

Maria Nunes

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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.

174
papers

5,338
citations

41
h-index

61
g-index

176
ext. papers

5,975
ext. citations

4.3
avg, IF

5.52
L-index

#	Paper	IF	Citations
174	Chemical composition and antibacterial and antioxidant properties of commercial essential oils. <i>Industrial Crops and Products</i> , 2013 , 43, 587-595	5.9	273
173	Chemical composition and bioactivity of different oregano (<i>Origanum vulgare</i>) extracts and essential oil. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 2707-14	4.3	159
172	European pennyroyal (<i>Mentha pulegium</i>) from Portugal: Chemical composition of essential oil and antioxidant and antimicrobial properties of extracts and essential oil. <i>Industrial Crops and Products</i> , 2012 , 36, 81-87	5.9	120
171	Assessment of the essential element and heavy metal content of edible fish muscle. <i>Analytical and Bioanalytical Chemistry</i> , 2005 , 382, 426-32	4.4	112
170	Characterization of fish protein films incorporated with essential oils of clove, garlic and origanum: Physical, antioxidant and antibacterial properties. <i>LWT - Food Science and Technology</i> , 2014 , 59, 533-539	5.4	110
169	Bioaccessibility assessment methodologies and their consequences for the riskBenefit evaluation of food. <i>Trends in Food Science and Technology</i> , 2015 , 41, 5-23	15.3	106
168	Hake proteins edible films incorporated with essential oils: Physical, mechanical, antioxidant and antibacterial properties. <i>Food Hydrocolloids</i> , 2013 , 30, 224-231	10.6	99
167	Seasonal variation in the chemical composition of horse-mackerel (<i>Trachurus trachurus</i>). <i>European Food Research and Technology</i> , 2001 , 212, 535-539	3.4	91
166	Antioxidant synergy of Tocopherol and phospholipids. <i>JAOCs, Journal of the American Oil ChemistshSociety</i> , 1999 , 76, 905-913	1.8	84
165	Climate change and seafood safety: Human health implications. <i>Food Research International</i> , 2010 , 43, 1766-1779	7	83
164	Bioaccessibility of Hg, Cd and As in cooked black scabbard fish and edible crab. <i>Food and Chemical Toxicology</i> , 2011 , 49, 2808-15	4.7	81
163	Nutritional quality of red shrimp, <i>Aristeus antennatus</i> (Risso), pink shrimp, <i>Parapenaeus longirostris</i> (Lucas), and Norway lobster, <i>Nephrops norvegicus</i> (Linnaeus). <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 89-94	4.3	80
162	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
161	Effect of CO ₂ /O ₂ -containing modified atmospheres on packed deepwater pink shrimp (<i>Parapenaeus longirostris</i>). <i>European Food Research and Technology</i> , 2002 , 214, 192-197	3.4	78
160	Characterization of protein hydrolysates and lipids obtained from black scabbardfish (<i>Aphanopus carbo</i>) by-products and antioxidative activity of the hydrolysates produced. <i>Process Biochemistry</i> , 2010 , 45, 18-24	4.8	73
159	Slaughtering of gilthead seabream (<i>Sparus aurata</i>) in liquid ice: influence on fish quality. <i>European Food Research and Technology</i> , 2001 , 213, 267-272	3.4	72
158	Changes in baseline levels of nucleotides during ice storage of fish and crustaceans from the Portuguese coast. <i>European Food Research and Technology</i> , 2001 , 212, 141-146	3.4	66

