

Sara I Barrento

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

687
citations

535685
17
h-index

799663
21
g-index

21
all docs

21
docs citations

21
times ranked

825
citing authors

#	ARTICLE	IF	CITATIONS
1	Addressing the welfare needs of farmed lumpfish: Knowledge gaps, challenges and solutions. <i>Reviews in Aquaculture</i> , 2022, 14, 139-155.	4.6	20
2	Species variation in the effects of dewatering treatment on macroalgae. <i>Journal of Applied Phycology</i> , 2018, 30, 2305-2316.	1.5	17
3	Germplasm banking of the giant kelp: Our biological insurance in a changing environment. <i>Algal Research</i> , 2016, 13, 134-140.	2.4	43
4	The effect of transportation and re-watering strategies on the survival, physiology and batch weight of the blue mussel, <i>Mytilus edulis</i> . <i>Aquaculture</i> , 2016, 450, 194-198.	1.7	18
5	Portuguese consumers' attitudes and perceptions of bivalve molluscs. <i>Food Control</i> , 2014, 41, 168-177.	2.8	31
6	Physiological responses to depuration and transport of native and exotic clams at different temperatures. <i>Aquaculture</i> , 2013, 408-409, 136-146.	1.7	36
7	Metabolic rate of blue mussels (<i>Mytilus edulis</i>) under varying post-harvest holding conditions. <i>Aquatic Living Resources</i> , 2013, 26, 241-247.	0.5	19
8	Physiological changes during simulated live transport of <i>Cancer pagurus</i> and recovery in holding tanks. <i>Aquaculture Research</i> , 2012, 43, 1415-1426.	0.9	9
9	<i>Cancer pagurus</i> (Linnaeus, 1758) physiological responses to simulated live transport: Influence of temperature, air exposure and AQUÍ-SÂ®. <i>Journal of Thermal Biology</i> , 2011, 36, 128-137.	1.1	35
10	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.	1.9	58
11	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.	1.9	62
12	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.	1.2	29
13	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.	1.9	30
14	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, 3645-3652.	2.4	40
15	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, 3253-3260.	2.4	36
16	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, 10814-10824.	2.4	43
17	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, 150-156.	1.8	54
18	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.	1.7	6

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19	Essential elements and contaminants in edible tissues of European and American lobsters. Food Chemistry, 2008, 111, 862-867.	4.2	48
20	The trade of live crustaceans in Portugal: space for technological improvements. ICES Journal of Marine Science, 2008, 65, 551-559.	1.2	35
21	Recombinant single-chain variable fragment and single domain antibody piezoimmunosensors for detection of HIV1 virion infectivity factor. Biosensors and Bioelectronics, 2007, 23, 384-392.	5.3	18