Ana Maria Gomes

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/1381138/publications.pdf

Version: 2024-02-01

168	6,832	71102	74163
papers	citations	41 h-index	75 g-index

173	173	173	8392
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Bifidobacterium spp. and Lactobacillus acidophilus: biological, biochemical, technological and therapeutical properties relevant for use as probiotics. Trends in Food Science and Technology, 1999, 10, 139-157.	15.1	512
2	Protective effect of whey cheese matrix on probiotic strains exposed to simulated gastrointestinal conditions. Food Research International, 2011, 44, 465-470.	6.2	450
3	Bovine whey proteins â€“ Overview on their main biological properties. Food Research International, 2007, 40, 1197-1211.	6.2	414
4	Invited review: Physiological properties of bioactive peptides obtained from whey proteins. Journal of Dairy Science, 2010, 93, 437-455.	3.4	275
5	Chemical composition of red, brown and green macroalgae from Buarcos bay in Central West Coast of Portugal. Food Chemistry, 2015, 183, 197-207.	8.2	241
6	Identification of peptides in traditional and probiotic sheep milk yoghurt with angiotensin I-converting enzyme (ACE)-inhibitory activity. Food Chemistry, 2007, 105, 647-656.	8.2	155
7	Brazilian fruit pulps as functional foods and additives: Evaluation of bioactive compounds. Food Chemistry, 2015, 172, 462-468.	8.2	144
8	Impact of Enzyme- and Ultrasound-Assisted Extraction Methods on Biological Properties of Red, Brown, and Green Seaweeds from the Central West Coast of Portugal. Journal of Agricultural and Food Chemistry, 2015, 63, 3177-3188.	5.2	130
9	Structural features and assessment of prebiotic activity of refined arabinoxylooligosaccharides from wheat bran. Journal of Functional Foods, 2014, 6, 438-449.	3.4	121
10	Marine biotechnology advances towards applications in new functional foods. Biotechnology Advances, 2012, 30, 1506-1515.	11.7	102
11	Growth Enhancement of Bifidobacterium lactis Bo and Lactobacillus acidophilus Ki by Milk Hydrolyzates. Journal of Dairy Science, 1998, 81, 2817-2825.	3.4	98
12	Development of Probiotic Cheese Manufactured from Goat Milk: Response Surface Analysis via Technological Manipulation. Journal of Dairy Science, 1998, 81, 1492-1507.	3.4	96
13	Nanoencapsulation of bovine lactoferrin for food and biopharmaceutical applications. Food Hydrocolloids, 2013, 32, 425-431.	10.7	96
14	Influence of l-cysteine, oxygen and relative humidity upon survival throughout storage of probiotic bacteria in whey protein-based microcapsules. International Dairy Journal, 2011, 21, 869-876.	3.0	94
15	Edible films as carrier for lactic acid bacteria. LWT - Food Science and Technology, 2016, 73, 543-550.	5.2	89
16	Survival of probiotic bacteria in a whey cheese vector submitted to environmental conditions prevailing in the gastrointestinal tract. International Dairy Journal, 2005, 15, 921-927.	3.0	82
17	Microbiological, biochemical and biogenic amine profiles of Terrincho cheese manufactured in several dairy farms. International Dairy Journal, 2008, 18, 631-640.	3.0	82
18	Disposable sensors for environmental monitoring of lead, cadmium and mercury. TrAC - Trends in Analytical Chemistry, 2015, 64, 183-190.	11.4	82

#	Article	IF	Citations
19	Study of the interactions between rosmarinic acid and bovine milk whey protein Î±-Lactalbumin, Î²-Lactoglobulin and Lactoferrin. Food Research International, 2015, 77, 450-459.	6.2	80
20	Study of the antibacterial effects of chitosans on Bacillus cereus (and its spores) by atomic force microscopy imaging and nanoindentation. Ultramicroscopy, 2009, 109, 854-860.	1.9	78
