Sara C Cunha

List of Publications by Year in Descending Order

155 papers	5,350 citations	43 h-index	67 g-index
163 ext. papers	6,363 ext. citations	6.1 avg, IF	6.36 L-index

#	Paper	IF	Citations
155	Survey on endocrine-disrupting chemicals in seafood: Occurrence and distribution.. *Environmental Research*, **2022**, 112886	7.9	0
154	Occurrence of pharmaceuticals in seafood from two Brazilian coastal areas: Implication for human risk assessment. *Science of the Total Environment*, **2022**, 803, 149744	10.2	8
153	Comparison of Different Technologies (Conventional Thermal Processing, Radiofrequency Heating and High-Pressure Processing) in Combination with Thermal Solar Energy for High Quality and Sustainable Fish Soup Pasteurization. *Food and Bioprocess Technology*, **2022**, 15, 795-805	5.1	1
152	Occurrence and seasonal variation of several endocrine disruptor compounds (pesticides, bisphenols, musks and UV-filters) in water and sediments from the estuaries of Tagus and Douro Rivers (NE Atlantic Ocean coast).. *Science of the Total Environment*, **2022**, 155814	10.2	1
151	Multi-analyte gas chromatography-mass spectrometry method to monitor bisphenols, musk fragrances, ultraviolet filters, and pesticide residues in seafood.. *Journal of Chromatography A*, **2021**, 1663, 462755	4.5	0
150	Application of the Quality-by-Design (QbD) Approach to Improve the Nose-to-Brain Delivery of Diazepam-Loaded Nanostructured Lipid Carriers (NLCs). *Proceedings (mdpi)*, **2021**, 78, 40	0.3	
149	Thermosensitive Nasal In Situ Gels of Lipid-Based Nanosystems to Improve the Treatment of Alzheimerâ Disease. *Proceedings (mdpi)*, **2021**, 78, 37	0.3	
148	Phthalic acid esters and adipates in herbal-based soft drinks: an eco-friendly method. *Analytical and Bioanalytical Chemistry*, **2021**, 413, 2903-2912	4.4	1
147	Improving Drug Delivery for Alzheimer's Disease Through Nose-to-Brain Delivery Using Nanoemulsions, Nanostructured Lipid Carriers (NLC) and in situ Hydrogels. *International Journal of Nanomedicine*, **2021**, 16, 4373-4390	7.3	12
146	Herbs and herbal infusions: Determination of natural contaminants (mycotoxins and trace elements) and evaluation of their exposure. *Food Research International*, **2021**, 144, 110322	7	5
145	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. *Journal of Chromatography A*, **2021**, 1635, 461736	4.5	13
144	Perfluorooctane sulfonic acid (PFOS) adsorbed to polyethylene microplastics: Accumulation and ecotoxicological effects in the clam Scrobicularia plana. *Marine Environmental Research*, **2021**, 164, 105249	3.3	15
143	Effect of processing smoked salmon on contaminant contents. *Food and Chemical Toxicology*, **2021**, 153, 112276	4.7	1
142	Long-term adverse effects of microplastics on Daphnia magna reproduction and population growth rate at increased water temperature and light intensity: Combined effects of stressors and interactions. *Science of the Total Environment*, **2021**, 784, 147082	10.2	4
141	Semi-industrial development of nutritious and healthy seafood dishes from sustainable species. *Food and Chemical Toxicology*, **2021**, 155, 112431	4.7	1
140	Incorporation of avocado peel extract to reduce cooking-induced hazards in beef and soy burgers: A clean label ingredient. *Food Research International*, **2021**, 147, 110434	7	8
139	Emerging mycotoxins in infant and children foods: A review. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-15	11.5	1

138	Polybrominated diphenyl ethers and their methoxylated congeners in Douro river estuary biota: Seasonal occurrence and risk assessment. *Science of the Total Environment*, **2021**, 790, 147916	10.2	0
137	Urinary bisphenol levels in plastic industry workers. *Environmental Research*, **2021**, 202, 111666	7.9	3
136	Biomonitoring of co-exposure to bisphenols by consumers of canned foodstuffs. *Environment International*, **2020**, 140, 105760	12.9	15
