

Sara C Cunha

List of Publications by Citations

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155
papers

5,350
citations

43
h-index

67
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163
ext. papers

6,363
ext. citations

6.1
avg, IF

6.36
L-index

#	Paper	IF	Citations
155	Extraction techniques with deep eutectic solvents. <i>TrAC - Trends in Analytical Chemistry</i> , 2018 , 105, 225-239	4.1	279
154	Mycotoxins in cereals and related foodstuffs: A review on occurrence and recent methods of analysis. <i>Trends in Food Science and Technology</i> , 2014 , 36, 96-136	15.3	216
153	Evaluation of the QuEChERS sample preparation approach for the analysis of pesticide residues in olives. <i>Journal of Separation Science</i> , 2007 , 30, 620-32	3.4	183
152	Quantification of free and total bisphenol A and bisphenol B in human urine by dispersive liquid-liquid microextraction (DLLME) and heart-cutting multidimensional gas chromatography-mass spectrometry (MD-GC/MS). <i>Talanta</i> , 2010 , 83, 117-25	6.2	151
151	Environmental contaminants of emerging concern in seafood--European database on contaminant levels. <i>Environmental Research</i> , 2015 , 143, 29-45	7.9	143
150	A novel dispersive liquid-liquid microextraction (DLLME) gas chromatography-mass spectrometry (GC-MS) method for the determination of eighteen biogenic amines in beer. <i>Food Control</i> , 2012 , 25, 380-388	6.2	131
149	Chemometric characterization of three varietal olive oils (Cvs. Cobrançosa, Madural and Verdeal Transmontana) extracted from olives with different maturation indices. <i>Food Chemistry</i> , 2007 , 102, 406-414	8.5	126
148	Determination of bisphenol A and bisphenol B in canned seafood combining QuEChERS extraction with dispersive liquid-liquid microextraction followed by gas chromatography-mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2012 , 404, 2453-63	4.4	113
147	Quantification of tocopherols and tocotrienols in portuguese olive oils using HPLC with three different detection systems. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3351-6	5.7	109
146	Development and validation of a method based on a QuEChERS procedure and heart-cutting GC-MS for determination of five mycotoxins in cereal products. <i>Journal of Separation Science</i> , 2010 , 33, 600-9	3.4	101
145	Quantification of free and esterified sterols in Portuguese olive oils by solid-phase extraction and gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2006 , 1128, 220-7	4.5	99
144	Discrimination of vegetable oils by triacylglycerols evaluation of profile using HPLC/ELSD. <i>Food Chemistry</i> , 2006 , 95, 518-524	8.5	97
143	Simultaneous determination of bisphenol A and bisphenol B in beverages and powdered infant formula by dispersive liquid-liquid micro-extraction and heart-cutting multidimensional gas chromatography-mass spectrometry. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Enforcement and Regulation</i> , 2011 , 28, 518-21	3.2	95
142	Multipesticide residue analysis in maize combining acetonitrile-based extraction with dispersive liquid-liquid microextraction followed by gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2011 , 1218, 7748-57	4.5	92
141	Fast analysis of multiple pesticide residues in apple juice using dispersive liquid-liquid microextraction and multidimensional gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2009 , 1216, 8835-44	4.5	90
140	Assessment of bisphenol A and bisphenol B in canned vegetables and fruits by gas chromatography-mass spectrometry after QuEChERS and dispersive liquid-liquid microextraction. <i>Food Control</i> , 2013 , 33, 549-555	6.2	86
139	Fast low-pressure gas chromatography-mass spectrometry method for the determination of multiple pesticides in grapes, musts and wines. <i>Journal of Chromatography A</i> , 2009 , 1216, 119-26	4.5	81