21	Nutritional, textural and sensory properties of Coalho cheese made of goats', cows' milk and their mixture. LWT - Food Science and Technology, 2013, 50, 538-544.	5.2	78
22	Quantitative and qualitative determination of CLA produced by Bifidobacterium and lactic acid bacteria by combining spectrophotometric and Ag+-HPLC techniques. Food Chemistry, 2011, 125, 1373-1378.	8.2	71
23	Development and characterization of an innovative synbiotic fermented beverage based on vegetable soybean. Brazilian Journal of Microbiology, 2018, 49, 303-309.	2.0	70
24	Characterization of solid lipid nanoparticles produced with carnauba wax for rosmarinic acid oral delivery. RSC Advances, 2015, 5, 22665-22673.	3.6	66
25	Therapeutic and Nutraceutical Potential of Rosmarinic Acid - Cytoprotective Properties and Pharmacokinetic Profile. Critical Reviews in Food Science and Nutrition, 2017, 57, 00-00.	10.3	65
26	Effects of added Lactobacillus acidophilus and Bifidobacterium lactis probiotics on the quality characteristics of goat ricotta and their survival under simulated gastrointestinal conditions. Food Research International, 2015, 76, 828-838.	6.2	64
27	Survival of probiotic microbial strains in a cheese matrix during ripening: Simulation of rates of salt diffusion and microorganism survival. Journal of Food Engineering, 1998, 36, 281-301.	5.2	63
28	The potential effect of FOS and inulin upon probiotic bacterium performance in curdled milk matrices. LWT - Food Science and Technology, 2011, 44, 100-108.	5.2	63
29	Lipolysis in probiotic and synbiotic cheese: The influence of probiotic bacteria, prebiotic compounds and ripening time on free fatty acid profiles. Food Chemistry, 2012, 131, 1414-1421.	8.2	62
30	InÂvitro fermentation and prebiotic potential of selected extracts from seaweeds and mushrooms. LWT - Food Science and Technology, 2016, 73, 131-139.	5.2	60
31	Addition of probiotic bacteria in a semi-hard goat cheese (coalho): Survival to simulated gastrointestinal conditions and inhibitory effect against pathogenic bacteria. Food Research International, 2014, 64, 241-247.	6.2	53
32	Optimization of the production of solid Witepsol nanoparticles loaded with rosmarinic acid. Colloids and Surfaces B: Biointerfaces, 2014, 115, 109-117.	5.0	52
33	Foods with microalgae and seaweeds fostering consumers health: a review on scientific and market innovations. Journal of Applied Phycology, 2020, 32, 1789-1802.	2.8	52
34	Metabolic Profiling of Potential Probiotic or Synbiotic Cheeses by Nuclear Magnetic Resonance (NMR) Spectroscopy. Journal of Agricultural and Food Chemistry, 2011, 59, 4955-4961.	5.2	51
35	Storage Stability of Lactobacillus paracasei as Free Cells or Encapsulated in Alginate-Based Microcapsules in Low pH Fruit Juices. Food and Bioprocess Technology, 2012, 5, 2748-2757.	4.7	51
36	Microbial Production of Conjugated Linoleic Acid and Conjugated Linolenic Acid Relies on a Multienzymatic System. Microbiology and Molecular Biology Reviews, 2018, 82, .	6.6	51

#	Article	IF	Citations
37	Response surface evaluation of microwave-assisted extraction conditions for Lycium barbarum bioactive compounds. Innovative Food Science and Emerging Technologies, 2016, 33, 319-326.	5.6	49
38	Evolving trends in next-generation probiotics: a 5W1H perspective. Critical Reviews in Food Science and Nutrition, 2020, 60, 1783-1796.	10.3	49
39	Safety profile of solid lipid nanoparticles loaded with rosmarinic acid for oral use: in vitro and animal approaches. International Journal of Nanomedicine, 2016, Volume 11, 3621-3640.	6.7	48