135	Influence of culinary practices on protein and lipid oxidation of chicken meat burgers during cooking and in vitro gastrointestinal digestion. *Food and Chemical Toxicology*, **2020**, 141, 111401	4.7	15
134	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. *Food Analytical Methods*, **2020**, 13, 1806-1816	3.4	6
133	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. *Pharmaceutics*, **2020**, 12,	6.4	20
132	Effect of the sodium reduction and smoking system on quality and safety of smoked salmon (Salmo salar). *Food and Chemical Toxicology*, **2020**, 143, 111554	4.7	10
131	New formulation for producing salmon p□with reduced sodium content. *Food and Chemical Toxicology*, **2020**, 143, 111546	4.7	6
130	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. *Journal of Hazardous Materials*, **2020**, 393, 122419	12.8	80
129	The occurrence of polybrominated diphenyl ethers and their metabolites in Portuguese river biota. *Science of the Total Environment*, **2020**, 713, 136606	10.2	3
128	Novel analytical approach to assess the profile of volatile phenols in Portuguese red wines. *Australian Journal of Grape and Wine Research*, **2020**, 26, 90-100	2.4	4
127	Decidual NK cell-derived conditioned medium from miscarriages affects endometrial stromal cell decidualisation: endocannabinoid anandamide and tumour necrosis factor-□crosstalk. *Human Reproduction*, **2020**, 35, 265-274	5.7	12
126	Stability of antibacterial and coccidiostat drugs on chicken meat burgers upon cooking and in vitro digestion. *Food Chemistry*, **2020**, 316, 126367	8.5	4
125	Bioaccessibility of polybrominated diphenyl ethers and their methoxylated metabolites in cooked seafood after using a multi-compartment in´vitro digestion model. *Chemosphere*, **2020**, 252, 126462	8.4	5
124	Diets supplemented with Saccharina latissima influence the expression of genes related to lipid metabolism and oxidative stress modulating rainbow trout (Oncorhynchus mykiss) fillet composition. *Food and Chemical Toxicology*, **2020**, 140, 111332	4.7	10
123	Using the quality by design (QbD) approach to optimize formulations of lipid nanoparticles and nanoemulsions: A review. *Nanomedicine: Nanotechnology, Biology, and Medicine*, **2020**, 28, 102206	6	19
122	Multidisciplinary approach to determine the effect of polybrominated diphenyl ethers on gut microbiota. *Environmental Pollution*, **2020**, 260, 113920	9.3	7
121	Gas chromatography-mass spectrometry analysis of nine bisphenols in canned meat products and human risk estimation. *Food Research International*, **2020**, 135, 109293	7	16

120	The potential clinical benefit of targeting androgen receptor (AR) in estrogen-receptor positive breast cancer cells treated with Exemestane. *Biochimica Et Biophysica Acta - Molecular Basis of Disease*, **2020**, 1866, 165661	6.9	6
119	Concentrations of nine bisphenol analogues in food purchased from Catalonia (Spain): Comparison of canned and non-canned foodstuffs. *Food and Chemical Toxicology*, **2020**, 136, 110992	4.7	37
118	A chemometric approach to compare Portuguese native hops with worldwide commercial varieties. *Journal of Chemometrics*, **2020**, 34, e3285	1.6	4
117	A novel strategy of acrylamide mitigation in fried potatoes using asparaginase and high pressure technology. *Innovative Food Science and Emerging Technologies*, **2020**, 60, 102310	6.8	9
116	Contents of key bioactive and detrimental compounds in health performance coffees compared to conventional types of coffees sold in the United States market. *Food and Function*, **2020**, 11, 7561-7575	6.1	1
115	Impact of tetrahydrocannabinol on the endocannabinoid 2-arachidonoylglycerol metabolism: ABHD6 and ABHD12 as novel players in human placenta. *Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids*, **2020**, 1865, 158807	5	5
