## 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. Food Chemistry, 2022, 368, 130841.	8.2	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). Journal of Food Engineering, 2022, 322, 110979.	5.2	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). Foods, 2022, 11, 55.	4.3	7
4	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
5	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
6	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
7	Evaluating the Potential of the Defatted By-Product of Aurantiochytrium sp. Industrial Cultivation as a Functional Food. Foods, 2021, 10, 3058.	4.3	4
8	Evaluation of Tenebrio molitor larvae as an alternative food source. NFS Journal, 2020, 21, 57-64.	4.3	57
9	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
10	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
11	Dietary amino acid profile affects muscle cellularity, growth, survival and ammonia excretion of meagre ( <i>Argyrosomus regius)</i> larvae. Aquaculture Nutrition, 2018, 24, 814-820.	2.7	2
12	Control of abusive water addition to <i>Octopus vulgaris</i> with nonâ€destructive methods. Journal of the Science of Food and Agriculture, 2018, 98, 369-376.	3.5	13
13	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
14	Phytochelatins and monothiols in salt marsh plants and their relation with metal tolerance. Marine Pollution Bulletin, 2017, 121, 78-84.	5.0	17
15	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
16	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
17	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
18	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

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19	Bay Laurel (Laurus nobilis) 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 byâ€products. International Journal of Food Science and Technology, 2016, 51, 2528-2536.	2.7	21
21	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
22	Different dietary protein levels affect meagre ( Argyrosomus regius ) larval survival and muscle cellularity. Aquaculture, 2016, 450, 89-94.	3.5	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.	3.7	25
24	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
25	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
26	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
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.	5.2	138
28	Chemical composition and antibacterial and antioxidant properties of commercial essential oils. Industrial Crops and Products, 2013, 43, 587-595.	5.2	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.	3.5	226
30	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
31	Hake proteins edible films incorporated with essential oils: Physical, mechanical, antioxidant and antibacterial properties. Food Hydrocolloids, 2013, 30, 224-231.	10.7	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.	1.8	79
33	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
34	Shelf-life of cooked edible crab (Cancer pagurus) stored under refrigerated conditions. LWT - Food Science and Technology, 2011, 44, 1376-1382.	5.2	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.	3.5	84
36	Chemical composition of Atlantic spider crab Maja brachydactyla: Human health implications. Journal of Food Composition and Analysis, 2010, 23, 230-237.	3.9	58

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37	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
38	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
39	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
40	Influence of Season and Sex on the Contents of Minerals and Trace Elements in Brown Crab ( <i>Cancer pagurus</i> , Linnaeus, 1758). Journal of Agricultural and Food Chemistry, 2009, 57, 3253-3260.	5.2	36
41	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
42	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
43	Macro and trace elements in edible tissues of <i>Carcinus maenas</i> and <i>Necora puber</i> . Journal of the Science of Food and Agriculture, 2008, 88, 2451-2459.	3.5	6
44	Essential elements and contaminants in edible tissues of European and American lobsters. Food Chemistry, 2008, 111, 862-867.	8.2	48