Antnio Mb Marques

List of Publications by Year in Descending Order

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	Salt reduction in seafood A review. *Food Control*, **2022**, 135, 108809	6.2	2
137	Achieving Sustainability of the Seafood Sector in the European Atlantic Area by Addressing Eco-Social Challenges: The NEPTUNUS Project. *Sustainability*, **2022**, 14, 3054	3.6	0
136	Biofortified Diets Containing Algae and Selenised Yeast: Effects on Growth Performance, Nutrient Utilization, and Tissue Composition of Gilthead Seabream ().. *Frontiers in Physiology*, **2021**, 12, 812884	4.6	1
135	Modeling the relationship between emerging and persistent organic contaminants in water, sediment and oysters from a temperate lagoon. *Marine Pollution Bulletin*, **2021**, 164, 111994	6.7	0
134	Risk characterisation of ciguatera poisoning in Europe. *EFSA Supporting Publications*, **2021**, 18, 6647E	1.1	0
133	Evaluation of ciguatoxins in seafood and the environment in Europe. *EFSA Supporting Publications*, **2021**, 18, 6648E	1.1	0
132	Structural and molecular indices in common carp (Cyprinus carpio L.) fed n-3 PUFA enriched diet. *Food and Chemical Toxicology*, **2021**, 151, 112146	4.7	1
131	Effects of steaming on health-valuable nutrients from fortified farmed fish: Gilthead seabream (Sparus aurata) and common carp (Cyprinus carpio) as case studies. *Food and Chemical Toxicology*, **2021**, 152, 112218	4.7	1
130	Dietary exposure to potentially toxic elements through sushi consumption in Catalonia, Spain. *Food and Chemical Toxicology*, **2021**, 153, 112285	4.7	2
129	Strategies to reduce sodium levels in European seabass sausages. *Food and Chemical Toxicology*, **2021**, 153, 112262	4.7	2
128	Life cycle assessment of fish and seafood processed products - A review of methodologies and new challenges. *Science of the Total Environment*, **2021**, 761, 144094	10.2	18
127	Seaweeds rehydration and boiling: Impact on iodine, sodium, potassium, selenium, and total arsenic contents and health benefits for consumption. *Food and Chemical Toxicology*, **2021**, 155, 112385	4.7	1
126	Semi-industrial development of nutritious and healthy seafood dishes from sustainable species. *Food and Chemical Toxicology*, **2021**, 155, 112431	4.7	1
125	Assessing consumersTattitudes, expectations and intentions towards health and sustainability regarding seafood consumption in Italy. *Science of the Total Environment*, **2021**, 789, 148049	10.2	2
124	Biological effects of antidepressants on marine organisms **2021**, 563-590		
123	Enriched feeds with iodine and selenium from natural and sustainable sources to modulate farmed gilthead seabream (Sparus aurata) and common carp (Cyprinus carpio) fillets elemental nutritional value. *Food and Chemical Toxicology*, **2020**, 140, 111330	4.7	7
122	Insights on the metabolization of the antidepressant venlafaxine by meagre (Argyrosomus regius) using a combined target and suspect screening approach. *Science of the Total Environment*, **2020**, 737, 140226	10.2	11

121	Quality improvement of common carp (Cyprinus carpio L.) meat fortified with n-3 PUFA. *Food and Chemical Toxicology*, **2020**, 139, 111261	4.7	11
120	Mercury in Juvenile Solea senegalensis: Linking Bioaccumulation, Seafood Safety, and Neuro-Oxidative Responses under Climate Change-Related Stressors. *Applied Sciences (Switzerland)* , **2020**, 10, 1993	2.6	5
119	Addressing challenges and opportunities of the European seafood sector under a circular economy framework. *Current Opinion in Environmental Science and Health*, **2020**, 13, 101-106	8.1	28
118	The occurrence of polybrominated diphenyl ethers and their metabolites in Portuguese river biota. *Science of the Total Environment*, **2020**, 713, 136606	10.2	3