114	Application in Food Analysis **2020**, 643-665		2
113	Occurrence, trophic transfer, and health risk assessment of bisphenol analogues in seafood from the Persian Gulf. *Marine Pollution Bulletin*, **2020**, 154, 111036	6.7	11
112	A novel GC-MS methodology to evaluate aromatase activity in human placental microsomes: a comparative study with the standard radiometric assay. *Analytical and Bioanalytical Chemistry*, **2019**, 411, 7005-7013	4.4	1
111	Effects of cannabis tetrahydrocannabinol on endocannabinoid homeostasis in human placenta. *Archives of Toxicology*, **2019**, 93, 649-658	5.8	30
110	Transport of mycotoxins across human gastric NCI-N87 and intestinal Caco-2 cell models. *Food and Chemical Toxicology*, **2019**, 131, 110595	4.7	6
109	Prevalent Mycotoxins in Animal Feed: Occurrence and Analytical Methods. *Toxins*, **2019**, 11,	4.9	80
108	Chemical composition and anti-cancer properties of Juniperus oxycedrus L. essential oils on estrogen receptor-positive breast cancer cells. *Journal of Functional Foods*, **2019**, 59, 261-271	5.1	13
107	Nanotechnology for the development of new cosmetic formulations. *Expert Opinion on Drug Delivery*, **2019**, 16, 313-330	8	60
106	Characterization of a Potential Bioactive Food Ingredient from Inner Cellular Content of Brewerâ Spent Yeast. *Waste and Biomass Valorization*, **2019**, 10, 3235-3242	3.2	9
105	Fast and environmental-friendly methods for the determination of polybrominated diphenyl ethers and their metabolites in fish tissues and feed. *Science of the Total Environment*, **2019**, 646, 1503-1515	10.2	21
104	Quantification of eight bisphenol analogues in blood and urine samples of workers in a hazardous waste incinerator. *Environmental Research*, **2019**, 176, 108576	7.9	38
103	Multi-residue method for enantioseparation of psychoactive substances and beta blockers by gas chromatography-mass spectrometry. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2019**, 1125, 121731	3.2	15

102	In situ acetylation dispersive liquidâliquid microextraction followed by gas chromatographyâmass spectrometry for the simultaneous determination of musks, triclosan and methyl-triclosan in wastewaters. *International Journal of Environmental Analytical Chemistry*, **2019**, 99, 1-15	1.8	13
101	Green determination of brominated flame retardants and organochloride pollutants in fish oils by vortex assisted liquid-liquid microextraction and gas chromatography-tandem mass spectrometry. *Talanta*, **2019**, 195, 251-257	6.2	15
100	Bioaccumulation and ecotoxicological responses of juvenile white seabream (Diplodus sargus) exposed to triclosan, warming and acidification. *Environmental Pollution*, **2019**, 245, 427-442	9.3	13
99	Early-life intake of major trace elements, bisphenol A, tetrabromobisphenol A and fatty acids: Comparing human milk and commercial infant formulas. *Environmental Research*, **2019**, 169, 246-255	7.9	21
98	Impact of potatoes deep-frying on common monounsaturated-rich vegetable oils: a comparative study. *Journal of Food Science and Technology*, **2019**, 56, 290-301	3.3	5
97	Influence of oven and microwave cooking with the addition of herbs on the exposure to multi-mycotoxins from chicken breast muscle. *Food Chemistry*, **2019**, 276, 274-284	8.5	17
96	Multiple mycotoxin analysis in nut products: Occurrence and risk characterization. *Food and Chemical Toxicology*, **2018**, 114, 260-269	4.7	52
95	UV-filters and musk fragrances in seafood commercialized in Europe Union: Occurrence, risk and exposure assessment. *Environmental Research*, **2018**, 161, 399-408	7.9	53
94	Assessing the effects of seawater temperature and pH on the bioaccumulation of emerging chemical contaminants in marine bivalves. *Environmental Research*, **2018**, 161, 236-247	7.9	21
