

Barbara Teixeira

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Analysis of added phosphates in hake fillets by ion-exchange chromatography: A case study of false positives induced by nucleotides coelution. <i>Food Chemistry</i> , 2022, 368, 130841.	4.2	5
2	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). <i>Journal of Food Engineering</i> , 2022, 322, 110979.	2.7	2
3	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). <i>Foods</i> , 2022, 11, 55.	1.9	7
4	Quantitation of Water Addition in Octopus Using Time Domain Reflectometry (TDR): Development of a Rapid and Non-Destructive Food Analysis Method. <i>Foods</i> , 2022, 11, 791.	1.9	3
5	Quality of Frozen Hake Fillets in the Portuguese Retail Market: A Case Study of Inadequate Practices in the European Frozen White Fish Market. <i>Foods</i> , 2021, 10, 848.	1.9	2
6	Potato peel phenolics as additives for developing active starch-based films with potential to pack smoked fish fillets. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100644.	3.3	36
7	Evaluating the Potential of the Defatted By-Product of <i>Aurantiochytrium</i> sp. Industrial Cultivation as a Functional Food. <i>Foods</i> , 2021, 10, 3058.	1.9	4
8	Evaluation of <i>Tenebrio molitor</i> larvae as an alternative food source. <i>NFS Journal</i> , 2020, 21, 57-64.	1.9	57
9	The Nutritional Quality of Dried Salted Cod: the Effect of Processing and Polyphosphates Addition. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2020, 8, 304-312.	0.1	3
10	Polyphosphates changes in dried salted cod (<i>Gadus morhua</i>) during industrial and domestic processing. <i>Journal of Food Science and Technology</i> , 2018, 55, 1922-1932.	1.4	1
11	Dietary amino acid profile affects muscle cellularity, growth, survival and ammonia excretion of meagre (<i>Argyrosomus regius</i>) larvae. <i>Aquaculture Nutrition</i> , 2018, 24, 814-820.	1.1	2
12	Control of abusive water addition to <i>Octopus vulgaris</i> with non-destructive methods. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 369-376.	1.7	13
13	Effects of high pressure processing on the physical properties of fish ham prepared with farmed meagre (<i>Argyrosomus regius</i>) with reduced use of microbial transglutaminase. <i>LWT - Food Science and Technology</i> , 2018, 96, 296-306.	2.5	9
14	Phytochelatin and monothiol in salt marsh plants and their relation with metal tolerance. <i>Marine Pollution Bulletin</i> , 2017, 121, 78-84.	2.3	17
15	Control of phosphate levels in seafood products from the Portuguese market: Is there a need for concern?. <i>Journal of Food Composition and Analysis</i> , 2017, 62, 94-102.	1.9	10
16	Water uptake and cooking losses in <i>Octopus vulgaris</i> during industrial and domestic processing. <i>LWT - Food Science and Technology</i> , 2017, 78, 8-15.	2.5	11
17	Wild and farmed meagre, <i>Argyrosomus regius</i> : A nutritional, sensory and histological assessment of quality differences. <i>Journal of Food Composition and Analysis</i> , 2017, 63, 8-14.	1.9	23
18	The quality of deep-frozen octopus in the Portuguese retail market: Results from a case study of abusive water addition practices. <i>LWT - Food Science and Technology</i> , 2017, 77, 397-405.	2.5	7

