Isabel Ferreira

List of Publications by Year in descending order

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257 papers	8,008 citations	44069 48 h-index	82547 72 g-index
258 all docs	258 docs citations	258 times ranked	9757 citing authors

#	Article	IF	Citations
1	Food authentication by PCR-based methods. European Food Research and Technology, 2008, 227, 649-665.	3.3	301
2	Brewer's Saccharomyces yeast biomass: characteristics and potential applications. Trends in Food Science and Technology, 2010, 21, 77-84.	15.1	259
3	Food industry by-products used as functional ingredients of bakery products. Trends in Food Science and Technology, 2017, 67, 106-128.	15.1	172
4	Iron levels in the human brain: A post-mortem study of anatomical region differences and age-related changes. Journal of Trace Elements in Medicine and Biology, 2014, 28, 13-17.	3.0	159
5	Effect of charcoal types and grilling conditions on formation of heterocyclic aromatic amines (HAs) and polycyclic aromatic hydrocarbons (PAHs) in grilled muscle foods. Food and Chemical Toxicology, 2012, 50, 2128-2134.	3.6	143
6	Comparison between the mineral profile and nitrate content of microgreens and mature lettuces. Journal of Food Composition and Analysis, 2015, 37, 38-43.	3.9	125
7	Nutritive value, antioxidant activity and phenolic compounds profile of brewerâ€™s spent yeast extract. Journal of Food Composition and Analysis, 2016, 52, 44-51.	3.9	121
8	Quality evaluation of Portuguese honey. Carbohydrate Polymers, 1998, 37, 219-223.	10.2	120
9	Quantification of residual nitrite and nitrate in ham by reverse-phase high performance liquid chromatography/diode array detector. Talanta, 2008, 74, 1598-1602.	5.5	117
10	Method optimization by solid-phase microextraction in combination with gas chromatography with mass spectrometry for analysis of beer volatile fraction. Journal of Chromatography A, 2006, 1121, 145-153.	3.7	110
11	Detection and quantification of bovine, ovine and caprine milk percentages in protected denomination of origin cheeses by reversed-phase high-performance liquid chromatography of beta-lactoglobulins. Journal of Chromatography A, 2003, 1015, 111-118.	3.7	103
12	Effect of temperature on evolution of free amino acid and biogenic amine contents during storage of AzeitÃ£o cheese. Food Chemistry, 2001, 75, 287-291.	8.2	99
13	Solid-Phase Microextraction in Combination with GC/MS for Quantification of the Major Volatile Free Fatty Acids in Ewe Cheese. Analytical Chemistry, 2002, 74, 5199-5204.	6.5	98
14	Optimisation of extraction procedures for analysis of benzoic and sorbic acids in foodstuffs. Food Chemistry, 2003, 82, 469-473.	8.2	97
15	Valuation of brewer's spent grain using a fully recyclable integrated process for extraction of proteins and arabinoxylans. Industrial Crops and Products, 2014, 52, 136-143.	5.2	95
16	Effect of green tea marinades on the formation of heterocyclic aromatic amines and sensory quality of pan-fried beef. Food Chemistry, 2010, 122, 98-104.	8.2	93
17	Chemical, Physical, and Sensorial Characteristics of â€œTerrinchoâ€•Ewe Cheese: Changes During Ripening and Intravarietal Comparison. Journal of Dairy Science, 2004, 87, 249-257.	3.4	92
18	Anticancer activity of palladium-based complexes against triple-negative breast cancer. Drug Discovery Today, 2019, 24, 1044-1058.	6.4	90

