Barbara Teixeira

List of Publications by Year
in descending order

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44 papers	2,028 citations	331670 21 h-index	254184 43 g-index
46 all docs	46 docs citations	46 times ranked	3098 citing authors

#	Article	IF	Citations
1	Chemical composition and antibacterial and antioxidant properties of commercial essential oils. Industrial Crops and Products, 2013, 43, 587-595.	5.2	356
2	Chemical composition and bioactivity of different oregano (Origanum vulgare) extracts and essential oil. Journal of the Science of Food and Agriculture, 2013, 93, 2707-2714.	3.5	226
3	European pennyroyal (Mentha pulegium) from Portugal: Chemical composition of essential oil and antioxidant and antimicrobial properties of extracts and essential oil. Industrial Crops and Products, 2012, 36, 81-87.	5.2	161
4	Characterization of fish protein films incorporated with essential oils of clove, garlic and origanum: Physical, antioxidant and antibacterial properties. LWT - Food Science and Technology, 2014, 59, 533-539.	5.2	138
5	Hake proteins edible films incorporated with essential oils: Physical, mechanical, antioxidant and antibacterial properties. Food Hydrocolloids, 2013, 30, 224-231.	10.7	126
6	Antioxidant and antimicrobial activity ofSatureja montanaL. extracts. Journal of the Science of Food and Agriculture, 2011, 91, 1554-1560.	3.5	84
7	Antioxidant and antibacterial activity of essential oil and extracts of bay laurelLaurus nobilisLinnaeus (Lauraceae) from Portugal. Natural Product Research, 2012, 26, 518-529.	1.8	79
8	Chemical composition, cholesterol, fatty acid and amino acid in two populations of brown crab Cancer pagurus: Ecological and human health implications. Journal of Food Composition and Analysis, 2010, 23, 716-725.	3.9	62
9	Chemical composition of Atlantic spider crab Maja brachydactyla: Human health implications. Journal of Food Composition and Analysis, 2010, 23, 230-237.	3.9	58
10	Evaluation of Tenebrio molitor larvae as an alternative food source. NFS Journal, 2020, 21, 57-64.	4.3	57
11	Accumulation of elements (S, As, Br, Sr, Cd, Hg, Pb) in two populations of Cancer pagurus: Ecological implications to human consumption. Food and Chemical Toxicology, 2009, 47, 150-156.	3.6	54
12	Effect of high pressure processing in the quality of sea bass (Dicentrarchus labrax) fillets: Pressurization rate, pressure level and holding time. Innovative Food Science and Emerging Technologies, 2014, 22, 31-39.	5.6	50
13	Essential elements and contaminants in edible tissues of European and American lobsters. Food Chemistry, 2008, 111, 862-867.	8.2	48
14	Shelf-life of cooked edible crab (Cancer pagurus) stored under refrigerated conditions. LWT - Food Science and Technology, 2011, 44, 1376-1382.	5.2	47
15	Changes of Enzymes Activity and Protein Profiles Caused by High-Pressure Processing in Sea Bass (Dicentrarchus labrax) Fillets. Journal of Agricultural and Food Chemistry, 2013, 61, 2851-2860.	5.2	44
16	Effect of Season on the Chemical Composition and Nutritional Quality of the Edible Crab Cancer pagurus. Journal of Agricultural and Food Chemistry, 2009, 57, 10814-10824.	5.2	43
17	Nutritional Quality of the Edible Tissues of European Lobster Homarus gammarus and American Lobster Homarus americanus. Journal of Agricultural and Food Chemistry, 2009, 57, 3645-3652.	5.2	40
18	Influence of Season and Sex on the Contents of Minerals and Trace Elements in Brown Crab (Cancer pagurus, Linnaeus, 1758). Journal of Agricultural and Food Chemistry, 2009, 57, 3253-3260.	5.2	36

