

F Xavier Malcata

List of Publications by Year in descending order

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Version: 2024-02-01

333
papers

18,116
citations

13332

70
h-index

20023

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367
all docs

367
docs citations

367
times ranked

19344
citing authors

#	ARTICLE	IF	CITATIONS
1	Diel biochemical and photosynthetic monitorization of <i>Skeletonema costatum</i> and <i>Phaeodactylum tricornutum</i> grown in outdoor pilot-scale flat panel photobioreactors. <i>Journal of Biotechnology</i> , 2022, 343, 110-119.	1.9	7
2	Assessment of autochthonous lactic acid bacteria as starter cultures for improved manufacture of Pico cheese using a cheese model. <i>International Dairy Journal</i> , 2022, 128, 105294.	1.5	4
3	Cyanobacterial pigments: photosynthetic function and biotechnological purposes. , 2022, , 201-256.		4
4	Is Genetic Engineering a Route to Enhance Microalgae-Mediated Bioremediation of Heavy Metal-Containing Effluents?. <i>Molecules</i> , 2022, 27, 1473.	1.7	14
5	<i>Karlodinium veneficum</i> : Growth optimization, metabolite characterization and biotechnological potential survey. <i>Journal of Applied Microbiology</i> , 2022, 132, 2844-2858.	1.4	0
6	Challenges and prospects for sustainable microalga-based oil: A comprehensive review, with a focus on metabolic and genetic engineering. <i>Fuel</i> , 2022, 324, 124567.	3.4	16
7	Processing Methodologies of Wet Microalga Biomass Toward Oil Separation: An Overview. <i>Molecules</i> , 2021, 26, 641.	1.7	11
8	Effects of irradiance of red and blue:red LEDs on <i>Scenedesmus obliquus</i> M2-1 optimization of biomass and high added-value compounds. <i>Journal of Applied Phycology</i> , 2021, 33, 1379-1388.	1.5	6
9	Current Trends of Enterococci in Dairy Products: A Comprehensive Review of Their Multiple Roles. <i>Foods</i> , 2021, 10, 821.	1.9	55
10	Exploration of marine genus <i>Chroococidiopsis</i> sp.: a valuable source for antioxidant industry?. <i>Journal of Applied Phycology</i> , 2021, 33, 2169-2187.	1.5	13
11	Growth and bioactivity of two chlorophyte (<i>Chlorella</i> and <i>Scenedesmus</i>) strains co-cultured outdoors in two different thin-layer units using municipal wastewater as a nutrient source. <i>Algal Research</i> , 2021, 56, 102299.	2.4	21
12	In situ monitoring of chlorophyll <i>a</i> fluorescence in <i>Nannochloropsis oceanica</i> cultures to assess photochemical changes and the onset of lipid accumulation during nitrogen deprivation. <i>Biotechnology and Bioengineering</i> , 2021, 118, 4375-4388.	1.7	4
13	<i>Synechocystis salina</i> : potential bioactivity and combined extraction of added-value metabolites. <i>Journal of Applied Phycology</i> , 2021, 33, 3731.	1.5	8
14	<i>Gloeotheca</i> sp. "Exploiting a New Source of Antioxidant, Anti-Inflammatory, and Antitumor Agents. <i>Marine Drugs</i> , 2021, 19, 623.	2.2	0
15	Efficiency of purification methods on the recovery of exopolysaccharides from fermentation media. <i>Carbohydrate Polymers</i> , 2020, 231, 115703.	5.1	10
16	Towards a starter culture of <i>Lactobacillus plantarum</i> AFS13: Assessment of more relevant effects for in vitro production and preservation thereof, via fractional factorial design methodology. <i>LWT - Food Science and Technology</i> , 2020, 133, 110119.	2.5	2
17	Anti-Hepatocellular Carcinoma (HepG2) Activities of Monoterpene Hydroxy Lactones Isolated from the Marine Microalga <i>Tisochrysis Lutea</i> . <i>Marine Drugs</i> , 2020, 18, 567.	2.2	17
18	Enclosed "non-conventional" photobioreactors for microalga production: A review. <i>Algal Research</i> , 2020, 52, 102107.	2.4	70