157	Survey into the seafood consumption preferences and patterns in the portuguese population. Gender and regional variability. <i>Appetite</i> , 2013 , 64, 20-31	4.5	64
156	Evaluation of the risk/benefit associated to the consumption of raw and cooked farmed meagre based on the bioaccessibility of selenium, eicosapentaenoic acid and docosahexaenoic acid, total mercury, and methylmercury determined by an in vitro digestion model. <i>Food Chemistry</i> , 2015 , 170, 249-56	8.5	63
155	Antioxidant and antimicrobial activity of Satureja montana L. extracts. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1554-60	4.3	61
154	Effect of sexual maturation on the tissue biochemical composition of Octopus vulgaris and O. defilippi (Mollusca: Cephalopoda). <i>Marine Biology</i> , 2004 , 145, 563	2.5	58
153	Antioxidant and antibacterial activity of essential oil and extracts of bay laurel Laurus nobilis Linnaeus (Lauraceae) from Portugal. <i>Natural Product Research</i> , 2012 , 26, 518-29	2.3	55
152	Benefits and risks associated with consumption of raw, cooked, and canned tuna (Thunnus spp.) based on the bioaccessibility of selenium and methylmercury. <i>Environmental Research</i> , 2015 , 143, 130-7	7.9	54
151	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
150	Impact of climate change in Mediterranean aquaculture. <i>Reviews in Aquaculture</i> , 2012 , 4, 163-177	8.9	53
149	Chemical composition of Atlantic spider crab Maja brachydactyla: Human health implications. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 230-237	4.1	51
148	Chemical composition, cholesterol, fatty acid and amino acid in two populations of brown crab Cancer pagurus: Ecological and human health implications. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 716-725	4.1	51
147	Biochemical composition of cephalopods with different life strategies, with special reference to a giant squid, Architeuthis sp.. <i>Marine Biology</i> , 2005 , 146, 739-751	2.5	51
146	Effects of temperature, density, and diet on development, survival, settlement synchronism, and fatty acid profile of the ornamental shrimp Lysmata seticaudata. <i>Aquaculture</i> , 2005 , 245, 221-237	4.4	50
145	Bioaccumulation and elimination of mercury in juvenile seabass (Dicentrarchus labrax) in a warmer environment. <i>Environmental Research</i> , 2016 , 149, 77-85	7.9	50
144	Nutritional quality and safety of cooked edible crab (Cancer pagurus). <i>Food Chemistry</i> , 2012 , 133, 277-838.5	8.5	48
143	Accumulation of elements (S, As, Br, Sr, Cd, Hg, Pb) in two populations of Cancer pagurus: ecological implications to human consumption. <i>Food and Chemical Toxicology</i> , 2009 , 47, 150-6	4.7	48
142	Contaminant metals in black scabbard fish (Aphanopus carbo) caught off Madeira and the Azores. <i>Food Chemistry</i> , 2007 , 101, 120-125	8.5	48
141	Embryogenesis of decapod crustaceans with different life history traits, feeding ecologies and habitats: a fatty acid approach. <i>Marine Biology</i> , 2007 , 151, 935-947	2.5	47
140	Effect of dietary fibre and MTGase on the quality of mackerel surimi gels. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 1648-1658	4.3	46

139	Changes in amino acids and lipids during embryogenesis of European lobster, <i>Homarus gammarus</i> (Crustacea: Decapoda). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2005 , 140, 241-9	2.3	44
138	Effect of high pressure processing in the quality of sea bass (<i>Dicentrarchus labrax</i>) fillets: Pressurization rate, pressure level and holding time. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 22, 31-39	6.8	43
137	Development of a healthy low-fat fish sausage containing dietary fibre. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 276-283	3.8	43
136	Quality Changes During Storage of Fish Sausages Containing Dietary Fiber. <i>Journal of Aquatic Food Product Technology</i> , 2008 , 17, 73-95	1.6	42
135	Essential elements and contaminants in edible tissues of European and American lobsters. <i>Food Chemistry</i> , 2008 , 111, 862-867	8.5	42
134	Effects of depuration on metal levels and health status of bivalve molluscs. <i>Food Control</i> , 2015 , 47, 493-501	3.0	41
133	Fractionation of protein hydrolysates of fish and chicken using membrane ultrafiltration: investigation of antioxidant activity. <i>Applied Biochemistry and Biotechnology</i> , 2014 , 172, 2877-93	3.2	41
132	The emerging farmed fish species meagre (<i>Argyrosomus regius</i>): how culinary treatment affects nutrients and contaminants concentration and associated benefit-risk balance. <i>Food and Chemical Toxicology</i> , 2013 , 60, 277-85	4.7	41
131	Instrumental Texture and Sensory Characteristics of Cod Frankfurter Sausages. <i>International Journal of Food Properties</i> , 2009 , 12, 625-643	3	41
130	Characterization and identification of microflora from soaked cod and respective salted raw materials. <i>Food Microbiology</i> , 2003 , 20, 471-481	6	41
129	Fatty acids, mercury, and methylmercury bioaccessibility in salmon (<i>Salmo salar</i>) using an in vitro model: Effect of culinary treatment. <i>Food Chemistry</i> , 2015 , 185, 268-76	8.5	40
128	Biochemical changes during the embryonic development of Norway lobster, <i>Nephrops norvegicus</i> . <i>Aquaculture</i> , 2003 , 221, 507-522	4.4	40
127	New tools to assess toxicity, bioaccessibility and uptake of chemical contaminants in meat and seafood. <i>Food Research International</i> , 2011 , 44, 510-522	7	39
126	Nutritional quality of African catfish <i>Clarias gariepinus</i> (Burchell 1822): a positive criterion for the future development of the European production of Siluroidei. <i>International Journal of Food Science and Technology</i> , 2007 , 42, 342-351	3.8	39
125	Effect of low-dose irradiation and refrigeration on the microflora, sensory characteristics and biogenic amines of Atlantic horse mackerel (<i>trachurus trachurus</i>). <i>European Food Research and Technology</i> , 2005 , 221, 329-335	3.4	39
124	Changes of enzymes activity and protein profiles caused by high-pressure processing in sea bass (<i>Dicentrarchus labrax</i>) fillets. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2851-60	5.7	38
123	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
122	Elemental composition of cephalopods from Portuguese continental waters. <i>Food Chemistry</i> , 2009 , 113, 1146-1153	8.5	38