40	Impact of whey protein coating incorporated with Bifidobacterium and Lactobacillus on sliced ham properties. Meat Science, 2018, 139, 125-133.	5.5	45
41	Interrelationships among Microbiological, Physicochemical, and Biochemical Properties of Terrincho Cheese, with Emphasis on Biogenic Amines. Journal of Food Protection, 2004, 67, 2779-2785.	1.7	44
42	In vitro evaluation of yacon (Smallanthus sonchifolius) tuber flour prebiotic potential. Food and Bioproducts Processing, 2015, 95, 96-105.	3.6	44
43	Volatile profile in goat coalho cheese supplemented with probiotic lactic acid bacteria. LWT - Food Science and Technology, 2017, 76, 209-215.	5.2	44
44	Solid Lipid Nanoparticles as Oral Delivery Systems of Phenolic Compounds: Overcoming Pharmacokinetic Limitations for Nutraceutical Applications. Critical Reviews in Food Science and Nutrition, 2015, 57, 00-00.	10.3	43
45	Chemical composition and nutritive value of Pleurotus citrinopileatus var cornucopiae, P. eryngii, P. salmoneo stramineus, Pholiota nameko and Hericium erinaceus. Journal of Food Science and Technology, 2015, 52, 6927-6939.	2.8	42
46	Production of conjugated linoleic acid by foodâ€grade bacteria: A review. International Journal of Dairy Technology, 2012, 65, 467-481.	2.8	41
47	Commensal Obligate Anaerobic Bacteria and Health: Production, Storage, and Delivery Strategies. Frontiers in Bioengineering and Biotechnology, 2020, 8, 550.	4.1	40
48	Antioxidative Peptides: Trends and Perspectives for Future Research. Current Medicinal Chemistry, 2013, 20, 4575-4594.	2.4	40
49	Advances in Extraction Methods to Recover Added-Value Compounds from Seaweeds: Sustainability and Functionality. Foods, 2021, 10, 516.	4.3	39
50	Green Analytical Methodologies for Preparation of Extracts and Analysis of Bioactive Compounds. Comprehensive Analytical Chemistry, 2014, , 59-78.	1.3	38
51	In vitro digestibility and fermentability of fructo-oligosaccharides produced by Aspergillus ibericus. Journal of Functional Foods, 2018, 46, 278-287.	3.4	38
52	Development of Probiotic Tablets Using Microparticles: Viability Studies and Stability Studies. AAPS PharmSciTech, 2013, 14, 121-127.	3.3	37
53	Stability of bioactive solid lipid nanoparticles loaded with herbal extracts when exposed to simulated gastrointestinal tract conditions. Food Research International, 2015, 78, 131-140.	6.2	37
54	Endocrine Disruptor DDE Associated with a High-Fat Diet Enhances the Impairment of Liver Fatty Acid Composition in Rats. Journal of Agricultural and Food Chemistry, 2015, 63, 9341-9348.	5.2	37

#	Article	IF	Citations
55	Insights into the protective role of solid lipid nanoparticles on rosmarinic acid bioactivity during exposure to simulated gastrointestinal conditions. Colloids and Surfaces B: Biointerfaces, 2016, 139, 277-284.	5.0	37
56	Valorization of By-Products from Commercial Fish Species: Extraction and Chemical Properties of Skin Gelatins. Molecules, 2017, 22, 1545.	3.8	37
57	Application of High Pressure with Homogenization, Temperature, Carbon Dioxide, and Cold Plasma for the Inactivation of Bacterial Spores: A Review. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 532-555.	11.7	37
58	Determination of sugars, and some other compounds in infant formulae, follow-up milks and human milk by HPLC-UV/RI. Carbohydrate Polymers, 1998, 37, 225-229.	10.2	36
59	The determination and distribution of nucleotides in dairy products using HPLC and diode array detection. Food Chemistry, 2001, 74, 239-244.	8.2	35