138	Prevalent Mycotoxins in Animal Feed: Occurrence and Analytical Methods. <i>Toxins</i> , 2019 , 11,	4.9	80
137	Bisphenol A and its analogs in muscle and liver of fish from the North East Atlantic Ocean in relation to microplastic contamination. Exposure and risk to human consumers. <i>Journal of Hazardous Materials</i> , 2020 , 393, 122419	12.8	80
136	Occurrence of halogenated flame retardants in commercial seafood species available in European markets. <i>Food and Chemical Toxicology</i> , 2017 , 104, 35-47	4.7	79
135	Optimisation of extraction procedures for analysis of benzoic and sorbic acids in foodstuffs. <i>Food Chemistry</i> , 2003 , 82, 469-473	8.5	79
134	Brominated flame retardants and seafood safety: a review. <i>Environment International</i> , 2015 , 77, 116-31	12.9	78
133	Classification of PDO olive oils on the basis of their sterol composition by multivariate analysis. <i>Analytica Chimica Acta</i> , 2005 , 549, 166-178	6.6	69
132	Nutritive value, antioxidant activity and phenolic compounds profile of brewer's spent yeast extract. <i>Journal of Food Composition and Analysis</i> , 2016 , 52, 44-51	4.1	68
131	Monitoring pesticide residues in greenhouse tomato by combining acetonitrile-based extraction with dispersive liquid-liquid microextraction followed by gas-chromatography-mass spectrometry. <i>Food Chemistry</i> , 2012 , 135, 1071-7	8.5	66
130	Gas chromatography-mass spectrometry assessment of amines in Port wine and grape juice after fast chloroformate extraction/derivatization. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8742-53	5.7	63
129	Dispersive liquid-liquid microextraction followed by microwave-assisted silylation and gas chromatography-mass spectrometry analysis for simultaneous trace quantification of bisphenol A and 13 ultraviolet filters in wastewaters. <i>Journal of Chromatography A</i> , 2015 , 1414, 10-21	4.5	61
128	Determination of patulin in apple and quince products by GC-MS using ¹³ C ₅ patulin as internal standard. <i>Food Chemistry</i> , 2009 , 115, 352-359	8.5	61
127	Nanotechnology for the development of new cosmetic formulations. <i>Expert Opinion on Drug Delivery</i> , 2019 , 16, 313-330	8	60
126	Polybrominated diphenyl ethers (PBDEs) contents in house and car dust of Portugal by pressurized liquid extraction (PLE) and gas chromatography-mass spectrometry (GC-MS). <i>Chemosphere</i> , 2010 , 78, 1263-71	8.4	60
125	Comparative assessment of three cleanup procedures after QuEChERS extraction for determination of trichothecenes (type A and type B) in processed cereal-based baby foods by GC-MS. <i>Food Chemistry</i> , 2015 , 182, 143-9	8.5	55
124	Carotenoids of lettuce (<i>Lactuca sativa</i> L.) grown on soil enriched with spent coffee grounds. <i>Molecules</i> , 2012 , 17, 1535-47	4.8	54
123	UV-filters and musk fragrances in seafood commercialized in Europe Union: Occurrence, risk and exposure assessment. <i>Environmental Research</i> , 2018 , 161, 399-408	7.9	53
122	Mussels as bioindicators of diclofenac contamination in coastal environments. <i>Environmental Pollution</i> , 2017 , 225, 354-360	9.3	52
121	Co-occurrence of musk fragrances and UV-filters in seafood and macroalgae collected in European hotspots. <i>Environmental Research</i> , 2015 , 143, 65-71	7.9	52

