

Maria Nunes

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.

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	Salt reduction in seafood [A review]. <i>Food Control</i> , 2022 , 135, 108809	6.2	2
173	Microbial Characterization of Yellow Curing Process of Codfish. <i>International Journal of Food Science</i> , 2021 , 2021, 6072731	3.4	0
172	Strategies to reduce sodium levels in European seabass sausages. <i>Food and Chemical Toxicology</i> , 2021 , 153, 112262	4.7	2
171	Mercury in Juvenile Solea senegalensis: Linking Bioaccumulation, Seafood Safety, and Neuro-Oxidative Responses under Climate Change-Related Stressors. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 1993	2.6	5
170	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
169	Assessment of fish quality: the Quality Index Method versus HPLC analysis in Sarda sarda (Bloch, 1793). <i>Annals of Medicine</i> , 2019 , 51, 74-74	1.5	78
168	Reducing salt levels in seafood products 2019 , 185-211		3
167	Chemical Composition, Nutritional Value, and Safety of Cooked Female from Namibe (Angola). <i>Foods</i> , 2019 , 8,	4.9	6
166	Effects of Industrial Boiling on the Nutritional Profile of Common Octopus (). <i>Foods</i> , 2019 , 8,	4.9	7
165	Future challenges in seafood chemical hazards: Research and infrastructure needs. <i>Trends in Food Science and Technology</i> , 2019 , 84, 52-54	15.3	5
164	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
163	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
162	Phaeodactylum tricornutum 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
161	Will seabass (Dicentrarchus labrax) quality change in a warmer ocean?. <i>Food Research International</i> , 2017 , 97, 27-36	7	7
160	Chemometrics tools to distinguish wild and farmed meagre (Argyrosomus regius). <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13312	2.1	12
159	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
158	Salting and Drying of Cod 2016 , 275-290		1

157	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
156	Quality Changes During Salt-Curing of Cod (<i>Gadus morhua</i>) at Different Temperatures. <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 953-965	1.6	1
155	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
154	Benefits and risks associated with consumption of raw, cooked, and canned tuna (<i>Thunnus</i> spp.) based on the bioaccessibility of selenium and methylmercury. <i>Environmental Research</i> , 2015 , 143, 130-7	7.9	54
153	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
152	Assessing risks and benefits of consuming fish muscle and liver: Novel statistical tools. <i>Journal of Food Composition and Analysis</i> , 2015 , 38, 112-120	4.1	6
151	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
150	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
149	Effects of depuration on metal levels and health status of bivalve molluscs. <i>Food Control</i> , 2015 , 47, 493-501	5.0	41
148	Bioaccessibility assessment methodologies and their consequences for the risk/benefit evaluation of food. <i>Trends in Food Science and Technology</i> , 2015 , 41, 5-23	15.3	106
147	Quality changes during cod (<i>Gadus morhua</i>) desalting at different temperatures. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2632-40	4.3	1
146	Farmed meagre, <i>Argyrosomus regius</i> of three different sizes: what are the differences in flesh quality and muscle cellularity?. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1311-1316	3.8	4
145	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
144	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
143	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
142	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
141	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
140	Portuguese consumers' Attitudes and perceptions of bivalve molluscs. <i>Food Control</i> , 2014 , 41, 168-177	6.2	23

139	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
138	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
137	Effect of seasonal changes on the gelling properties of farmed sea bass (<i>Dicentrarchus labrax</i>). <i>Food Science and Technology International</i> , 2014 , 20, 45-54	2.6	1
136	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
135	Seafood Safety and Human Health Implications 2014 , 589-603		3
134	Mediterranean Aquaculture in a Changing Climate 2014 , 605-616		5
133	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
132	From fish chemical characterisation to the benefit-risk assessment--part A. <i>Food Chemistry</i> , 2013 , 137, 99-107	8.5	33
131	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
130	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
129	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
128	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
127	Chemical composition and antibacterial and antioxidant properties of commercial essential oils. <i>Industrial Crops and Products</i> , 2013 , 43, 587-595	5.9	273
126	Trophic and reproductive biochemistry of a deep-sea gelatinous octopus, <i>Opisthoteuthis calypso</i> . <i>Marine Biology</i> , 2013 , 160, 263-275	2.5	3
125	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
124	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
123	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
122	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

121	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
120	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
119	Improved Utilization of Fish Waste, Discards and By-products and Low-value Fish towards Food and Health Products 2013 , 26-58		3
118	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
117	Physiological changes during simulated live transport of Cancer pagurus and recovery in holding tanks. <i>Aquaculture Research</i> , 2012 , 43, 1415-1426	1.9	5
116	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
115	Antioxidant and antibacterial activity of essential oil and extracts of bay laurel <i>Laurus nobilis</i> Linnaeus (Lauraceae) from Portugal. <i>Natural Product Research</i> , 2012 , 26, 518-29	2.3	55
114	Impact of climate change in Mediterranean aquaculture. <i>Reviews in Aquaculture</i> , 2012 , 4, 163-177	8.9	53
113	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
112	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
111	Risks and benefits Consumption of birdbeak dogfish <i>Deania calcea</i> . <i>British Food Journal</i> , 2012 , 114, 826-839		5
110	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
109	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
108	Nutritional quality and safety of cooked edible crab (<i>Cancer pagurus</i>). <i>Food Chemistry</i> , 2012 , 133, 277-838.5		48
107	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
106	Reproductive strategy of the female deep-water shark birdbeak dogfish, <i>Deania calcea</i> : lecithotrophy or matrotrophy?. <i>Journal of the Marine Biological Association of the United Kingdom</i> , 2012 , 92, 387-394	1.1	6
105	Social responsibility of fish processing companies located in Portugal and Spain. <i>Social Responsibility Journal</i> , 2012 , 8, 100-113	3	5
104	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