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19	A Review on Adventitious Lactic Acid Bacteria from Table Olives. <i>Foods</i> , 2020, 9, 948.	1.9	22
20	Simple Protocol to Facilitate Students' Understanding of the Effects of Enzyme Immobilization on Kinetics of Reaction and Mass Transfer. <i>Journal of Chemical Education</i> , 2020, 97, 2308-2313.	1.1	3
21	Light-emitting diodes' a plus on microalgae biomass and high-value metabolite production. <i>Journal of Applied Phycology</i> , 2020, 32, 3605-3618.	1.5	12
22	Artisanal Pico cheese as reservoir of <i>Enterococcus</i> species possessing virulence and antibiotic resistance properties: implications for food safety. <i>Food Biotechnology</i> , 2020, 34, 25-41.	0.6	15
23	Effect of temperature on growth, photosynthesis and biochemical composition of <i>Nannochloropsis oceanica</i> , grown outdoors in tubular photobioreactors. <i>Algal Research</i> , 2020, 49, 101923.	2.4	23
24	Algal spent biomass' A pool of applications. , 2019, , 397-433.		22
25	Lipid accumulation in selected <i>Tetraselmis</i> strains. <i>Journal of Applied Phycology</i> , 2019, 31, 2845-2853.	1.5	6
26	Potential Industrial Applications and Commercialization of Microalgae in the Functional Food and Feed Industries: A Short Review. <i>Marine Drugs</i> , 2019, 17, 312.	2.2	230
27	Potential of lactic acid bacteria from Pico cheese for starter culture development. <i>Food Science and Technology International</i> , 2019, 25, 303-317.	1.1	27
28	Alternative Dairy Products Made With Raw Milk. , 2019, , 223-234.		0
29	Work environment and occupational risk assessment for small animal Portuguese veterinary activities. <i>Journal of Occupational and Environmental Hygiene</i> , 2018, 15, D19-D28.	0.4	9
30	<i>Gloeotheca</i> sp. as a Nutraceutical Source' An Improved Method of Extraction of Carotenoids and Fatty Acids. <i>Marine Drugs</i> , 2018, 16, 327.	2.2	21
31	Bio-Based Nanocomposites for Food Packaging and Their Effect in Food Quality and Safety. , 2018, , 271-306.		16
32	Design of whey protein nanostructures for incorporation and release of nutraceutical compounds in food. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1377-1393.	5.4	83
33	Effect of probiotic co-cultures on physico-chemical and biochemical properties of small ruminants' fermented milk. <i>International Dairy Journal</i> , 2017, 72, 29-35.	1.5	10
34	Physicochemical, biochemical, microbiological and safety aspects of Pico cheese: Assessment throughout maturation and on the final product. <i>International Journal of Dairy Technology</i> , 2017, 70, 542-555.	1.3	7
35	Development of iron-rich whey protein hydrogels following application of ohmic heating ' Effects of moderate electric fields. <i>Food Research International</i> , 2017, 99, 435-443.	2.9	39
36	' β -Lactoglobulin microparticles obtained by high intensity ultrasound as a potential delivery system for bioactive peptide concentrate. <i>Journal of Food Science and Technology</i> , 2017, 54, 4387-4396.	1.4	3