120	Multiple mycotoxin analysis in nut products: Occurrence and risk characterization. <i>Food and Chemical Toxicology</i> , 2018 , 114, 260-269	4.7	52
119	Effect of cooking on olive oil quality attributes. <i>Food Research International</i> , 2013 , 54, 2016-2024	7	52
118	Optimization and validation of a method based in a QuEChERS procedure and gas chromatography-mass spectrometry for the determination of multi-mycotoxins in popcorn. <i>Food Control</i> , 2012 , 27, 188-193	6.2	48
117	Assessment of multiple mycotoxins in breakfast cereals available in the Portuguese market. <i>Food Chemistry</i> , 2018 , 239, 132-140	8.5	47
116	Domestic Cooking of Muscle Foods: Impact on Composition of Nutrients and Contaminants. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 309-333	16.4	45
115	Determination of acrylamide in coffee and coffee products by GC-MS using an improved SPE clean-up. <i>Food Additives and Contaminants</i> , 2006 , 23, 1276-82		44
114	Triacylglycerol composition of walnut (<i>Juglans regia</i> L.) cultivars: characterization by HPLC-ELSD and chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 7964-9	5.7	44
113	Assessment of 4-(5-)methylimidazole in soft drinks and dark beer. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 609-614	4.1	43
112	Development of QuEChERS-based extraction and liquid chromatography-tandem mass spectrometry method for simultaneous quantification of bisphenol A and tetrabromobisphenol A in seafood: fish, bivalves, and seaweeds. <i>Analytical and Bioanalytical Chemistry</i> , 2017 , 409, 151-160	4.4	40
111	Optimization of matrix solid-phase dispersion extraction method for the analysis of isoflavones in <i>Trifolium pratense</i> . <i>Journal of Chromatography A</i> , 2009 , 1216, 3720-4	4.5	39
110	Preliminary assessment on the bioaccessibility of contaminants of emerging concern in raw and cooked seafood. <i>Food and Chemical Toxicology</i> , 2017 , 104, 69-78	4.7	38
109	Quantification of eight bisphenol analogues in blood and urine samples of workers in a hazardous waste incinerator. <i>Environmental Research</i> , 2019 , 176, 108576	7.9	38
108	Toxicological interactions between mycotoxins from ubiquitous fungi: Impact on hepatic and intestinal human epithelial cells. <i>Chemosphere</i> , 2018 , 202, 538-548	8.4	37
107	Influence of Cultivar and Environmental Conditions on the Triacylglycerol Profile of Hazelnut (<i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 449-56	5.7	37
106	Concentrations of nine bisphenol analogues in food purchased from Catalonia (Spain): Comparison of canned and non-canned foodstuffs. <i>Food and Chemical Toxicology</i> , 2020 , 136, 110992	4.7	37
105	Patulin assessment and fungi identification in organic and conventional fruits and derived products. <i>Food Control</i> , 2014 , 44, 185-190	6.2	36
104	Combination of QuEChERS and DLLME for GC-MS determination of pesticide residues in orange samples. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013 , 30, 286-97	3.2	36
103	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

102	Development and validation of a gas chromatography-mass spectrometry method for determination of deoxynivalenol and its metabolites in human urine. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1019-26	4.7	33
101	HPLC/UV determination of organic acids in fruit juices and nectars. <i>European Food Research and Technology</i> , 2002 , 214, 67-71	3.4	33
100	Portuguese children dietary exposure to multiple mycotoxins - An overview of risk assessment under MYCOMIX project. <i>Food and Chemical Toxicology</i> , 2018 , 118, 399-408	4.7	31
99	Effects of cannabis tetrahydrocannabinol on endocannabinoid homeostasis in human placenta. <i>Archives of Toxicology</i> , 2019 , 93, 649-658	5.8	30
98	Occurrence, profile and spatial distribution of UV-filters and musk fragrances in mussels from Portuguese coastline. <i>Marine Environmental Research</i> , 2018 , 138, 110-118	3.3	30
97	Multiclass pesticide analysis in fruit-based baby food: A comparative study of sample preparation techniques previous to gas chromatography-mass spectrometry. <i>Food Chemistry</i> , 2016 , 212, 528-36	8.5	29
96	Pharmaceuticals and endocrine disruptors in raw and cooked seafood from European market: Concentrations and human exposure levels. <i>Environment International</i> , 2018 , 119, 570-581	12.9	29
95	Acrylamide in Chips and French Fries: a Novel and Simple Method Using Xanthinol for Its GC-MS Determination. <i>Food Analytical Methods</i> , 2015 , 8, 1436-1445	3.4	28
94	Influence of hydrochloric acid concentration on the demineralization of cortical bone. <i>Chemical Engineering Research and Design</i> , 2011 , 89, 116-124	5.5	28
93	Olive Volatiles from Portuguese Cultivars Cobrança, Madural and Verdeal Transmontana: Role in Oviposition Preference of <i>Bactrocera oleae</i> (Rossi) (Diptera: Tephritidae). <i>PLoS ONE</i> , 2015 , 10, e0125070	3.7	27
92	Fried potatoes: Impact of prolonged frying in monounsaturated oils. <i>Food Chemistry</i> , 2018 , 243, 192-2018.5	2018.5	26
91	Determination of phosmet and its metabolites in olives by matrix solid-phase dispersion and gas chromatography-mass spectrometry. <i>Talanta</i> , 2007 , 73, 514-22	6.2	26
90	Comparative Fingerprint Changes of Toxic Volatiles in Low PUFA Vegetable Oils Under Deep-Frying. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 271-284	1.8	25
89	Antioxidant activity and bioactive compounds of lettuce improved by espresso coffee residues. <i>Food Chemistry</i> , 2014 , 145, 95-101	8.5	25
88	Ochratoxin A in commercial soluble coffee and coffee substitutes. <i>Food Research International</i> , 2014 , 61, 56-60	7	23
87	First approach to assess the bioaccessibility of bisphenol A in canned seafood. <i>Food Chemistry</i> , 2017 , 232, 501-507	8.5	22
86	Comparison of matrix solid-phase dispersion and liquid-liquid extraction for the chromatographic determination of fenthion and its metabolites in olives and olive oils. <i>Food Additives and Contaminants</i> , 2007 , 24, 156-64		22
85	DETERMINATION OF LACTIC, ACETIC, SUCCINIC, AND CITRIC ACIDS IN TABLE OLIVES BY HPLC/UV. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2001 , 24, 1029-1038	1.3	22

