

Eduardo Costa

List of Publications by Year in Descending Order

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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.

38
papers

673
citations

15
h-index

24
g-index

41
ext. papers

905
ext. citations

5.4
avg, IF

4.38
L-index

#	Paper	IF	Citations
38	Exploring the bioactive potential of brewers spent grain ohmic extracts. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 76, 102943	6.8	2
37	Novel Micro- and Nanocellulose-Based Delivery Systems for Liposoluble Compounds. <i>Nanomaterials</i> , 2021 , 11,	5.4	2
36	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,	4.8	4
35	Textile dyes loaded chitosan nanoparticles: Characterization, biocompatibility and staining capacity. <i>Carbohydrate Polymers</i> , 2021 , 251, 117120	10.3	7
34	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	4.3	17
33	Potential prebiotic effect of fruit and vegetable byproducts flour using in vitro gastrointestinal digestion. <i>Food Research International</i> , 2020 , 137, 109354	7	7
32	Antioxidant-loaded nanocarriers for drinks 2020 , 337-372		1
31	Study of viability of high pressure extract from pomegranate peel to improve carrot juice characteristics. <i>Food and Function</i> , 2020 , 11, 3410-3419	6.1	10
30	Effect of high hydrostatic pressure extraction on biological activities of stinging nettle extracts. <i>Food and Function</i> , 2020 , 11, 921-931	6.1	8
29	Bioactive extracts from brewer's spent grain. <i>Food and Function</i> , 2020 , 11, 8963-8977	6.1	11
28	Effect of High Hydrostatic Pressure Extraction on Biological Activities and Phenolics Composition of Winter Savory Leaf Extracts. <i>Antioxidants</i> , 2020 , 9,	7.1	6
27	Impact of plant extracts upon human health: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 873-886	11.5	48
26	Health promoting properties of blueberries: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 181-200	11.5	34
25	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	2.9	9
24	Agro-Food Byproducts as a New Source of Natural Food Additives. <i>Molecules</i> , 2019 , 24,	4.8	120
23	Engineering and Health Benefits of Fruits and Vegetables Beverages 2019 , 363-405		2
22	Chitosan impregnated gutta-percha points: antimicrobial in vitro evaluation and mechanical properties. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2019 , 68, 481-488	3	3

21	The Health-Promoting Potential of spp. Bark Polar Extracts: Key Insights on Phenolic Composition and In Vitro Bioactivity and Biocompatibility. <i>Antioxidants</i> , 2019 , 8,	7.1	14
20	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	10.3	9
19	Chitosan's biological activity upon skin-related microorganisms and its potential textile applications. <i>World Journal of Microbiology and Biotechnology</i> , 2018 , 34, 93	4.4	5
18	Quercus based coffee-like beverage: effect of roasting process and functional characterization. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 471-479	2.8	5
17	Fermented Foods and Beverages in Human Diet and Their Influence on Gut Microbiota and Health. <i>Fermentation</i> , 2018 , 4, 90	4.7	33
16	Nanoencapsulation of Polyphenols towards Dairy Beverage Incorporation. <i>Beverages</i> , 2018 , 4, 61	3.4	10
15	DNA agarose gel electrophoresis for antioxidant analysis: Development of a quantitative approach for phenolic extracts. <i>Food Chemistry</i> , 2017 , 233, 45-51	8.5	17
14	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	2.8	8
13	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	2.5	17
12	Investigation of chitosan's antibacterial activity against vancomycin resistant microorganisms and their biofilms. <i>Carbohydrate Polymers</i> , 2017 , 174, 369-376	10.3	15
11	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	2.3	9
10	Anti-biofilm potential of phenolic acids: the influence of environmental pH and intrinsic physico-chemical properties. <i>Biofouling</i> , 2016 , 32, 853-60	3.3	9
9	Nutritional characterization of acorn flour (a traditional component of the Mediterranean gastronomic folklore). <i>Journal of Food Measurement and Characterization</i> , 2016 , 10, 584-588	2.8	19
8	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	3	7
7	Aqueous extracts of <i>Vaccinium corymbosum</i> as inhibitors of <i>Staphylococcus aureus</i> . <i>Food Control</i> , 2015 , 51, 314-320	6.2	34
6	Wild mushroom extracts as inhibitors of bacterial biofilm formation. <i>Pathogens</i> , 2014 , 3, 667-79	4.5	31
5	Antimicrobial and Antibiofilm Activity of Chitosan on the Oral Pathogen <i>Candida albicans</i> . <i>Pathogens</i> , 2014 , 3, 908-19	4.5	44
4	Influence of abiotic factors on the antimicrobial activity of chitosan. <i>Journal of Dermatology</i> , 2013 , 40, 1014-9	1.6	25

- 3 The Antimicrobial Action of Chitosan Against the Wine Spoilage Yeast *Brettanomyces/Dekkera*.
Journal of Chitin and Chitosan Science, **2013**, 1, 240-245 19
- 2 A quitosana como biomaterial odontol[og]ico: estado da arte. *Revista Brasileira De Engenharia
Biomedica*, **2013**, 29, 110-120 10
- 1 Study of antimicrobial activity and atomic force microscopy imaging of the action mechanism of
cashew tree gum. *Carbohydrate Polymers*, **2012**, 90, 270-4 10.3 38