60	In vitro fermentation of lupin seeds (Lupinus albus) and broad beans (Vicia faba): dynamic modulation of the intestinal microbiota and metabolomic output. Food and Function, 2015, 6, 3316-3322.	4.6	35
61	Isolation and Analysis of Phospholipids in Dairy Foods. Journal of Analytical Methods in Chemistry, 2016, 2016, 1-12.	1.6	35
62	Proteolysis in model Portuguese cheeses: Effects of rennet and starter culture. Food Chemistry, 2008, 108, 862-868.	8.2	34
63	Characterization of freezing effect upon stability of, probiotic loaded, calcium-alginate microparticles. Food and Bioproducts Processing, 2015, 93, 90-97.	3.6	34
64	Antioxidant properties of sterilized yacon (Smallanthus sonchifolius) tuber flour. Food Chemistry, 2015, 188, 504-509.	8.2	33
65	Bioactive packaging using antioxidant extracts for the prevention of microbial food-spoilage. Food and Function, 2016, 7, 3273-3282.	4.6	33
66	Evidences and perspectives in the utilization of CLNA isomers as bioactive compounds in foods. Critical Reviews in Food Science and Nutrition, 2017, 57, 2611-2622.	10.3	33
67	Health benefits and bioavailability of marine resources components that contribute to health â€“ whatâ€™s new?. Critical Reviews in Food Science and Nutrition, 2020, 60, 3680-3692.	10.3	32
68	Resistant starch production in wheat bread: effect of ingredients, baking conditions and storage. European Food Research and Technology, 2016, 242, 1747-1753.	3.3	31
69	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. Food and Function, 2016, 7, 516-529.	4.6	31
70	Encapsulation of probiotic strains in plain or cysteineâ€supplemented alginate improves viability at storage below freezing temperatures. Engineering in Life Sciences, 2012, 12, 457-465.	3.6	29
71	Strategies based on silica monoliths for removing pollutants from wastewater effluents: A review. Science of the Total Environment, 2013, 461-462, 126-138.	8.0	28
72	Sweet whey cheese matrices inoculated with the probiotic strainLactobacillusÂparacaseiLAFTIÂ®L26. Dairy Science and Technology, 2008, 88, 649-665.	2.2	27

#	Article	IF	Citations
73	Chemical and structural characterization of Pholiota nameko extracts with biological properties. Food Chemistry, 2017, 216, 176-185.	8.2	27
74	Physicochemical and microbial changes in yogurts produced under different pressure and temperature conditions. LWT - Food Science and Technology, 2019, 99, 423-430.	5.2	27
75	Monitoring and Identification of Bacteria Associated with Safety Concerns in the Manufacture of SÃ£o Jorge, a Portuguese Traditional Cheese from Raw Cow's Milk. Journal of Food Protection, 2008, 71, 986-992.	1.7	26
76	Effects of hemicellulose-derived saccharides on behavior of Lactobacilli under simulated gastrointestinal conditions. Food Research International, 2014, 64, 880-888.	6.2	26
77	Effect of Pufa Substrates on Fatty Acid Profile of Bifidobacterium breve Ncimb 702258 and CLA/CLNA Production in Commercial Semi-Skimmed Milk. Scientific Reports, 2018, 8, 15591.	3.3	26
78	Pedobacter lusitanus sp. nov., isolated from sludge of a deactivated uranium mine. International Journal of Systematic and Evolutionary Microbiology, 2017, 67, 1339-1348.	1.7	26
79	Microstructure of cheese: Processing, technological and microbiological considerations. Trends in Food Science and Technology, 2009, 20, 213-219.	15.1	24
80	Incorporation of Probiotic Bacteria in Whey Cheese: Decreasing the Risk of Microbial Contamination. Journal of Food Protection, 2011, 74, 1194-1199.	1.7	24
81	Cultivar variability of iron uptake mechanisms in rice (Oryza sativa L.). Plant Physiology and Biochemistry, 2014, 85, 21-30.	5.8	24