121	Biochemical composition of deep-sea decapod crustaceans with two different benthic life strategies off the Portuguese south coast. <i>Deep-Sea Research Part I: Oceanographic Research Papers</i> , 2003 , 50, 119-130	2.5	38
120	Effect of harvesting stress and slaughter conditions on selected flesh quality criteria of gilthead seabream (<i>Sparus aurata</i>). <i>Aquaculture</i> , 2010 , 305, 66-72	4.4	37
119	Methylmercury risks and EPA + DHA benefits associated with seafood consumption in Europe. <i>Risk Analysis</i> , 2010 , 30, 827-40	3.9	37
118	Effect of transglutaminase and carrageenan on restructured fish products containing dietary fibres. <i>International Journal of Food Science and Technology</i> , 2007 , 42, 1257-1264	3.8	37
117	Processing of Salted Cod (<i>Gadus</i> spp.): A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012 , 11, 546-564	16.4	36
116	Total and organic mercury, selenium and Tocopherol in some deep-water fish species. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 2543-2550	4.3	36
115	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
114	Effects of dietary conjugated linoleic acid on growth, nutrient utilization, body composition, and hepatic lipogenesis in rainbow trout juveniles (<i>Oncorhynchus mykiss</i>). <i>Aquaculture</i> , 2005 , 248, 163-172	4.4	35
113	Effect of dietary conjugated linoleic acid on muscle, liver and visceral lipid deposition in rainbow trout juveniles (<i>Oncorhynchus mykiss</i>). <i>Aquaculture</i> , 2006 , 254, 496-505	4.4	34
112	Biochemical changes during the reproductive cycle of the deep-sea decapod <i>Nephrops norvegicus</i> on the south coast of Portugal. <i>Marine Biology</i> , 2002 , 141, 1001-1009	2.5	34
111	From fish chemical characterisation to the benefit-risk assessment--part A. <i>Food Chemistry</i> , 2013 , 137, 99-107	8.5	33
110	Effect of salt and MTGase on the production of high quality gels from farmed sea bass. <i>Journal of Food Engineering</i> , 2010 , 101, 98-105	6	33
109	Conjugated linoleic acid in diets for large-size rainbow trout (<i>Oncorhynchus mykiss</i>): effects on growth, chemical composition and sensory attributes. <i>British Journal of Nutrition</i> , 2007 , 97, 289-97	3.6	33
108	Influence of conjugated linoleic acid on growth, lipid composition and hepatic lipogenesis in juvenile European sea bass (<i>Dicentrarchus labrax</i>). <i>Aquaculture</i> , 2007 , 267, 225-235	4.4	33
107	Assessment of European cuttlefish (<i>Sepia officinalis</i> , L.) nutritional value and freshness under ice storage using a developed Quality Index Method (QIM) and biochemical methods. <i>LWT - Food Science and Technology</i> , 2009 , 42, 424-432	5.4	32
106	The trade of live crustaceans in Portugal: space for technological improvements. <i>ICES Journal of Marine Science</i> , 2008 , 65, 551-559	2.7	32
105	Nutritional quality of the edible tissues of European lobster <i>Homarus gammarus</i> and American lobster <i>Homarus americanus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3645-52	5.7	31
104	Influence of season and sex on the contents of minerals and trace elements in brown crab (<i>Cancer pagurus</i> , Linnaeus, 1758). <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3253-60	5.7	31