93	Domestic Cooking of Muscle Foods: Impact on Composition of Nutrients and Contaminants. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 309-333	16.4	45
92	Toxicological interactions between mycotoxins from ubiquitous fungi: Impact on hepatic and intestinal human epithelial cells. *Chemosphere*, **2018**, 202, 538-548	8.4	37
91	Assessment of multiple mycotoxins in breakfast cereals available in the Portuguese market. *Food Chemistry*, **2018**, 239, 132-140	8.5	47
90	Fried potatoes: Impact of prolonged frying in monounsaturated oils. *Food Chemistry*, **2018**, 243, 192-201	8.5	26
89	Extraction techniques with deep eutectic solvents. *TrAC - Trends in Analytical Chemistry*, **2018**, 105, 225-239	13.6	279
88	Occurrence, profile and spatial distribution of UV-filters and musk fragrances in mussels from Portuguese coastline. *Marine Environmental Research*, **2018**, 138, 110-118	3.3	30
87	Domestic low-fat "frying" alternatives: Impact on potatoes composition. *Food Science and Nutrition*, **2018**, 6, 1519-1526	3.2	3
86	Smoked fish products available in European markets: Human exposure to polybrominated diphenyl ethers and their metabolites. *Food and Chemical Toxicology*, **2018**, 121, 262-271	4.7	6
85	Pharmaceuticals and endocrine disruptors in raw and cooked seafood from European market: Concentrations and human exposure levels. *Environment International*, **2018**, 119, 570-581	12.9	29

84	Portuguese children dietary exposure to multiple mycotoxins - An overview of risk assessment under MYCOMIX project. *Food and Chemical Toxicology*, **2018**, 118, 399-408	4.7	31
83	Effects of steaming on contaminants of emerging concern levels in seafood. *Food and Chemical Toxicology*, **2018**, 118, 490-504	4.7	22
82	Integrated multi-biomarker responses of juvenile seabass to diclofenac, warming and acidification co-exposure. *Aquatic Toxicology*, **2018**, 202, 65-79	5.1	36
81	Occurrence of halogenated flame retardants in commercial seafood species available in European markets. *Food and Chemical Toxicology*, **2017**, 104, 35-47	4.7	79
80	Mussels as bioindicators of diclofenac contamination in coastal environments. *Environmental Pollution*, **2017**, 225, 354-360	9.3	52
79	Preliminary assessment on the bioaccessibility of contaminants of emerging concern in raw and cooked seafood. *Food and Chemical Toxicology*, **2017**, 104, 69-78	4.7	38
78	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	4.7	9
77	First approach to assess the bioaccessibility of bisphenol A in canned seafood. *Food Chemistry*, **2017** , 232, 501-507	8.5	22
76	Deep or air frying? A comparative study with different vegetable oils. *European Journal of Lipid Science and Technology*, **2017**, 119, 1600375	3	15
75	Determination of Polyamines in Baby Food by Gas Chromatography-Mass Spectrometry: Optimization of Extraction and Microwave-Assisted Derivatization Using Response Surface Methodology. *Food Analytical Methods*, **2017**, 10, 3548-3557	3.4	5
74	Comparative Fingerprint Changes of Toxic Volatiles in Low PUFA Vegetable Oils Under Deep-Frying. *JAOCS, Journal of the American Oil ChemistskSociety*, **2017**, 94, 271-284	1.8	25
73	Polybrominated diphenyl ethers and metabolites â An analytical review on seafood occurrence. *TrAC - Trends in Analytical Chemistry*, **2017**, 87, 129-144	14.6	19
72	Biogenic amines in liqueurs: Influence of processing and composition. *Journal of Food Composition and Analysis*, **2017**, 56, 147-155	4.1	14
71	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. *Analytical and Bioanalytical Chemistry*, **2017**, 409, 151-160	4.4	40
70	Spent brewer's yeast extract as an ingredient in cooked hams. *Meat Science*, **2016**, 121, 382-389	6.4	15
69	Multiclass pesticide analysis in fruit-based baby food: A comparative study of sample preparation techniques previous to gas chromatography-mass spectrometry. *Food Chemistry*, **2016**, 212, 528-36	8.5	29
