SÃ-lvia A Moreira

List of Publications by Year
in descending order

22	495	623734 14	752698 20
papers	citations	h-index	g-index

22	22	22	554
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of emergent non-thermal extraction technologies on bioactive individual compounds profile from different plant materials. Food Research International, 2019, 115, 177-190.	6.2	72
2	Emerging technologies to extract high added value compounds from fruit residues: Sub/supercritical, ultrasound-, and enzyme-assisted extractions. Food Reviews International, 2018, 34, 581-612.	8.4	43
3	Food Preservation Under Pressure (Hyperbaric Storage) as a Possible Improvement/Alternative to Refrigeration. Food Engineering Reviews, 2015, 7, 1-10.	5.9	42
4	Impact of different hyperbaric storage conditions on microbial, physicochemical and enzymatic parameters of watermelon juice. Food Research International, 2017, 99, 123-132.	6.2	37
5	Effects of highâ€pressure processing on fungi spores: Factors affecting spore germination and inactivation and impact on ultrastructure. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 553-573.	11.7	36
6	A first study comparing preservation of a readyâ€toâ€eat soup under pressure (hyperbaric storage) at 25Â°C and 30Â°C with refrigeration. Food Science and Nutrition, 2015, 3, 467-474.	3.4	30
7	Preservation under pressure (hyperbaric storage) at 25Â°C, 30Â°C and 37Â°C of a highly perishable dairy food and comparison with refrigeration. CYTA - Journal of Food, 2015, 13, 321-328.	1.9	27
8	Preservation of sliced cooked ham at 25, 30 and 37Â°C under moderated pressure (hyperbaric storage) and comparison with refrigerated storage. Food and Bioproducts Processing, 2015, 95, 200-207.	3.6	27
9	Comparison of Emerging Technologies to Extract High-Added Value Compounds from Fruit Residues: Pressure- and Electro-Based Technologies. Food Engineering Reviews, 2017, 9, 190-212.	5.9	27
10	Hyperbaric storage preservation at room temperature using an industrial-scale equipment: Case of two commercial ready-to-eat pre-cooked foods. Innovative Food Science and Emerging Technologies, 2015, 32, 29-36.	5.6	22
11	Shelf-life extension of watermelon juice preserved by hyperbaric storage at room temperature compared to refrigeration. LWT - Food Science and Technology, 2016, 72, 78-80.	5.2	19
12	Whey cheese longer shelf-life achievement at variable uncontrolled room temperature and comparison to refrigeration. Journal of Food Processing and Preservation, 2017, 41, e13307.	2.0	19
13	Pulsed Electric Field Processing of Fruit Juices. , 2018, , 437-449.		19
14	Hyperbaric storage at variable room temperature â€“ a new preservation methodology for minced meat compared to refrigeration. Journal of the Science of Food and Agriculture, 2019, 99, 3276-3282.	3.5	16
15	Effect of High Hydrostatic Pressure Extraction on Biological Activities and Phenolics Composition of Winter Savory Leaf Extracts. Antioxidants, 2020, 9, 841.	5.1	16
16	Effect of high hydrostatic pressure extraction on biological activities of stinging nettle extracts. Food and Function, 2020, 11, 921-931.	4.6	12
17	Optimization of high hydrostatic pressure assisted extraction of stinging nettle leaves using response surface methodology experimental design. Journal of Food Measurement and Characterization, 2020, 14, 2773-2780.	3.2	7
18	Optimization of antioxidant activity and bioactive compounds extraction of winter savory leaves by high hydrostatic pressure. High Pressure Research, 2020, 40, 543-560.	1.2	7

#	Article	IF	Citations
19	Effect of a winter savory leaf extract obtained using high hydrostatic pressure on the quality of carrot juice. Journal of the Science of Food and Agriculture, 2021, 101, 74-81.	3.5	6
20	Nonthermal food processing/preservation technologies. , 2019, , 141-169.		4
21	Effect of berries/apple mixed juice consumption on the positive modulation of human lipid profile. Journal of Functional Foods, 2019, 60, 103417.	3.4	4
22	Effect of a HPP pretreatment on thermal inactivation kinetics of polyphenoloxidase obtained from three apple cultivars. Journal of Food Process Engineering, 2017, 40, e12570.	2.9	3