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37	Biotechnological and Pharmacological Applications of Biotoxins and Other Bioactive Molecules from Dinoflagellates. <i>Marine Drugs</i> , 2017, 15, 393.	2.2	63
38	Role of Natural Fermented Olives in Health and Disease. , 2017, , 517-542.		4
39	Microbial Ecology Dynamics in Portuguese <i>Broa</i> Sourdough. <i>Journal of Food Quality</i> , 2016, 39, 634-648.	1.4	19
40	Microalgae-based unsaponifiable matter as source of natural antioxidants and metal chelators to enhance the value of wet <i>Tetraselmis chuii</i> biomass. <i>Open Chemistry</i> , 2016, 14, 299-307.	1.0	7
41	Isolation of a euryhaline microalgal strain, <i>Tetraselmis</i> sp. CTP4, as a robust feedstock for biodiesel production. <i>Scientific Reports</i> , 2016, 6, 35663.	1.6	44
42	Behavior of the Complex Micro-Ecology in Maize and Rye Flour and Mother-Dough for <i>B</i> Throughout Storage. <i>Journal of Food Quality</i> , 2016, 39, 218-233.	1.4	14
43	In-Vitro digestion and stability assessment of β -lactoglobulin/riboflavin nanostructures. <i>Food Hydrocolloids</i> , 2016, 58, 89-97.	5.6	50
44	Design of bio-based supramolecular structures through self-assembly of β -lactalbumin and lysozyme. <i>Food Hydrocolloids</i> , 2016, 58, 60-74.	5.6	19
45	Production of Whey Protein-Based Aggregates Under Ohmic Heating. <i>Food and Bioprocess Technology</i> , 2016, 9, 576-587.	2.6	63
46	Assessment and comparison of the properties of biodiesel synthesized from three different types of wet microalgal biomass. <i>Journal of Applied Phycology</i> , 2016, 28, 1571-1578.	1.5	13
47	Some Thoughts from a Food Science and Technology Educator. <i>Journal of Food Science Education</i> , 2015, 14, 5-6.	1.0	0
48	Effect of Solvent System on Extractability of Lipidic Components of <i>Scenedesmus obliquus</i> (M2-1) and <i>Gloeotheca</i> sp. on Antioxidant Scavenging Capacity Thereof. <i>Marine Drugs</i> , 2015, 13, 6453-6471.	2.2	56
49	Application of Microalgae Protein to-Aquafeed. , 2015, , 93-125.		22
50	In vitro evaluation of yacon (<i>Smallanthus sonchifolius</i>) tuber flour prebiotic potential. <i>Food and Bioproducts Processing</i> , 2015, 95, 96-105.	1.8	44
51	Effect of the incorporation of salted additives on probiotic whey cheeses. <i>Food Bioscience</i> , 2015, 10, 8-17.	2.0	9
52	Edible Bio-Based Nanostructures: Delivery, Absorption and Potential Toxicity. <i>Food Engineering Reviews</i> , 2015, 7, 491-513.	3.1	41
53	Synergy of olive bioactive phytochemicals and probiotic strain in control of <i>Escherichia coli</i> . <i>LWT - Food Science and Technology</i> , 2015, 64, 938-945.	2.5	6
54	Olive paste as vehicle for delivery of potential probiotic <i>Lactobacillus plantarum</i> 33. <i>Food Research International</i> , 2015, 75, 61-70.	2.9	21