68	4-Methylimidazole in soluble coffee and coffee substitutes. *Food Control*, **2016**, 63, 15-20	6.2	18
67	Identification of leaf volatiles from olive (Olea europaea) and their possible role in the ovipositional preferences of olive fly, Bactrocera oleae (Rossi) (Diptera: Tephritidae). *Phytochemistry*, **2016**, 121, 11-9	4	21

66	Nutritive value, antioxidant activity and phenolic compounds profile of brewerâ spent yeast extract. *Journal of Food Composition and Analysis*, **2016**, 52, 44-51	4.1	68
65	Anandamide interferes with human endometrial stromal-derived cell differentiation: An effect dependent on inhibition of cyclooxygenase-2 expression and prostaglandin E2 release. *BioFactors*, **2016**, 42, 277-86	6.1	10
64	Acrylamide in Chips and French Fries: a Novel and Simple Method Using Xanthydrol for Its GC-MS Determination. *Food Analytical Methods*, **2015**, 8, 1436-1445	3.4	28
63	Brominated flame retardants and seafood safety: a review. *Environment International*, **2015**, 77, 116-31	12.9	78
62	Molecular characterization of quinolone resistance mechanisms and extended-spectrum lactamase production in Escherichia coli isolated from dogs. *Comparative Immunology, Microbiology and Infectious Diseases*, **2015**, 41, 43-8	2.6	11
61	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. *Journal of Chromatography A*, **2015**, 1414, 10-21	4.5	61
60	Environmental contaminants of emerging concern in seafood--European database on contaminant levels. *Environmental Research*, **2015**, 143, 29-45	7.9	143
59	Co-occurrence of musk fragrances and UV-filters in seafood and macroalgae collected in European hotspots. *Environmental Research*, **2015**, 143, 65-71	7.9	52
58	Bioactive Components in Potatoes as Influenced by Thermal Processing **2015**, 111-119		1
57	Mycotoxins in Coffee **2015**, 225-233		5
56	Advances in isoflavone profile characterisation using matrix solid-phase dispersion coupled to HPLC/DAD in Medicago species. *Phytochemical Analysis*, **2015**, 26, 40-6	3.4	12
55	Physical and Chemical Characteristics of Cooked Ham: Effect of Tumbling Time and Modifications during Storage. *Journal of Food Quality*, **2015**, 38, 359-368	2.7	5
54	Olive Volatiles from Portuguese Cultivars Cobranosa, Madural and Verdeal Transmontana: Role in Oviposition Preference of Bactrocera oleae (Rossi) (Diptera: Tephritidae). *PLoS ONE*, **2015**, 10, e0125070	3.7	27
53	Medicago spp. as potential sources of bioactive isoflavones: Characterization according to phylogenetic and phenologic factors. *Phytochemistry*, **2015**, 116, 230-238	4	14
52	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. *Food Chemistry*, **2015**, 182, 143-9	8.5	55
51	Analysis of the Mycotoxin Ochratoxin A in Coffee **2015**, 1023-1031		3
50	Phylogenetic insights on the isoflavone profile variations in Fabaceae spp.: Assessment through PCA and LDA. *Food Research International*, **2015**, 76, 51-57	7	14
49	Patulin assessment and fungi identification in organic and conventional fruits and derived products. *Food Control*, **2014**, 44, 185-190	6.2	36

48	Mycotoxins in cereals and related foodstuffs: A review on occurrence and recent methods of analysis. *Trends in Food Science and Technology*, **2014**, 36, 96-136	15.3	216
47	Antioxidant activity and bioactive compounds of lettuce improved by espresso coffee residues. *Food Chemistry*, **2014**, 145, 95-101	8.5	25
46	Ochratoxin A in commercial soluble coffee and coffee substitutes. *Food Research International*, **2014**, 61, 56-60	7	23
45	Determination of Free Amino Acids in Coated Foods by GCâMS: Optimization of the Extraction Procedure by Using Statistical Design. *Food Analytical Methods*, **2014**, 7, 172-180	3.4	15