82	Sargassum muticum and Osmundea pinnatifida Enzymatic Extracts: Chemical, Structural, and Cytotoxic Characterization. Marine Drugs, 2019, 17, 209.	4.6	24
83	Bioactivity of probiotic whey cheese: characterization of the content of peptides and organic acids. Journal of the Science of Food and Agriculture, 2013, 93, 1458-1465.	3.5	23
84	Manufacturing of fermented goat milk with a mixed starter culture of Bifidobacterium animalis and Lactobacillus acidophilus in a controlled bioreactor. Letters in Applied Microbiology, 2006, 42, 060329075718007.	2.2	22
85	A feasibility study of Lactobacillus plantarum in fruit powdersÂafter processing and storage. International Journal of Food Science and Technology, 2016, 51, 381-388.	2.7	22
86	Effect of supplementation with probiotic lactic acid bacteria, separately or combined, on acid and sugar production in goat â€˜coalhoâ€™ cheese. LWT - Food Science and Technology, 2017, 75, 710-718.	5.2	22
87	Use of small ruminantsâ€™ milk supplemented with available nitrogen as growth media forBifidobacterium lactisandLactobacillus acidophilus. Journal of Applied Microbiology, 1998, 85, 839-848.	3.1	21
88	Influence of the addition of Lactobacillus acidophilus La-05, Bifidobacterium animalis subsp. lactis Bb-12 and inulin on the technological, physicochemical, microbiological and sensory features of creamy goat cheese. Food and Function, 2016, 7, 4356-4371.	4.6	21
89	Effect of chronic consumption of blackberry extract on high-fat induced obesity in rats and its correlation with metabolic and brain outcomes. Food and Function, 2016, 7, 127-139.	4.6	21
90	Chlorogenic acids composition and the impact of in vitro gastrointestinal digestion on espresso coffee from single-dose capsule. Food Research International, 2020, 134, 109223.	6.2	21

#	Article	IF	Citations
91	Evaluation of the interactions between rosmarinic acid and bovine milk casein. RSC Advances, 2015, 5, 88529-88538.	3.6	20
92	On the viability of five probiotic strains when immobilised on various polymers. International Journal of Dairy Technology, 2011, 64, 137-144.	2.8	19
93	In vitro evaluation of â€œhorchataâ€•co-products as carbon source for probiotic bacteria growth. Food and Bioproducts Processing, 2013, 91, 279-286.	3.6	19
94	Technological stability of solid lipid nanoparticles loaded with phenolic compounds: Drying process and stability along storage. Journal of Food Engineering, 2017, 196, 1-10.	5.2	19
95	Characterization of Edible Films Based on Alginate or Whey Protein Incorporated with Bifidobacterium animalis subsp. lactis BB-12 and Prebiotics. Coatings, 2019, 9, 493.	2.6	19
96	Combined effect of pressure and temperature for yogurt production. Food Research International, 2019, 122, 222-229.	6.2	19
97	Incorporation and Survival of Probiotic Bacteria in Whey Cheese Matrices. Journal of Food Science, 2005, 70, M160-M165.	3.1	18
98	Optical fibre-based methodology for screening the effect of probiotic bacteria on conjugated linoleic acid (CLA) in curdled milk. Food Chemistry, 2011, 127, 222-227.	8.2	17
99	Lactobacillus reuteri growth and fermentation under high pressure towards the production of 1,3-propanediol. Food Research International, 2018, 113, 424-432.	6.2	17
100	Cereal bars functionalized through Bifidobacterium animalis subsp. lactis BB-12 and inulin incorporated in edible coatings of whey protein isolate or alginate. Food and Function, 2019, 10, 6892-6902.	4.6	17
101	Influence of bacterial dynamics upon the final characteristics of model Portuguese traditional cheeses. Food Microbiology, 2010, 27, 339-346.	4.2	16