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19	Potato peel phenolics as additives for developing active starch-based films with potential to pack smoked fish fillets. Food Packaging and Shelf Life, 2021, 28, 100644.	7.5	36
20	Macro and trace elements in two populations of brown crab Cancer pagurus: Ecological and human health implications. Journal of Food Composition and Analysis, 2009, 22, 65-71.	3.9	30
21	Cape hake protein hydrolysates prepared from alkaline solubilised proteins pre-treated with citric acid and calcium ions: Functional properties and ACE inhibitory activity. Process Biochemistry, 2015, 50, 1006-1015.	3.7	25
22	Antioxidant Properties of Fish Protein Hydrolysates Prepared from Cod Protein Hydrolysate by Bacillus sp.. Applied Biochemistry and Biotechnology, 2016, 178, 1095-1112.	2.9	23
23	Wild and farmed meagre, Argyrosomus regius: A nutritional, sensory and histological assessment of quality differences. Journal of Food Composition and Analysis, 2017, 63, 8-14.	3.9	23
24	Effects of High-Pressure Processing on the Quality of Sea Bass (Dicentrarchus labrax) Fillets During Refrigerated Storage. Food and Bioprocess Technology, 2014, 7, 1333-1343.	4.7	22
25	Effect of in vitro gastrointestinal digestion on the antioxidant activity of protein hydrolysates prepared from Cape hake byâ€products. International Journal of Food Science and Technology, 2016, 51, 2528-2536.	2.7	21
26	Different dietary protein levels affect meagre (Argyrosomus regius) larval survival and muscle cellularity. Aquaculture, 2016, 450, 89-94.	3.5	17
27	Phytochelatins and monothiols in salt marsh plants and their relation with metal tolerance. Marine Pollution Bulletin, 2017, 121, 78-84.	5.0	17
28	Amino acid profiles of meagre (Argyrosomus regius) larvae: Towards the formulation of an amino acid balanced diet. Aquaculture, 2015, 448, 315-320.	3.5	14
29	Control of abusive water addition to Octopus vulgaris with nonâ€destructive methods. Journal of the Science of Food and Agriculture, 2018, 98, 369-376.	3.5	13
30	Water uptake and cooking losses in Octopus vulgaris during industrial and domestic processing. LWT - Food Science and Technology, 2017, 78, 8-15.	5.2	11
31	Control of phosphate levels in seafood products from the Portuguese market: Is there a need for concern?. Journal of Food Composition and Analysis, 2017, 62, 94-102.	3.9	10
32	Effects of high pressure processing on the physical properties of fish ham prepared with farmed meagre (Argyrosomus regius) with reduced use of microbial transglutaminase. LWT - Food Science and Technology, 2018, 96, 296-306.	5.2	9
33	The quality of deep-frozen octopus in the Portuguese retail market: Results from a case study of abusive water addition practices. LWT - Food Science and Technology, 2017, 77, 397-405.	5.2	7
34	Rapid Differentiation of Unfrozen and Frozen-Thawed Tuna with Non-Destructive Methods and Classification Models: Bioelectrical Impedance Analysis (BIA), Near-Infrared Spectroscopy (NIR) and Time Domain Reflectometry (TDR). Foods, 2022, 11, 55.	4.3	7
35	Macro and trace elements in edible tissues of Carcinus maenas and Necora puber. Journal of the Science of Food and Agriculture, 2008, 88, 2451-2459.	3.5	6
36	Bay Laurel (Laurus nobilis) Oils. , 2016, , 239-246.		6

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37	Analysis of added phosphates in hake fillets by ion-exchange chromatography: A case study of false positives induced by nucleotides coelution. Food Chemistry, 2022, 368, 130841.	8.2	5
38	Evaluating the Potential of the Defatted By-Product of Aurantiochytrium sp. Industrial Cultivation as a Functional Food. Foods, 2021, 10, 3058.	4.3	4
39	The Nutritional Quality of Dried Salted Cod: the Effect of Processing and Polyphosphates Addition. Journal of Food and Nutrition Research (Newark, Del), 2020, 8, 304-312.	0.3	3
40	Quantitation of Water Addition in Octopus Using Time Domain Reflectometry (TDR): Development of a Rapid and Non-Destructive Food Analysis Method. Foods, 2022, 11, 791.	4.3	3
41	Dietary amino acid profile affects muscle cellularity, growth, survival and ammonia excretion of meagre (Argyrosomus regius)larvae. Aquaculture Nutrition, 2018, 24, 814-820.	2.7	2
42	Quality of Frozen Hake Fillets in the Portuguese Retail Market: A Case Study of Inadequate Practices in the European Frozen White Fish Market. Foods, 2021, 10, 848.	4.3	2
43	Comparison of three rapid non-destructive techniques coupled with a classifier to increase transparency in the seafood value chain: Bioelectrical impedance analysis (BIA), near-infrared spectroscopy (NIR) and time domain reflectometry (TDR). Journal of Food Engineering, 2022, 322, 110979.	5.2	2
44	Polyphosphates changes in dried salted cod (Gadus morhua) during industrial and domestic processing. Journal of Food Science and Technology, 2018, 55, 1922-1932.	2.8	1