Susana C Fonseca

List of Publications by Year
in descending order

33 papers	1,547 citations	430442 18 h-index	433756 31 g-index
37 all docs	37 docs citations	37 times ranked	1773 citing authors

#	Article	IF	Citations
1	Modelling respiration rate of fresh fruits and vegetables for modified atmosphere packages: a review. Journal of Food Engineering, 2002, 52, 99-119.	2.7	527
2	Toxicity of cadmium and zinc on two microalgae, Scenedesmus obliquus and Desmodesmus pleiomorphus, from Northern Portugal. Journal of Applied Phycology, 2011, 23, 97-103.	1.5	94
3	Maintaining optimal atmosphere conditions for fruits and vegetables throughout the postharvest handling chain. Postharvest Biology and Technology, 2003, 27, 87-101.	2.9	88
4	Modelling O2 and CO2 exchange for development of perforation-mediated modified atmosphere packaging. Journal of Food Engineering, 2000, 43, 9-15.	2.7	87
5	Cabbage and fermented vegetables: From death rate heterogeneity in countries to candidates for mitigation strategies of severe COVIDâ€19. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 735-750.	2.7	83
6	Effect of particle size upon the extent of extraction of antioxidant power from the plants Agrimonia eupatoria, Salvia sp. and Satureja montana. Food Chemistry, 2009, 117, 412-416.	4.2	80
7	In vitro screening for anti-microbial activity of chitosans and chitooligosaccharides, aiming at potential uses in functional textiles. Journal of Microbiology and Biotechnology, 2010, 20, 311-318.	0.9	64
8	Modelling respiration rate of shredded Galega kale for development of modified atmosphere packaging. Journal of Food Engineering, 2002, 54, 299-307.	2.7	56
9	Nrf2-interacting nutrients and COVID-19: time for research to develop adaptation strategies. Clinical and Translational Allergy, 2020, 10, 58.	1.4	56
10	Influence of low oxygen and high carbon dioxide on shredded Galega kale quality for development of modified atmosphere packages. Postharvest Biology and Technology, 2005, 35, 279-292.	2.9	40
11	Potential Interplay between Nrf2, TRPA1, and TRPV1 in Nutrients for the Control of COVID-19. International Archives of Allergy and Immunology, 2021, 182, 324-338.	0.9	33
12	Development of perforation-mediated modified atmosphere packaging to preserve fresh fruit and vegetable quality after harvest/Envasado em atmÃ³sfera modificada y pelÃculas perforadas para preservar la calidad de frutas y verduras frescas despuÃ©s de su cosecha. Food Science and Technology International, 1998, 4, 339-352.	1.1	32
13	Impact of Thermal Blanching and Thermosonication Treatments on Watercress (Nasturtium) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf Bioprocess Technology, 2011, 4, 1197-1204.	2.6	31
14	Edible insects and food safety: allergy. Journal of Insects As Food and Feed, 2021, 7, 833-847.	2.1	31
15	The Use of Defatted Tenebrio molitor Larvae Meal as a Main Protein Source Is Supported in European Sea Bass (Dicentrarchus labrax) by Data on Growth Performance, Lipid Metabolism, and Flesh Quality. Frontiers in Physiology, 2021, 12, 659567.	1.3	30
16	Application of simplex lattice design for development of moisture absorber for oyster mushrooms. Procedia Food Science, 2011, 1, 184-189.	0.6	24
17	Spices to Control COVID-19 Symptoms: Yes, but Not Onlyâ€¦. International Archives of Allergy and Immunology, 2021, 182, 489-495.	0.9	23
18	Sensorial and physicochemical quality responses of pears(cv Rocha) to long-term storage under controlled atmospheres. Journal of the Science of Food and Agriculture, 2004, 84, 1646-1656.	1.7	18

#	Article	IF	Citations
19	Effects of preharvest, harvest and postharvest factors on the quality of pear (cv. `Rocha') stored under controlled atmosphere conditions. Journal of Food Engineering, 2004, 64, 161-172.	2.7	16
20	Consumer-Driven Improvement of Maize Bread Formulations with Legume Fortification. Foods, 2019, 8, 235.	1.9	16
21	Effect of different levels of CO2 on the antioxidant content and the polyphenol oxidase activity of â€˜Rochaâ€™ pears during cold storage. Journal of the Science of Food and Agriculture, 2006, 86, 509-517.	1.7	15
22	Physicochemical and Sensory Evaluation of 'Rocha' Pear Following Controlled Atmosphere Storage. Journal of Food Science, 2003, 68, 318-327.	1.5	13
23	Modelling the influence of time and temperature on the respiration rate of fresh oyster mushrooms. Food Science and Technology International, 2015, 21, 593-603.	1.1	13
24	Modelling the influence of time, temperature and relative humidity conditions on the mass loss rate of fresh oyster mushrooms. Journal of Food Engineering, 2017, 212, 108-112.	2.7	13
25	EFFECT OF PRODUCT AND PROCESS VARIABLES IN THE FLOW OF SPHERICAL PARTICLES IN A CARRIER FLUID THROUGH STRAIGHT TUBES. Journal of Food Processing and Preservation, 1996, 20, 467-486.	0.9	10
26	Modelling the influence of storage temperature and time after cutting on respiration rate of diced red onions (Allium cepa L. cv. Vermelha da PÃ³voa). Postharvest Biology and Technology, 2018, 140, 27-33.	2.9	9
27	Effects of Lactobacillus plantarum Bacteriocinogenic Culture on Physicochemical, Microbiological, and Sensorial Characteristics of â€œChouriÃ§o Vinha dÂ´Alhosâ€• a Traditional Portuguese Sausage. Journal of Food Quality and Hazards Control, 2018, 5, 118-127.	0.1	6
28	Food innovation and entrepreneurship in higher education: a case study. International Journal of Food Studies, 2015, 4, .	0.5	6
29	Evaluation of the microbiological safety and sensory quality of a sliced cured-smoked pork product with protective cultures addition and modified atmosphere packaging. Food Science and Technology International, 2019, 25, 327-336.	1.1	2
30	PERFORATION-MEDIATED MODIFIED ATMOSPHERE PACKAGING: INFLUENCE OF PACKAGE GEOMETRY AND PERFORATION LOCATION ON OXYGEN AND CARBON DIOXIDE TRANSFER. Acta Horticulturae, 2003, , 333-336.	0.1	2
31	EVALUATION OF THE PHYSIOLOGICAL RESPONSE OF SHREDDED GALEGA KALE UNDER LOW OXYGEN AND HIGH CARBON DIOXIDE CONCENTRATIONS. Acta Horticulturae, 2003, , 389-391.	0.1	2
32	TRIOZA ERYTREAE EM CITRINOS â€“ TRATAMENTO BIOLÃ“GICO COM CHRYSOPERLA CARNEA. , 0, , 92-108.		0
33	EFFORTS TO MODEL MICROSTRUCTURE AND FIRMNESS OF 'ROCHA' PEAR, FOLLOWING STORAGE UNDER CONTROLLED ATMOSPHERE. Acta Horticulturae, 2010, , 145-150.	0.1	0