

Antnio Mb Marques

List of Publications by Citations

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Version: 2024-04-10

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

138 papers	4,439 citations	39 h-index	60 g-index
149 ext. papers	5,258 ext. citations	5.9 avg, IF	5.44 L-index

#	Paper	IF	Citations
138	Chemical composition and antibacterial and antioxidant properties of commercial essential oils. <i>Industrial Crops and Products</i> , 2013 , 43, 587-595	5.9	273
137	A critical view on microplastic quantification in aquatic organisms. <i>Environmental Research</i> , 2015 , 143, 46-55	7.9	243
136	Occurrence of pharmaceuticals and endocrine disrupting compounds in macroalgae, bivalves, and fish from coastal areas in Europe. <i>Environmental Research</i> , 2015 , 143, 56-64	7.9	163
135	Chemical composition and bioactivity of different oregano (<i>Origanum vulgare</i>) extracts and essential oil. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 2707-14	4.3	159
134	Environmental contaminants of emerging concern in seafood--European database on contaminant levels. <i>Environmental Research</i> , 2015 , 143, 29-45	7.9	143
133	European pennyroyal (<i>Mentha pulegium</i>) from Portugal: Chemical composition of essential oil and antioxidant and antimicrobial properties of extracts and essential oil. <i>Industrial Crops and Products</i> , 2012 , 36, 81-87	5.9	120
132	Characterization of fish protein films incorporated with essential oils of clove, garlic and origanum: Physical, antioxidant and antibacterial properties. <i>LWT - Food Science and Technology</i> , 2014 , 59, 533-539	5.4	110
131	Hake proteins edible films incorporated with essential oils: Physical, mechanical, antioxidant and antibacterial properties. <i>Food Hydrocolloids</i> , 2013 , 30, 224-231	10.6	99
130	Characterization of biodegradable films prepared with hake proteins and thyme oil. <i>Journal of Food Engineering</i> , 2011 , 105, 422-428	6	89
129	Climate change and seafood safety: Human health implications. <i>Food Research International</i> , 2010 , 43, 1766-1779	7	83
128	Bioaccessibility of Hg, Cd and As in cooked black scabbard fish and edible crab. <i>Food and Chemical Toxicology</i> , 2011 , 49, 2808-15	4.7	81
127	Assessment of fish quality: the Quality Index Method versus HPLC analysis in <i>Sarda sarda</i> (Bloch, 1793). <i>Annals of Medicine</i> , 2019 , 51, 74-74	1.5	78
126	The influence of microplastics and halogenated contaminants in feed on toxicokinetics and gene expression in European seabass (<i>Dicentrarchus labrax</i>). <i>Environmental Research</i> , 2018 , 164, 430-443	7.9	73
125	Effects of bacteria on <i>Artemia franciscana</i> cultured in different gnotobiotic environments. <i>Applied and Environmental Microbiology</i> , 2005 , 71, 4307-17	4.8	71
124	Influence of yeast quality on performance of gnotobiotically grown <i>Artemia</i> . <i>Journal of Experimental Marine Biology and Ecology</i> , 2004 , 310, 247-264	2.1	63
123	Antioxidant and antimicrobial activity of <i>Satureja montana</i> L. extracts. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1554-60	4.3	61
122	Toxic elements and speciation in seafood samples from different contaminated sites in Europe. <i>Environmental Research</i> , 2015 , 143, 72-81	7.9	56