84	Effects of steaming on contaminants of emerging concern levels in seafood. <i>Food and Chemical Toxicology</i> , 2018 , 118, 490-504	4.7	22
83	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
82	Identification of leaf volatiles from olive (<i>Olea europaea</i>) and their possible role in the ovipositional preferences of olive fly, <i>Bactrocera oleae</i> (Rossi) (Diptera: Tephritidae). <i>Phytochemistry</i> , 2016 , 121, 11-9	4	21
81	Fast and environmental-friendly methods for the determination of polybrominated diphenyl ethers and their metabolites in fish tissues and feed. <i>Science of the Total Environment</i> , 2019 , 646, 1503-1515	10.2	21
80	Early-life intake of major trace elements, bisphenol A, tetrabromobisphenol A and fatty acids: Comparing human milk and commercial infant formulas. <i>Environmental Research</i> , 2019 , 169, 246-255	7.9	21
79	Double Optimization of Rivastigmine-Loaded Nanostructured Lipid Carriers (NLC) for Nose-to-Brain Delivery Using the Quality by Design (QbD) Approach: Formulation Variables and Instrumental Parameters. <i>Pharmaceutics</i> , 2020 , 12,	6.4	20
78	Polybrominated diphenyl ethers and metabolites – An analytical review on seafood occurrence. <i>TrAC - Trends in Analytical Chemistry</i> , 2017 , 87, 129-144	14.6	19
77	Using the quality by design (QbD) approach to optimize formulations of lipid nanoparticles and nanoemulsions: A review. <i>Nanomedicine: Nanotechnology, Biology, and Medicine</i> , 2020 , 28, 102206	6	19
76	Quince jam quality: microbiological, physicochemical and sensory evaluation. <i>Food Control</i> , 2004 , 15, 291-295	6.2	19
75	4-Methylimidazole in soluble coffee and coffee substitutes. <i>Food Control</i> , 2016 , 63, 15-20	6.2	18
74	Influence of oven and microwave cooking with the addition of herbs on the exposure to multi-mycotoxins from chicken breast muscle. <i>Food Chemistry</i> , 2019 , 276, 274-284	8.5	17
73	Gas chromatography-mass spectrometry analysis of nine bisphenols in canned meat products and human risk estimation. <i>Food Research International</i> , 2020 , 135, 109293	7	16
72	Deep or air frying? A comparative study with different vegetable oils. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600375	3	15
71	Biomonitoring of co-exposure to bisphenols by consumers of canned foodstuffs. <i>Environment International</i> , 2020 , 140, 105760	12.9	15
70	Influence of culinary practices on protein and lipid oxidation of chicken meat burgers during cooking and in vitro gastrointestinal digestion. <i>Food and Chemical Toxicology</i> , 2020 , 141, 111401	4.7	15
69	Spent brewer's yeast extract as an ingredient in cooked hams. <i>Meat Science</i> , 2016 , 121, 382-389	6.4	15
68	Multi-residue method for enantioseparation of psychoactive substances and beta blockers by gas chromatography-mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2019 , 1125, 121731	3.2	15
67	Determination of Free Amino Acids in Coated Foods by GC-MS: Optimization of the Extraction Procedure by Using Statistical Design. <i>Food Analytical Methods</i> , 2014 , 7, 172-180	3.4	15