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55	Antioxidant properties of sterilized yacon (<i>Smallanthus sonchifolius</i>) tuber flour. <i>Food Chemistry</i> , 2015, 188, 504-509.	4.2	33
56	Proteolysis and Biogenic Amine Formation in Sterilized Edam-Type Curd Slurry Inoculated with Probiotic Strains. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2297-2303.	0.9	2
57	Characterization of the bacterial biodiversity in Pico cheese (an artisanal Azorean food). <i>International Journal of Food Microbiology</i> , 2015, 192, 86-94.	2.1	80
58	Influence of moderate electric fields on gelation of whey protein isolate. <i>Food Hydrocolloids</i> , 2015, 43, 329-339.	5.6	82
59	Applications of Spent Biomass. , 2014, , 205-233.		6
60	Novel isolates of lactobacilli from fermented Portuguese olive as potential probiotics. <i>LWT - Food Science and Technology</i> , 2014, 59, 234-246.	2.5	94
61	Evolution of amino acids and biogenic amines throughout storage in sausages made of horse, beef and turkey meats. <i>Meat Science</i> , 2014, 96, 82-87.	2.7	44
62	Physical effects upon whey protein aggregation for nano-coating production. <i>Food Research International</i> , 2014, 66, 344-355.	2.9	66
63	Supercritical fluid extraction of carotenoids and chlorophylls a, b and c, from a wild strain of <i>Scenedesmus obliquus</i> for use in food processing. <i>Journal of Food Engineering</i> , 2013, 116, 478-482.	2.7	76
64	Optimization of ABTS radical cation assay specifically for determination of antioxidant capacity of intracellular extracts of microalgae and cyanobacteria. <i>Food Chemistry</i> , 2013, 138, 638-643.	4.2	82
65	Microalgal compounds modulate carcinogenesis in the gastrointestinal tract. <i>Trends in Biotechnology</i> , 2013, 31, 92-98.	4.9	56
66	Bioactivity of probiotic whey cheese: characterization of the content of peptides and organic acids. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1458-1465.	1.7	23
67	H ₂ Sensing Based on a Pd-Coated Tapered-FBG Fabricated by DUV Femtosecond Laser Technique. <i>IEEE Photonics Technology Letters</i> , 2013, 25, 401-403.	1.3	60
68	Rubisco mutants of <i>Chlamydomonas reinhardtii</i> enhance photosynthetic hydrogen production. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 5635-5643.	1.7	55
69	Effect of technological processing upon the antioxidant capacity of aromatic and medicinal plant infusions: From harvest to packaging. <i>LWT - Food Science and Technology</i> , 2013, 50, 320-325.	2.5	18
70	Wool-associated proteolytic bacteria, isolated from Portuguese Merino breed. <i>Small Ruminant Research</i> , 2013, 109, 38-46.	0.6	1
71	Effect of whey protein purity and glycerol content upon physical properties of edible films manufactured therefrom. <i>Food Hydrocolloids</i> , 2013, 30, 110-122.	5.6	360
72	Influence of abiotic factors on the antimicrobial activity of chitosan. <i>Journal of Dermatology</i> , 2013, 40, 1014-1019.	0.6	28

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73	Evaluation of the Antioxidant Activity of Cell Extracts from Microalgae. <i>Marine Drugs</i> , 2013, 11, 1256-1270.	2.2	62
74	Medium factors affecting extracellular protease activity by <i>Bacillus</i> sp. HTS 102A novel wild strain isolated from Portuguese merino wool. <i>Natural Science</i> , 2013, 05, 44-53.	0.2	2
75	Hydrogen pressure sensor based on a tapered-FBG written by DUV femtosecond laser technique. , 2012, , .		0
76	Ultrahigh-sensitivity temperature fiber sensor based on multimode interference. <i>Applied Optics</i> , 2012, 51, 3236.	0.9	116
77	Effect of composition of commercial whey protein preparations upon gelation at various pH values. <i>Food Research International</i> , 2012, 48, 681-689.	2.9	31
78	Curvature and Temperature Discrimination Using Multimode Interference Fiber Optic StructuresA Proof of Concept. <i>Journal of Lightwave Technology</i> , 2012, 30, 3569-3575.	2.7	36
79	A Review of Palladium-Based Fiber-Optic Sensors for Molecular Hydrogen Detection. <i>IEEE Sensors Journal</i> , 2012, 12, 93-102.	2.4	114
80	Antimicrobial activity of edible coatings prepared from whey protein isolate and formulated with various antimicrobial agents. <i>International Dairy Journal</i> , 2012, 25, 132-141.	1.5	55
81	Evaluation of chitoligosaccharides effect upon probiotic bacteria. <i>International Journal of Biological Macromolecules</i> , 2012, 50, 148-152.	3.6	12
82	Features and performance of edible films, obtained from whey protein isolate formulated with antimicrobial compounds. <i>Food Research International</i> , 2012, 45, 351-361.	2.9	120
83	Edible Films and Coatings from Whey Proteins: A Review on Formulation, and on Mechanical and Bioactive Properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2012, 52, 533-552.	5.4	163
84	Evaluation of antimicrobial edible coatings from a whey protein isolate base to improve the shelf life of cheese. <i>Journal of Dairy Science</i> , 2012, 95, 6282-6292.	1.4	110
85	Survival of potentially probiotic enterococci in dairy matrices and in the human gastrointestinal tract. <i>International Dairy Journal</i> , 2012, 27, 53-57.	1.5	8
86	Microalgae: An alternative as sustainable source of biofuels?. <i>Energy</i> , 2012, 44, 158-166.	4.5	96
87	Review on fermented plant materials as carriers and sources of potentially probiotic lactic acid bacteria With an emphasis on table olives. <i>Trends in Food Science and Technology</i> , 2012, 26, 31-42.	7.8	158
88	Fatty Acid Composition of Non-Starch and Starch Neutral Lipid Extracts of Portuguese Sourdough Bread. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2012, 89, 2025-2045.	0.8	9
89	Search for novel proteolytic enzymes aimed at textile and agro-industrial applications: An overview of current and novel approaches. <i>Biocatalysis and Biotransformation</i> , 2012, 30, 154-169.	1.1	7
90	Acute effect of whey peptides upon blood pressure of hypertensive rats, and relationship with their angiotensin-converting enzyme inhibitory activity. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 316-324.	1.5	50