121	Halogenated and organophosphorus flame retardants in European aquaculture samples. <i>Science of the Total Environment</i> , 2018 , 612, 492-500	10.2	55
120	Antioxidant and antibacterial activity of essential oil and extracts of bay laurel <i>Laurus nobilis</i> Linnaeus (Lauraceae) from Portugal. <i>Natural Product Research</i> , 2012 , 26, 518-29	2.3	55
119	Effect of warming on protein, glycogen and fatty acid content of native and invasive clams. <i>Food Research International</i> , 2014 , 64, 439-445	7	54
118	UV-filters and musk fragrances in seafood commercialized in Europe Union: Occurrence, risk and exposure assessment. <i>Environmental Research</i> , 2018 , 161, 399-408	7.9	53
117	Impact of climate change in Mediterranean aquaculture. <i>Reviews in Aquaculture</i> , 2012 , 4, 163-177	8.9	53
116	Evaluation of different yeast cell wall mutants and microalgae strains as feed for gnotobiotically grown brine shrimp <i>Artemia franciscana</i> . <i>Journal of Experimental Marine Biology and Ecology</i> , 2004 , 312, 115-136	2.1	53
115	Gnotobiotically grown aquatic animals: opportunities to investigate host-microbe interactions. <i>Journal of Applied Microbiology</i> , 2006 , 100, 903-18	4.7	52
114	Chemical composition of Atlantic spider crab <i>Maja brachydactyla</i> : Human health implications. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 230-237	4.1	51
113	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	4.1	51
112	Bioaccumulation and elimination of mercury in juvenile seabass (<i>Dicentrarchus labrax</i>) in a warmer environment. <i>Environmental Research</i> , 2016 , 149, 77-85	7.9	50
111	Effects of water warming and acidification on bioconcentration, metabolism and depuration of pharmaceuticals and endocrine disrupting compounds in marine mussels (<i>Mytilus galloprovincialis</i>). <i>Environmental Pollution</i> , 2018 , 236, 824-834	9.3	49
110	Nutritional quality and safety of cooked edible crab (<i>Cancer pagurus</i>). <i>Food Chemistry</i> , 2012 , 133, 277-838.5		48
109	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, 150-6	4.7	48
108	Effect of high pressure processing in the quality of sea bass (<i>Dicentrarchus labrax</i>) fillets: Pressurization rate, pressure level and holding time. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 22, 31-39	6.8	43
107	Ocean acidification dampens physiological stress response to warming and contamination in a commercially-important fish (<i>Argyrosomus regius</i>). <i>Science of the Total Environment</i> , 2018 , 618, 388-398	10.2	43
106	Essential elements and contaminants in edible tissues of European and American lobsters. <i>Food Chemistry</i> , 2008 , 111, 862-867	8.5	42
105	Effects of depuration on metal levels and health status of bivalve molluscs. <i>Food Control</i> , 2015 , 47, 493-501		41
104	Oral bioaccessibility of toxic and essential elements in raw and cooked commercial seafood species available in European markets. <i>Food Chemistry</i> , 2018 , 267, 15-27	8.5	41

103	Ecophysiological responses of juvenile seabass (<i>Dicentrarchus labrax</i>) exposed to increased temperature and dietary methylmercury. <i>Science of the Total Environment</i> , 2017 , 586, 551-558	10.2	40
102	Oral bioaccessibility of arsenic, mercury and methylmercury in marine species commercialized in Catalonia (Spain) and health risks for the consumers. <i>Food and Chemical Toxicology</i> , 2015 , 86, 34-40	4.7	40
101	Immunostimulatory nature of beta-glucans and baker's yeast in gnotobiotic <i>Artemia</i> challenge tests. <i>Fish and Shellfish Immunology</i> , 2006 , 20, 682-92	4.3	40
100	Differential behavioural responses to venlafaxine exposure route, warming and acidification in juvenile fish (<i>Argyrosomus regius</i>). <i>Science of the Total Environment</i> , 2018 , 634, 1136-1147	10.2	39
99	New tools to assess toxicity, bioaccessibility and uptake of chemical contaminants in meat and seafood. <i>Food Research International</i> , 2011 , 44, 510-522	7	39
98	Preliminary assessment on the bioaccessibility of contaminants of emerging concern in raw and cooked seafood. <i>Food and Chemical Toxicology</i> , 2017 , 104, 69-78	4.7	38
97	Changes of enzymes activity and protein profiles caused by high-pressure processing in sea bass (<i>Dicentrarchus labrax</i>) fillets. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2851-60	5.7	38
96	Shelf-life of cooked edible crab (<i>Cancer pagurus</i>) stored under refrigerated conditions. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1376-1382	5.4	38
95	Integrated multi-biomarker responses of juvenile seabass to diclofenac, warming and acidification co-exposure. <i>Aquatic Toxicology</i> , 2018 , 202, 65-79	5.1	36
94	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, 10814-24	5.7	35
93	Use of microalgae and bacteria to enhance protection of gnotobiotic <i>Artemia</i> against different pathogens. <i>Aquaculture</i> , 2006 , 258, 116-126	4.4	35
92	The trade of live crustaceans in Portugal: space for technological improvements. <i>ICES Journal of Marine Science</i> , 2008 , 65, 551-559	2.7	32
91	Persistent and emerging pollutants assessment on aquaculture oysters (<i>Crassostrea gigas</i>) from NW Portuguese coast (Ria De Aveiro). <i>Science of the Total Environment</i> , 2019 , 666, 731-742	10.2	32
90	Bioaccumulation of persistent and emerging pollutants in wild sea urchin <i>Paracentrotus lividus</i> . <i>Environmental Research</i> , 2018 , 161, 354-363	7.9	32
89	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, 3645-52	5.7	31
88	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, 3253-60	5.7	31
87	Pharmaceuticals and endocrine disruptors in raw and cooked seafood from European market: Concentrations and human exposure levels. <i>Environment International</i> , 2018 , 119, 570-581	12.9	29
86	Addressing challenges and opportunities of the European seafood sector under a circular economy framework. <i>Current Opinion in Environmental Science and Health</i> , 2020 , 13, 101-106	8.1	28