66	Development of a new gas chromatography-mass spectrometry (GC-MS) methodology for the evaluation of 5 α -reductase activity. <i>Talanta</i> , 2013 , 107, 154-61	6.2	15
65	Green determination of brominated flame retardants and organochloride pollutants in fish oils by vortex assisted liquid-liquid microextraction and gas chromatography-tandem mass spectrometry. <i>Talanta</i> , 2019 , 195, 251-257	6.2	15
64	Perfluorooctane sulfonic acid (PFOS) adsorbed to polyethylene microplastics: Accumulation and ecotoxicological effects in the clam <i>Scrobicularia plana</i> . <i>Marine Environmental Research</i> , 2021 , 164, 105249	6.3	15
63	Biogenic amines in liqueurs: Influence of processing and composition. <i>Journal of Food Composition and Analysis</i> , 2017 , 56, 147-155	4.1	14
62	Medicago spp. as potential sources of bioactive isoflavones: Characterization according to phylogenetic and phenologic factors. <i>Phytochemistry</i> , 2015 , 116, 230-238	4	14
61	Phylogenetic insights on the isoflavone profile variations in Fabaceae spp.: Assessment through PCA and LDA. <i>Food Research International</i> , 2015 , 76, 51-57	7	14
60	Chemical composition and anti-cancer properties of <i>Juniperus oxycedrus</i> L. essential oils on estrogen receptor-positive breast cancer cells. <i>Journal of Functional Foods</i> , 2019 , 59, 261-271	5.1	13
59	Gas Chromatography–Mass Spectrometry Analysis of 4-Methylimidazole in Balsamic Vinegars and Processed Sauces. <i>Food Analytical Methods</i> , 2014 , 7, 1519-1525	3.4	13
58	In situ acetylation dispersive liquid–liquid microextraction followed by gas chromatography–mass spectrometry for the simultaneous determination of musks, triclosan and methyl-triclosan in wastewaters. <i>International Journal of Environmental Analytical Chemistry</i> , 2019 , 99, 1-15	1.8	13
57	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
56	A novel dispersive liquid-liquid microextraction using a low density deep eutectic solvent-gas chromatography tandem mass spectrometry for the determination of polycyclic aromatic hydrocarbons in soft drinks. <i>Journal of Chromatography A</i> , 2021 , 1635, 461736	4.5	13
55	Advances in isoflavone profile characterisation using matrix solid-phase dispersion coupled to HPLC/DAD in <i>Medicago</i> species. <i>Phytochemical Analysis</i> , 2015 , 26, 40-6	3.4	12
54	Decidual NK cell-derived conditioned medium from miscarriages affects endometrial stromal cell decidualisation: endocannabinoid anandamide and tumour necrosis factor- α crosstalk. <i>Human Reproduction</i> , 2020 , 35, 265-274	5.7	12
53	Improving Drug Delivery for Alzheimer’s Disease Through Nose-to-Brain Delivery Using Nanoemulsions, Nanostructured Lipid Carriers (NLC) and in situ Hydrogels. <i>International Journal of Nanomedicine</i> , 2021 , 16, 4373-4390	7.3	12
52	Molecular characterization of quinolone resistance mechanisms and extended-spectrum β -lactamase production in <i>Escherichia coli</i> isolated from dogs. <i>Comparative Immunology, Microbiology and Infectious Diseases</i> , 2015 , 41, 43-8	2.6	11
51	Occurrence, trophic transfer, and health risk assessment of bisphenol analogues in seafood from the Persian Gulf. <i>Marine Pollution Bulletin</i> , 2020 , 154, 111036	6.7	11
50	Effect of the sodium reduction and smoking system on quality and safety of smoked salmon (<i>Salmo salar</i>). <i>Food and Chemical Toxicology</i> , 2020 , 143, 111554	4.7	10
49	Diets supplemented with <i>Saccharina latissima</i> influence the expression of genes related to lipid metabolism and oxidative stress modulating rainbow trout (<i>Oncorhynchus mykiss</i>) fillet composition. <i>Food and Chemical Toxicology</i> , 2020 , 140, 111332	4.7	10