103	Bioenergetics of small pelagic fishes in upwelling systems: relationship between fish condition, coastal ecosystem dynamics and fisheries. <i>Marine Ecology - Progress Series</i> , 2010 , 410, 205-218	2.6	29
102	Addressing challenges and opportunities of the European seafood sector under a circular economy framework. <i>Current Opinion in Environmental Science and Health</i> , 2020 , 13, 101-106	8.1	28
101	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
100	Effect of temperature on ßocopherol, fatty acid profile, and pigments of <i>Diacronema vlkianum</i> (Haptophyceae). <i>Aquaculture International</i> , 2009 , 17, 391-399	2.6	27
99	Live shipment of immersed crabs <i>Cancer pagurus</i> from England to Portugal and recovery in stocking tanks: stress parameter characterization. <i>ICES Journal of Marine Science</i> , 2010 , 67, 435-443	2.7	26
98	Dietary tools to modulate glycogen storage in gilthead seabream muscle: glycerol supplementation. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10613-24	5.7	25
97	Effect of Oxygen Absorber on the Shelf Life of Gilthead Seabream (<i>Sparus aurata</i>). <i>Journal of Aquatic Food Product Technology</i> , 2004 , 13, 49-59	1.6	25
96	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
95	Tissue biochemical composition in relation to the reproductive cycle of deep-sea decapod <i>Aristeus antennatus</i> in the Portuguese south coast. <i>Journal of the Marine Biological Association of the United Kingdom</i> , 2003 , 83, 963-970	1.1	24
94	Different tools to trace geographic origin and seasonality of croaker (<i>Micropogonias furnieri</i>). <i>LWT - Food Science and Technology</i> , 2015 , 61, 194-200	5.4	23
93	Portuguese consumers' Attitudes and perceptions of bivalve molluscs. <i>Food Control</i> , 2014 , 41, 168-177	6.2	23
92	<i>Cancer pagurus</i> (Linnaeus, 1758) physiological responses to simulated live transport: Influence of temperature, air exposure and AQUI-S \square . <i>Journal of Thermal Biology</i> , 2011 , 36, 128-137	2.9	23
91	Total Arsenic Content in Seafood Consumed in Portugal. <i>Journal of Aquatic Food Product Technology</i> , 2009 , 18, 32-45	1.6	23
90	Risk/Benefit assessment of cooked seafood: Black scabbard fish (<i>Aphanopus carbo</i>) and edible crab (<i>Cancer pagurus</i>) as case studies. <i>Food Control</i> , 2013 , 32, 518-524	6.2	22
89	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
88	In vitro antimicrobial activity of garlic, oregano and chitosan against <i>Salmonella enterica</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2008 , 24, 2357-2360	4.4	22
87	Growth, survival, lipid and fatty acid profile of juvenile monaco shrimp <i>Lysmata seticaudata</i> fed on different diets. <i>Aquaculture Research</i> , 2005 , 36, 493-504	1.9	22
86	Chemical composition and nutritional value of raw and cooked black scabbardfish (<i>Aphanopus carbo</i>). <i>Scientia Marina</i> , 2009 , 73, 105-113	1.8	22