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91	Composition of neutral lipid classes and content of fatty acids throughout sourdough breadmaking. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 294-305.	1.0	11
92	Encapsulation of probiotic strains in plain or cysteine-supplemented alginate improves viability at storage below freezing temperatures. <i>Engineering in Life Sciences</i> , 2012, 12, 457-465.	2.0	29
93	Metal uptake by microalgae: Underlying mechanisms and practical applications. <i>Biotechnology Progress</i> , 2012, 28, 299-311.	1.3	274
94	Modelling growth of, and removal of Zn and Hg by a wild microalgal consortium. <i>Applied Microbiology and Biotechnology</i> , 2012, 94, 91-100.	1.7	3
95	Microbiological profile of maize and rye flours, and sourdough used for the manufacture of traditional Portuguese bread. <i>Food Microbiology</i> , 2012, 31, 72-88.	2.1	45
96	Effect of in vitro digestion upon the antioxidant capacity of aqueous extracts of <i>Agrimonia eupatoria</i> , <i>Rubus idaeus</i> , <i>Salvia sp.</i> and <i>Satureja montana</i> . <i>Food Chemistry</i> , 2012, 131, 761-767.	4.2	52
97	The Portuguese Paradox: Why do some inhabitants of Portugal appear to live so long when their diet is based on whey cheese?. <i>Food Chemistry</i> , 2012, 131, 727-729.	4.2	13
98	Potential use of wool-associated <i>Bacillus</i> species for biodegradation of keratinous materials. <i>International Biodeterioration and Biodegradation</i> , 2012, 70, 60-65.	1.9	28
99	Chitosan: antimicrobial action upon staphylococci after impregnation onto cotton fabric. <i>Journal of Applied Microbiology</i> , 2012, 112, 1034-1041.	1.4	38
100	Use of response surface methodology to optimize protease synthesis by a novel strain of <i>Bacillus sp.</i> isolated from Portuguese sheep wool. <i>Journal of Applied Microbiology</i> , 2012, 113, 36-43.	1.4	15
101	Manufacture of bioactive peptide-rich concentrates from Whey: Characterization of pilot process. <i>Journal of Food Engineering</i> , 2012, 110, 547-552.	2.7	37
102	Ultra-high-sensitivity temperature fiber sensor based on multimode interference. <i>Applied Optics</i> , 2012, 51, 2542.	2.1	8
103	Microalgae as Sources of Carotenoids. <i>Marine Drugs</i> , 2011, 9, 625-644.	2.2	477
104	Temperature and strain-independent curvature sensor based on a single-mode/multimode fiber optic structure. <i>Measurement Science and Technology</i> , 2011, 22, 085201.	1.4	59
105	Microalga-Mediated Bioremediation of Heavy Metal-Contaminated Surface Waters. <i>Environmental Pollution</i> , 2011, , 365-385.	0.4	9
106	Application of immobilized enzyme technologies for the textile industry: a review. <i>Biocatalysis and Biotransformation</i> , 2011, 29, 223-237.	1.1	57
107	Protective effect of whey cheese matrix on probiotic strains exposed to simulated gastrointestinal conditions. <i>Food Research International</i> , 2011, 44, 465-470.	2.9	450
108	Fatty acid composition of several wild microalgae and cyanobacteria, with a focus on eicosapentaenoic, docosahexaenoic and \pm -linolenic acids for eventual dietary uses. <i>Food Research International</i> , 2011, 44, 2721-2729.	2.9	99

