

Eduardo Costa

List of Publications by Year in descending order

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Version: 2024-02-01

39
papers

1,130
citations

430442

18
h-index

414034

32
g-index

41
all docs

41
docs citations

41
times ranked

1896
citing authors

#	ARTICLE	IF	CITATIONS
1	Agro-Food Byproducts as a New Source of Natural Food Additives. <i>Molecules</i> , 2019, 24, 1056.	1.7	206
2	Impact of plant extracts upon human health: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 873-886.	5.4	92
3	Health promoting properties of blueberries: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 181-200.	5.4	76
4	Fermented Foods and Beverages in Human Diet and Their Influence on Gut Microbiota and Health. <i>Fermentation</i> , 2018, 4, 90.	1.4	56
5	Antimicrobial and Antibiofilm Activity of Chitosan on the Oral Pathogen <i>Candida albicans</i> . <i>Pathogens</i> , 2014, 3, 908-919.	1.2	51
6	Study of antimicrobial activity and atomic force microscopy imaging of the action mechanism of cashew tree gum. <i>Carbohydrate Polymers</i> , 2012, 90, 270-274.	5.1	46
7	Aqueous extracts of <i>Vaccinium corymbosum</i> as inhibitors of <i>Staphylococcus aureus</i> . <i>Food Control</i> , 2015, 51, 314-320.	2.8	44
8	Wild Mushroom Extracts as Inhibitors of Bacterial Biofilm Formation. <i>Pathogens</i> , 2014, 3, 667-679.	1.2	43
9	Nutritional characterization of acorn flour (a traditional component of the Mediterranean) <small>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50</small>	1.6	35
10	Are olive pomace powders a safe source of bioactives and nutrients?. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1963-1978.	1.7	31
11	The Antimicrobial Action of Chitosan Against the Wine Spoilage Yeast <i>Brettanomyces/Dekkera</i> . <i>Journal of Chitin and Chitosan Science</i> , 2013, 1, 240-245.	0.3	29
12	Influence of abiotic factors on the antimicrobial activity of chitosan. <i>Journal of Dermatology</i> , 2013, 40, 1014-1019.	0.6	28
13	Bioactive extracts from brewer's spent grain. <i>Food and Function</i> , 2020, 11, 8963-8977.	2.1	27
14	A review of chitosan's effect on oral biofilms: Perspectives from the tube to the mouth. <i>Journal of Oral Biosciences</i> , 2017, 59, 205-210.	0.8	23
15	The Health-Promoting Potential of <i>Salix</i> spp. Bark Polar Extracts: Key Insights on Phenolic Composition and In Vitro Bioactivity and Biocompatibility. <i>Antioxidants</i> , 2019, 8, 609.	2.2	22
16	Potential prebiotic effect of fruit and vegetable byproducts flour using in vitro gastrointestinal digestion. <i>Food Research International</i> , 2020, 137, 109354.	2.9	21
17	A quitosana como biomaterial odontolÃ³gico: estado da arte. <i>Revista Brasileira De Engenharia Biomedica</i> , 2013, 29, 110-120.	0.3	21
18	Anthocyanin Recovery from Grape by-Products by Combining Ohmic Heating with Food-Grade Solvents: Phenolic Composition, Antioxidant, and Antimicrobial Properties. <i>Molecules</i> , 2021, 26, 3838.	1.7	20

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19	Investigation of chitosan's antibacterial activity against vancomycin resistant microorganisms and their biofilms. <i>Carbohydrate Polymers</i> , 2017, 174, 369-376.	5.1	19
20	Characterization of Edible Films Based on Alginate or Whey Protein Incorporated with <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 and Prebiotics. <i>Coatings</i> , 2019, 9, 493.	1.2	19
21	Study of viability of high pressure extract from pomegranate peel to improve carrot juice characteristics. <i>Food and Function</i> , 2020, 11, 3410-3419.	2.1	18
22	DNA agarose gel electrophoresis for antioxidant analysis: Development of a quantitative approach for phenolic extracts. <i>Food Chemistry</i> , 2017, 233, 45-51.	4.2	17
23	Textile dyes loaded chitosan nanoparticles: Characterization, biocompatibility and staining capacity. <i>Carbohydrate Polymers</i> , 2021, 251, 117120.	5.1	17
24	Effect of High Hydrostatic Pressure Extraction on Biological Activities and Phenolics Composition of Winter Savory Leaf Extracts. <i>Antioxidants</i> , 2020, 9, 841.	2.2	16
25	Anti-biofilm potential of phenolic acids: the influence of environmental pH and intrinsic physico-chemical properties. <i>Biofouling</i> , 2016, 32, 853-860.	0.8	15
26	Exploring the bioactive potential of brewers spent grain ohmic extracts. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 76, 102943.	2.7	15
27	Production of a food grade blueberry extract rich in anthocyanins: selection of solvents, extraction conditions and purification method. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1248-1253.	1.6	14
28	Variation of anthocyanins and other major phenolic compounds throughout the ripening of four Portuguese blueberry (<i>Vaccinium corymbosum</i> L) cultivars. <i>Natural Product Research</i> , 2017, 31, 93-98.	1.0	14
29	Exploring chitosan nanoparticles as effective inhibitors of antibiotic resistant skin microorganisms "From in vitro to ex vitro testing. <i>Carbohydrate Polymers</i> , 2018, 201, 340-346.	5.1	14
30	Nanoencapsulation of Polyphenols towards Dairy Beverage Incorporation. <i>Beverages</i> , 2018, 4, 61.	1.3	13
31	Effect of high hydrostatic pressure extraction on biological activities of stinging nettle extracts. <i>Food and Function</i> , 2020, 11, 921-931.	2.1	12
32	Chitosan's biological activity upon skin-related microorganisms and its potential textile applications. <i>World Journal of Microbiology and Biotechnology</i> , 2018, 34, 93.	1.7	11
33	Characterization and Evaluation of Commercial Carboxymethyl Cellulose Potential as an Active Ingredient for Cosmetics. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 6560.	1.3	11
34	Quercus based coffee-like beverage: effect of roasting process and functional characterization. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 471-479.	1.6	10
35	Novel Micro- and Nanocellulose-Based Delivery Systems for Liposoluble Compounds. <i>Nanomaterials</i> , 2021, 11, 2593.	1.9	8
36	Development of Oral Strips Containing Chitosan as Active Ingredient: A Product for Buccal Health. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2015, 64, 906-918.	1.8	7

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37	Chitosan impregnated gutta-percha points: antimicrobial <i>in vitro</i> evaluation and mechanical properties. International Journal of Polymeric Materials and Polymeric Biomaterials, 2019, 68, 481-488.	1.8	4
38	Engineering and Health Benefits of Fruits and Vegetables Beverages. , 2019, , 363-405.		3
39	Antioxidant-loaded nanocarriers for drinks. , 2020, , 337-372.		1