85	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
84	CHANGES IN ORGAN INDICES AND LIPID DYNAMICS DURING THE REPRODUCTIVE CYCLE OF ARISTEUS ANTENNATUS, PARAPENAEUS LONGIROSTRIS, AND NEPHROPS NORVEGICUS (DECAPODA) FROM THE PORTUGUESE SOUTH COAST. <i>Crustaceana</i> , 2002 , 75, 1095-1105	0.4	21
83	Farmed fish as a functional food: Perception of fish fortification and the influence of origin □ Insights from Portugal. <i>Aquaculture</i> , 2019 , 501, 22-31	4.4	21
82	Dietary macroalgae is a natural and effective tool to fortify gilthead seabream fillets with iodine: Effects on growth, sensory quality and nutritional value. <i>Aquaculture</i> , 2015 , 437, 51-59	4.4	20
81	Cape hake protein hydrolysates prepared from alkaline solubilised proteins pre-treated with citric acid and calcium ions: Functional properties and ACE inhibitory activity. <i>Process Biochemistry</i> , 2015 , 50, 1006-1015	4.8	20
80	Estimation of risk assessment of some heavy metals intake through black scabbardfish (<i>Aphanopus carbo</i>) consumption in Portugal. <i>Risk Analysis</i> , 2010 , 30, 952-61	3.9	19
79	Retention of health-related beneficial components during household preparation of selenium-enriched African catfish (<i>Clarias gariepinus</i>) fillets. <i>European Food Research and Technology</i> , 2008 , 227, 827-833	3.4	19
78	Seasonal changes in nucleic acids, amino acids and protein content in juvenile Norway lobster (<i>Nephrops norvegicus</i>). <i>Marine Biology</i> , 2003 , 143, 565-572	2.5	19
77	Spatial-temporal changes in dimethyl acetal (octadecanal) levels of <i>Octopus vulgaris</i> (Mollusca, Cephalopoda): relation to feeding ecology. <i>Scientia Marina</i> , 2004 , 68, 227-236	1.8	19
76	Effects of High-Pressure Processing on the Quality of Sea Bass (<i>Dicentrarchus labrax</i>) Fillets During Refrigerated Storage. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1333-1343	5.1	18
75	Enzymatic Hydrolysis of Sardine (<i>Sardina pilchardus</i>) By-products and Lipid Recovery. <i>Journal of Aquatic Food Product Technology</i> , 2009 , 18, 120-134	1.6	18
74	Freshness and quality criteria of iced Farmed Senegalese sole (<i>Solea senegalensis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 3452-61	5.7	18
73	<i>Phaeodactylum tricornutum</i> in finishing diets for gilthead seabream: effects on skin pigmentation, sensory properties and nutritional value. <i>Journal of Applied Phycology</i> , 2017 , 29, 1945-1956	3.2	17
72	Plant proteins and vegetable oil do not have detrimental effects on post-mortem muscle instrumental texture, sensory properties and nutritional value of gilthead seabream. <i>Aquaculture</i> , 2012 , 358-359, 205-212	4.4	17
71	Time course deposition of conjugated linoleic acid in market size rainbow trout (<i>Oncorhynchus mykiss</i>) muscle. <i>Aquaculture</i> , 2008 , 274, 366-374	4.4	17
70	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
69	Production of high quality gels from sea bass: Effect of MTGase and dietary fibre. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1282-1290	5.4	16
68	Biochemical dynamics of spermatogenesis and oogenesis in <i>Eledone cirrhosa</i> and <i>Eledone moschata</i> (Cephalopoda: Octopoda). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2004 , 139, 299-310	2.3	16

67	Amino and fatty acid dynamics of <i>Lysmata seticaudata</i> (Decapoda: Hippolytidae) embryos during early and late reproductive season. <i>Marine Biology</i> , 2005 , 147, 341-351	2.5	16
66	Feeding interruption and quality of cultured gilthead sea bream. <i>Food Chemistry</i> , 2007 , 100, 1504-1510	8.5	15
65	Dietary Fibers Effect on the Textural Properties of Fish Heat-Induced Gels. <i>Journal of Aquatic Food Product Technology</i> , 2007 , 16, 19-30	1.6	15
64	Natural fortification of trout with dietary macroalgae and selenised-yeast increases the nutritional contribution in iodine and selenium. <i>Food Research International</i> , 2017 , 99, 1103-1109	7	14
63	Quality Characteristics of High Pressure-Induced Hake (<i>Merluccius capensis</i>) Protein Gels with and without MTGase. <i>Journal of Aquatic Food Product Technology</i> , 2010 , 19, 193-213	1.6	14
62	Influence of growth and reproductive cycle on the meat yield and proximate composition of <i>Hexaplex trunculus</i> (Gastropoda: Muricidae). <i>Journal of the Marine Biological Association of the United Kingdom</i> , 2009 , 89, 1223-1231	1.1	14
61	Partial characterisation of gelatinolytic activities in herring (<i>Clupea harengus</i>) and sardine (<i>Sardina pilchardus</i>) possibly involved in post-mortem autolysis of ventral muscle. <i>Food Chemistry</i> , 2010 , 119, 675-683	8.5	14
60	Pathogenic Bacteria and Indicators in Salted Cod (<i>Gadus morhua</i>) and Desalted Products at Low and High Temperatures. <i>Journal of Aquatic Food Product Technology</i> , 2004 , 13, 39-48	1.6	14
59	Preliminary Observations on Spoilage Potential of Flora from Desalted Cod (<i>Gadus morhua</i>). <i>Journal of Aquatic Food Product Technology</i> , 2002 , 11, 143-150	1.6	14
58	Survey Into the Seafood Consumption Preferences and Patterns in the Portuguese Population: Education, Age, and Health Variability. <i>Journal of Food Products Marketing</i> , 2016 , 22, 421-435	2.4	13
57	Seasonal variation of bacterial communities in shellfish harvesting waters: preliminary study before applying phage therapy. <i>Marine Pollution Bulletin</i> , 2015 , 90, 68-77	6.7	13
56	Comparative study of elemental content in farmed and wild life Sea Bass and Gilthead Bream from four different sites by FAAS and EDXRF. <i>Food Chemistry</i> , 2011 , 124, 367-372	8.5	13
55	Protein changes after irradiation and ice storage of horse mackerel (<i>Trachurus trachurus</i>). <i>European Food Research and Technology</i> , 2006 , 224, 83-90	3.4	13
54	Seafood research from fish to dish 2006 ,		13
53	Chemometrics tools to distinguish wild and farmed meagre (<i>Argyrosomus regius</i>). <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13312	2.1	12
52	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
51	Effect of enriched oxygen atmosphere storage on the quality of live clams (<i>Ruditapes decussatus</i>). <i>International Journal of Food Science and Technology</i> , 2009 , 44, 2598-2605	3.8	12
50	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

