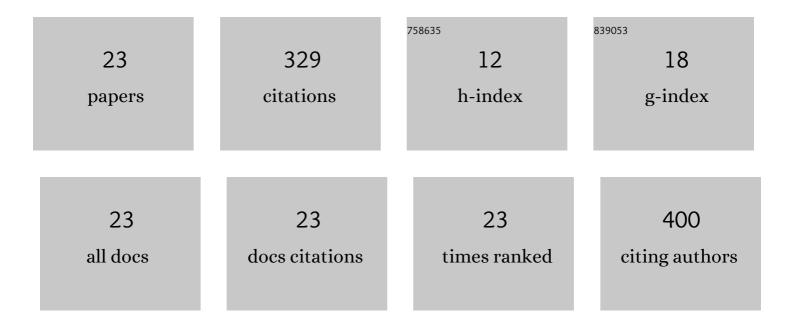
Joana Madureira

List of Publications by Year in descending order

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ΙΟΛΝΑ ΜΑΡΗΡΕΙΡΑ

#	Article	IF	CITATIONS
1	Applications of bioactive compounds extracted from olive industry wastes: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 453-476.	5.9	17
2	Phenolic Compounds from Irradiated Olive Wastes: Optimization of the Heat-Assisted Extraction Using Response Surface Methodology. Chemosensors, 2021, 9, 231.	1.8	12
3	Determination of pepper microbial contamination for low energy e-beam irradiation. Food Microbiology, 2021, 98, 103782.	2.1	8
4	Effect of gamma radiation coupled to refrigeration on antioxidant capacity, sensory properties and shelf life of strawberries. LWT - Food Science and Technology, 2021, 150, 112088.	2.5	9
5	E-beam irradiation of strawberries: Investigation of microbiological, physicochemical, sensory acceptance properties and bioactive content. Innovative Food Science and Emerging Technologies, 2021, 73, 102769.	2.7	14
6	Radiolytic degradation mechanism of acetovanillone. Chemical Engineering Journal, 2020, 382, 122917.	6.6	4
7	Preservation treatment of fresh raspberries by e-beam irradiation. Innovative Food Science and Emerging Technologies, 2020, 66, 102487.	2.7	31
8	Effect of Ionizing Radiation and Refrigeration on the Antioxidants of Strawberries. Food and Bioprocess Technology, 2020, 13, 1516-1527.	2.6	17
9	lonizing Radiation Technologies to Increase the Extraction of Bioactive Compounds from Agro-Industrial Residues: A Review. Journal of Agricultural and Food Chemistry, 2020, 68, 11054-11067.	2.4	18
10	The use of gamma radiation for extractability improvement of bioactive compounds in olive oil wastes. Science of the Total Environment, 2020, 727, 138706.	3.9	21
11	E-beam treatment to guarantee the safety and quality of cherry tomatoes. Innovative Food Science and Emerging Technologies, 2019, 55, 57-65.	2.7	24
12	Degradation of phenolic acids by gamma radiation as model compounds of cork wastewaters. Chemical Engineering Journal, 2018, 341, 227-237.	6.6	25
13	Evaluation of e-beam irradiation effects on the toxicity of slaughterhouse wastewaters. Environmental Technology (United Kingdom), 2018, 39, 873-877.	1.2	4
14	Recovery of phenolic compounds from multi-component solution by a synthesized activated carbon using resorcinol and formaldehyde. Water Science and Technology, 2018, 77, 456-466.	1.2	5
15	Use of gamma radiation in sheep butter manufacturing process for shelf-life extension. International Dairy Journal, 2017, 71, 43-49.	1.5	3
16	Effects of gamma radiation on cork wastewater: Antioxidant activity and toxicity. Chemosphere, 2017, 169, 139-145.	4.2	19
17	Oxidation of clofibric acid in aqueous solution using a non-thermal plasma discharge or gamma radiation. Chemosphere, 2017, 187, 395-403.	4.2	13
18	Post-harvest treatment of cherry tomatoes by gamma radiation: Microbial and physicochemical parameters evaluation. Innovative Food Science and Emerging Technologies, 2016, 36, 1-9.	2.7	44

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#	Article	IF	CITATIONS
19	A Biodegradation Bench Study of Cork Wastewater using Gamma Radiation. Journal of Advanced Oxidation Technologies, 2016, 19, .	0.5	2
20	Tracking Human Adenovirus Inactivation by Gamma Radiation under Different Environmental Conditions. Applied and Environmental Microbiology, 2016, 82, 5166-5173.	1.4	8
21	Copper(II) and Gallium(III) Complexes of <i>trans</i> -Bis(2-hydroxybenzyl) Cyclen Derivatives: Absence of a Cross-Bridge Proves Surprisingly More Favorable. Inorganic Chemistry, 2014, 53, 4371-4386.	1.9	20
22	Effect of ionizing radiation on antioxidant compounds present in cork wastewater. Water Science and Technology, 2013, 67, 374-379.	1.2	10
23	Aqueous degradation of esculetin (6,7-dihydroxycoumarin) using gamma radiation. , 0, 181, 385-390.		1