

Susana C Fonseca

List of Publications by Year in descending order

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33
papers

1,547
citations

430442

18
h-index

433756

31
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37
all docs

37
docs citations

37
times ranked

1773
citing authors

#	ARTICLE	IF	CITATIONS
1	Cabbage and fermented vegetables: From death rate heterogeneity in countries to candidates for mitigation strategies of severe COVID-19. Allergy: European Journal of Allergy and Clinical Immunology, 2021, 76, 735-750.	2.7	83
2	Spices to Control COVID-19 Symptoms: Yes, but Not Only. International Archives of Allergy and Immunology, 2021, 182, 489-495.	0.9	23
3	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
4	The Use of Defatted Tenebrio molitor Larvae Meal as a Main Protein Source Is Supported in European Sea Bass (<i>Dicentrarchus labrax</i>) by Data on Growth Performance, Lipid Metabolism, and Flesh Quality. Frontiers in Physiology, 2021, 12, 659567.	1.3	30
5	Edible insects and food safety: allergy. Journal of Insects As Food and Feed, 2021, 7, 833-847.	2.1	31
6	Nrf2-interacting nutrients and COVID-19: time for research to develop adaptation strategies. Clinical and Translational Allergy, 2020, 10, 58.	1.4	56
7	Consumer-Driven Improvement of Maize Bread Formulations with Legume Fortification. Foods, 2019, 8, 235.	1.9	16
8	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
9	Modelling the influence of storage temperature and time after cutting on respiration rate of diced red onions (<i>Allium cepa</i> L. cv. Vermelha da Póvoa). Postharvest Biology and Technology, 2018, 140, 27-33.	2.9	9
10	Effects of <i>Lactobacillus plantarum</i> Bacteriocinogenic Culture on Physicochemical, Microbiological, and Sensorial Characteristics of 'Chouriço Vinha d'Alhos', a Traditional Portuguese Sausage. Journal of Food Quality and Hazards Control, 2018, 5, 118-127.	0.1	6
11	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
12	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
13	Food innovation and entrepreneurship in higher education: a case study. International Journal of Food Studies, 2015, 4, .	0.5	6
14	Application of simplex lattice design for development of moisture absorber for oyster mushrooms. Procedia Food Science, 2011, 1, 184-189.	0.6	24
15	Toxicity of cadmium and zinc on two microalgae, <i>Scenedesmus obliquus</i> and <i>Desmodesmus pleiomorphus</i> , from Northern Portugal. Journal of Applied Phycology, 2011, 23, 97-103.	1.5	94
16	Impact of Thermal Blanching and Thermosonication Treatments on Watercress (<i>Nasturtium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 T Bioprocess Technology, 2011, 4, 1197-1204.	2.6	31
17	In vitro screening for anti-microbial activity of chitosans and chitoooligosaccharides, aiming at potential uses in functional textiles. Journal of Microbiology and Biotechnology, 2010, 20, 311-318.	0.9	64
18	EFFORTS TO MODEL MICROSTRUCTURE AND FIRMNESS OF 'ROCHA' PEAR, FOLLOWING STORAGE UNDER CONTROLLED ATMOSPHERE. Acta Horticulturae, 2010, , 145-150.	0.1	0

#	ARTICLE	IF	CITATIONS
19	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
20	Effect of different levels of CO2 on the antioxidant content and the polyphenol oxidase activity of 'Rocha' pears during cold storage. Journal of the Science of Food and Agriculture, 2006, 86, 509-517.	1.7	15
21	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
22	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
23	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
24	Maintaining optimal atmosphere conditions for fruits and vegetables throughout the postharvest handling chain. Postharvest Biology and Technology, 2003, 27, 87-101.	2.9	88
25	Physicochemical and Sensory Evaluation of 'Rocha' Pear Following Controlled Atmosphere Storage. Journal of Food Science, 2003, 68, 318-327.	1.5	13
26	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
27	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
28	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
29	Modelling respiration rate of shredded Galega kale for development of modified atmosphere packaging. Journal of Food Engineering, 2002, 54, 299-307.	2.7	56
30	Modelling O2 and CO2 exchange for development of perforation-mediated modified atmosphere packaging. Journal of Food Engineering, 2000, 43, 9-15.	2.7	87
31	Development of perforation-mediated modified atmosphere packaging to preserve fresh fruit and vegetable quality after harvest/Envasado em atm�sfera modificada y pel�culas perforadas para preservar la calidad de frutas y verduras frescas despu�s de su cosecha. Food Science and Technology International, 1998, 4, 339-352.	1.1	32
32	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
33	TRIOZA ERYTREA EM CITRINOS - TRATAMENTO BIOL�GICO COM CHRYSOPERLA CARNEA. , 0, , 92-108.		0