49	Quality changes during storage of minced fish products containing dietary fiber and fortified with β fatty acids. <i>Food Science and Technology International</i> , 2010 , 16, 31-42	2.6	11
48	Effect of MTGase, dietary fiber and UV irradiation upon heat-induced Gilthead seabream (<i>Sparus aurata</i>) gels. <i>Food Science and Technology International</i> , 2011 , 17, 155-65	2.6	11
47	Characterization of essential and toxic elements in cephalopod tissues by EDXRF and AAS. <i>X-Ray Spectrometry</i> , 2007 , 36, 413-418	0.9	11
46	Levels of Toxic Metals in Canned Seafood. <i>Journal of Aquatic Food Product Technology</i> , 2004 , 13, 117-125	1.6	11
45	Seasonal patterns of nucleic acid concentrations and amino acid profiles of <i>Parapenaeus longirostris</i> (Crustacea, Decapoda): relation to growth and nutritional condition. <i>Hydrobiologia</i> , 2005 , 537, 207-216	2.4	11
44	Characterisation of shark liver oils. <i>Fisheries Research</i> , 1992 , 14, 329-334	2.3	11
43	RNA, DNA and protein concentrations and amino acid profiles of deep-sea decapod <i>Aristeus antennatus</i> : An indication for seasonal variations of nutrition and growth. <i>Aquatic Living Resources</i> , 2004 , 17, 25-30	1.5	10
42	Mercury, cadmium and lead in black scabbardfish (<i>Aphanopus carbo</i> Lowe, 1839) from mainland Portugal and the Azores and Madeira archipelagos. <i>Scientia Marina</i> , 2009 , 73, 77-88	1.8	10
41	Seafood consumption health concerns: The assessment of methylmercury, selenium, and eicosapentaenoic+docosahexaenoic fatty acids intake. <i>Food Control</i> , 2013 , 34, 581-588	6.2	9
40	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
39	Quality differences between heat-induced gels from farmed gilthead sea bream (<i>Sparus aurata</i>) and sea bass (<i>Dicentrarchus labrax</i>). <i>Food Chemistry</i> , 2012 , 131, 660-666	8.5	8
38	Physiological and biochemical effects of conjugated linoleic acid and its use in aquaculture. <i>Reviews in Aquaculture</i> , 2010 , 2, 59-72	8.9	8
37	Distribution, abundance, biology and biochemistry of the stout bobtail squid <i>Rossia macrosoma</i> from the Portuguese coast and. <i>Marine Biology Research</i> , 2006 , 2, 14-23	1	8
36	Will seabass (<i>Dicentrarchus labrax</i>) quality change in a warmer ocean?. <i>Food Research International</i> , 2017 , 97, 27-36	7	7
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