48	Anandamide interferes with human endometrial stromal-derived cell differentiation: An effect dependent on inhibition of cyclooxygenase-2 expression and prostaglandin E2 release. <i>BioFactors</i> , 2016 , 42, 277-86	6.1	10
47	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
46	Characterization of a Potential Bioactive Food Ingredient from Inner Cellular Content of Brewer's Spent Yeast. <i>Waste and Biomass Valorization</i> , 2019 , 10, 3235-3242	3.2	9
45	New steroidal 17 β -carboxy derivatives present anti-5 α -reductase activity and anti-proliferative effects in a human androgen-responsive prostate cancer cell line. <i>Biochimie</i> , 2013 , 95, 2097-106	4.6	9
44	A novel strategy of acrylamide mitigation in fried potatoes using asparaginase and high pressure technology. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 60, 102310	6.8	9
43	Incorporation of avocado peel extract to reduce cooking-induced hazards in beef and soy burgers: A clean label ingredient. <i>Food Research International</i> , 2021 , 147, 110434	7	8
42	Occurrence of pharmaceuticals in seafood from two Brazilian coastal areas: Implication for human risk assessment. <i>Science of the Total Environment</i> , 2022 , 803, 149744	10.2	8
41	Multidisciplinary approach to determine the effect of polybrominated diphenyl ethers on gut microbiota. <i>Environmental Pollution</i> , 2020 , 260, 113920	9.3	7
40	Transport of mycotoxins across human gastric NCI-N87 and intestinal Caco-2 cell models. <i>Food and Chemical Toxicology</i> , 2019 , 131, 110595	4.7	6
39	Validation of an Enzyme-Linked Immunosorbent Assay (ELISA) Test Kit for Determination of Aflatoxin B1 in Corn Feed and Comparison with Liquid-Chromatography Tandem Mass Spectrometry (LC-MS/MS) Method. <i>Food Analytical Methods</i> , 2020 , 13, 1806-1816	3.4	6
38	New formulation for producing salmon p \bar{e} with reduced sodium content. <i>Food and Chemical Toxicology</i> , 2020 , 143, 111546	4.7	6
37	The potential clinical benefit of targeting androgen receptor (AR) in estrogen-receptor positive breast cancer cells treated with Exemestane. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2020 , 1866, 165661	6.9	6
36	Smoked fish products available in European markets: Human exposure to polybrominated diphenyl ethers and their metabolites. <i>Food and Chemical Toxicology</i> , 2018 , 121, 262-271	4.7	6
35	Determination of Polyamines in Baby Food by Gas Chromatography-Mass Spectrometry: Optimization of Extraction and Microwave-Assisted Derivatization Using Response Surface Methodology. <i>Food Analytical Methods</i> , 2017 , 10, 3548-3557	3.4	5
34	Mycotoxins in Coffee 2015 , 225-233		5
33	Bioaccessibility of polybrominated diphenyl ethers and their methoxylated metabolites in cooked seafood after using a multi-compartment in vitro digestion model. <i>Chemosphere</i> , 2020 , 252, 126462	8.4	5
32	Isoflavone synthase (IFS) gene phylogeny in <i>Trifolium</i> species associated with plant isoflavone contents. <i>Plant Systematics and Evolution</i> , 2013 , 299, 357-367	1.3	5
31	Physical and Chemical Characteristics of Cooked Ham: Effect of Tumbling Time and Modifications during Storage. <i>Journal of Food Quality</i> , 2015 , 38, 359-368	2.7	5