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109	Optical refractometer based on large-core air-clad photonic crystal fibers. <i>Optics Letters</i> , 2011, 36, 852.	1.7	36
110	Effect of $\hat{\beta}$ -irradiation upon biogenic amine formation in blue cheese during storage. <i>International Dairy Journal</i> , 2011, 21, 373-376.	1.5	21
111	Influence of l-cysteine, oxygen and relative humidity upon survival throughout storage of probiotic bacteria in whey protein-based microcapsules. <i>International Dairy Journal</i> , 2011, 21, 869-876.	1.5	94
112	Cytotoxicity and genotoxicity of chitooligosaccharides upon lymphocytes. <i>International Journal of Biological Macromolecules</i> , 2011, 49, 433-438.	3.6	24
113	The potential effect of FOS and inulin upon probiotic bacterium performance in curdled milk matrices. <i>LWT - Food Science and Technology</i> , 2011, 44, 100-108.	2.5	63
114	Rheological, textural and microstructural features of probiotic whey cheeses. <i>LWT - Food Science and Technology</i> , 2011, 44, 75-81.	2.5	16
115	Characterization of yeasts from Portuguese brined olives, with a focus on their potentially probiotic behavior. <i>LWT - Food Science and Technology</i> , 2011, 44, 1349-1354.	2.5	81
116	Novel whey-derived peptides with inhibitory effect against angiotensin-converting enzyme: In vitro effect and stability to gastrointestinal enzymes. <i>Peptides</i> , 2011, 32, 1013-1019.	1.2	132
117	Ripening-related changes in Serra da Estrela cheese: A stereological study. <i>Journal of Dairy Science</i> , 2011, 94, 1223-1238.	1.4	16
118	Multimodal interference based on large-core air-clad photonic crystal fibres for simultaneous measurement of multiparameters. , 2011, , .		0
119	Effects of heavy metals and light levels on the biosynthesis of carotenoids and fatty acids in the macroalgae <i>Gracilaria tenuistipitata</i> (var. liui Zhang & Xia). <i>Revista Brasileira De Farmacognosia</i> , 2011, 21, 349-354.	0.6	47
120	Microalgal and cyanobacterial cell extracts for use as natural antibacterial additives against food pathogens. <i>International Journal of Food Science and Technology</i> , 2011, 46, 862-870.	1.3	70
121	On the viability of five probiotic strains when immobilised on various polymers. <i>International Journal of Dairy Technology</i> , 2011, 64, 137-144.	1.3	19
122	Technological Optimization of Manufacture of Probiotic Whey Cheese Matrices. <i>Journal of Food Science</i> , 2011, 76, E203-11.	1.5	10
123	Microalgae and biofuels: A promising partnership?. <i>Trends in Biotechnology</i> , 2011, 29, 542-549.	4.9	135
124	Efficient H ₂ production via <i>Chlamydomonas reinhardtii</i> . <i>Trends in Biotechnology</i> , 2011, 29, 595-600.	4.9	83
125	Current state of Portuguese dairy products from ovine and caprine milks. <i>Small Ruminant Research</i> , 2011, 101, 122-133.	0.6	29
126	Biodiversity and characterization of <i>Staphylococcus</i> species isolated from a small manufacturing dairy plant in Portugal. <i>International Journal of Food Microbiology</i> , 2011, 146, 123-129.	2.1	39

