

# 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	Modelling Fish Growth with Imperfect Data: The Case of <i>Trachurus picturatus</i> . <i>Fishes</i> , 2022, 7, 52.	0.7	4
2	Sustainability and Value-Added Products as an Opportunity: Global Acceptability and Sensory Quality of Limpet ( <i>Patella Spp.</i> ) Enriched with Strawberry-Tree ( <i>Arbutus unedo</i> ) Fruit Extract. <i>Food Engineering Series</i> , 2021, , 67-85.	0.3	0
3	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
4	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
5	<scp>CATA</scp> vs. <scp>FCP</scp> for a rapid descriptive analysis in sensory characterization of fish. <i>Journal of Sensory Studies</i> , 2020, 35, e12605.	0.8	14
6	Impact of Aqueous Extract of <i>Arbutus unedo</i> Fruits on Limpets ( <i>Patella spp.</i> ) during Storage: Proximate Composition, Physicochemical Quality, Oxidative Stability, and Microbial Development. <i>Foods</i> , 2020, 9, 807.	1.9	10
7	Poultry Shelf-Life Enhancing Potential of Nanofibers and Nanoparticles Containing <i>Porphyra dioica</i> Extracts. <i>Coatings</i> , 2020, 10, 315.	1.2	11
8	Assessment of Thermosonication as Postharvest Treatment Applied on Whole Tomato Fruits: Optimization and Validation. <i>Foods</i> , 2019, 8, 649.	1.9	5
9	Characterization of Nutritional, Physicochemical, and Phytochemical Composition and Antioxidant Capacity of Three Strawberry ( <i>Fragaria</i> – ananassa Duch. Cultivars (‘Primoris’, ‘Endurance’, and ‘ETQq12’)). <i>Journal of Food Quality</i> , 2019, 42, 1784.	1.9	10
10	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
11	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
12	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
13	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
14	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
15	Tryptophan Depletion and Formation of $\alpha$ -Aminoadipic 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