

Ana Maria Gomes

List of Publications by Year in descending order

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Version: 2024-02-01

168
papers

6,832
citations

71102

41
h-index

74163

75
g-index

173
all docs

173
docs citations

173
times ranked

8392
citing authors

#	ARTICLE	IF	CITATIONS
1	Revealing antimicrobial resistance profile of the novel probiotic candidate <i>Faecalibacterium prausnitzii</i> DSM 17677. <i>International Journal of Food Microbiology</i> , 2022, 363, 109501.	4.7	8
2	Next-generation probiotics. , 2022, , 483-502.		1
3	Optimization of Raw Ewes' Milk High-Pressure Pre-Treatment for Improved Production of Raw Milk Cheese. <i>Foods</i> , 2022, 11, 435.	4.3	6
4	Inhibition of Several Bacterial Species Isolated from Squid and Shrimp Skewers by Different Natural Edible Compounds. <i>Foods</i> , 2022, 11, 757.	4.3	0
5	Nutritional, Physicochemical, and Endogenous Enzyme Assessment of Raw Milk Preserved under Hyperbaric Storage at Variable Room Temperature. <i>ACS Food Science & Technology</i> , 2022, 2, 961-974.	2.7	8
6	Spray-Drying Encapsulation of the Live Biotherapeutic Candidate <i>Akkermansia muciniphila</i> DSM 22959 to Survive Aerobic Storage. <i>Pharmaceuticals</i> , 2022, 15, 628.	3.8	8
7	Interplay between probiotics and prebiotics for human nutrition and health. , 2022, , 231-254.		1
8	A culture-sensitive semi-quantitative FFQ for use among the adult population in Nairobi, Kenya: development, validity and reproducibility. <i>Public Health Nutrition</i> , 2021, 24, 834-844.	2.2	4
9	Effect of high pressure pre-treatment on raw ewes' milk and on subsequently produced cheese throughout ripening. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3975-3980.	3.5	1
10	Advances in Extraction Methods to Recover Added-Value Compounds from Seaweeds: Sustainability and Functionality. <i>Foods</i> , 2021, 10, 516.	4.3	39
11	A Starch-Milk Paste Enables the Incorporation of Ripened Cheese in Novel Fresh Cheese. <i>Food Technology and Biotechnology</i> , 2021, 59, 507-518.	2.1	1
12	In Vitro Gastrointestinal Digestion Impact on the Antioxidant Activity of Extracts Produced from the Macroalgae <i>Gracilaria gracilis</i> and <i>Ulva rigida</i> . , 2021, 6, .		0
13	Evolving trends in next-generation probiotics: a 5W1H perspective. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1783-1796.	10.3	49
14	Health benefits and bioavailability of marine resources components that contribute to health <i>what's new?</i>. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3680-3692.	10.3	32
15	Uncovering <i>Akkermansia muciniphila</i> resilience or susceptibility to different temperatures, atmospheres and gastrointestinal conditions. <i>Anaerobe</i> , 2020, 61, 102135.	2.1	14
16	Efficiency of purification methods on the recovery of exopolysaccharides from fermentation media. <i>Carbohydrate Polymers</i> , 2020, 231, 115703.	10.2	10
17	Bioconversion of Fish Discards through the Production of Lactic Acid Bacteria and Metabolites: Sustainable Application of Fish Peptones in Nutritive Fermentation Media. <i>Foods</i> , 2020, 9, 1239.	4.3	5
18	Probing the structure-holding interactions in cheeses by dissociating agents <i>A review and an experimental evaluation with emmental cheese.</i> <i>Current Research in Food Science</i> , 2020, 3, 201-206.	5.8	13