117	Growth performance, bioavailability of toxic and essential elements and nutrients, and biofortification of iodine of rainbow trout (Onchorynchus mykiss) fed blends with sugar kelp (Saccharina latissima). *Food and Chemical Toxicology*, **2020**, 141, 111387	4.7	8
116	Bioaccessibility of polybrominated diphenyl ethers and their methoxylated metabolites in cooked seafood after using a multi-compartment in□vitro digestion model. *Chemosphere*, **2020**, 252, 126462	8.4	5
115	Plasma biochemistry, gene expression and liver histomorphology in common carp (Cyprinus carpio) fed with different dietary fat sources. *Food and Chemical Toxicology*, **2020**, 140, 111300	4.7	5
114	Diets supplemented with Saccharina latissima influence the expression of genes related to lipid metabolism and oxidative stress modulating rainbow trout (Oncorhynchus mykiss) fillet composition. *Food and Chemical Toxicology*, **2020**, 140, 111332	4.7	10
113	Multidisciplinary approach to determine the effect of polybrominated diphenyl ethers on gut microbiota. *Environmental Pollution*, **2020**, 260, 113920	9.3	7
112	Does the addition of ingredients affect mercury and cadmium bioaccessibility in seafood-based meals?. *Food and Chemical Toxicology*, **2020**, 136, 110978	4.7	4
111	Green tea infusion reduces mercury bioaccessibility and dietary exposure from raw and cooked fish. *Food and Chemical Toxicology*, **2020**, 145, 111717	4.7	4
110	ConsumersTacceptance of an online tool with personalized health risk-benefit communication about seafood consumption. *Food and Chemical Toxicology*, **2020**, 144, 111573	4.7	5
109	Assessment of fish quality: the Quality Index Method versus HPLC analysis in Sarda sarda (Bloch, 1793). *Annals of Medicine*, **2019**, 51, 74-74	1.5	78
108	Environmental risks associated with contaminants of legacy and emerging concern at European aquaculture areas. *Environmental Pollution*, **2019**, 252, 1301-1310	9.3	15
107	Determination of target biogenic amines in fish by GC-MS: investigating seafood quality. *Annals of Medicine*, **2019**, 51, 73-73	1.5	2
106	Bioaccessibility of lipophilic and hydrophilic marine biotoxins in seafood: An in vitro digestion approach. *Food and Chemical Toxicology*, **2019**, 129, 153-161	4.7	11
105	Fast and environmental-friendly methods for the determination of polybrominated diphenyl ethers and their metabolites in fish tissues and feed. *Science of the Total Environment*, **2019**, 646, 1503-1515	10.2	21
104	Paralytic Shellfish Toxins and Ocean Warming: Bioaccumulation and Ecotoxicological Responses in Juvenile Gilthead Seabream (). *Toxins*, **2019**, 11,	4.9	3

103	The impact of the invasive species Vespa velutina on honeybees: A new approach based on oxidative stress. *Science of the Total Environment*, **2019**, 689, 709-715	10.2	18
102	Chemical Contaminants in a Changing Ocean **2019**, 25-41		
101	Persistent and emerging pollutants assessment on aquaculture oysters (Crassostrea gigas) from NW Portuguese coast (Ria De Aveiro). *Science of the Total Environment*, **2019**, 666, 731-742	10.2	32
100	Future challenges in seafood chemical hazards: Research and infrastructure needs. *Trends in Food Science and Technology*, **2019**, 84, 52-54	15.3	5
99	Bioaccumulation and ecotoxicological responses of juvenile white seabream (Diplodus sargus) exposed to triclosan, warming and acidification. *Environmental Pollution*, **2019**, 245, 427-442	9.3	13
98	Living in a multi-stressors environment: An integrated biomarker approach to assess the ecotoxicological response of meagre (Argyrosomus regius) to venlafaxine, warming and acidification. *Environmental Research*, **2019**, 169, 7-25	7.9	27
97	Polycyclic aromatic hydrocarbons bioaccessibility in seafood: Culinary practices effects on dietary exposure. *Environmental Research*, **2018**, 164, 165-172	7.9	16
