

# Margarida Moldao-Martins

## List of Publications by Year in Descending Order

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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.

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	Effect of Heat Treatment on Smoothie Quality by Response Surface Methodology. <i>Proceedings (mdpi)</i> , <b>2021</b> , 70, 6	0.3	1
60	Thermal and light stability of anthocyanins from strawberry by-products non-encapsulated and encapsulated with inulin. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , <b>2021</b> , 20, 79-92	1	
59	Pineapple ( L.) By-Products Valorization: Novel Bio Ingredients for Functional Foods. <i>Molecules</i> , <b>2021</b> , 26,	4.8	2
58	Heat Treatment and Wounding as Abiotic Stresses to Enhance the Bioactive Composition of Pineapple By-Products. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 4313	2.6	1
57	Optimization of Natural Antioxidants Extraction from Pineapple Peel and Their Stabilization by Spray Drying. <i>Foods</i> , <b>2021</b> , 10,	4.9	7
56	Influence of a heat-shock pre-treatment on wound-induced phenolic biosynthesis as an alternative strategy towards fresh-cut carrot processing. <i>Food Science and Technology International</i> , <b>2021</b> , 108201322110210837	2.6	1
55	Exploring physicochemical and cytogenomic diversity of African cowpea and common bean. <i>Scientific Reports</i> , <b>2021</b> , 11, 12838	4.9	2
54	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'). <i>Foods</i> , <b>2021</b> , 10,	4.9	7
53	Optimization of Ultrasound-Assisted Extraction of Bioactive Compounds from to Sunflower Oil. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
52	Design of Chitosan and Alginate Emulsion-Based Formulations for the Production of Monolayer Crosslinked Edible Films and Coatings. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
51	Food Security and Nutrition in Mozambique: Comparative Study with Bean Species Commercialised in Informal Markets. <i>Sustainability</i> , <b>2021</b> , 13, 8839	3.6	0
50	Microencapsulation of Pineapple Peel Extract by Spray Drying Using Maltodextrin, Inulin, and Arabic Gum as Wall Matrices. <i>Foods</i> , <b>2020</b> , 9,	4.9	10
49	Optimization of the Effect of Pineapple By-Products Enhanced in Bromelain by Hydrostatic Pressure on the Texture and Overall Quality of Silverside Beef Cut. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
48	Application of Edible Alginate Films with Pineapple Peel Active Compounds on Beef Meat Preservation. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	15
47	Effect of moderate hydrostatic pressures on the enzymatic activity and bioactive composition of pineapple by-products. <i>Journal of Food Process Engineering</i> , <b>2020</b> , e13537	2.4	4
46	Microencapsulation of -Carotene by Spray Drying: Effect of Wall Material Concentration and Drying Inlet Temperature. <i>International Journal of Food Science</i> , <b>2019</b> , 2019, 8914852	3.4	32
45	Microencapsulation of Tomato ( <i>Solanum lycopersicum</i> L.) Pomace Ethanolic Extract by Spray Drying: Optimization of Process Conditions. <i>Applied Sciences (Switzerland)</i> , <b>2019</b> , 9, 612	2.6	19

44	Methods for determining bioavailability and bioaccessibility of bioactive compounds and nutrients <b>2019</b> , 23-54		33
43	Fourier Transform Infrared (FT-IR) Spectroscopy as a Possible Rapid Tool to Evaluate Abiotic Stress Effects on Pineapple By-Products. <i>Applied Sciences (Switzerland)</i> , <b>2019</b> , 9, 4141	2.6	17
42	Advances in the Application of Microcapsules as Carriers of Functional Compounds for Food Products. <i>Applied Sciences (Switzerland)</i> , <b>2019</b> , 9, 571	2.6	38
41	Antioxidants of Natural Plant Origins: From Sources to Food Industry Applications. <i>Molecules</i> , <b>2019</b> , 24,	4.8	259
40	Edible Leafy Vegetables from West Africa (Guinea-Bissau): Consumption, Trade and Food Potential. <i>Foods</i> , <b>2019</b> , 8,	4.9	7
39	FucoPol and chitosan bilayer films for walnut kernels and oil preservation. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 91, 34-39	5.4	10
38	Enzyme-Assisted Extraction of Fruit Juices <b>2018</b> , 183-200		9
37	Biodegradable Films Based on Gelatin and Papaya Peel Microparticles with Antioxidant Properties. <i>Food and Bioprocess Technology</i> , <b>2018</b> , 11, 536-550	5.1	37
36	Active food packaging prepared with chitosan and olive pomace. <i>Food Hydrocolloids</i> , <b>2018</b> , 74, 139-150	10.6	110
35	In vitro Shoot Cultures of <i>Pterospartum tridentatum</i> as an Alternative to Wild Plants as a Source of Bioactive Compounds. <i>Natural Product Communications</i> , <b>2018</b> , 13, 1934578X1801300	0.9	2
34	Effect of thermal and high hydrostatic pressure treatments on mango bars shelf-life under refrigeration. <i>Journal of Food Engineering</i> , <b>2017</b> , 212, 113-120	6	5
33	Using a bacterial fucose-rich polysaccharide as encapsulation material of bioactive compounds. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 104, 1099-1106	7.9	16
32	Peel removal improves quality without antioxidant loss, through wound-induced phenolic biosynthesis in shredded carrot. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 120, 232-239	6.2	21
31	Optimisation of gellan gum edible coating for ready-to-eat mango ( <i>Mangifera indica</i> L.) bars. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 84, 43-53	7.9	24
30	The effect of fruit cultivar/origin and storage time on sorbets quality. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 68, 462-469	5.4	1
29	Calcium-Alginate-Inulin Microbeads as Carriers for Aqueous Carqueja Extract. <i>Journal of Food Science</i> , <b>2016</b> , 81, E65-75	3.4	31
28	Effect of UV-C radiation on bioactive compounds of pineapple ( <i>Ananas comosus</i> L. Merr.) by-products. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 44-52	4.3	50
27	Characterization of multilayered and composite edible films from chitosan and beeswax. <i>Food Science and Technology International</i> , <b>2015</b> , 21, 83-93	2.6	28