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19	Bay Laurel (<i>Laurus nobilis</i>) Oils. , 2016, , 239-246.		6
20	Effect of <i>in vitro</i> gastrointestinal digestion on the antioxidant activity of protein hydrolysates prepared from Cape hake by-products. International Journal of Food Science and Technology, 2016, 51, 2528-2536.	1.3	21
21	Antioxidant Properties of Fish Protein Hydrolysates Prepared from Cod Protein Hydrolysate by <i>Bacillus</i> sp.. Applied Biochemistry and Biotechnology, 2016, 178, 1095-1112.	1.4	23
22	Different dietary protein levels affect meagre (<i>Argyrosomus regius</i>) larval survival and muscle cellularity. Aquaculture, 2016, 450, 89-94.	1.7	17
23	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.	1.8	25
24	Amino acid profiles of meagre (<i>Argyrosomus regius</i>) larvae: Towards the formulation of an amino acid balanced diet. Aquaculture, 2015, 448, 315-320.	1.7	14
25	Effects of High-Pressure Processing on the Quality of Sea Bass (<i>Dicentrarchus labrax</i>) Fillets During Refrigerated Storage. Food and Bioprocess Technology, 2014, 7, 1333-1343.	2.6	22
26	Effect of high pressure processing in the quality of sea bass (<i>Dicentrarchus labrax</i>) fillets: Pressurization rate, pressure level and holding time. Innovative Food Science and Emerging Technologies, 2014, 22, 31-39.	2.7	50
27	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.	2.5	138
28	Chemical composition and antibacterial and antioxidant properties of commercial essential oils. Industrial Crops and Products, 2013, 43, 587-595.	2.5	356
29	Chemical composition and bioactivity of different oregano (<i>Origanum vulgare</i>) extracts and essential oil. Journal of the Science of Food and Agriculture, 2013, 93, 2707-2714.	1.7	226
30	Changes of Enzymes Activity and Protein Profiles Caused by High-Pressure Processing in Sea Bass (<i>Dicentrarchus labrax</i>) Fillets. Journal of Agricultural and Food Chemistry, 2013, 61, 2851-2860.	2.4	44
31	Hake proteins edible films incorporated with essential oils: Physical, mechanical, antioxidant and antibacterial properties. Food Hydrocolloids, 2013, 30, 224-231.	5.6	126
32	Antioxidant and antibacterial activity of essential oil and extracts of bay laurel <i>Laurus nobilis</i> Linnaeus (Lauraceae) from Portugal. Natural Product Research, 2012, 26, 518-529.	1.0	79
33	European pennyroyal (<i>Mentha pulegium</i>) 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.	2.5	161
34	Shelf-life of cooked edible crab (<i>Cancer pagurus</i>) stored under refrigerated conditions. LWT - Food Science and Technology, 2011, 44, 1376-1382.	2.5	47
35	Antioxidant and antimicrobial activity of <i>Satureja montana</i> L. extracts. Journal of the Science of Food and Agriculture, 2011, 91, 1554-1560.	1.7	84
36	Chemical composition of Atlantic spider crab <i>Maja brachydactyla</i> : Human health implications. Journal of Food Composition and Analysis, 2010, 23, 230-237.	1.9	58

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37	Chemical composition, cholesterol, fatty acid and amino acid in two populations of brown crab <i>Cancer pagurus</i> : Ecological and human health implications. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 716-725.	1.9	62
38	Macro and trace elements in two populations of brown crab <i>Cancer pagurus</i> : Ecological and human health implications. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 65-71.	1.9	30
39	Nutritional Quality of the Edible Tissues of European Lobster <i>Homarus gammarus</i> and American Lobster <i>Homarus americanus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3645-3652.	2.4	40
40	Influence of Season and Sex on the Contents of Minerals and Trace Elements in Brown Crab (<i>Cancer pagurus</i> , Linnaeus, 1758). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3253-3260.	2.4	36
41	Effect of Season on the Chemical Composition and Nutritional Quality of the Edible Crab <i>Cancer pagurus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10814-10824.	2.4	43
42	Accumulation of elements (S, As, Br, Sr, Cd, Hg, Pb) in two populations of <i>Cancer pagurus</i> : Ecological implications to human consumption. <i>Food and Chemical Toxicology</i> , 2009, 47, 150-156.	1.8	54
43	Macro and trace elements in edible tissues of <i>Carcinus maenas</i> and <i>Necora puber</i> . <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2451-2459.	1.7	6
44	Essential elements and contaminants in edible tissues of European and American lobsters. <i>Food Chemistry</i> , 2008, 111, 862-867.	4.2	48