85	Physiological responses to depuration and transport of native and exotic clams at different temperatures. <i>Aquaculture</i> , 2013 , 408-409, 136-146	4.4	28
84	In vitro bioaccessibility of the marine biotoxin okadaic acid in shellfish. <i>Food and Chemical Toxicology</i> , 2016 , 89, 54-9	4.7	27
83	Living in a multi-stressors environment: An integrated biomarker approach to assess the ecotoxicological response of meagre (<i>Argyrosomus regius</i>) to venlafaxine, warming and acidification. <i>Environmental Research</i> , 2019 , 169, 7-25	7.9	27
82	Live shipment of immersed crabs <i>Cancer pagurus</i> from England to Portugal and recovery in stocking tanks: stress parameter characterization. <i>ICES Journal of Marine Science</i> , 2010 , 67, 435-443	2.7	26
81	Health risk/benefit information for consumers of fish and shellfish: FishChoice, a new online tool. <i>Food and Chemical Toxicology</i> , 2017 , 104, 79-84	4.7	24
80	Risk assessment of methylmercury in five European countries considering the national seafood consumption patterns. <i>Food and Chemical Toxicology</i> , 2017 , 104, 26-34	4.7	24
79	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	4.1	24
78	Different tools to trace geographic origin and seasonality of croaker (<i>Micropogonias furnieri</i>). <i>LWT - Food Science and Technology</i> , 2015 , 61, 194-200	5.4	23
77	Portuguese consumers' attitudes and perceptions of bivalve molluscs. <i>Food Control</i> , 2014 , 41, 168-177	6.2	23
76	<i>Cancer pagurus</i> (Linnaeus, 1758) physiological responses to simulated live transport: Influence of temperature, air exposure and AQUI-S [®] . <i>Journal of Thermal Biology</i> , 2011 , 36, 128-137	2.9	23
75	First approach to assess the bioaccessibility of bisphenol A in canned seafood. <i>Food Chemistry</i> , 2017 , 232, 501-507	8.5	22
74	Risk/benefit assessment of cooked seafood: Black scabbard fish (<i>Aphanopus carbo</i>) and edible crab (<i>Cancer pagurus</i>) as case studies. <i>Food Control</i> , 2013 , 32, 518-524	6.2	22
73	In vitro antimicrobial activity of garlic, oregano and chitosan against <i>Salmonella enterica</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2008 , 24, 2357-2360	4.4	22
72	Effects of steaming on contaminants of emerging concern levels in seafood. <i>Food and Chemical Toxicology</i> , 2018 , 118, 490-504	4.7	22
71	Marine environmental contamination: public awareness, concern and perceived effectiveness in five European countries. <i>Environmental Research</i> , 2015 , 143, 4-10	7.9	21
70	Assessing the effects of seawater temperature and pH on the bioaccumulation of emerging chemical contaminants in marine bivalves. <i>Environmental Research</i> , 2018 , 161, 236-247	7.9	21
69	Fast and environmental-friendly methods for the determination of polybrominated diphenyl ethers and their metabolites in fish tissues and feed. <i>Science of the Total Environment</i> , 2019 , 646, 1503-1515	10.2	21
68	Ecophysiology of native and alien-invasive clams in an ocean warming context. <i>Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology</i> , 2014 , 175, 28-37	2.6	21

