

Pedro A R Fernandes

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9406231/publications.pdf>

Version: 2024-02-01

19
papers

541
citations

566801

15
h-index

887659

17
g-index

19
all docs

19
docs citations

19
times ranked

640
citing authors

#	ARTICLE	IF	CITATIONS
1	Apple (<i>Malus domestica</i>) By-products: Chemistry, Functionality and Industrial Applications. , 2022, , 349-373.		4
2	Phenolic profile, safety assessment, and anti-inflammatory activity of <i>Salvia verbenaca</i> L.. Journal of Ethnopharmacology, 2021, 272, 113940.	2.0	20
3	Microwave hydrodiffusion and gravity as a sustainable alternative approach for an efficient apple pomace drying. Bioresource Technology, 2021, 333, 125207.	4.8	11
4	The Antidiabetic Effect of Grape Pomace Polysaccharide-Polyphenol Complexes. Nutrients, 2021, 13, 4495.	1.7	19
5	Interactions of arabinan-rich pectic polysaccharides with polyphenols. Carbohydrate Polymers, 2020, 230, 115644.	5.1	56
6	<i>Thymus algeriensis</i> Bioss & Reut: Relationship of phenolic compounds composition with in vitro/in vivo antioxidant and antibacterial activity. Food Research International, 2020, 136, 109500.	2.9	25
7	The hydrophobic polysaccharides of apple pomace. Carbohydrate Polymers, 2019, 223, 115132.	5.1	36
8	Apple Pomace Extract as a Sustainable Food Ingredient. Antioxidants, 2019, 8, 189.	2.2	61
9	Revisiting the chemistry of apple pomace polyphenols. Food Chemistry, 2019, 294, 9-18.	4.2	52
10	Hyperbaric storage at variable room temperature “ a new preservation methodology for minced meat compared to refrigeration. Journal of the Science of Food and Agriculture, 2019, 99, 3276-3282.	1.7	16
11	Interaction of wine mannoproteins and arabinogalactans with anthocyanins. Food Chemistry, 2018, 243, 1-10.	4.2	51
12	Instant coffee as a source of antioxidant-rich and sugar-free coloured compounds for use in bakery: Application in biscuits. Food Chemistry, 2017, 231, 114-121.	4.2	22
13	Whey cheese longer shelf-life achievement at variable uncontrolled room temperature and comparison to refrigeration. Journal of Food Processing and Preservation, 2017, 41, e13307.	0.9	19
14	Antioxidant Properties of Bee Products of Plant- Origin Part 2. Propolis and Pollen. , 2016, , 273-312.		1
15	A first study comparing preservation of a ready-to-eat soup under pressure (hyperbaric storage) at 25°C and 30°C with refrigeration. Food Science and Nutrition, 2015, 3, 467-474.	1.5	30
16	Hyperbaric storage preservation at room temperature using an industrial-scale equipment: Case of two commercial ready-to-eat pre-cooked foods. Innovative Food Science and Emerging Technologies, 2015, 32, 29-36.	2.7	22
17	Preservation under pressure (hyperbaric storage) at 25°C, 30°C and 37°C of a highly perishable dairy food and comparison with refrigeration. CYTA - Journal of Food, 2015, 13, 321-328.	0.9	27
18	Preservation of sliced cooked ham at 25, 30 and 37°C under moderated pressure (hyperbaric storage) and comparison with refrigerated storage. Food and Bioproducts Processing, 2015, 95, 200-207.	1.8	27

#	ARTICLE	IF	CITATIONS
19	Food Preservation Under Pressure (Hyperbaric Storage) as a Possible Improvement/Alternative to Refrigeration. Food Engineering Reviews, 2015, 7, 1-10.	3.1	42