Margarida Moldao-Martins

List of Publications by Citations

61 papers	1,819 citations	24 h-index	42 g-index
65 ext. papers	2,276 ext. citations	4.4 avg, IF	5.27 L-index

#	Paper	IF	Citations
61	Antioxidants of Natural Plant Origins: From Sources to Food Industry Applications. *Molecules*, **2019**, 24,	4.8	259
60	Impact of chitosan-beeswax edible coatings on the quality of fresh strawberries (Fragaria ananassa cv Camarosa) under commercial storage conditions. *LWT - Food Science and Technology*, **2013**, 52, 80-92	5.4	194
59	Active food packaging prepared with chitosan and olive pomace. *Food Hydrocolloids*, **2018**, 74, 139-150	10.6	110
58	Bioactive compounds from flesh and by-product of fresh-cut watermelon cultivars. *Journal of the Science of Food and Agriculture*, **2011**, 91, 805-12	4.3	84
57	Quality attributes of shredded carrot (Daucus carota L. cv. Nantes) as affected by alternative decontamination processes to chlorine. *Innovative Food Science and Emerging Technologies*, **2009**, 10, 61-69	6.8	64
56	Effects of maturity stage and mild heat treatments on quality of minimally processed kiwifruit. *Journal of Food Engineering*, **2006**, 76, 616-625	6	64
55	Fresh-cut carrot (cv. Nantes) quality as affected by abiotic stress (heat shock and UV-C irradiation) pre-treatments. *LWT - Food Science and Technology*, **2012**, 48, 197-203	5.4	62
54	Olive oil flavoured by the essential oils of Mentha □piperita and Thymus mastichina L.. *Food Quality and Preference*, **2004**, 15, 447-452	5.8	58
53	Evaluation of a pre-cut heat treatment as an alternative to chlorine in minimally processed shredded carrot. *Innovative Food Science and Emerging Technologies*, **2010**, 11, 155-161	6.8	52
52	Use of mild heat pre-treatments for quality retention of fresh-cut R□ocha□pear. *Postharvest Biology and Technology*, **2003**, 30, 153-160	6.2	52
51	Effect of UV-C radiation on bioactive compounds of pineapple (Ananas comosus L. Merr.) by-products. *Journal of the Science of Food and Agriculture*, **2015**, 95, 44-52	4.3	50
50	Supercritical fluid extraction of red pepper (Capsicum frutescens L.). *Journal of Supercritical Fluids*, **2004**, 30, 155-161	4.2	45
49	Trichomes micromorphology and essential oil variation at different developmental stages of cultivated and wild growing Mentha pulegium L. populations from Portugal. *Industrial Crops and Products*, **2013**, 43, 692-700	5.9	41
48	Thermal properties of gluten proteins of two soft wheat varieties. *Food Chemistry*, **2005**, 93, 459-465	8.5	40
47	Advances in the Application of Microcapsules as Carriers of Functional Compounds for Food Products. *Applied Sciences (Switzerland)*, **2019**, 9, 571	2.6	38
46	Biodegradable Films Based on Gelatin and Papaya Peel Microparticles with Antioxidant Properties. *Food and Bioprocess Technology*, **2018**, 11, 536-550	5.1	37
45	Methods for determining bioavailability and bioaccessibility of bioactive compounds and nutrients **2019**, 23-54		33

44	Microencapsulation of -Carotene by Spray Drying: Effect of Wall Material Concentration and Drying Inlet Temperature. *International Journal of Food Science*, **2019**, 2019, 8914852	3.4	32
43	Calcium-Alginate-Inulin Microbeads as Carriers for Aqueous Carqueja Extract. *Journal of Food Science*, **2016**, 81, E65-75	3.4	31
42	The effect of calcium dips combined with mild heating of whole kiwifruit for fruit slices quality maintenance. *Food Chemistry*, **2008**, 108, 191-197	8.5	30
41	Characterization of multilayered and composite edible films from chitosan and beeswax. *Food Science and Technology International*, **2015**, 21, 83-93	2.6	28
40	Novel mango bars using gellan gum as gelling agent: Rheological and microstructural studies. *LWT - Food Science and Technology*, **2015**, 62, 576-583	5.4	27
39	Physical characterization of rice starch spherical aggregates produced by spray-drying. *Journal of Food Engineering*, **2011**, 104, 36-42	6	25
38	Metabolic response to combined mild heat pre-treatments and modified atmosphere packaging on fresh-cut peach. *European Food Research and Technology*, **2006**, 222, 217-222	3.4	25
37	Optimisation of gellan gum edible coating for ready-to-eat mango (Mangifera indica L.) bars. *International Journal of Biological Macromolecules*, **2016**, 84, 43-53	7.9	24
36	Peel removal improves quality without antioxidant loss, through wound-induced phenolic biosynthesis in shredded carrot. *Postharvest Biology and Technology*, **2016**, 120, 232-239	6.2	21
35	Texture, microstructure and consumer preference of mango bars jellified with gellan gum. *LWT - Food Science and Technology*, **2015**, 62, 584-591	5.4	21
34	Influence of moderate heat pre-treatments on physical and chemical characteristics of kiwifruit slices. *European Food Research and Technology*, **2008**, 226, 641-651	3.4	21
33	Genetic diversity in Mentha cervina based on morphological traits, essential oils profile and ISSRs markers. *Biochemical Systematics and Ecology*, **2013**, 51, 50-59	1.4	20
32	Oxidative stability of olive oil flavoured by Capsicum frutescens supercritical fluid extracts. *European Journal of Lipid Science and Technology*, **2006**, 108, 421-428	3	20
31	Microencapsulation of Tomato (Solanum lycopersicum L.) Pomace Ethanolic Extract by Spray Drying: Optimization of Process Conditions. *Applied Sciences (Switzerland)*, **2019**, 9, 612	2.6	19
30	Fourier Transform Infrared (FT-IR) Spectroscopy as a Possible Rapid Tool to Evaluate Abiotic Stress Effects on Pineapple By-Products. *Applied Sciences (Switzerland)*, **2019**, 9, 4141	2.6	17
29	Alternative Sanitizing Methods to Ensure Safety and Quality of Fresh-Cut Kiwifruit. *Journal of Food Processing and Preservation*, **2014**, 38, 1-10	2.1	17
28	Using a bacterial fucose-rich polysaccharide as encapsulation material of bioactive compounds. *International Journal of Biological Macromolecules*, **2017**, 104, 1099-1106	7.9	16
27	Application of Edible Alginate Films with Pineapple Peel Active Compounds on Beef Meat Preservation. *Antioxidants*, **2020**, 9,	7.1	15