67	Use of selected bacteria and yeast to protect gnotobiotic <i>Artemia</i> against different pathogens. <i>Journal of Experimental Marine Biology and Ecology</i> , 2006 , 334, 20-30	2.1	21
66	Polybrominated diphenyl ethers and metabolites [An analytical review on seafood occurrence. <i>TrAC - Trends in Analytical Chemistry</i> , 2017 , 87, 129-144	14.6	19
65	Temporal fatty acid dynamics of the octocoral <i>Veretillum cymnorum</i> . <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2012 , 161, 178-87	2.3	19
64	The impact of the invasive species <i>Vespa velutina</i> on honeybees: A new approach based on oxidative stress. <i>Science of the Total Environment</i> , 2019 , 689, 709-715	10.2	18
63	Effects of High-Pressure Processing on the Quality of Sea Bass (<i>Dicentrarchus labrax</i>) Fillets During Refrigerated Storage. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1333-1343	5.1	18
62	Life cycle assessment of fish and seafood processed products - A review of methodologies and new challenges. <i>Science of the Total Environment</i> , 2021 , 761, 144094	10.2	18
61	Temporal dynamics of amino and fatty acid composition in the razor clam <i>Ensis siliqua</i> (Mollusca: Bivalvia). <i>Helgoland Marine Research</i> , 2014 , 68, 465-482	1.8	17
60	Polycyclic aromatic hydrocarbons bioaccessibility in seafood: Culinary practices effects on dietary exposure. <i>Environmental Research</i> , 2018 , 164, 165-172	7.9	16
59	Combined effects of warming and acidification on accumulation and elimination dynamics of paralytic shellfish toxins in mussels <i>Mytilus galloprovincialis</i> . <i>Environmental Research</i> , 2018 , 164, 647-654	7.9	16
58	Antidepressants in a changing ocean: Venlafaxine uptake and elimination in juvenile fish (<i>Argyrosomus regius</i>) exposed to warming and acidification conditions. <i>Chemosphere</i> , 2018 , 209, 286-297	8.4	16
57	Environmental risks associated with contaminants of legacy and emerging concern at European aquaculture areas. <i>Environmental Pollution</i> , 2019 , 252, 1301-1310	9.3	15
56	Fish energy budget under ocean warming and flame retardant exposure. <i>Environmental Research</i> , 2018 , 164, 186-196	7.9	15
55	Bioaccumulation and ecotoxicological responses of juvenile white seabream (<i>Diplodus sargus</i>) exposed to triclosan, warming and acidification. <i>Environmental Pollution</i> , 2019 , 245, 427-442	9.3	13
54	In vitro bioaccessibility of the marine biotoxins okadaic acid, dinophysistoxin-2 and their 7-O-acyl fatty acid ester derivatives in raw and steamed shellfish. <i>Food and Chemical Toxicology</i> , 2017 , 101, 121-127	4.7	12
53	Chemometrics tools to distinguish wild and farmed meagre (<i>Argyrosomus regius</i>). <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13312	2.1	12
52	Effect of sex, maturation stage and cooking methods on the nutritional quality and safety of black scabbard fish (<i>Aphanopus carbo</i> Lowe, 1839). <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 1545-53	4.3	12
51	Habitat selection disruption and lateralization impairment of cryptic flatfish in a warm, acid, and contaminated ocean. <i>Marine Biology</i> , 2016 , 163, 1	2.5	12
50	Bioaccessibility of lipophilic and hydrophilic marine biotoxins in seafood: An in vitro digestion approach. <i>Food and Chemical Toxicology</i> , 2019 , 129, 153-161	4.7	11

