

Patr -cia Anacleto

List of Publications by Year in descending order

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Version: 2024-02-01

41
papers

1,153
citations

331259

21
h-index

395343

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. <i>Food Research International</i> , 2014, 64, 439-445.	2.9	81
2	Toxic elements and speciation in seafood samples from different contaminated sites in Europe. <i>Environmental Research</i> , 2015, 143, 72-81.	3.7	66
3	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
4	Nutritional quality and safety of cooked edible crab (<i>Cancer pagurus</i>). <i>Food Chemistry</i> , 2012, 133, 277-283.	4.2	58
5	Effects of depuration on metal levels and health status of bivalve molluscs. <i>Food Control</i> , 2015, 47, 493-501.	2.8	58
6	Ecophysiological responses of juvenile seabass (<i>Dicentrarchus labrax</i>) exposed to increased temperature and dietary methylmercury. <i>Science of the Total Environment</i> , 2017, 586, 551-558.	3.9	58
7	Integrated multi-biomarker responses of juvenile seabass to diclofenac, warming and acidification co-exposure. <i>Aquatic Toxicology</i> , 2018, 202, 65-79.	1.9	58
8	Bioaccumulation and elimination of mercury in juvenile seabass (<i>Dicentrarchus labrax</i>) in a warmer environment. <i>Environmental Research</i> , 2016, 149, 77-85.	3.7	57
9	Elemental composition of cephalopods from Portuguese continental waters. <i>Food Chemistry</i> , 2009, 113, 1146-1153.	4.2	47
10	Shelf-life of cooked edible crab (<i>Cancer pagurus</i>) stored under refrigerated conditions. <i>LWT - Food Science and Technology</i> , 2011, 44, 1376-1382.	2.5	47
11	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
12	Living in a multi-stressors environment: An integrated biomarker approach to assess the ecotoxicological response of meagre (<i>Argyrosomus regius</i>) to venlafaxine, warming and acidification. <i>Environmental Research</i> , 2019, 169, 7-25.	3.7	39
13	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
14	Assessing the effects of seawater temperature and pH on the bioaccumulation of emerging chemical contaminants in marine bivalves. <i>Environmental Research</i> , 2018, 161, 236-247.	3.7	33
15	Elemental composition of four farmed fish produced in Portugal. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 853-859.	1.3	31
16	Portuguese consumers' attitudes and perceptions of bivalve molluscs. <i>Food Control</i> , 2014, 41, 168-177.	2.8	31
17	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
18	Total Arsenic Content in Seafood Consumed in Portugal. <i>Journal of Aquatic Food Product Technology</i> , 2009, 18, 32-45.	0.6	26

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19	Ecophysiology of native and alien-invasive clams in an ocean warming context. <i>Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology</i> , 2014, 175, 28-37.	0.8	26
20	Bioaccumulation and ecotoxicological responses of juvenile white seabream (<i>Diplodus sargus</i>) exposed to triclosan, warming and acidification. <i>Environmental Pollution</i> , 2019, 245, 427-442.	3.7	26
21	Fish energy budget under ocean warming and flame retardant exposure. <i>Environmental Research</i> , 2018, 164, 186-196.	3.7	24
22	Evaluation of hazards and benefits associated with the consumption of six fish species from the Portuguese coast. <i>Journal of Food Composition and Analysis</i> , 2013, 32, 59-67.	1.9	23
23	Antidepressants in a changing ocean: Venlafaxine uptake and elimination in juvenile fish (<i>Argyrosomus</i>) Tj ETQq1 10,784314,rgBT /Ove	4.2	22
24	Polycyclic aromatic hydrocarbons bioaccessibility in seafood: Culinary practices effects on dietary exposure. <i>Environmental Research</i> , 2018, 164, 165-172.	3.7	20
25	Enriched feeds with iodine and selenium from natural and sustainable sources to modulate farmed gilthead seabream (<i>Sparus aurata</i>) and common carp (<i>Cyprinus carpio</i>) fillets elemental nutritional value. <i>Food and Chemical Toxicology</i> , 2020, 140, 111330.	1.8	18
26	Effect of CO ₂ dissolution on the shelf life of ready-to-eat <i>Octopus vulgaris</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 551-561.	2.7	15
27	Effect of sex, maturation stage and cooking methods on the nutritional quality and safety of black scabbard fish (<i>Aphanopus carbo</i> Lowe, 1839). <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1545-1553.	1.7	15
28	Macro and trace elements in <i>Paracentrotus lividus</i> gonads from South West Atlantic areas. <i>Environmental Research</i> , 2018, 162, 297-307.	3.7	15
29	Microbiological composition of native and exotic clams from Tagus estuary: Effect of season and environmental parameters. <i>Marine Pollution Bulletin</i> , 2013, 74, 116-124.	2.3	13
30	Microbiological responses to depuration and transport of native and exotic clams at optimal and stressful temperatures. <i>Food Microbiology</i> , 2013, 36, 365-373.	2.1	13
31	Green tea infusion reduces mercury bioaccessibility and dietary exposure from raw and cooked fish. <i>Food and Chemical Toxicology</i> , 2020, 145, 111717.	1.8	12
32	Chemical characterisation of <i>Nephrops norvegicus</i> from Portuguese coast. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2572-2580.	1.7	11
33	Exploration of the phycoremediation potential of <i>Laminaria digitata</i> towards diflubenzuron, lindane, copper and cadmium in a multitrophic pilot-scale experiment. <i>Food and Chemical Toxicology</i> , 2017, 104, 95-108.	1.8	11
34	Will seabass (<i>Dicentrarchus labrax</i>) quality change in a warmer ocean?. <i>Food Research International</i> , 2017, 97, 27-36.	2.9	9
35	Paralytic Shellfish Toxins and Ocean Warming: Bioaccumulation and Ecotoxicological Responses in Juvenile Gilthead Seabream (<i>Sparus aurata</i>). <i>Toxins</i> , 2019, 11, 408.	1.5	8
36	Effects of steaming on health-valuable nutrients from fortified farmed fish: Gilthead seabream (<i>Sparus aurata</i>) and common carp (<i>Cyprinus carpio</i>) as case studies. <i>Food and Chemical Toxicology</i> , 2021, 152, 112218.	1.8	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.	1.1	6
38	Determination of target biogenic amines in fish by GC-MS: investigating seafood quality. Annals of Medicine, 2024, 51, 73-73.	1.5	2
39	Assessment of fish quality: the Quality Index Method <i>versus</i> HPLC analysis in <i>Sarda sarda</i> (Bloch, 1793). Annals of Medicine, 2024, 51, 74-74.	1.5	0
40	Biological effects of antidepressants on marine organisms. , 2021, , 563-590.		0
41	Chemical Contaminants in a Changing Ocean. , 2019, , 25-41.		0