26	Fresh-Cut Kiwifruit Structure and Firmness as Affected by Heat Pre-treatments and Post-cut Calcium Dips. *Food and Bioprocess Technology*, **2014**, 7, 1128-1136	5.1	12
25	Morphology of secretory structures and essential oil composition in Mentha cervina L. from Portugal. *Flavour and Fragrance Journal*, **2008**, 23, 340-347	2.5	12
24	Sensory and chemical evaluation of Thymus zygis L. essential oil and compressed CO2 extracts. *European Food Research and Technology*, **2002**, 214, 207-211	3.4	12
23	Microencapsulation of Pineapple Peel Extract by Spray Drying Using Maltodextrin, Inulin, and Arabic Gum as Wall Matrices. *Foods*, **2020**, 9,	4.9	10
22	FucoPol and chitosan bilayer films for walnut kernels and oil preservation. *LWT - Food Science and Technology*, **2018**, 91, 34-39	5.4	10
21	Chemical composition and antibacterial activity of the essential oils from the medicinal plant Mentha cervina L. grown in Portugal. *Medicinal Chemistry Research*, **2012**, 21, 3485-3490	2.2	10
20	Enzyme-Assisted Extraction of Fruit Juices **2018**, 183-200		9
19	Optimization of Natural Antioxidants Extraction from Pineapple Peel and Their Stabilization by Spray Drying. *Foods*, **2021**, 10,	4.9	7
18	Edible Leafy Vegetables from West Africa (Guinea-Bissau): Consumption, Trade and Food Potential. *Foods*, **2019**, 8,	4.9	7
17	Composite Coatings of Chitosan and Alginate Emulsions with Olive Oil to Enhance Postharvest Quality and Shelf Life of Fresh Figs (L. cv. 'Pingo De Mel'). *Foods*, **2021**, 10,	4.9	7
16	Effect of thermal and high hydrostatic pressure treatments on mango bars shelf-life under refrigeration. *Journal of Food Engineering*, **2017**, 212, 113-120	6	5
15	Optimization of the Effect of Pineapple By-Products Enhanced in Bromelain by Hydrostatic Pressure on the Texture and Overall Quality of Silverside Beef Cut. *Foods*, **2020**, 9,	4.9	4
14	Effect of moderate hydrostatic pressures on the enzymatic activity and bioactive composition of pineapple by-products. *Journal of Food Process Engineering*, **2020**, e13537	2.4	4
13	MODELING OF PREHEAT TREATMENT OPTIMIZATION APPLIED TO FRESH-CUT ROCHA PEAR. *Journal of Food Quality*, **2011**, 34, 315-326	2.7	3
12	Pineapple (L.) By-Products Valorization: Novel Bio Ingredients for Functional Foods. *Molecules*, **2021**, 26,	4.8	2
11	Exploring physicochemical and cytogenomic diversity of African cowpea and common bean. *Scientific Reports*, **2021**, 11, 12838	4.9	2
10	In vitro Shoot Cultures of Pterospartum tridentatum as an Alternative to Wild Plants as a Source of Bioactive Compounds. *Natural Product Communications*, **2018**, 13, 1934578X1801300	0.9	2
9	Optimization of Ultrasound-Assisted Extraction of Bioactive Compounds from to Sunflower Oil. *Foods*, **2021**, 10,	4.9	2

8	The effect of fruit cultivar/origin and storage time on sorbets quality. *LWT - Food Science and Technology*, **2016**, 68, 462-469	5.4	1
7	A differential scanning calorimetry study of different lupin species meals. *European Food Research and Technology*, **2002**, 215, 317-321	3.4	1
6	Effect of Heat Treatment on Smoothie Quality by Response Surface Methodology. *Proceedings (mdpi)*, **2021**, 70, 6	0.3	1
5	Heat Treatment and Wounding as Abiotic Stresses to Enhance the Bioactive Composition of Pineapple By-Products. *Applied Sciences (Switzerland)*, **2021**, 11, 4313	2.6	1
4	Influence of a heat-shock pre-treatment on wound-induced phenolic biosynthesis as an alternative strategy towards fresh-cut carrot processing. *Food Science and Technology International*, **2021**, 10820132211020837	2.6	1
3	Design of Chitosan and Alginate Emulsion-Based Formulations for the Production of Monolayer Crosslinked Edible Films and Coatings. *Foods*, **2021**, 10,	4.9	1
2	Food Security and Nutrition in Mozambique: Comparative Study with Bean Species Commercialised in Informal Markets. *Sustainability*, **2021**, 13, 8839	3.6	0
1	Thermal and light stability of anthocyanins from strawberry by-products non-encapsulated and encapsulated with inulin. *Acta Scientiarum Polonorum, Technologia Alimentaria*, **2021**, 20, 79-92	1	