

# Sã-lvia A Moreira

## List of Publications by Year in descending order

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Version: 2024-02-01

22  
papers

495  
citations

623734

14  
h-index

752698

20  
g-index

22  
all docs

22  
docs citations

22  
times ranked

554  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Effect of high hydrostatic pressure extraction on biological activities of stinging nettle extracts. <i>Food and Function</i> , 2020, 11, 921-931.	4.6	12
3	Optimization of high hydrostatic pressure assisted extraction of stinging nettle leaves using response surface methodology experimental design. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2773-2780.	3.2	7
4	Effect of High Hydrostatic Pressure Extraction on Biological Activities and Phenolics Composition of Winter Savory Leaf Extracts. <i>Antioxidants</i> , 2020, 9, 841.	5.1	16
5	Optimization of antioxidant activity and bioactive compounds extraction of winter savory leaves by high hydrostatic pressure. <i>High Pressure Research</i> , 2020, 40, 543-560.	1.2	7
6	Effects of high pressure processing on fungi spores: Factors affecting spore germination and inactivation and impact on ultrastructure. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 553-573.	11.7	36
7	Effect of emergent non-thermal extraction technologies on bioactive individual compounds profile from different plant materials. <i>Food Research International</i> , 2019, 115, 177-190.	6.2	72
8	Nonthermal food processing/preservation technologies. , 2019, , 141-169.		4
9	Effect of berries/apple mixed juice consumption on the positive modulation of human lipid profile. <i>Journal of Functional Foods</i> , 2019, 60, 103417.	3.4	4
10	Hyperbaric storage at variable room temperature “ a new preservation methodology for minced meat compared to refrigeration. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3276-3282.	3.5	16
11	Pulsed Electric Field Processing of Fruit Juices. , 2018, , 437-449.		19
12	Emerging technologies to extract high added value compounds from fruit residues: Sub/supercritical, ultrasound-, and enzyme-assisted extractions. <i>Food Reviews International</i> , 2018, 34, 581-612.	8.4	43
13	Comparison of Emerging Technologies to Extract High-Added Value Compounds from Fruit Residues: Pressure- and Electro-Based Technologies. <i>Food Engineering Reviews</i> , 2017, 9, 190-212.	5.9	27
14	Effect of a HPP pretreatment on thermal inactivation kinetics of polyphenoloxidase obtained from three apple cultivars. <i>Journal of Food Process Engineering</i> , 2017, 40, e12570.	2.9	3
15	Impact of different hyperbaric storage conditions on microbial, physicochemical and enzymatic parameters of watermelon juice. <i>Food Research International</i> , 2017, 99, 123-132.	6.2	37
16	Whey cheese longer shelf-life achievement at variable uncontrolled room temperature and comparison to refrigeration. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13307.	2.0	19
17	Shelf-life extension of watermelon juice preserved by hyperbaric storage at room temperature compared to refrigeration. <i>LWT - Food Science and Technology</i> , 2016, 72, 78-80.	5.2	19
18	A first study comparing preservation of a ready-to-eat soup under pressure (hyperbaric storage) at 25°C and 30°C with refrigeration. <i>Food Science and Nutrition</i> , 2015, 3, 467-474.	3.4	30

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19	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
20	Preservation under pressure (hyperbaric storage) at 25��C, 30��C and 37��C of a highly perishable dairy food and comparison with refrigeration. CYTA - Journal of Food, 2015, 13, 321-328.	1.9	27
21	Preservation of sliced cooked ham at 25, 30 and 37��C under moderated pressure (hyperbaric storage) and comparison with refrigerated storage. Food and Bioproducts Processing, 2015, 95, 200-207.	3.6	27
22	Food Preservation Under Pressure (Hyperbaric Storage) as a Possible Improvement/Alternative to Refrigeration. Food Engineering Reviews, 2015, 7, 1-10.	5.9	42