102	Rheological, textural and microstructural features of probiotic whey cheeses. LWT - Food Science and Technology, 2011, 44, 75-81.	5.2	16
103	Effects of encapsulation on the viability of probiotic strains exposed to lethal conditions. International Journal of Food Science and Technology, 2012, 47, 416-421.	2.7	16
104	Green analytical methodologies for the discovery of bioactive compounds from marine sources. Trends in Environmental Analytical Chemistry, 2014, 3-4, 43-52.	10.3	16
105	Effects of dietary exposure to herbicide and of the nutritive quality of contaminated food on the reproductive output of Daphnia magna. Aquatic Toxicology, 2016, 179, 1-7.	4.0	16
106	Use of coffee byâ€products for the cultivation of Pleurotus citrinopileatus and Pleurotus salmoneoâ€stramineus and its impact on biological properties of extracts thereof. International Journal of Food Science and Technology, 2018, 53, 1914-1924.	2.7	16
107	Physiopathological responses of sole (Solea senegalensis) subjected to bacterial infection and handling stress after probiotic treatment with autochthonous bacteria. Fish and Shellfish Immunology, 2018, 83, 348-358.	3.6	15
108	VIABILITY OF BIFIDOBACTERIUM LA CTIS AND LACTOBACILL US ACIDOPHILUS IN MILK: SODIUM CHLORIDE CONCENTRATION AND STORAGE TEMPERATURE. Journal of Food Processing and Preservation, 1998, 22, 221-240.	2.0	14

#	Article	IF	Citations
109	How three adventitious lactic acid bacteria affect proteolysis and organic acid production in model Portuguese cheeses manufactured from several milk sources and two alternative coagulants. Journal of Dairy Science, 2010, 93, 1335-1344.	3.4	14
110	Uncovering Akkermansia muciniphila resilience or susceptibility to different temperatures, atmospheres and gastrointestinal conditions. Anaerobe, 2020, 61, 102135.	2.1	14
111	Considerations about the in situ derivatization and fractionation of EFA and NEFA in biological and food samples. MethodsX, 2015, 2, 475-484.	1.6	13
112	Marine Functional Foods. , 2015, , 969-994.		13
113	Probing the structure-holding interactions in cheeses by dissociating agents â€“ A review and an experimental evaluation with emmental cheese. Current Research in Food Science, 2020, 3, 201-206.	5.8	13
114	Evaluation of chitoligosaccharides effect upon probiotic bacteria. International Journal of Biological Macromolecules, 2012, 50, 148-152.	7.5	12
115	Caprine cheese with probiotic strains: the effects of ripening temperature and relative humidity on proteolysis and lipolysis. European Food Research and Technology, 1998, 207, 386-394.	0.6	11
116	Microbiological, biochemical and compositional changes during ripening of SÃ£o Jorge â€“ a raw milk cheese from the Azores (Portugal). Food Chemistry, 2009, 112, 131-138.	8.2	11
117	Adaptation of Saccharomyces cerevisiae to high pressure (15, 25 and 35â€¯MPa) to enhance the production of bioethanol. Food Research International, 2019, 115, 352-359.	6.2	11
118	The Biology of Legumes and Their Agronomic, Economic, and Social Impact. , 2020, , 3-25.		11
119	Bacterial Dynamics in Model Cheese Systems, Aiming at Safety and Quality of Portuguese-Style Traditional Ewe's Cheeses. Journal of Food Protection, 2009, 72, 2243-2251.	1.7	10
120	Technological Optimization of Manufacture of Probiotic Whey Cheese Matrices. Journal of Food Science, 2011, 76, E203-11.	3.1	10
121	Analytical strategies for characterization and validation of functional dairy foods. TrAC - Trends in Analytical Chemistry, 2012, 41, 27-45.	11.4	10