96	Differential behavioural responses to venlafaxine exposure route, warming and acidification in juvenile fish (Argyrosomus regius). *Science of the Total Environment*, **2018**, 634, 1136-1147	10.2	39
95	Combined effects of warming and acidification on accumulation and elimination dynamics of paralytic shellfish toxins in mussels Mytilus galloprovincialis. *Environmental Research*, **2018**, 164, 647-654	7.9	16
94	Macro and trace elements in Paracentrotus lividus gonads from South West Atlantic areas. *Environmental Research*, **2018**, 162, 297-307	7.9	6
93	UV-filters and musk fragrances in seafood commercialized in Europe Union: Occurrence, risk and exposure assessment. *Environmental Research*, **2018**, 161, 399-408	7.9	53
92	Assessing the effects of seawater temperature and pH on the bioaccumulation of emerging chemical contaminants in marine bivalves. *Environmental Research*, **2018**, 161, 236-247	7.9	21
91	Consumer response to health and environmental sustainability information regarding seafood consumption. *Environmental Research*, **2018**, 161, 492-504	7.9	10
90	The influence of microplastics and halogenated contaminants in feed on toxicokinetics and gene expression in European seabass (Dicentrarchus labrax). *Environmental Research*, **2018**, 164, 430-443	7.9	73
89	Effects of water warming and acidification on bioconcentration, metabolization and depuration of pharmaceuticals and endocrine disrupting compounds in marine mussels (Mytilus galloprovincialis). *Environmental Pollution*, **2018**, 236, 824-834	9.3	49
88	Fish energy budget under ocean warming and flame retardant exposure. *Environmental Research*, **2018**, 164, 186-196	7.9	15
87	Halogenated and organophosphorus flame retardants in European aquaculture samples. *Science of the Total Environment*, **2018**, 612, 492-500	10.2	55
86	Bioaccumulation of persistent and emerging pollutants in wild sea urchin Paracentrotus lividus. *Environmental Research*, **2018**, 161, 354-363	7.9	32

85	Oral bioaccessibility of toxic and essential elements in raw and cooked commercial seafood species available in European markets. *Food Chemistry*, **2018**, 267, 15-27	8.5	41
84	Ocean acidification dampens physiological stress response to warming and contamination in a commercially-important fish (Argyrosomus regius). *Science of the Total Environment*, **2018**, 618, 388-398	10.2	43
83	Preliminary assessment of galaxolide bioaccessibility in raw and cooked FISH. *Food and Chemical Toxicology*, **2018**, 122, 33-37	4.7	4
82	Evaluation of intracellular and extracellular domoic acid content in Pseudo-nitzschia multiseries cell cultures under different light regimes. *Toxicon*, **2018**, 155, 27-31	2.8	9
81	Smoked fish products available in European markets: Human exposure to polybrominated diphenyl ethers and their metabolites. *Food and Chemical Toxicology*, **2018**, 121, 262-271	4.7	6
80	Pharmaceuticals and endocrine disruptors in raw and cooked seafood from European market: Concentrations and human exposure levels. *Environment International*, **2018**, 119, 570-581	12.9	29
79	Effects of steaming on contaminants of emerging concern levels in seafood. *Food and Chemical Toxicology*, **2018**, 118, 490-504	4.7	22
78	Antidepressants in a changing ocean: Venlafaxine uptake and elimination in juvenile fish (Argyrosomus regius) exposed to warming and acidification conditions. *Chemosphere*, **2018**, 209, 286-297	8.4	16
77	Integrated multi-biomarker responses of juvenile seabass to diclofenac, warming and acidification co-exposure. *Aquatic Toxicology*, **2018**, 202, 65-79	5.1	36
76	Ecophysiological responses of juvenile seabass (Dicentrarchus labrax) exposed to increased temperature and dietary methylmercury. *Science of the Total Environment*, **2017**, 586, 551-558	10.2	40