30	Impact of tetrahydrocannabinol on the endocannabinoid 2-arachidonoylglycerol metabolism: ABHD6 and ABHD12 as novel players in human placenta. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2020 , 1865, 158807	5	5
29	Herbs and herbal infusions: Determination of natural contaminants (mycotoxins and trace elements) and evaluation of their exposure. <i>Food Research International</i> , 2021 , 144, 110322	7	5
28	Impact of potatoes deep-frying on common monounsaturated-rich vegetable oils: a comparative study. <i>Journal of Food Science and Technology</i> , 2019 , 56, 290-301	3.3	5
27	Novel analytical approach to assess the profile of volatile phenols in Portuguese red wines. <i>Australian Journal of Grape and Wine Research</i> , 2020 , 26, 90-100	2.4	4
26	Stability of antibacterial and coccidiostat drugs on chicken meat burgers upon cooking and in vitro digestion. <i>Food Chemistry</i> , 2020 , 316, 126367	8.5	4
25	Isoflavone determination in spontaneous legumes identified by DNA barcodes. <i>Food Chemistry</i> , 2012 , 134, 2262-7	8.5	4
24	A chemometric approach to compare Portuguese native hops with worldwide commercial varieties. <i>Journal of Chemometrics</i> , 2020 , 34, e3285	1.6	4
23	Long-term adverse effects of microplastics on <i>Daphnia magna</i> reproduction and population growth rate at increased water temperature and light intensity: Combined effects of stressors and interactions. <i>Science of the Total Environment</i> , 2021 , 784, 147082	10.2	4
22	The occurrence of polybrominated diphenyl ethers and their metabolites in Portuguese river biota. <i>Science of the Total Environment</i> , 2020 , 713, 136606	10.2	3
21	Domestic low-fat "frying" alternatives: Impact on potatoes composition. <i>Food Science and Nutrition</i> , 2018 , 6, 1519-1526	3.2	3
20	Analysis of the Mycotoxin Ochratoxin A in Coffee 2015 , 1023-1031		3
19	Sample Preparation Approaches for the Analysis of Pesticide Residues in Olives and Olive Oils 2010 , 653-666		3
18	Urinary bisphenol levels in plastic industry workers. <i>Environmental Research</i> , 2021 , 202, 111666	7.9	3
17	Application in Food Analysis 2020 , 643-665		2
16	A novel GC-MS methodology to evaluate aromatase activity in human placental microsomes: a comparative study with the standard radiometric assay. <i>Analytical and Bioanalytical Chemistry</i> , 2019 , 411, 7005-7013	4.4	1
15	Bioactive Components in Potatoes as Influenced by Thermal Processing 2015 , 111-119		1
14	Olive Oil Authenticity Evaluation by Chemical and Biological Methodologies 2010 , 101-107		1
13	Contents of key bioactive and detrimental compounds in health performance coffees compared to conventional types of coffees sold in the United States market. <i>Food and Function</i> , 2020 , 11, 7561-7575	6.1	1

12	Phthalic acid esters and adipates in herbal-based soft drinks: an eco-friendly method. <i>Analytical and Bioanalytical Chemistry</i> , 2021 , 413, 2903-2912	4.4	1
11	Effect of processing smoked salmon on contaminant contents. <i>Food and Chemical Toxicology</i> , 2021 , 153, 112276	4.7	1
10	Semi-industrial development of nutritious and healthy seafood dishes from sustainable species. <i>Food and Chemical Toxicology</i> , 2021 , 155, 112431	4.7	1
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1	Determination and Levels of Migrated Packaging Additives in Food1-23		