49	Insights on the metabolism of the antidepressant venlafaxine by meagre (<i>Argyrosomus regius</i>) using a combined target and suspect screening approach. <i>Science of the Total Environment</i> , 2020 , 737, 140226	10.2	11
48	Quality improvement of common carp (<i>Cyprinus carpio</i> L.) meat fortified with n-3 PUFA. <i>Food and Chemical Toxicology</i> , 2020 , 139, 111261	4.7	11
47	Microbiological composition of native and exotic clams from Tagus estuary: effect of season and environmental parameters. <i>Marine Pollution Bulletin</i> , 2013 , 74, 116-24	6.7	11
46	Diets supplemented with <i>Saccharina latissima</i> influence the expression of genes related to lipid metabolism and oxidative stress modulating rainbow trout (<i>Oncorhynchus mykiss</i>) fillet composition. <i>Food and Chemical Toxicology</i> , 2020 , 140, 111332	4.7	10
45	Consumer response to health and environmental sustainability information regarding seafood consumption. <i>Environmental Research</i> , 2018 , 161, 492-504	7.9	10
44	Exploration of the phycoremediation potential of <i>Laminaria digitata</i> towards diflubenzuron, lindane, copper and cadmium in a multitrophic pilot-scale experiment. <i>Food and Chemical Toxicology</i> , 2017 , 104, 95-108	4.7	9
43	Insights from an international stakeholder consultation to identify informational needs related to seafood safety. <i>Environmental Research</i> , 2015 , 143, 20-8	7.9	9
42	Evaluation of intracellular and extracellular domoic acid content in <i>Pseudo-nitzschia multiseries</i> cell cultures under different light regimes. <i>Toxicon</i> , 2018 , 155, 27-31	2.8	9
41	Growth performance, bioavailability of toxic and essential elements and nutrients, and biofortification of iodine of rainbow trout (<i>Oncorhynchus mykiss</i>) fed blends with sugar kelp (<i>Saccharina latissima</i>). <i>Food and Chemical Toxicology</i> , 2020 , 141, 111387	4.7	8
40	Microbiological responses to depuration and transport of native and exotic clams at optimal and stressful temperatures. <i>Food Microbiology</i> , 2013 , 36, 365-73	6	8
39	Will seabass (<i>Dicentrarchus labrax</i>) quality change in a warmer ocean?. <i>Food Research International</i> , 2017 , 97, 27-36	7	7
38	Enriched feeds with iodine and selenium from natural and sustainable sources to modulate farmed gilthead seabream (<i>Sparus aurata</i>) and common carp (<i>Cyprinus carpio</i>) fillets elemental nutritional value. <i>Food and Chemical Toxicology</i> , 2020 , 140, 111330	4.7	7
37	Multidisciplinary approach to determine the effect of polybrominated diphenyl ethers on gut microbiota. <i>Environmental Pollution</i> , 2020 , 260, 113920	9.3	7
36	Macro and trace elements in <i>Paracentrotus lividus</i> gonads from South West Atlantic areas. <i>Environmental Research</i> , 2018 , 162, 297-307	7.9	6
35	Amino and fatty acid dynamics of octopus (<i>Octopus vulgaris</i>) early life stages under ocean warming. <i>Journal of Thermal Biology</i> , 2016 , 55, 30-38	2.9	6
34	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	4.3	6
33	Smoked fish products available in European markets: Human exposure to polybrominated diphenyl ethers and their metabolites. <i>Food and Chemical Toxicology</i> , 2018 , 121, 262-271	4.7	6
32	Mercury in Juvenile <i>Solea senegalensis</i> : Linking Bioaccumulation, Seafood Safety, and Neuro-Oxidative Responses under Climate Change-Related Stressors. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 1993	2.6	5

