PatrÃ-cia Anacleto

List of Publications by Year
in descending order

41 papers	1,153 citations	331670 21 h-index	395702 33 g-index
41 all docs	41 docs citations	41 times ranked	1571 citing authors

#	Article	IF	Citations
1	Effect of warming on protein, glycogen and fatty acid content of native and invasive clams. Food Research International, 2014, 64, 439-445.	6.2	81
2	Toxic elements and speciation in seafood samples from different contaminated sites in Europe. Environmental Research, 2015, 143, 72-81.	7.5	66
3	Chemical composition of Atlantic spider crab Maja brachydactyla: Human health implications. Journal of Food Composition and Analysis, 2010, 23, 230-237.	3.9	58
4	Nutritional quality and safety of cooked edible crab (Cancer pagurus). Food Chemistry, 2012, 133, 277-283.	8.2	58
5	Effects of depuration on metal levels and health status of bivalve molluscs. Food Control, 2015, 47, 493-501.	5.5	58
6	Ecophysiological responses of juvenile seabass (Dicentrarchus labrax) exposed to increased temperature and dietary methylmercury. Science of the Total Environment, 2017, 586, 551-558.	8.0	58
7	Integrated multi-biomarker responses of juvenile seabass to diclofenac, warming and acidification co-exposure. Aquatic Toxicology, 2018, 202, 65-79.	4.0	58
8	Bioaccumulation and elimination of mercury in juvenile seabass (Dicentrarchus labrax) in a warmer environment. Environmental Research, 2016, 149, 77-85.	7.5	57
9	Elemental composition of cephalopods from Portuguese continental waters. Food Chemistry, 2009, 113, 1146-1153.	8.2	47
10	Shelf-life of cooked edible crab (Cancer pagurus) stored under refrigerated conditions. LWT - Food Science and Technology, 2011, 44, 1376-1382.	5.2	47
11	Effect of Season on the Chemical Composition and Nutritional Quality of the Edible Crab Cancer pagurus. Journal of Agricultural and Food Chemistry, 2009, 57, 10814-10824.	5.2	43
12	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.	7.5	39
13	Physiological responses to depuration and transport of native and exotic clams at different temperatures. Aquaculture, 2013, 408-409, 136-146.	3.5	36
14	Assessing the effects of seawater temperature and pH on the bioaccumulation of emerging chemical contaminants in marine bivalves. Environmental Research, 2018, 161, 236-247.	7.5	33
15	Elemental composition of four farmed fish produced in Portugal. International Journal of Food Sciences and Nutrition, 2012, 63, 853-859.	2.8	31
16	Portuguese consumers' attitudes and perceptions of bivalve molluscs. Food Control, 2014, 41, 168-177.	5.5	31
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.	3.9	30
18	Total Arsenic Content in Seafood Consumed in Portugal. Journal of Aquatic Food Product Technology, 2009, 18, 32-45.	1.4	26

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19	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.	1.8	26
20	Bioaccumulation and ecotoxicological responses of juvenile white seabream (Diplodus sargus) exposed to triclosan, warming and acidification. Environmental Pollution, 2019, 245, 427-442.	7.5	26
21	Fish energy budget under ocean warming and flame retardant exposure. Environmental Research, 2018, 164, 186-196.	7.5	24
22	Evaluation of hazards and benefits associated with the consumption of six fish species from the Portuguese coast. Journal of Food Composition and Analysis, 2013, 32, 59-67.	3.9	23
23	Antidepressants in a changing ocean: Venlafaxine uptake and elimination in juvenile fish (Argyrosomus) Tj ETQq1 1 0.784314 rgBT /Over	8.2	22
24	Polycyclic aromatic hydrocarbons bioaccessibility in seafood: Culinary practices effects on dietary exposure. Environmental Research, 2018, 164, 165-172.	7.5	20
25	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.	3.6	18
26	Effect of CO2 dissolution on the shelf life of ready-to-eat Octopus vulgaris. Innovative Food Science and Emerging Technologies, 2011, 12, 551-561.	5.6	15
27	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, 1545-1553.	3.5	15
28	Macro and trace elements in Paracentrotus lividus gonads from South West Atlantic areas. Environmental Research, 2018, 162, 297-307.	7.5	15
29	Microbiological composition of native and exotic clams from Tagus estuary: Effect of season and environmental parameters. Marine Pollution Bulletin, 2013, 74, 116-124.	5.0	13
30	Microbiological responses to depuration and transport of native and exotic clams at optimal and stressful temperatures. Food Microbiology, 2013, 36, 365-373.	4.2	13
31	Green tea infusion reduces mercury bioaccessibility and dietary exposure from raw and cooked fish. Food and Chemical Toxicology, 2020, 145, 111717.	3.6	12
32	Chemical characterisation of Nephrops norvegicus from Portuguese coast. Journal of the Science of Food and Agriculture, 2009, 89, 2572-2580.	3.5	11
33	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.	3.6	11
34	Will seabass (Dicentrarchus labrax) quality change in a warmer ocean?. Food Research International, 2017, 97, 27-36.	6.2	9
35	Paralytic Shellfish Toxins and Ocean Warming: Bioaccumulation and Ecotoxicological Responses in Juvenile Gilthead Seabream (Sparus aurata). Toxins, 2019, 11, 408.	3.4	8
36	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.	3.6	7

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37	A dynamic tester to evaluate the thermal and moisture behaviour of the surface of textiles. Journal of Thermal Biology, 2016, 55, 30-38.	2.5	6
38	Determination of target biogenic amines in fish by GC-MS: investigating seafood quality. Annals of Medicine, 2024, 51, 73-73.	3.8	2
39	Assessment of fish quality: the Quality Index Method versus HPLC analysis in Sarda sarda (Bloch, 1793). Annals of Medicine, 2024, 51, 74-74.	3.8	0
40	Biological effects of antidepressants on marine organisms. , 2021, , 563-590.		0
41	Chemical Contaminants in a Changing Ocean. , 2019, , 25-41.		0