75	Health risk/benefit information for consumers of fish and shellfish: FishChoice, a new online tool. *Food and Chemical Toxicology*, **2017**, 104, 79-84	4.7	24
74	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. *Food and Chemical Toxicology*, **2017**, 101, 121-127	4.7	12
73	Preliminary assessment on the bioaccessibility of contaminants of emerging concern in raw and cooked seafood. *Food and Chemical Toxicology*, **2017**, 104, 69-78	4.7	38
72	Exploration of the phycoremediation potential of Laminaria digitata towards diflubenzuron, lindane, copper and cadmium in a multitrophic pilot-scale experiment. *Food and Chemical Toxicology*, **2017**, 104, 95-108	4.7	9
71	First approach to assess the bioaccessibility of bisphenol A in canned seafood. *Food Chemistry*, **2017**, 232, 501-507	8.5	22
70	Will seabass (Dicentrarchus labrax) quality change in a warmer ocean?. *Food Research International*, **2017**, 97, 27-36	7	7
69	Chemometrics tools to distinguish wild and farmed meagre (Argyrosomus regius). *Journal of Food Processing and Preservation*, **2017**, 41, e13312	2.1	12
68	Polybrominated diphenyl ethers and metabolites An analytical review on seafood occurrence. *TrAC - Trends in Analytical Chemistry*, **2017**, 87, 129-144	14.6	19

67	Risk assessment of methylmercury in five European countries considering the national seafood consumption patterns. *Food and Chemical Toxicology*, **2017**, 104, 26-34	4.7	24
66	In vitro bioaccessibility of the marine biotoxin okadaic acid in shellfish. *Food and Chemical Toxicology*, **2016**, 89, 54-9	4.7	27
65	Amino and fatty acid dynamics of octopus (Octopus vulgaris) early life stages under ocean warming. *Journal of Thermal Biology*, **2016**, 55, 30-38	2.9	6
64	Bay Laurel (Laurus nobilis) Oils **2016**, 239-246		3
63	Bioaccumulation and elimination of mercury in juvenile seabass (Dicentrarchus labrax) in a warmer environment. *Environmental Research*, **2016**, 149, 77-85	7.9	50
62	Habitat selection disruption and lateralization impairment of cryptic flatfish in a warm, acid, and contaminated ocean. *Marine Biology*, **2016**, 163, 1	2.5	12
61	Environmental contaminants of emerging concern in seafood--European database on contaminant levels. *Environmental Research*, **2015**, 143, 29-45	7.9	143
60	Toxic elements and speciation in seafood samples from different contaminated sites in Europe. *Environmental Research*, **2015**, 143, 72-81	7.9	56
59	Oral bioaccessibility of arsenic, mercury and methylmercury in marine species commercialized in Catalonia (Spain) and health risks for the consumers. *Food and Chemical Toxicology*, **2015**, 86, 34-40	4.7	40
58	A critical view on microplastic quantification in aquatic organisms. *Environmental Research*, **2015**, 143, 46-55	7.9	243
57	Occurrence of pharmaceuticals and endocrine disrupting compounds in macroalgaes, bivalves, and fish from coastal areas in Europe. *Environmental Research*, **2015**, 143, 56-64	7.9	163
56	Marine environmental contamination: public awareness, concern and perceived effectiveness in five European countries. *Environmental Research*, **2015**, 143, 4-10	7.9	21
55	Insights from an international stakeholder consultation to identify informational needs related to seafood safety. *Environmental Research*, **2015**, 143, 20-8	7.9	9
54	Different tools to trace geographic origin and seasonality of croaker (Micropogonias furnieri). *LWT - Food Science and Technology*, **2015**, 61, 194-200	5.4	23
53	Effects of depuration on metal levels and health status of bivalve molluscs. *Food Control*, **2015**, 47, 493-501	3.1	41
52	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	5.1	18
