

# Margarida Moldao-Martins

## List of Publications by Year in descending order

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65  
papers

2,784  
citations

201674

27  
h-index

182427

51  
g-index

65  
all docs

65  
docs citations

65  
times ranked

3702  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidants of Natural Plant Origins: From Sources to Food Industry Applications. <i>Molecules</i> , 2019, 24, 4132.	3.8	559
2	Impact of chitosan-beeswax edible coatings on the quality of fresh strawberries ( <i>Fragaria ananassa</i> cv) Tj ETQq0 0 0 rgBT /Overlock 10 T	3.2	258
3	Active food packaging prepared with chitosan and olive pomace. <i>Food Hydrocolloids</i> , 2018, 74, 139-150.	10.7	155
4	Bioactive compounds from flesh and by-product of fresh-cut watermelon cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 805-812.	3.5	108
5	Advances in the Application of Microcapsules as Carriers of Functional Compounds for Food Products. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 571.	2.5	79
6	Effects of maturity stage and mild heat treatments on quality of minimally processed kiwifruit. <i>Journal of Food Engineering</i> , 2006, 76, 616-625.	5.2	78
7	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> , 2012, 48, 197-203.	5.2	75
8	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> , 2009, 10, 61-69.	5.6	71
9	Olive oil flavoured by the essential oils of <i>Mentha</i> – piperita and <i>Thymus mastichina</i> L.. <i>Food Quality and Preference</i> , 2004, 15, 447-452.	4.6	66
10	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> , 2015, 95, 44-52.	3.5	65
11	Biodegradable Films Based on Gelatin and Papaya Peel Microparticles with Antioxidant Properties. <i>Food and Bioprocess Technology</i> , 2018, 11, 536-550.	4.7	62
12	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> , 2010, 11, 155-161.	5.6	57
13	Microencapsulation of $\beta$ -Carotene by Spray Drying: Effect of Wall Material Concentration and Drying Inlet Temperature. <i>International Journal of Food Science</i> , 2019, 2019, 1-12.	2.0	57
14	Supercritical fluid extraction of red pepper ( <i>Capsicum frutescens</i> L.). <i>Journal of Supercritical Fluids</i> , 2004, 30, 155-161.	3.2	55
15	Use of mild heat pre-treatments for quality retention of fresh-cut “Rocha” pear. <i>Postharvest Biology and Technology</i> , 2003, 30, 153-160.	6.0	54
16	Methods for determining bioavailability and bioaccessibility of bioactive compounds and nutrients. , 2019, , 23-54.		53
17	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> , 2013, 43, 692-700.	5.2	50
18	Calcium-Alginate-Inulin Microbeads as Carriers for Aqueous Carqueja Extract. <i>Journal of Food Science</i> , 2016, 81, E65-75.	3.1	49

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19	Thermal properties of gluten proteins of two soft wheat varieties. <i>Food Chemistry</i> , 2005, 93, 459-465.	8.2	48
20	Microencapsulation of Pineapple Peel Extract by Spray Drying Using Maltodextrin, Inulin, and Arabic Gum as Wall Matrices. <i>Foods</i> , 2020, 9, 718.	4.3	46
21	Characterization of multilayered and composite edible films from chitosan and beeswax. <i>Food Science and Technology International</i> , 2015, 21, 83-93.	2.2	41
22	The effect of calcium dips combined with mild heating of whole kiwifruit for fruit slices quality maintenance. <i>Food Chemistry</i> , 2008, 108, 191-197.	8.2	36
23	Application of Edible Alginate Films with Pineapple Peel Active Compounds on Beef Meat Preservation. <i>Antioxidants</i> , 2020, 9, 667.	5.1	35
24	Microencapsulation of Tomato ( <i>Solanum lycopersicum</i> L.) Pomace Ethanol Extract by Spray Drying: Optimization of Process Conditions. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 612.	2.5	33
25	Optimisation of gellan gum edible coating for ready-to-eat mango ( <i>Mangifera indica</i> L.) bars. <i>International Journal of Biological Macromolecules</i> , 2016, 84, 43-53.	7.5	32
26	Metabolic response to combined mild heat pre-treatments and modified atmosphere packaging on fresh-cut peach. <i>European Food Research and Technology</i> , 2006, 222, 217-222.	3.3	29
27	Physical characterization of rice starch spherical aggregates produced by spray-drying. <i>Journal of Food Engineering</i> , 2011, 104, 36-42.	5.2	29
28	Novel mango bars using gellan gum as gelling agent: Rheological and microstructural studies. <i>LWT - Food Science and Technology</i> , 2015, 62, 576-583.	5.2	29
29	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> , 2019, 9, 4141.	2.5	28
30	Texture, microstructure and consumer preference of mango bars jellified with gellan gum. <i>LWT - Food Science and Technology</i> , 2015, 62, 584-591.	5.2	26
31	Peel removal improves quality without antioxidant loss, through wound-induced phenolic biosynthesis in shredded carrot. <i>Postharvest Biology and Technology</i> , 2016, 120, 232-239.	6.0	26
32	Influence of moderate heat pre-treatments on physical and chemical characteristics of kiwifruit slices. <i>European Food Research and Technology</i> , 2008, 226, 641-651.	3.3	25
33	Using a bacterial fucose-rich polysaccharide as encapsulation material of bioactive compounds. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 1099-1106.	7.5	25
34	Alternative Sanitizing Methods to Ensure Safety and Quality of Fresh-Cut Kiwifruit. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1-10.	2.0	24
35	Genetic diversity in <i>Mentha cervina</i> based on morphological traits, essential oils profile and ISSRs markers. <i>Biochemical Systematics and Ecology</i> , 2013, 51, 50-59.	1.3	23
36	Oxidative stability of olive oil flavoured by <i>Capsicum frutescens</i> supercritical fluid extracts. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 421-428.	1.5	22