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19	Editorial: The Sustainability Challenge: New Perspectives on the Use of Microbial Approaches and Their Impact on Food and Feed. <i>Frontiers in Nutrition</i> , 2020, 7, 118.	3.7	0
20	Production of Marine Probiotic Bacteria in a Cost-Effective Marine Media Based on Peptones Obtained from Discarded Fish By-Products. <i>Microorganisms</i> , 2020, 8, 1121.	3.6	10
21	The Combined Effect of Pressure and Temperature on Kefir Production—A Case Study of Food Fermentation in Unconventional Conditions. <i>Foods</i> , 2020, 9, 1133.	4.3	3
22	Commensal Obligate Anaerobic Bacteria and Health: Production, Storage, and Delivery Strategies. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 550.	4.1	40
23	<i>Serra da Estrela</i> cheese: A review. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14412.	2.0	7
24	Chlorogenic acids composition and the impact of in vitro gastrointestinal digestion on espresso coffee from single-dose capsule. <i>Food Research International</i> , 2020, 134, 109223.	6.2	21
25	Assessment of the efficacy of the utilisation of conventional and electric toothbrushes by the older adults. <i>Gerodontology</i> , 2020, 37, 297-302.	2.0	5
26	Nanoprotobiotics: When Technology Meets Gut Health. <i>Nanotechnology in the Life Sciences</i> , 2020, , 389-425.	0.6	3
27	The Biology of Legumes and Their Agronomic, Economic, and Social Impact. , 2020, , 3-25.		11
28	Foods with microalgae and seaweeds fostering consumers health: a review on scientific and market innovations. <i>Journal of Applied Phycology</i> , 2020, 32, 1789-1802.	2.8	52
29	The use of different fermentative approaches on <i>Paracoccus denitrificans</i> : Effect of high pressure and air availability on growth and metabolism. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 26, 101646.	3.1	2
30	The Push, Pull, and Enabling Capacities Necessary for Legume Grain Inclusion into Sustainable Agri-Food Systems and Healthy Diets. <i>World Review of Nutrition and Dietetics</i> , 2020, 121, 193-211.	0.3	7
31	Valorization of lipid by-products. , 2020, , 133-174.		1
32	Impact of High-Pressure Processing on Food Quality. , 2019, , 95-131.		0
33	Characterization of Edible Films Based on Alginate or Whey Protein Incorporated with <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 and Prebiotics. <i>Coatings</i> , 2019, 9, 493.	2.6	19
34	Dataset of the preparation and characterization of an artificial sludge for ecotoxicological purposes. <i>Data in Brief</i> , 2019, 25, 104385.	1.0	1
35	<i>Sargassum muticum</i> and <i>Osmundea pinnatifida</i> Enzymatic Extracts: Chemical, Structural, and Cytotoxic Characterization. <i>Marine Drugs</i> , 2019, 17, 209.	4.6	24
36	Analytical approaches for proteomics and lipidomics of arsenic in algae. <i>Comprehensive Analytical Chemistry</i> , 2019, , 145-177.	1.3	3

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37	Combined effect of pressure and temperature for yogurt production. Food Research International, 2019, 122, 222-229.	6.2	19
38	Cereal bars functionalized through <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 and inulin incorporated in edible coatings of whey protein isolate or alginate. Food and Function, 2019, 10, 6892-6902.	4.6	17
39	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
40	Adaptation of <i>Saccharomyces cerevisiae</i> to high pressure (15, 25 and 35 MPa) to enhance the production of bioethanol. Food Research International, 2019, 115, 352-359.	6.2	11
41	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
42	Use of coffee by-products for the cultivation of <i>Pleurotus citrinopileatus</i> and <i>Pleurotus salmoneostramineus</i> and its impact on biological properties of extracts thereof. International Journal of Food Science and Technology, 2018, 53, 1914-1924.	2.7	16
43	Impact of whey protein coating incorporated with <i>Bifidobacterium</i> and <i>Lactobacillus</i> on sliced ham properties. Meat Science, 2018, 139, 125-133.	5.5	45
44	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
45	Suitable simple and fast methods for selective isolation of phospholipids as a tool for their analysis. Electrophoresis, 2018, 39, 1835-1845.	2.4	10
46	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
47	Development and characterization of an innovative synbiotic fermented beverage based on vegetable soybean. Brazilian Journal of Microbiology, 2018, 49, 303-309.	2.0	70
48	Enzymes in Physiological Samples. , 2018, , 138-138.		1
49	Effect of Pufa Substrates on Fatty Acid Profile of <i>Bifidobacterium breve</i> Ncimb 702258 and CLA/CLNA Production in Commercial Semi-Skimmed Milk. Scientific Reports, 2018, 8, 15591.	3.3	26
50	Physiopathological responses of sole (<i>Solea senegalensis</i>) subjected to bacterial infection and handling stress after probiotic treatment with autochthonous bacteria. Fish and Shellfish Immunology, 2018, 83, 348-358.	3.6	15
51	Utilization of glycerol during consecutive cycles of <i>Lactobacillus reuteri</i> fermentation under pressure: The impact on cell growth and fermentation profile. Process Biochemistry, 2018, 75, 39-48.	3.7	3
52	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
53	In vitro digestibility and fermentability of fructo-oligosaccharides produced by <i>Aspergillus ibericus</i> . Journal of Functional Foods, 2018, 46, 278-287.	3.4	38
54	<i>Lactobacillus reuteri</i> growth and fermentation under high pressure towards the production of 1,3-propanediol. Food Research International, 2018, 113, 424-432.	6.2	17