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127	Toxicity of cadmium and zinc on two microalgae, <i>Scenedesmus obliquus</i> and <i>Desmodesmus pleiomorphus</i> , from Northern Portugal. <i>Journal of Applied Phycology</i> , 2011, 23, 97-103.	1.5	94
128	Biosorption of zinc ions from aqueous solution by the microalga <i>Scenedesmus obliquus</i> . <i>Environmental Chemistry Letters</i> , 2011, 9, 169-176.	8.3	70
129	Capacity of simultaneous removal of zinc and cadmium from contaminated media, by two microalgae isolated from a polluted site. <i>Environmental Chemistry Letters</i> , 2011, 9, 511-517.	8.3	39
130	Light requirements in microalgal photobioreactors: an overview of biophotonic aspects. <i>Applied Microbiology and Biotechnology</i> , 2011, 89, 1275-1288.	1.7	386
131	Advances and perspectives in using microalgae to produce biodiesel. <i>Applied Energy</i> , 2011, 88, 3402-3410.	5.1	481
132	Microalgae as sources of high added value compounds—a brief review of recent work. <i>Biotechnology Progress</i> , 2011, 27, 597-613.	1.3	258
133	Effects of temperature and pH on growth and antioxidant content of the microalga <i>Scenedesmus obliquus</i> . <i>Biotechnology Progress</i> , 2011, 27, 1218-1224.	1.3	77
134	Characterisation of high added value compounds in wastewater throughout the salting process of codfish (<i>Gadus morhua</i>). <i>Food Chemistry</i> , 2011, 124, 1363-1368.	4.2	10
135	Quantitative and qualitative determination of CLA produced by <i>Bifidobacterium</i> and lactic acid bacteria by combining spectrophotometric and Ag ⁺ -HPLC techniques. <i>Food Chemistry</i> , 2011, 125, 1373-1378.	4.2	71
136	Reduced biogenic amine contents in sauerkraut via addition of selected lactic acid bacteria. <i>Food Chemistry</i> , 2011, 129, 1778-1782.	4.2	59
137	Biogenic Amine Contents in Selected Egyptian Fermented Foods as Determined by Ion-Exchange Chromatography. <i>Journal of Food Protection</i> , 2011, 74, 681-685.	0.8	31
138	A simple interrogation technique for refractive index measurement using multimode interference structure. <i>Proceedings of SPIE</i> , 2011, , .	0.8	0
139	Optical fibre hydrogen sensors based on palladium coatings. <i>Proceedings of SPIE</i> , 2011, , .	0.8	0
140	Incorporation of Probiotic Bacteria in Whey Cheese: Decreasing the Risk of Microbial Contamination. <i>Journal of Food Protection</i> , 2011, 74, 1194-1199.	0.8	24
141	Neutral Lipids in Free, Bound, and Starch Lipid Extracts of Flours, Sourdough, and Portuguese Sourdough Bread Determined by NP-HPLC-ELSD. <i>Cereal Chemistry</i> , 2011, 88, 400-408.	1.1	15
142	Changes in Lipid Class and Fatty Acid Composition of Cultures of <i>Pavlova lutheri</i> , in Response to Light Intensity. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 791-801.	0.8	109
143	Cadmium Removal by Two Strains of <i>Desmodesmus pleiomorphus</i> Cells. <i>Water, Air, and Soil Pollution</i> , 2010, 208, 17-27.	1.1	74
144	Enhanced CO ₂ fixation and biofuel production via microalgae: recent developments and future directions. <i>Trends in Biotechnology</i> , 2010, 28, 371-380.	4.9	599

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145	Influence of bacterial dynamics upon the final characteristics of model Portuguese traditional cheeses. <i>Food Microbiology</i> , 2010, 27, 339-346.	2.1	16
146	Neutral lipids in non-starch lipid and starch lipid extracts from Portuguese sourdough bread. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 1138-1149.	1.0	9
147	Modelling respiration of packaged fresh-cut "Rocha"™ pear as affected by oxygen concentration and temperature. <i>Journal of Food Engineering</i> , 2010, 96, 74-79.	2.7	50
148	Separation and identification of neutral cereal lipids by normal phase high-performance liquid chromatography, using evaporative light-scattering and electrospray mass spectrometry for detection. <i>Journal of Chromatography A</i> , 2010, 1217, 3013-3025.	1.8	35
149	Antioxidant activity of chitooligosaccharides upon two biological systems: Erythrocytes and bacteriophages. <i>Carbohydrate Polymers</i> , 2010, 79, 1101-1106.	5.1	71
150	Temperature- and strain-independent curvature sensor based on multimode interference. <i>Proceedings of SPIE</i> , 2010, , .	0.8	1
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