51	Effect of warming on protein, glycogen and fatty acid content of native and invasive clams. *Food Research International*, **2014**, 64, 439-445	7	54
50	Portuguese consumersTattitudes and perceptions of bivalve molluscs. *Food Control*, **2014**, 41, 168-177	6.2	23

49	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	6.8	43
48	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	5.4	110
47	Temporal dynamics of amino and fatty acid composition in the razor clam Ensis siliqua (Mollusca: Bivalvia). *Helgoland Marine Research*, **2014**, 68, 465-482	1.8	17
46	Ecophysiology of native and alien-invasive clams in an ocean warming context. *Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology*, **2014**, 175, 28-37	2.6	21
45	Seafood Safety and Human Health Implications **2014**, 589-603		3
44	Mediterranean Aquaculture in a Changing Climate **2014**, 605-616		5
43	Microbiological composition of native and exotic clams from Tagus estuary: effect of season and environmental parameters. *Marine Pollution Bulletin*, **2013**, 74, 116-24	6.7	11
42	Chemical composition and antibacterial and antioxidant properties of commercial essential oils. *Industrial Crops and Products*, **2013**, 43, 587-595	5.9	273
41	Microbiological responses to depuration and transport of native and exotic clams at optimal and stressful temperatures. *Food Microbiology*, **2013**, 36, 365-73	6	8
40	Risk–benefit assessment of cooked seafood: Black scabbard fish (Aphanopus carbo) and edible crab (Cancer pagurus) as case studies. *Food Control*, **2013**, 32, 518-524	6.2	22
39	Chemical composition and bioactivity of different oregano (Origanum vulgare) extracts and essential oil. *Journal of the Science of Food and Agriculture*, **2013**, 93, 2707-14	4.3	159
38	Physiological responses to depuration and transport of native and exotic clams at different temperatures. *Aquaculture*, **2013**, 408-409, 136-146	4.4	28
37	Amino acids in the octocoral Veretillum cynomorium: the effect of seasonality and differences from scleractinian hexacorals. *Journal of the Marine Biological Association of the United Kingdom*, **2013**, 93, 913-918	1.1	2
36	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, 2851-60	5.7	38
35	Hake proteins edible films incorporated with essential oils: Physical, mechanical, antioxidant and antibacterial properties. *Food Hydrocolloids*, **2013**, 30, 224-231	10.6	99
34	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	5.9	120
33	Physiological changes during simulated live transport of Cancer pagurus and recovery in holding tanks. *Aquaculture Research*, **2012**, 43, 1415-1426	1.9	5
32	Temporal fatty acid dynamics of the octocoral Veretillum cynomorium. *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, **2012**, 161, 178-87	2.3	19

31	Antioxidant and antibacterial activity of essential oil and extracts of bay laurel Laurus nobilis Linnaeus (Lauraceae) from Portugal. *Natural Product Research*, **2012**, 26, 518-29	2.3	55
30	Impact of climate change in Mediterranean aquaculture. *Reviews in Aquaculture*, **2012**, 4, 163-177	8.9	53
29	Effect of sex, maturation stage and cooking methods on the nutritional quality and safety of black scabbard fish (Aphanopus carbo Lowe, 1839). *Journal of the Science of Food and Agriculture*, **2012**, 92, 1545-53	4.3	12
28	Nutritional quality and safety of cooked edible crab (Cancer pagurus). *Food Chemistry*, **2012**, 133, 277-83	8.5	48
27	New tools to assess toxicity, bioaccessibility and uptake of chemical contaminants in meat and seafood. *Food Research International*, **2011**, 44, 510-522	7	39
26	Bioaccessibility of Hg, Cd and As in cooked black scabbard fish and edible crab. *Food and Chemical Toxicology*, **2011**, 49, 2808-15	4.7	81
25	Shelf-life of cooked edible crab (Cancer pagurus) stored under refrigerated conditions. *LWT - Food Science and Technology*, **2011**, 44, 1376-1382	5.4	38