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55	Environmental Footprint of Emerging Technologies, Regulatory and Legislative Issues. , 2018, , 255-276.		2
56	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
57	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
58	Volatile profile in goat coalho cheese supplemented with probiotic lactic acid bacteria. LWT - Food Science and Technology, 2017, 76, 209-215.	5.2	44
59	Effect of probiotic co-cultures on physico-chemical and biochemical properties of small ruminants' fermented milk. International Dairy Journal, 2017, 72, 29-35.	3.0	10
60	Effect of supplementation with probiotic lactic acid bacteria, separately or combined, on acid and sugar production in goat 'coalho' cheese. LWT - Food Science and Technology, 2017, 75, 710-718.	5.2	22
61	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
62	Chemical and structural characterization of Pholiota nameko extracts with biological properties. Food Chemistry, 2017, 216, 176-185.	8.2	27
63	Bioactive Polysaccharides Extracts from Sargassum muticum by High Hydrostatic Pressure. Journal of Food Processing and Preservation, 2017, 41, e12977.	2.0	9
64	Biotechnological Production of Conjugated Fatty Acids With Biological Properties. , 2017, , 127-178.		0
65	Valorization of By-Products from Commercial Fish Species: Extraction and Chemical Properties of Skin Gelatins. Molecules, 2017, 22, 1545.	3.8	37
66	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
67	Isolation and Analysis of Phospholipids in Dairy Foods. Journal of Analytical Methods in Chemistry, 2016, 2016, 1-12.	1.6	35
68	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
69	In vitro fermentation and prebiotic potential of selected extracts from seaweeds and mushrooms. LWT - Food Science and Technology, 2016, 73, 131-139.	5.2	60
70	Microwave-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
71	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
72	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

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73	Bioactive packaging using antioxidant extracts for the prevention of microbial food-spoilage. Food and Function, 2016, 7, 3273-3282.	4.6	33
74	A feasibility study of <i>Lactobacillus plantarum</i> in fruit powders after processing and storage. International Journal of Food Science and Technology, 2016, 51, 381-388.	2.7	22
75	Edible films as carrier for lactic acid bacteria. LWT - Food Science and Technology, 2016, 73, 543-550.	5.2	89
76	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
77	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
78	Response surface evaluation of microwave-assisted extraction conditions for <i>Lycium barbarum</i> bioactive compounds. Innovative Food Science and Emerging Technologies, 2016, 33, 319-326.	5.6	49
79	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
80	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. Food and Function, 2016, 7, 516-529.	4.6	31
81	The Legume Grains: When Tradition Goes Hand in Hand with Nutrition. , 2016, , 189-208.		1
82	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
83	In vitro evaluation of yacon (<i>Smallanthus sonchifolius</i>) tuber flour prebiotic potential. Food and Bioproducts Processing, 2015, 95, 96-105.	3.6	44
84	Characterization of solid lipid nanoparticles produced with carnauba wax for rosmarinic acid oral delivery. RSC Advances, 2015, 5, 22665-22673.	3.6	66
85	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
86	Effect of the incorporation of salted additives on probiotic whey cheeses. Food Bioscience, 2015, 10, 8-17.	4.4	9
87	Marine Functional Foods. , 2015, , 969-994.		13
88	In vitro fermentation of lupin seeds (<i>Lupinus albus</i>) and broad beans (<i>Vicia faba</i>): dynamic modulation of the intestinal microbiota and metabolomic output. Food and Function, 2015, 6, 3316-3322.	4.6	35
89	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
90	Chemical composition and nutritive value of <i>Pleurotus citrinopileatus</i> var <i>cornucopiae</i> , <i>P. eryngii</i> , <i>P. salmoneo stramineus</i> , <i>Pholiota nameko</i> and <i>Hericium erinaceus</i> . Journal of Food Science and Technology, 2015, 52, 6927-6939.	2.8	42