103	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
102	Chemical reagents as probes: Application to fish protein gels and detection of a cysteine TGase in hake. <i>LWT - Food Science and Technology</i> , 2011 , 44, 825-833	5.4	4
101	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
100	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
99	<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
98	Antioxidant and antimicrobial activity of <i>Satureja montana</i> L. extracts. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1554-60	4.3	61
97	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
96	Effects of storage temperature and Tocopherol on oil recovered from sardine mince. <i>International Journal of Refrigeration</i> , 2011 , 34, 1315-1322	3.8	5
95	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
94	CHEMICAL COMPOSITION CHANGES AND FAT OXIDATION IN SARDINE MINCE FOLLOWING SODIUM BICARBONATE AND SODIUM CHLORIDE WASHING. <i>Journal of Food Process Engineering</i> , 2010 , 33, 1036-1051	2.4	0
93	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
92	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
91	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
90	Climate change and seafood safety: Human health implications. <i>Food Research International</i> , 2010 , 43, 1766-1779	7	83
89	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
88	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
87	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
86	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

85	Health Benefits Associated with Seafood Consumption 2010 , 367-379		1
84	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
83	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
82	Chemical composition, cholesterol, fatty acid and amino acid in two populations of brown crab <i>Cancer pagurus</i> : Ecological and human health implications. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 716-725	4.1	51
81	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
80	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
79	Methylmercury risks and EPA + DHA benefits associated with seafood consumption in Europe. <i>Risk Analysis</i> , 2010 , 30, 827-40	3.9	37
78	Total Arsenic Content in Seafood Consumed in Portugal. <i>Journal of Aquatic Food Product Technology</i> , 2009 , 18, 32-45	1.6	23
77	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
76	Instrumental Texture and Sensory Characteristics of Cod Frankfurter Sausages. <i>International Journal of Food Properties</i> , 2009 , 12, 625-643	3	41
75	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
74	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
73	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
72	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
71	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
70	Elemental composition of cephalopods from Portuguese continental waters. <i>Food Chemistry</i> , 2009 , 113, 1146-1153	8.5	38
69	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
68	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

67	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
66	Accumulation of elements (S, As, Br, Sr, Cd, Hg, Pb) in two populations of <i>Cancer pagurus</i> : ecological implications to human consumption. <i>Food and Chemical Toxicology</i> , 2009 , 47, 150-6	4.7	48
65	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
64	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
63	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
62	Stock structure of black scabbardfish (<i>Aphanopus carbo</i> Lowe, 1839) in the southern northeast Atlantic. <i>Scientia Marina</i> , 2009 , 73, 89-101	1.8	6
61	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
60	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
59	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
58	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
57	Functional and Biochemical Characterization of Proteins Remaining in Solution After Isoelectric Precipitation. <i>Journal of Aquatic Food Product Technology</i> , 2008 , 17, 60-72	1.6	2
56	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
55	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
54	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
53	Macro and trace elements in edible tissues of <i>Carcinus maenas</i> and <i>Necora puber</i> . <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 2451-2459	4.3	6
52	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
51	Essential elements and contaminants in edible tissues of European and American lobsters. <i>Food Chemistry</i> , 2008 , 111, 862-867	8.5	42
50	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

49	Feeding interruption and quality of cultured gilthead sea bream. <i>Food Chemistry</i> , 2007 , 100, 1504-1510	8.5	15
48	Contaminant metals in black scabbard fish (<i>Aphanopus carbo</i>) caught off Madeira and the Azores. <i>Food Chemistry</i> , 2007 , 101, 120-125	8.5	48
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	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
45	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
44	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
43	Reducing salt in seafood products 2007 , 256-282		5
42	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
41	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
40	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
39	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
38	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
37	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
36	Seafood research from fish to dish 2006 ,		13
35	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
34	Effects of temperature, density, and diet on development, survival, settlement synchronism, and fatty acid profile of the ornamental shrimp <i>Lysmata seticaudata</i> . <i>Aquaculture</i> , 2005 , 245, 221-237	4.4	50
33	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
32	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

31	Biochemical composition of cephalopods with different life strategies, with special reference to a giant squid, <i>Architeuthis</i> sp.. <i>Marine Biology</i> , 2005 , 146, 739-751	2.5	51
30	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
29	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
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27	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
26	Effect of sexual maturation on the tissue biochemical composition of <i>Octopus vulgaris</i> and <i>O. defilippi</i> (Mollusca: Cephalopoda). <i>Marine Biology</i> , 2004 , 145, 563	2.5	58
25	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
24	Desalted Cod Spoilage Flora Inhibition by Citric Acid and Potassium Sorbate Combination. <i>Journal of Aquatic Food Product Technology</i> , 2004 , 13, 25-37	1.6	5
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20	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
19	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
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17	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
16	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
15	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
14	Characterization and identification of microflora from soaked cod and respective salted raw materials. <i>Food Microbiology</i> , 2003 , 20, 471-481	6	41

13	Biochemical changes during the embryonic development of Norway lobster, <i>Nephrops norvegicus</i> . <i>Aquaculture</i> , 2003 , 221, 507-522	4.4	40
12	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
11	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
10	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
9	CHANGES IN ORGAN INDICES AND LIPID DYNAMICS DURING THE REPRODUCTIVE CYCLE OF <i>ARISTEUS ANTENNATUS</i> , <i>PARAPENAEUS LONGIROSTRIS</i> , AND <i>NEPHROPS NORVEGICUS</i> (DECAPODA) FROM THE PORTUGUESE SOUTH COAST. <i>Crustaceana</i> , 2002 , 75, 1095-1105	0.4	21
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