

Joana R Costa

List of Publications by Year in descending order

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11
papers

207
citations

1163117

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1281871

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271
citing authors

#	ARTICLE	IF	CITATIONS
1	Valorization of Agricultural Lignocellulosic Plant Byproducts through Enzymatic and Enzyme-Assisted Extraction of High-Value-Added Compounds: A Review. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 13112-13125.	6.7	39
2	Impact of <i>in vitro</i> gastrointestinal digestion on the chemical composition, bioactive properties, and cytotoxicity of <i>Vitis vinifera</i> L. cv. <i>Syrah</i> grape pomace extract. <i>Food and Function</i> , 2019, 10, 1856-1869.	4.6	38
3	Fruit and vegetable by-products' flours as ingredients: A review on production process, health benefits and technological functionalities. <i>LWT - Food Science and Technology</i> , 2022, 154, 112707.	5.2	38
4	Polymeric nanoparticles as oral delivery systems for a grape pomace extract towards the improvement of biological activities. <i>Materials Science and Engineering C</i> , 2021, 119, 111551.	7.3	22
5	Enzymatic production of xylooligosaccharides from Brazilian Syrah grape pomace flour: a green alternative to conventional methods for adding value to agricultural by-products. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1250-1257.	3.5	17
6	Delivery Systems for Antimicrobial Peptides and Proteins: Towards Optimization of Bioavailability and Targeting. <i>Current Pharmaceutical Biotechnology</i> , 2017, 18, 108-120.	1.6	14
7	Potential nutritional and functional improvement of extruded breakfast cereals based on incorporation of fruit and vegetable by-products - A review. <i>Trends in Food Science and Technology</i> , 2022, 125, 136-153.	15.1	10
8	Effect of high-pressure processing to improve the safety and quality of an <i>Quercus</i> acorn beverage. <i>LWT - Food Science and Technology</i> , 2021, 149, 111858.	5.2	8
9	Fortification of coconut water with microencapsulated grape pomace extract towards a novel electrolyte beverage: Biological, sensorial and quality aspects. <i>Future Foods</i> , 2021, 4, 100079.	5.4	8
10	Fortification of carrot juice with a high-pressure-obtained pomegranate peel extract: chemical, safety and sensorial aspects. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1599-1605.	2.7	7
11	Effect of a winter savory leaf extract obtained using high hydrostatic pressure on the quality of carrot juice. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 74-81.	3.5	6