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91	Antioxidant properties of sterilized yacon (<i>Smallanthus sonchifolius</i>) tuber flour. <i>Food Chemistry</i> , 2015, 188, 504-509.	8.2	33
92	Chemical composition of red, brown and green macroalgae from Buarcos bay in Central West Coast of Portugal. <i>Food Chemistry</i> , 2015, 183, 197-207.	8.2	241
93	Impact of Enzyme- and Ultrasound-Assisted Extraction Methods on Biological Properties of Red, Brown, and Green Seaweeds from the Central West Coast of Portugal. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3177-3188.	5.2	130
94	Evaluation of the interactions between rosmarinic acid and bovine milk casein. <i>RSC Advances</i> , 2015, 5, 88529-88538.	3.6	20
95	Endocrine Disruptor DDE Associated with a High-Fat Diet Enhances the Impairment of Liver Fatty Acid Composition in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9341-9348.	5.2	37
96	Effects of added <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium lactis</i> probiotics on the quality characteristics of goat ricotta and their survival under simulated gastrointestinal conditions. <i>Food Research International</i> , 2015, 76, 828-838.	6.2	64
97	Study of the interactions between rosmarinic acid and bovine milk whey protein β -Lactalbumin, β -Lactoglobulin and Lactoferrin. <i>Food Research International</i> , 2015, 77, 450-459.	6.2	80
98	Characterization of freezing effect upon stability of, probiotic loaded, calcium-alginate microparticles. <i>Food and Bioproducts Processing</i> , 2015, 93, 90-97.	3.6	34
99	Disposable sensors for environmental monitoring of lead, cadmium and mercury. <i>TrAC - Trends in Analytical Chemistry</i> , 2015, 64, 183-190.	11.4	82
100	Brazilian fruit pulps as functional foods and additives: Evaluation of bioactive compounds. <i>Food Chemistry</i> , 2015, 172, 462-468.	8.2	144
101	Green analytical methodologies for the discovery of bioactive compounds from marine sources. <i>Trends in Environmental Analytical Chemistry</i> , 2014, 3-4, 43-52.	10.3	16
102	Effects of hemicellulose-derived saccharides on behavior of <i>Lactobacilli</i> under simulated gastrointestinal conditions. <i>Food Research International</i> , 2014, 64, 880-888.	6.2	26
103	Optimization of the production of solid Witepsol nanoparticles loaded with rosmarinic acid. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 115, 109-117.	5.0	52
104	Cultivar variability of iron uptake mechanisms in rice (<i>Oryza sativa</i> L.). <i>Plant Physiology and Biochemistry</i> , 2014, 85, 21-30.	5.8	24
105	Addition of probiotic bacteria in a semi-hard goat cheese (coalho): Survival to simulated gastrointestinal conditions and inhibitory effect against pathogenic bacteria. <i>Food Research International</i> , 2014, 64, 241-247.	6.2	53
106	Green Analytical Methodologies for Preparation of Extracts and Analysis of Bioactive Compounds. <i>Comprehensive Analytical Chemistry</i> , 2014, , 59-78.	1.3	38
107	Structural features and assessment of prebiotic activity of refined arabinoxyloligosaccharides from wheat bran. <i>Journal of Functional Foods</i> , 2014, 6, 438-449.	3.4	121
108	In vitro evaluation of açorçata co-products as carbon source for probiotic bacteria growth. <i>Food and Bioproducts Processing</i> , 2013, 91, 279-286.	3.6	19

