

# Rui Ganhã£o

## List of Publications by Year in descending order

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Version: 2024-02-01

15  
papers

726  
citations

933264

10  
h-index

1058333

14  
g-index

15  
all docs

15  
docs citations

15  
times ranked

955  
citing authors

#	ARTICLE	IF	CITATIONS
1	Protein oxidation in emulsified cooked burger patties with added fruit extracts: Influence on colour and texture deterioration during chill storage. <i>Meat Science</i> , 2010, 85, 402-409.	2.7	286
2	Suitability of the TBA method for assessing lipid oxidation in a meat system with added phenolic-rich materials. <i>Food Chemistry</i> , 2011, 126, 772-778.	4.2	94
3	Characterization of Selected Wild Mediterranean Fruits and Comparative Efficacy as Inhibitors of Oxidative Reactions in Emulsified Raw Pork Burger Patties. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8854-8861.	2.4	76
4	Tryptophan Depletion and Formation of $\alpha$ -Amino adipic and $\beta$ -Glutamic Semialdehydes in Porcine Burger Patties with Added Phenolic-Rich Fruit Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3541-3548.	2.4	54
5	Role of Phenolics Extracting from <i>Rosa canina</i> L. on Meat Protein Oxidation During Frozen Storage and Beef Patties Processing. <i>Food and Bioprocess Technology</i> , 2015, 8, 854-864.	2.6	53
6	Mediterranean Berries as Inhibitors of Lipid Oxidation in Porcine Burger Patties Subjected to Cooking and Chilled Storage. <i>Journal of Integrative Agriculture</i> , 2013, 12, 1982-1992.	1.7	42
7	Novel Active Food Packaging Films Based on Whey Protein Incorporated with Seaweed Extract: Development, Characterization, and Application in Fresh Poultry Meat. <i>Coatings</i> , 2021, 11, 229.	1.2	41
8	Characterization of Nutritional, Physicochemical, and Phytochemical Composition and Antioxidant Capacity of Three Strawberry ( <i>Fragaria</i> – ananassa Duch. Cultivars ( <i>Primoris</i> , <i>Endurance</i> , and <i>ETQq280</i> ) rgBT /	1.9	28
9	<sc>CATA</sc> vs. <sc>FCP</sc> for a rapid descriptive analysis in sensory characterization of fish. <i>Journal of Sensory Studies</i> , 2020, 35, e12605.	0.8	14
10	Poultry Shelf-Life Enhancing Potential of Nanofibers and Nanoparticles Containing <i>Porphyra dioica</i> Extracts. <i>Coatings</i> , 2020, 10, 315.	1.2	11
11	Impact of Aqueous Extract of <i>Arbutus unedo</i> Fruits on Limpets ( <i>Patella</i> spp.) P&Ct&C during Storage: Proximate Composition, Physicochemical Quality, Oxidative Stability, and Microbial Development. <i>Foods</i> , 2020, 9, 807.	1.9	10
12	Optimization of Extraction Conditions for <i>Gracilaria gracilis</i> Extracts and Their Antioxidative Stability as Part of Microfiber Food Coating Additives. <i>Molecules</i> , 2020, 25, 4060.	1.7	8
13	Assessment of Thermosonication as Postharvest Treatment Applied on Whole Tomato Fruits: Optimization and Validation. <i>Foods</i> , 2019, 8, 649.	1.9	5
14	Modelling Fish Growth with Imperfect Data: The Case of <i>Trachurus picturatus</i> . <i>Fishes</i> , 2022, 7, 52.	0.7	4
15	Sustainability and Value-Added Products as an Opportunity: Global Acceptability and Sensory Quality of Limpet ( <i>Patella</i> Spp.) P&Ct&C Enriched with Strawberry-Tree ( <i>Arbutus unedo</i> ) Fruit Extract. <i>Food Engineering Series</i> , 2021, , 67-85.	0.3	0