

Patricia Anacleto

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.

41
papers

924
citations

20
h-index

29
g-index

41
ext. papers

1,100
ext. citations

5.7
avg, IF

3.92
L-index

#	Paper	IF	Citations
41	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	4.7	1
40	Biological effects of antidepressants on marine organisms 2021 , 563-590		
39	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	4.7	7
38	Green tea infusion reduces mercury bioaccessibility and dietary exposure from raw and cooked fish. <i>Food and Chemical Toxicology</i> , 2020 , 145, 111717	4.7	4
37	Assessment of fish quality: the Quality Index Method versus HPLC analysis in <i>Sarda sarda</i> (Bloch, 1793). <i>Annals of Medicine</i> , 2019 , 51, 74-74	1.5	78
36	Determination of target biogenic amines in fish by GC-MS: investigating seafood quality. <i>Annals of Medicine</i> , 2019 , 51, 73-73	1.5	2
35	Paralytic Shellfish Toxins and Ocean Warming: Bioaccumulation and Ecotoxicological Responses in Juvenile Gilthead Seabream (<i>Sparus aurata</i>). <i>Toxins</i> , 2019 , 11,	4.9	3
34	Chemical Contaminants in a Changing Ocean 2019 , 25-41		
33	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	9.3	13
32	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	7.9	27
31	Polycyclic aromatic hydrocarbons bioaccessibility in seafood: Culinary practices effects on dietary exposure. <i>Environmental Research</i> , 2018 , 164, 165-172	7.9	16
30	Macro and trace elements in <i>Paracentrotus lividus</i> gonads from South West Atlantic areas. <i>Environmental Research</i> , 2018 , 162, 297-307	7.9	6
29	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	7.9	21
28	Fish energy budget under ocean warming and flame retardant exposure. <i>Environmental Research</i> , 2018 , 164, 186-196	7.9	15
27	Antidepressants in a changing ocean: Venlafaxine uptake and elimination in juvenile fish (<i>Argyrosomus regius</i>) exposed to warming and acidification conditions. <i>Chemosphere</i> , 2018 , 209, 286-297	8.4	16
26	Integrated multi-biomarker responses of juvenile seabass to diclofenac, warming and acidification co-exposure. <i>Aquatic Toxicology</i> , 2018 , 202, 65-79	5.1	36
25	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	10.2	40

24	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	4.7	9
23	Will seabass (<i>Dicentrarchus labrax</i>) quality change in a warmer ocean?. <i>Food Research International</i> , 2017 , 97, 27-36	7	7
22	Amino and fatty acid dynamics of octopus (<i>Octopus vulgaris</i>) early life stages under ocean warming. <i>Journal of Thermal Biology</i> , 2016 , 55, 30-38	2.9	6
21	Bioaccumulation and elimination of mercury in juvenile seabass (<i>Dicentrarchus labrax</i>) in a warmer environment. <i>Environmental Research</i> , 2016 , 149, 77-85	7.9	50
20	Toxic elements and speciation in seafood samples from different contaminated sites in Europe. <i>Environmental Research</i> , 2015 , 143, 72-81	7.9	56
19	Effects of depuration on metal levels and health status of bivalve molluscs. <i>Food Control</i> , 2015 , 47, 493-501	6.2	41
18	Effect of warming on protein, glycogen and fatty acid content of native and invasive clams. <i>Food Research International</i> , 2014 , 64, 439-445	7	54
17	Portuguese consumers attitudes and perceptions of bivalve molluscs. <i>Food Control</i> , 2014 , 41, 168-177	6.2	23
16	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	2.6	21
15	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	4.1	16
14	Microbiological composition of native and exotic clams from Tagus estuary: effect of season and environmental parameters. <i>Marine Pollution Bulletin</i> , 2013 , 74, 116-24	6.7	11
13	Microbiological responses to depuration and transport of native and exotic clams at optimal and stressful temperatures. <i>Food Microbiology</i> , 2013 , 36, 365-73	6	8
12	Physiological responses to depuration and transport of native and exotic clams at different temperatures. <i>Aquaculture</i> , 2013 , 408-409, 136-146	4.4	28
11	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, 1545-53	4.3	12
10	Nutritional quality and safety of cooked edible crab (<i>Cancer pagurus</i>). <i>Food Chemistry</i> , 2012 , 133, 277-838.5		48
9	Elemental composition of four farmed fish produced in Portugal. <i>International Journal of Food Sciences and Nutrition</i> , 2012 , 63, 853-9	3.7	22
8	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	6.8	11
7	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	5.4	38

6	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	4.1	51
5	Total Arsenic Content in Seafood Consumed in Portugal. <i>Journal of Aquatic Food Product Technology</i> , 2009 , 18, 32-45	1.6	23
4	Chemical characterisation of <i>Nephrops norvegicus</i> from Portuguese coast. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2572-2580	4.3	7
3	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	4.1	24
2	Elemental composition of cephalopods from Portuguese continental waters. <i>Food Chemistry</i> , 2009 , 113, 1146-1153	8.5	38
1	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, 10814-24	5.7	35