44	Gas ChromatographyâMass Spectrometry Analysis of 4-Methylimidazole in Balsamic Vinegars and Processed Sauces. *Food Analytical Methods*, **2014**, 7, 1519-1525	3.4	13
43	Effect of cooking on olive oil quality attributes. *Food Research International*, **2013**, 54, 2016-2024	7	52
42	New steroidal 17-carboxy derivatives present anti-5-reductase activity and anti-proliferative effects in a human androgen-responsive prostate cancer cell line. *Biochimie*, **2013**, 95, 2097-106	4.6	9
41	Combination of QuEChERS and DLLME for GC-MS determination of pesticide residues in orange samples. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2013**, 30, 286-97	3.2	36
40	Isoflavone synthase (IFS) gene phylogeny in Trifolium species associated with plant isoflavone contents. *Plant Systematics and Evolution*, **2013**, 299, 357-367	1.3	5
39	Assessment of bisphenol A and bisphenol B in canned vegetables and fruits by gas chromatographyâmass spectrometry after QuEChERS and dispersive liquidâliquid microextraction. *Food Control*, **2013**, 33, 549-555	6.2	86
38	Development of a new gas chromatography-mass spectrometry (GC-MS) methodology for the evaluation of 5-reductase activity. *Talanta*, **2013**, 107, 154-61	6.2	15
37	Determination of bisphenol A and bisphenol B in canned seafood combining QuEChERS extraction with dispersive liquid-liquid microextraction followed by gas chromatography-mass spectrometry. *Analytical and Bioanalytical Chemistry*, **2012**, 404, 2453-63	4.4	113
36	Development and validation of a gas chromatography-mass spectrometry method for determination of deoxynivalenol and its metabolites in human urine. *Food and Chemical Toxicology*, **2012**, 50, 1019-26	4.7	33
35	Monitoring pesticide residues in greenhouse tomato by combining acetonitrile-based extraction with dispersive liquid-liquid microextraction followed by gas-chromatography-mass spectrometry. *Food Chemistry*, **2012**, 135, 1071-7	8.5	66
34	A novel dispersive liquidâliquid microextraction (DLLME) gas chromatography-mass spectrometry (GCâMS) method for the determination of eighteen biogenic amines in beer. *Food Control*, **2012**, 25, 380-388	6.2	131
33	Optimization and validation of a method based in a QuEChERS procedure and gas chromatographyâmass spectrometry for the determination of multi-mycotoxins in popcorn. *Food Control*, **2012**, 27, 188-193	6.2	48
32	Isoflavone determination in spontaneous legumes identified by DNA barcodes. *Food Chemistry*, **2012**, 134, 2262-7	8.5	4
31	Carotenoids of lettuce (Lactuca sativa L.) grown on soil enriched with spent coffee grounds. *Molecules*, **2012**, 17, 1535-47	4.8	54

30	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. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2011**, 28, 513-26	3.2	95
29	Multipesticide residue analysis in maize combining acetonitrile-based extraction with dispersive liquid-liquid microextraction followed by gas chromatography-mass spectrometry. *Journal of Chromatography A*, **2011**, 1218, 7748-57	4.5	92
28	Influence of hydrochloric acid concentration on the demineralization of cortical bone. *Chemical Engineering Research and Design*, **2011**, 89, 116-124	5.5	28
27	Gas chromatography-mass spectrometry assessment of amines in Port wine and grape juice after fast chloroformate extraction/derivatization. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8742-53	5.7	63
26	Assessment of 4-(5-)methylimidazole in soft drinks and dark beer. *Journal of Food Composition and Analysis*, **2011**, 24, 609-614	4.1	43
25	Olive Oil Authenticity Evaluation by Chemical and Biological Methodologies **2010**, 101-107		1
24	Sample Preparation Approaches for the Analysis of Pesticide Residues in Olives and Olive Oils **2010**, 653-666		3
23	Polybrominated diphenyl ethers (PBDEs) contents in house and car dust of Portugal by pressurized liquid extraction (PLE) and gas chromatography-mass spectrometry (GC-MS). *Chemosphere*, **2010**, 78, 1263-71	8.4	60