122	Effect of probiotic co-cultures on physico-chemical and biochemical properties of small ruminantsâ€™ fermented milk. International Dairy Journal, 2017, 72, 29-35.	3.0	10
123	Suitable simple and fast methods for selective isolation of phospholipids as a tool for their analysis. Electrophoresis, 2018, 39, 1835-1845.	2.4	10
124	How dietary intake has been assessed in African countries? A systematic review. Critical Reviews in Food Science and Nutrition, 2018, 58, 1002-1022.	10.3	10
125	Efficiency of purification methods on the recovery of exopolysaccharides from fermentation media. Carbohydrate Polymers, 2020, 231, 115703.	10.2	10
126	Production of Marine Probiotic Bacteria in a Cost-Effective Marine Media Based on Peptones Obtained from Discarded Fish By-Products. Microorganisms, 2020, 8, 1121.	3.6	10

#	Article	IF	Citations
127	Effect of the incorporation of salted additives on probiotic whey cheeses. Food Bioscience, 2015, 10, 8-17.	4.4	9
128	Bioactive Polysaccharides Extracts fromSargassum muticumby High Hydrostatic Pressure. Journal of Food Processing and Preservation, 2017, 41, e12977.	2.0	9
129	Development of a Chemically Defined Medium for Growth of Bifidobacterium animalis. Journal of Food Science, 2003, 68, 2742-2746.	3.1	8
130	Microwaveâ€assisted extraction in goji berries: effect on composition and bioactivity, evaluated through conventional and nonconventional methodologies. International Journal of Food Science and Technology, 2016, 51, 1401-1408.	2.7	8
131	Revealing antimicrobial resistance profile of the novel probiotic candidate Faecalibacterium prausnitzii DSM 17677. International Journal of Food Microbiology, 2022, 363, 109501.	4.7	8
132	Nutritional, Physicochemical, and Endogenous Enzyme Assessment of Raw Milk Preserved under Hyperbaric Storage at Variable Room Temperature. ACS Food Science & Technology, 2022, 2, 961-974.	2.7	8
133	Spray-Drying Encapsulation of the Live Biotherapeutic Candidate Akkermansia muciniphila DSM 22959 to Survive Aerobic Storage. Pharmaceuticals, 2022, 15, 628.	3.8	8
134	Serra da Estrela cheese: A review. Journal of Food Processing and Preservation, 2020, 44, e14412.	2.0	7
135	The Push, Pull, and Enabling Capacities Necessary for Legume Grain Inclusion into Sustainable Agri-Food Systems and Healthy Diets. World Review of Nutrition and Dietetics, 2020, 121, 193-211.	0.3	7
136	Microbiological, rheological and sensory characterization of Portuguese model cheeses manufactured from several milk sources. LWT - Food Science and Technology, 2011, 44, 2244-2252.	5.2	6
137	Optimization of Raw Ewesâ€™ Milk High-Pressure Pre-Treatment for Improved Production of Raw Milk Cheese. Foods, 2022, 11, 435.	4.3	6
138	Bioconversion of Fish Discards through the Production of Lactic Acid Bacteria and Metabolites: Sustainable Application of Fish Peptones in Nutritive Fermentation Media. Foods, 2020, 9, 1239.	4.3	5
139	Assessment of the efficacy of the utilisation of conventional and electric toothbrushes by the older adults. Gerodontology, 2020, 37, 297-302.	2.0	5
140	Contribution of Specific Adventitious Microorganisms toward Evolution of Sugar and Organic Acid Profiles throughout Ripening of Model Portuguese Cheeses. Food Science and Technology International, 2008, 14, 233-240.	2.2	4
141	A culture-sensitive semi-quantitative FFQ for use among the adult population in Nairobi, Kenya: development, validity and reproducibility. Public Health Nutrition, 2021, 24, 834-844.	2.2	4
142	Development, Validation and Application of a Method for Monitoring of Essential and Semi-Essential Free Amino Acids in Infant Formulae and Follow-up Milks Using HPLC/Diode Array Detection.. Analytical Sciences, 1998, 14, 827-830.	1.6	3