31	Bioaccessibility of polybrominated diphenyl ethers and their methoxylated metabolites in cooked seafood after using a multi-compartment in vitro digestion model. <i>Chemosphere</i> , 2020 , 252, 126462	8.4	5
30	Plasma biochemistry, gene expression and liver histomorphology in common carp (<i>Cyprinus carpio</i>) fed with different dietary fat sources. <i>Food and Chemical Toxicology</i> , 2020 , 140, 111300	4.7	5
29	Physiological changes during simulated live transport of <i>Cancer pagurus</i> and recovery in holding tanks. <i>Aquaculture Research</i> , 2012 , 43, 1415-1426	1.9	5
28	Mediterranean Aquaculture in a Changing Climate 2014 , 605-616		5
27	Consumers' Acceptance of an online tool with personalized health risk-benefit communication about seafood consumption. <i>Food and Chemical Toxicology</i> , 2020 , 144, 111573	4.7	5
26	Future challenges in seafood chemical hazards: Research and infrastructure needs. <i>Trends in Food Science and Technology</i> , 2019 , 84, 52-54	15.3	5
25	Does the addition of ingredients affect mercury and cadmium bioaccessibility in seafood-based meals?. <i>Food and Chemical Toxicology</i> , 2020 , 136, 110978	4.7	4
24	Green tea infusion reduces mercury bioaccessibility and dietary exposure from raw and cooked fish. <i>Food and Chemical Toxicology</i> , 2020 , 145, 111717	4.7	4
23	Preliminary assessment of galaxolide bioaccessibility in raw and cooked FISH. <i>Food and Chemical Toxicology</i> , 2018 , 122, 33-37	4.7	4
22	The occurrence of polybrominated diphenyl ethers and their metabolites in Portuguese river biota. <i>Science of the Total Environment</i> , 2020 , 713, 136606	10.2	3
21	Paralytic Shellfish Toxins and Ocean Warming: Bioaccumulation and Ecotoxicological Responses in Juvenile Gilthead Seabream (<i>Sparus aurata</i>). <i>Toxins</i> , 2019 , 11,	4.9	3
20	Seafood Safety and Human Health Implications 2014 , 589-603		3
19	Bay Laurel (<i>Laurus nobilis</i>) Oils 2016 , 239-246		3
18	Determination of target biogenic amines in fish by GC-MS: investigating seafood quality. <i>Annals of Medicine</i> , 2019 , 51, 73-73	1.5	2
17	Amino acids in the octocoral <i>Veretillum cymnorum</i> : the effect of seasonality and differences from scleractinian hexacorals. <i>Journal of the Marine Biological Association of the United Kingdom</i> , 2013 , 93, 913-918	1.1	2
16	Salt reduction in seafood: A review. <i>Food Control</i> , 2022 , 135, 108809	6.2	2
15	Dietary exposure to potentially toxic elements through sushi consumption in Catalonia, Spain. <i>Food and Chemical Toxicology</i> , 2021 , 153, 112285	4.7	2
14	Strategies to reduce sodium levels in European seabass sausages. <i>Food and Chemical Toxicology</i> , 2021 , 153, 112262	4.7	2

13	Assessing consumers' attitudes, expectations and intentions towards health and sustainability regarding seafood consumption in Italy. <i>Science of the Total Environment</i> , 2021 , 789, 148049	10.2	2
12	Biofortified Diets Containing Algae and Selenised Yeast: Effects on Growth Performance, Nutrient Utilization, and Tissue Composition of Gilthead Seabream (<i>Lateolabrax niloticus</i>).. <i>Frontiers in Physiology</i> , 2021 , 12, 812884	4.6	1
11	Structural and molecular indices in common carp (<i>Cyprinus carpio</i> L.) fed n-3 PUFA enriched diet. <i>Food and Chemical Toxicology</i> , 2021 , 151, 112146	4.7	1
10	Effects of steaming on health-valuable nutrients from fortified farmed fish: Gilthead seabream (<i>Sparus aurata</i>) and common carp (<i>Cyprinus carpio</i>) as case studies. <i>Food and Chemical Toxicology</i> , 2021 , 152, 112218	4.7	1
9	Packaging environmental impact on seafood supply chains: A review of life cycle assessment studies. <i>Journal of Industrial Ecology</i> ,	7.2	1
8	Seaweeds rehydration and boiling: Impact on iodine, sodium, potassium, selenium, and total arsenic contents and health benefits for consumption. <i>Food and Chemical Toxicology</i> , 2021 , 155, 112385	4.7	1
7	Semi-industrial development of nutritious and healthy seafood dishes from sustainable species. <i>Food and Chemical Toxicology</i> , 2021 , 155, 112431	4.7	1
6	Modeling the relationship between emerging and persistent organic contaminants in water, sediment and oysters from a temperate lagoon. <i>Marine Pollution Bulletin</i> , 2021 , 164, 111994	6.7	0
5	Risk characterisation of ciguatera poisoning in Europe. <i>EFSA Supporting Publications</i> , 2021 , 18, 6647E	1.1	0
4	Evaluation of ciguatoxins in seafood and the environment in Europe. <i>EFSA Supporting Publications</i> , 2021 , 18, 6648E	1.1	0
3	Achieving Sustainability of the Seafood Sector in the European Atlantic Area by Addressing Eco-Social Challenges: The NEPTUNUS Project. <i>Sustainability</i> , 2022 , 14, 3054	3.6	0
2	Chemical Contaminants in a Changing Ocean 2019 , 25-41		
1	Biological effects of antidepressants on marine organisms 2021 , 563-590		