22	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). *Talanta*, **2010**, 83, 117-25	6.2	151
21	Development and validation of a method based on a QuEChERS procedure and heart-cutting GC-MS for determination of five mycotoxins in cereal products. *Journal of Separation Science*, **2010**, 33, 600-9	3.4	101
20	Determination of patulin in apple and quince products by GC–MS using 13C5–7 patulin as internal standard. *Food Chemistry*, **2009**, 115, 352-359	8.5	61
19	Fast low-pressure gas chromatography-mass spectrometry method for the determination of multiple pesticides in grapes, musts and wines. *Journal of Chromatography A*, **2009**, 1216, 119-26	4.5	81
18	Optimization of matrix solid-phase dispersion extraction method for the analysis of isoflavones in Trifolium pratense. *Journal of Chromatography A*, **2009**, 1216, 3720-4	4.5	39
17	Fast analysis of multiple pesticide residues in apple juice using dispersive liquid-liquid microextraction and multidimensional gas chromatography-mass spectrometry. *Journal of Chromatography A*, **2009**, 1216, 8835-44	4.5	90
16	Comparison of matrix solid-phase dispersion and liquid-liquid extraction for the chromatographic determination of fenthion and its metabolites in olives and olive oils. *Food Additives and Contaminants*, **2007**, 24, 156-64		22
15	Evaluation of the QuEChERS sample preparation approach for the analysis of pesticide residues in olives. *Journal of Separation Science*, **2007**, 30, 620-32	3.4	183
14	Chemometric characterization of three varietal olive oils (Cvs. Cobrançosa, Madural and Verdeal Transmontana) extracted from olives with different maturation indices. *Food Chemistry*, **2007**, 102, 406-414	8.5	126
13	Determination of phosmet and its metabolites in olives by matrix solid-phase dispersion and gas chromatography-mass spectrometry. *Talanta*, **2007**, 73, 514-22	6.2	26

12	Determination of acrylamide in coffee and coffee products by GC-MS using an improved SPE clean-up. *Food Additives and Contaminants*, **2006**, 23, 1276-82		44
11	Quantification of tocopherols and tocotrienols in portuguese olive oils using HPLC with three different detection systems. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 3351-6	5.7	109
10	Influence of Cultivar and Environmental Conditions on the Triacylglycerol Profile of Hazelnut (Corylus avellana L.). *Journal of Agricultural and Food Chemistry*, **2006**, 54, 449-56	5.7	37
9	Discrimination of vegetable oils by triacylglycerols evaluation of profile using HPLC/ELSD. *Food Chemistry*, **2006**, 95, 518-524	8.5	97
8	Quantification of free and esterified sterols in Portuguese olive oils by solid-phase extraction and gas chromatography-mass spectrometry. *Journal of Chromatography A*, **2006**, 1128, 220-7	4.5	99
7	Classification of PDO olive oils on the basis of their sterol composition by multivariate analysis. *Analytica Chimica Acta*, **2005**, 549, 166-178	6.6	69
6	Triacylglycerol composition of walnut (Juglans regia L.) cultivars: characterization by HPLC-ELSD and chemometrics. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 7964-9	5.7	44
5	Quince jam quality: microbiological, physicochemical and sensory evaluation. *Food Control*, **2004**, 15, 291-295	6.2	19
4	Optimisation of extraction procedures for analysis of benzoic and sorbic acids in foodstuffs. *Food Chemistry*, **2003**, 82, 469-473	8.5	79
3	HPLC/UV determination of organic acids in fruit juices and nectars. *European Food Research and Technology*, **2002**, 214, 67-71	3.4	33
2	DETERMINATION OF LACTIC, ACETIC, SUCCINIC, AND CITRIC ACIDS IN TABLE OLIVES BY HPLC/UV. *Journal of Liquid Chromatography and Related Technologies*, **2001**, 24, 1029-1038	1.3	22
1	Determination and Levels of Migrated Packaging Additives in Food1-23		