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109	Development of Probiotic Tablets Using Microparticles: Viability Studies and Stability Studies. <i>AAPS PharmSciTech</i> , 2013, 14, 121-127.	3.3	37
110	Nutritional, textural and sensory properties of Coalho cheese made of goats', cows' milk and their mixture. <i>LWT - Food Science and Technology</i> , 2013, 50, 538-544.	5.2	78
111	Bioactivity of probiotic whey cheese: characterization of the content of peptides and organic acids. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1458-1465.	3.5	23
112	Nanoencapsulation of bovine lactoferrin for food and biopharmaceutical applications. <i>Food Hydrocolloids</i> , 2013, 32, 425-431.	10.7	96
113	Strategies based on silica monoliths for removing pollutants from wastewater effluents: A review. <i>Science of the Total Environment</i> , 2013, 461-462, 126-138.	8.0	28
114	Antioxidative Peptides: Trends and Perspectives for Future Research. <i>Current Medicinal Chemistry</i> , 2013, 20, 4575-4594.	2.4	40
115	Analytical strategies for characterization and validation of functional dairy foods. <i>TrAC - Trends in Analytical Chemistry</i> , 2012, 41, 27-45.	11.4	10
116	Production of conjugated linoleic acid by food-grade bacteria: A review. <i>International Journal of Dairy Technology</i> , 2012, 65, 467-481.	2.8	41
117	Optical Fiber Bioanalyzer Based on Enzymatic Coating Matrix for Catecholamines and Their Metabolites Assessment in Patients With Down Syndrome. <i>IEEE Sensors Journal</i> , 2012, 12, 76-84.	4.7	3
118	Evaluation of chitoligosaccharides effect upon probiotic bacteria. <i>International Journal of Biological Macromolecules</i> , 2012, 50, 148-152.	7.5	12
119	Marine biotechnology advances towards applications in new functional foods. <i>Biotechnology Advances</i> , 2012, 30, 1506-1515.	11.7	102
120	Storage Stability of <i>Lactobacillus paracasei</i> as Free Cells or Encapsulated in Alginate-Based Microcapsules in Low pH Fruit Juices. <i>Food and Bioprocess Technology</i> , 2012, 5, 2748-2757.	4.7	51
121	Encapsulation of probiotic strains in plain or cysteine-supplemented alginate improves viability at storage below freezing temperatures. <i>Engineering in Life Sciences</i> , 2012, 12, 457-465.	3.6	29
122	Effects of encapsulation on the viability of probiotic strains exposed to lethal conditions. <i>International Journal of Food Science and Technology</i> , 2012, 47, 416-421.	2.7	16
123	Lipolysis in probiotic and synbiotic cheese: The influence of probiotic bacteria, prebiotic compounds and ripening time on free fatty acid profiles. <i>Food Chemistry</i> , 2012, 131, 1414-1421.	8.2	62
124	Metabolic Profiling of Potential Probiotic or Synbiotic Cheeses by Nuclear Magnetic Resonance (NMR) Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4955-4961.	5.2	51
125	Protective effect of whey cheese matrix on probiotic strains exposed to simulated gastrointestinal conditions. <i>Food Research International</i> , 2011, 44, 465-470.	6.2	450
126	Influence of l-cysteine, oxygen and relative humidity upon survival throughout storage of probiotic bacteria in whey protein-based microcapsules. <i>International Dairy Journal</i> , 2011, 21, 869-876.	3.0	94