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37	Composite Coatings of Chitosan and Alginate Emulsions with Olive Oil to Enhance Postharvest Quality and Shelf Life of Fresh Figs ( <i>Ficus carica</i> L. cv. "Pingo De Mel"™). <i>Foods</i> , 2021, 10, 718.	4.3	21
38	Optimization of Natural Antioxidants Extraction from Pineapple Peel and Their Stabilization by Spray Drying. <i>Foods</i> , 2021, 10, 1255.	4.3	19
39	FucoPol and chitosan bilayer films for walnut kernels and oil preservation. <i>LWT - Food Science and Technology</i> , 2018, 91, 34-39.	5.2	18
40	Enzyme-Assisted Extraction of Fruit Juices. , 2018, , 183-200.		18
41	Design of Chitosan and Alginate Emulsion-Based Formulations for the Production of Monolayer Crosslinked Edible Films and Coatings. <i>Foods</i> , 2021, 10, 1654.	4.3	18
42	Sensory and chemical evaluation of <i>Thymus zygis</i> L. essential oil and compressed CO2 extracts. <i>European Food Research and Technology</i> , 2002, 214, 207-211.	3.3	16
43	Fresh-Cut Kiwifruit Structure and Firmness as Affected by Heat Pre-treatments and Post-cut Calcium Dips. <i>Food and Bioprocess Technology</i> , 2014, 7, 1128-1136.	4.7	16
44	Edible Leafy Vegetables from West Africa (Guinea-Bissau): Consumption, Trade and Food Potential. <i>Foods</i> , 2019, 8, 493.	4.3	15
45	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> , 2020, 9, 1752.	4.3	15
46	Morphology of secretory structures and essential oil composition in <i>Mentha cervina</i> L. from Portugal. <i>Flavour and Fragrance Journal</i> , 2008, 23, 340-347.	2.6	14
47	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> , 2012, 21, 3485-3490.	2.4	13
48	Optimization of Ultrasound-Assisted Extraction of Bioactive Compounds from <i>Pelvetia canaliculata</i> to Sunflower Oil. <i>Foods</i> , 2021, 10, 1732.	4.3	13
49	Application of an Eco-Friendly Antifungal Active Package to Extend the Shelf Life of Fresh Red Raspberry ( <i>Rubus idaeus</i> L. cv. "Kweli"™). <i>Foods</i> , 2022, 11, 1805.	4.3	13
50	Effect of thermal and high hydrostatic pressure treatments on mango bars shelf-life under refrigeration. <i>Journal of Food Engineering</i> , 2017, 212, 113-120.	5.2	9
51	Effect of moderate hydrostatic pressures on the enzymatic activity and bioactive composition of pineapple by-products. <i>Journal of Food Process Engineering</i> , 2022, 45, e13537.	2.9	7
52	Exploring physicochemical and cytogenomic diversity of African cowpea and common bean. <i>Scientific Reports</i> , 2021, 11, 12838.	3.3	7
53	Food Security and Nutrition in Mozambique: Comparative Study with Bean Species Commercialised in Informal Markets. <i>Sustainability</i> , 2021, 13, 8839.	3.2	7
54	Nutritional and Functional Properties of Wild Leafy Vegetables for Improving Food Security in Southern Angola. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	3.9	6

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55	Storage Stability and In Vitro Bioaccessibility of Microencapsulated Tomato ( <i>Solanum Lycopersicum</i> ) Tj ETQq1 1 0.784314 rgBT /Overlo	3.5	6
56	The effect of fruit cultivar/origin and storage time on sorbets quality. LWT - Food Science and Technology, 2016, 68, 462-469.	5.2	5
57	Pineapple ( <i>Ananas comosus</i> L.) By-Products Valorization: Novel Bio Ingredients for Functional Foods. Molecules, 2021, 26, 3216.	3.8	5
58	MODELING OF PREHEAT TREATMENT OPTIMIZATION APPLIED TO FRESHâ€CUT â€œROCHAâ€PEAR. Journal of Food Quality, 2011, 34, 315-326.	2.6	4
59	In vitro Shoot Cultures of <i>Pterospartum tridentatum</i> as an Alternative to Wild Plants as a Source of Bioactive Compounds. Natural Product Communications, 2018, 13, 1934578X1801300.	0.5	3
60	Heat Treatment and Wounding as Abiotic Stresses to Enhance the Bioactive Composition of Pineapple By-Products. Applied Sciences (Switzerland), 2021, 11, 4313.	2.5	3
61	A differential scanning calorimetry study of different lupin species meals. European Food Research and Technology, 2002, 215, 317-321.	3.3	2
62	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, 2022, 28, 421-429.	2.2	2
63	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.	0.3	1
64	Quality changes during thermal processing of two mixed formulas of fruits and vegetables pulps. Emirates Journal of Food and Agriculture, 0, , 271.	1.0	0
65	Effect of Heat Treatment on Smoothie Quality by Response Surface Methodology. Proceedings (mdpi), 2021, 70, 6.	0.2	0