143	Optical Fiber Bioanalyzer Based on Enzymatic Coating Matrix for Catecholamines and Their Metabolites Assessment in Patients With Down Syndrome. IEEE Sensors Journal, 2012, 12, 76-84.	4.7	3
144	Utilization of glycerol during consecutive cycles of Lactobacillus reuteri fermentation under pressure: The impact on cell growth and fermentation profile. Process Biochemistry, 2018, 75, 39-48.	3.7	3

#	Article	IF	Citations
145	Analytical approaches for proteomics and lipidomics of arsenic in algae. Comprehensive Analytical Chemistry, 2019, , 145-177.	1.3	3
146	Microbiological In Vivo Production of CLNA as a Tool in the Regulation of Host Microbiota in Obesity Control. Studies in Natural Products Chemistry, 2019, 61, 369-394.	1.8	3
147	The Combined Effect of Pressure and Temperature on Kefir Productionâ€"A Case Study of Food Fermentation in Unconventional Conditions. Foods, 2020, 9, 1133.	4.3	3
148	Nanoprobiotics: When Technology Meets Gut Health. Nanotechnology in the Life Sciences, 2020, , 389-425.	0.6	3
149	Environmental Footprint of Emerging Technologies, Regulatory and Legislative Issues. , 2018, , 255-276.		2
150	The use of different fermentative approaches on Paracoccus denitrificans: Effect of high pressure and air availability on growth and metabolism. Biocatalysis and Agricultural Biotechnology, 2020, 26, 101646.	3.1	2
151	Comparison of Two Processes for Isolation of Exopolysaccharide Produced byLactobacillus acidophilus. , 0, , 280-285.		1
152	Pathogenic, Commensal and Beneficial Microorganisms in Foods. , 2007, , 177-201.		1
153	Enzymes in Physiological Samples. , 2018, , 138-138.		1
154	Dataset of the preparation and characterization of an artificial sludge for ecotoxicological purposes. Data in Brief, 2019, 25, 104385.	1.0	1
155	Effect of high pressure preâ€treatment on raw ewes' milk and on subsequently produced cheese throughout ripening. Journal of the Science of Food and Agriculture, 2021, 101, 3975-3980.	3.5	1
156	Yogucheeses â€“ Yoghurts fortified with melted cheese: Microstructural, textural and rheological characterisation. International Journal of Dairy Technology, 0, , .	2.8	1
157	A Starch-Milk Paste Enables the Incorporation of Ripened Cheese in Novel Fresh Cheese. Food Technology and Biotechnology, 2021, 59, 507-518.	2.1	1
158	The Legume Grains: When Tradition Goes Hand in Hand with Nutrition. , 2016, , 189-208.		1
159	Valorization of lipid by-products. , 2020, , 133-174.		1
160	Next-generation probiotics. , 2022, , 483-502.		1
161	Interplay between probiotics and prebiotics for human nutrition and health. , 2022, , 231-254.		1
162	Biotechnological Production of Conjugated Fatty Acids With Biological Properties. , 2017, , 127-178.		0

#	Article	IF	Citations
163	Impact of High-Pressure Processing on Food Quality. , 2019, , 95-131.		0
164	Editorial: The Sustainability Challenge: New Perspectives on the Use of Microbial Approaches and Their Impact on Food and Feed. Frontiers in Nutrition, 2020, 7, 118.	3.7	0
165	Stability of a Fermented Milk Enriched With Microbial CLA/CLNA. , 0, , .		0
166	Inhibition of Several Bacterial Species Isolated from Squid and Shrimp Skewers by Different Natural Edible Compounds. Foods, 2022, 11, 757.	4.3	0
167	In Vitro Gastrointestinal Digestion Impact on the Antioxidant Activity of Extracts Produced from the Macroalgae Gracilaria gracilis and Ulva rigida. , 2021, 6, .		0
168	Exploitation of Microorganisms by the Food and Beverage Industry. , 2007, , 153-176.		0