26	Novel mango bars using gellan gum as gelling agent: Rheological and microstructural studies. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 576-583	5.4	27
25	Texture, microstructure and consumer preference of mango bars jellified with gellan gum. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 584-591	5.4	21
24	Alternative Sanitizing Methods to Ensure Safety and Quality of Fresh-Cut Kiwifruit. <i>Journal of Food Processing and Preservation</i> , <b>2014</b> , 38, 1-10	2.1	17
23	Fresh-Cut Kiwifruit Structure and Firmness as Affected by Heat Pre-treatments and Post-cut Calcium Dips. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 1128-1136	5.1	12
22	Genetic diversity in <i>Mentha cervina</i> based on morphological traits, essential oils profile and ISSRs markers. <i>Biochemical Systematics and Ecology</i> , <b>2013</b> , 51, 50-59	1.4	20
21	Trichomes micromorphology and essential oil variation at different developmental stages of cultivated and wild growing <i>Mentha pulegium</i> L. populations from Portugal. <i>Industrial Crops and Products</i> , <b>2013</b> , 43, 692-700	5.9	41
20	Impact of chitosan-beeswax edible coatings on the quality of fresh strawberries ( <i>Fragaria ananassa</i> cv Camarosa) under commercial storage conditions. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 52, 80-92	5.4	194
19	Chemical composition and antibacterial activity of the essential oils from the medicinal plant <i>Mentha cervina</i> L. grown in Portugal. <i>Medicinal Chemistry Research</i> , <b>2012</b> , 21, 3485-3490	2.2	10
18	Fresh-cut carrot (cv. Nantes) quality as affected by abiotic stress (heat shock and UV-C irradiation) pre-treatments. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 48, 197-203	5.4	62
17	MODELING OF PREHEAT TREATMENT OPTIMIZATION APPLIED TO FRESH-CUT ROCHAPEAR. <i>Journal of Food Quality</i> , <b>2011</b> , 34, 315-326	2.7	3
16	Physical characterization of rice starch spherical aggregates produced by spray-drying. <i>Journal of Food Engineering</i> , <b>2011</b> , 104, 36-42	6	25
15	Bioactive compounds from flesh and by-product of fresh-cut watermelon cultivars. <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 805-12	4.3	84
14	Evaluation of a pre-cut heat treatment as an alternative to chlorine in minimally processed shredded carrot. <i>Innovative Food Science and Emerging Technologies</i> , <b>2010</b> , 11, 155-161	6.8	52
13	Quality attributes of shredded carrot ( <i>Daucus carota</i> L. cv. Nantes) as affected by alternative decontamination processes to chlorine. <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 61-69	6.8	64
12	Influence of moderate heat pre-treatments on physical and chemical characteristics of kiwifruit slices. <i>European Food Research and Technology</i> , <b>2008</b> , 226, 641-651	3.4	21
11	Morphology of secretory structures and essential oil composition in <i>Mentha cervina</i> L. from Portugal. <i>Flavour and Fragrance Journal</i> , <b>2008</b> , 23, 340-347	2.5	12
10	The effect of calcium dips combined with mild heating of whole kiwifruit for fruit slices quality maintenance. <i>Food Chemistry</i> , <b>2008</b> , 108, 191-197	8.5	30
9	Metabolic response to combined mild heat pre-treatments and modified atmosphere packaging on fresh-cut peach. <i>European Food Research and Technology</i> , <b>2006</b> , 222, 217-222	3.4	25

8	Effects of maturity stage and mild heat treatments on quality of minimally processed kiwifruit. <i>Journal of Food Engineering</i> , <b>2006</b> , 76, 616-625	6	64
7	Oxidative stability of olive oil flavoured by <i>Capsicum frutescens</i> supercritical fluid extracts. <i>European Journal of Lipid Science and Technology</i> , <b>2006</b> , 108, 421-428	3	20
6	Thermal properties of gluten proteins of two soft wheat varieties. <i>Food Chemistry</i> , <b>2005</b> , 93, 459-465	8.5	40
5	Supercritical fluid extraction of red pepper ( <i>Capsicum frutescens</i> L.). <i>Journal of Supercritical Fluids</i> , <b>2004</b> , 30, 155-161	4.2	45
4	Olive oil flavoured by the essential oils of <i>Mentha piperita</i> and <i>Thymus mastichina</i> L.. <i>Food Quality and Preference</i> , <b>2004</b> , 15, 447-452	5.8	58
3	Use of mild heat pre-treatments for quality retention of fresh-cut Rocha pear. <i>Postharvest Biology and Technology</i> , <b>2003</b> , 30, 153-160	6.2	52
2	Sensory and chemical evaluation of <i>Thymus zygis</i> L. essential oil and compressed CO <sub>2</sub> extracts. <i>European Food Research and Technology</i> , <b>2002</b> , 214, 207-211	3.4	12
1	A differential scanning calorimetry study of different lupin species meals. <i>European Food Research and Technology</i> , <b>2002</b> , 215, 317-321	3.4	1