## Ananias Pascoal

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9011292/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Standard methods for pollen research. Journal of Apicultural Research, 2021, 60, 1-109.	0.7	25
2	Impact of fining agents on the volatile composition of sparkling mead. Journal of the Institute of Brewing, 2019, 125, 125-133.	0.8	7
3	Microbiological quality and sensory evaluation of new cured products obtained from sheep and goat meat. Animal Production Science, 2017, 57, 391.	0.6	10
4	Influence of fining agents on the sensorial characteristics and volatile composition of mead. Journal of the Institute of Brewing, 2017, 123, 562-571.	0.8	14
5	Effect of processing conditions on the bioactive compounds and biological properties of bee pollen. Journal of Apicultural Research, 2016, 55, 357-365.	0.7	23
6	Developments in the Fermentation Process and Quality Improvement Strategies for Mead Production. Molecules, 2014, 19, 12577-12590.	1.7	47
7	The Role of Honey and Propolis in the Treatment of Infected Wounds. , 2014, , 221-234.		8
8	Biological activities of commercial bee pollens: Antimicrobial, antimutagenic, antioxidant and anti-inflammatory. Food and Chemical Toxicology, 2014, 63, 233-239.	1.8	252
9	Transglutaminases: recent achievements and new sources. Applied Microbiology and Biotechnology, 2014, 98, 6957-6964.	1.7	60
10	Food authentication of commerciallyâ€relevant shrimp and prawn species: From classical methods to Foodomics. Electrophoresis, 2012, 33, 2201-2211.	1.3	62
11	Species identification of the Northern shrimp (Pandalus borealis) by polymerase chain reaction–restriction fragment length polymorphism and proteomic analysis. Analytical Biochemistry, 2012, 421, 56-67.	1.1	33
12	Molecular identification of the black tiger shrimp (Penaeus monodon), the white leg shrimp (Litopenaeus vannamei) and the Indian white shrimp (Fenneropenaeus indicus) by PCR targeted to the 16S rRNA mtDNA. Food Chemistry, 2011, 125, 1457-1461.	4.2	44
13	Evaluation of a novel 16S rRNA/tRNAVal mitochondrial marker for the identification and phylogenetic analysis of shrimp species belonging to the superfamily Penaeoidea. Analytical Biochemistry, 2009, 391, 127-134.	1.1	23
14	Current Applications and Future Trends of Lactic Acid Bacteria and their Bacteriocins for the Biopreservation of Aquatic Food Products. Food and Bioprocess Technology, 2008, 1, 43-63.	2.6	171
15	A polymerase chain reactionâ€restriction fragment length polymorphism method based on the analysis of a 16S rRNA/tRNA <sup>Val</sup> mitochondrial region for species identification of commercial penaeid shrimps ( <b><i>Crustacea: Decapoda: Penaeoidea</i></b> ) of food interest. Electrophoresis, 2008–29, 499,509	1.3	32
16	Identification of shrimp species in raw and processed food products by means of a polymerase chain reactionâ€restriction fragment length polymorphism method targeted to cytochrome <b><i>b</i>/i&gt;</b> mitochondrial sequences. Electrophoresis, 2008, 29, 3220-3228.	1.3	9
17	Survey of the authenticity of prawn and shrimp species in commercial food products by PCR-RFLP analysis of a 16S rRNA/tRNAVal mitochondrial region. Food Chemistry, 2008, 109, 638-646.	4.2	41
18	Detection of bovine DNA in raw and heat-processed foodstuffs, commercial foods and specific risk materials by a novel specific polymerase chain reaction method. European Food Research and Technology, 2005, 220, 444-450.	1.6	31

#	Article	IF	CITATIONS
19	Survey of authenticity of meat species in food products subjected to different technological processes, by means of PCR-RFLP analysis. European Food Research and Technology, 2004, 218, 306-312.	1.6	40
20	Botanical origin, physicochemical characterization, and antioxidant activity of bee pollen samples from the northeast of Portugal. Journal of Apicultural Research, 0, , 1-11.	0.7	1