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127	The potential effect of FOS and inulin upon probiotic bacterium performance in curdled milk matrices. <i>LWT - Food Science and Technology</i> , 2011, 44, 100-108.	5.2	63
128	Rheological, textural and microstructural features of probiotic whey cheeses. <i>LWT - Food Science and Technology</i> , 2011, 44, 75-81.	5.2	16
129	Microbiological, rheological and sensory characterization of Portuguese model cheeses manufactured from several milk sources. <i>LWT - Food Science and Technology</i> , 2011, 44, 2244-2252.	5.2	6
130	On the viability of five probiotic strains when immobilised on various polymers. <i>International Journal of Dairy Technology</i> , 2011, 64, 137-144.	2.8	19
131	Technological Optimization of Manufacture of Probiotic Whey Cheese Matrices. <i>Journal of Food Science</i> , 2011, 76, E203-11.	3.1	10
132	Quantitative and qualitative determination of CLA produced by Bifidobacterium and lactic acid bacteria by combining spectrophotometric and Ag+-HPLC techniques. <i>Food Chemistry</i> , 2011, 125, 1373-1378.	8.2	71
133	Optical fibre-based methodology for screening the effect of probiotic bacteria on conjugated linoleic acid (CLA) in curdled milk. <i>Food Chemistry</i> , 2011, 127, 222-227.	8.2	17
134	Incorporation of Probiotic Bacteria in Whey Cheese: Decreasing the Risk of Microbial Contamination. <i>Journal of Food Protection</i> , 2011, 74, 1194-1199.	1.7	24
135	Influence of bacterial dynamics upon the final characteristics of model Portuguese traditional cheeses. <i>Food Microbiology</i> , 2010, 27, 339-346.	4.2	16
136	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. <i>Journal of Dairy Science</i> , 2010, 93, 1335-1344.	3.4	14
137	Invited review: Physiological properties of bioactive peptides obtained from whey proteins. <i>Journal of Dairy Science</i> , 2010, 93, 437-455.	3.4	275
138	Bacterial Dynamics in Model Cheese Systems, Aiming at Safety and Quality of Portuguese-Style Traditional Ewe's Cheeses. <i>Journal of Food Protection</i> , 2009, 72, 2243-2251.	1.7	10
139	Microbiological, biochemical and compositional changes during ripening of SÃ£o Jorge " a raw milk cheese from the Azores (Portugal). <i>Food Chemistry</i> , 2009, 112, 131-138.	8.2	11
140	Study of the antibacterial effects of chitosans on <i>Bacillus cereus</i> (and its spores) by atomic force microscopy imaging and nanoindentation. <i>Ultramicroscopy</i> , 2009, 109, 854-860.	1.9	78
141	Microstructure of cheese: Processing, technological and microbiological considerations. <i>Trends in Food Science and Technology</i> , 2009, 20, 213-219.	15.1	24
142	Proteolysis in model Portuguese cheeses: Effects of rennet and starter culture. <i>Food Chemistry</i> , 2008, 108, 862-868.	8.2	34
143	Sweet whey cheese matrices inoculated with the probiotic strain <i>LactobacillusÂparacasei</i> LAFTIÃ®L26. <i>Dairy Science and Technology</i> , 2008, 88, 649-665.	2.2	27
144	Microbiological, biochemical and biogenic amine profiles of Terrincho cheese manufactured in several dairy farms. <i>International Dairy Journal</i> , 2008, 18, 631-640.	3.0	82

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145	Contribution of Specific Adventitious Microorganisms toward Evolution of Sugar and Organic Acid Profiles throughout Ripening of Model Portuguese Cheeses. <i>Food Science and Technology International</i> , 2008, 14, 233-240.	2.2	4
146	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. <i>Journal of Food Protection</i> , 2008, 71, 986-992.	1.7	26
147	Bovine whey proteins â€œ Overview on their main biological properties. <i>Food Research International</i> , 2007, 40, 1197-1211.	6.2	414
148	Pathogenic, Commensal and Beneficial Microorganisms in Foods. , 2007, , 177-201.		1
149	Identification of peptides in traditional and probiotic sheep milk yoghurt with angiotensin I-converting enzyme (ACE)-inhibitory activity. <i>Food Chemistry</i> , 2007, 105, 647-656.	8.2	155
150	Exploitation of Microorganisms by the Food and Beverage Industry. , 2007, , 153-176.		0
151	Manufacturing of fermented goat milk with a mixed starter culture of <i>Bifidobacterium animalis</i> and <i>Lactobacillus acidophilus</i> in a controlled bioreactor. <i>Letters in Applied Microbiology</i> , 2006, 42, 060329075718007.	2.2	22
152	Survival of probiotic bacteria in a whey cheese vector submitted to environmental conditions prevailing in the gastrointestinal tract. <i>International Dairy Journal</i> , 2005, 15, 921-927.	3.0	82
153	Incorporation and Survival of Probiotic Bacteria in Whey Cheese Matrices. <i>Journal of Food Science</i> , 2005, 70, M160-M165.	3.1	18
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