24	Characterization of biodegradable films prepared with hake proteins and thyme oil. *Journal of Food Engineering*, **2011**, 105, 422-428	6	89
23	Cancer pagurus (Linnaeus, 1758) physiological responses to simulated live transport: Influence of temperature, air exposure and AQUI-S . *Journal of Thermal Biology*, **2011**, 36, 128-137	2.9	23
22	Antioxidant and antimicrobial activity of Satureja montana L. extracts. *Journal of the Science of Food and Agriculture*, **2011**, 91, 1554-60	4.3	61
21	Live shipment of immersed crabs Cancer pagurus from England to Portugal and recovery in stocking tanks: stress parameter characterization. *ICES Journal of Marine Science*, **2010**, 67, 435-443	2.7	26
20	Climate change and seafood safety: Human health implications. *Food Research International*, **2010**, 43, 1766-1779	7	83
19	Chemical composition of Atlantic spider crab Maja brachydactyla: Human health implications. *Journal of Food Composition and Analysis*, **2010**, 23, 230-237	4.1	51
18	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	4.1	51
17	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	4.1	24
16	Nutritional quality of the edible tissues of European lobster Homarus gammarus and American lobster Homarus americanus. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 3645-52	5.7	31
15	Influence of season and sex on the contents of minerals and trace elements in brown crab (Cancer pagurus, Linnaeus, 1758). *Journal of Agricultural and Food Chemistry*, **2009**, 57, 3253-60	5.7	31
14	Effect of season on the chemical composition and nutritional quality of the edible crab Cancer pagurus. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 10814-24	5.7	35

13	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, 150-6	4.7	48
12	The trade of live crustaceans in Portugal: space for technological improvements. *ICES Journal of Marine Science*, **2008**, 65, 551-559	2.7	32
11	In vitro antimicrobial activity of garlic, oregano and chitosan against Salmonella enterica. *World Journal of Microbiology and Biotechnology*, **2008**, 24, 2357-2360	4.4	22
10	Macro and trace elements in edible tissues of Carcinus maenas and Necora puber. *Journal of the Science of Food and Agriculture*, **2008**, 88, 2451-2459	4.3	6
9	Essential elements and contaminants in edible tissues of European and American lobsters. *Food Chemistry*, **2008**, 111, 862-867	8.5	42
8	Use of selected bacteria and yeast to protect gnotobiotic Artemia against different pathogens. *Journal of Experimental Marine Biology and Ecology*, **2006**, 334, 20-30	2.1	21
7	Use of microalgae and bacteria to enhance protection of gnotobiotic Artemia against different pathogens. *Aquaculture*, **2006**, 258, 116-126	4.4	35
6	Immunostimulatory nature of beta-glucans and baker's yeast in gnotobiotic Artemia challenge tests. *Fish and Shellfish Immunology*, **2006**, 20, 682-92	4.3	40
5	Gnotobiotically grown aquatic animals: opportunities to investigate host-microbe interactions. *Journal of Applied Microbiology*, **2006**, 100, 903-18	4.7	52
4	Effects of bacteria on Artemia franciscana cultured in different gnotobiotic environments. *Applied and Environmental Microbiology*, **2005**, 71, 4307-17	4.8	71
3	Influence of yeast quality on performance of gnotobiotically grown Artemia. *Journal of Experimental Marine Biology and Ecology*, **2004**, 310, 247-264	2.1	63
2	Evaluation of different yeast cell wall mutants and microalgae strains as feed for gnotobiotically grown brine shrimp Artemia franciscana. *Journal of Experimental Marine Biology and Ecology*, **2004**, 312, 115-136	2.1	53
1	Packaging environmental impact on seafood supply chains: A review of life cycle assessment studies. *Journal of Industrial Ecology*,	7.2	1