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19	Effect of Beer/Red Wine Marinades on the Formation of Heterocyclic Aromatic Amines in Pan-Fried Beef. Journal of Agricultural and Food Chemistry, 2008, 56, 10625-10632.	5.2	89
20	Effect of Beer Marinades on Formation of Polycyclic Aromatic Hydrocarbons in Charcoal-Grilled Pork. Journal of Agricultural and Food Chemistry, 2014, 62, 2638-2643.	5.2	89
21	Separation and quantification of the major casein fractions by reverse-phase high-performance liquid chromatography and ureaâ€“polyacrylamide gel electrophoresis. Journal of Chromatography A, 2002, 967, 209-218.	3.7	85
22	Furans and other volatile compounds in ground roasted and espresso coffee using headspace solid-phase microextraction: Effect of roasting speed. Food and Bioproducts Processing, 2013, 91, 233-241.	3.6	84
23	Quantification of endocrine disruptors and pesticides in water by gas chromatographyâ€“tandem mass spectrometry. Method validation using weighted linear regression schemes. Journal of Chromatography A, 2010, 1217, 6681-6691.	3.7	83
24	Microbiological, biochemical and biogenic amine profiles of Terrincho cheese manufactured in several dairy farms. International Dairy Journal, 2008, 18, 631-640.	3.0	82
25	Domestic Cooking of Muscle Foods: Impact on Composition of Nutrients and Contaminants. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 309-333.	11.7	81
26	Metals transfer from tobacco to cigarette smoke: Evidences in smokersâ€™ lung tissue. Journal of Hazardous Materials, 2017, 325, 31-35.	12.4	77
27	Preparation of ingredients containing an ACE-inhibitory peptide by tryptic hydrolysis of whey protein concentrates. International Dairy Journal, 2007, 17, 481-487.	3.0	76
28	Inhibitory Effect of Antioxidant-Rich Marinades on the Formation of Heterocyclic Aromatic Amines in Pan-Fried Beef. Journal of Agricultural and Food Chemistry, 2012, 60, 6235-6240.	5.2	76
29	Separation and quantification of beer carbohydrates by high-performance liquid chromatography with evaporative light scattering detection. Journal of Chromatography A, 2005, 1065, 207-210.	3.7	75
30	Monitoring pesticide residues in greenhouse tomato by combining acetonitrile-based extraction with dispersive liquidâ€“liquid microextraction followed by gas-chromatographyâ€“mass spectrometry. Food Chemistry, 2012, 135, 1071-1077.	8.2	73
31	Solid-phase microextraction of volatile compounds in â€œTerrinchoâ€•ewe cheese. Journal of Chromatography A, 2003, 1011, 1-9.	3.7	72
32	A Novel Approach to the Quantification of Bovine Milk in Ovine Cheeses Using a Duplex Polymerase Chain Reaction Method. Journal of Agricultural and Food Chemistry, 2004, 52, 4943-4947.	5.2	65
33	Protective ability against oxidative stress of brewersâ€™ spent grain protein hydrolysates. Food Chemistry, 2017, 228, 602-609.	8.2	64
34	A duplex polymerase chain reaction for the quantitative detection of cowsâ€™ milk in goatsâ€™ milk cheese. International Dairy Journal, 2007, 17, 1132-1138.	3.0	63
35	Simultaneous determination of benzoic and sorbic acids in quince jam by HPLC. Food Research International, 2000, 33, 113-117.	6.2	62
36	Influence of Soil Chemistry and Plant Physiology in the Phytoremediation of Cu, Mn, and Zn. Critical Reviews in Plant Sciences, 2014, 33, 351-373.	5.7	61

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37	Toxicological interactions between mycotoxins from ubiquitous fungi: Impact on hepatic and intestinal human epithelial cells. Chemosphere, 2018, 202, 538-548.	8.2	60
38	Chayote (Sechium edule): A review of nutritional composition, bioactivities and potential applications. Food Chemistry, 2019, 275, 557-568.	8.2	59
39	Optimization and validation of a method based in a QuEChERS procedure and gas chromatographyâ€“mass spectrometry for the determination of multi-mycotoxins in popcorn. Food Control, 2012, 27, 188-193.	5.5	58
40	Characterization of protein and fat composition of seeds from common beans (Phaseolus vulgaris L.), cowpea (Vigna unguiculata L. Walp) and bambara groundnuts (Vigna subterranea L. Verdc) from Mozambique. Journal of Food Measurement and Characterization, 2017, 11, 442-450.	3.2	58
41	Cation transporters/channels in plants: Tools for nutrient biofortification. Journal of Plant Physiology, 2015, 179, 64-82.	3.5	57
42	Optimization of Conditions for Anthocyanin Hydrolysis from Red Wine Using Response Surface Methodology (RSM). Journal of Agricultural and Food Chemistry, 2011, 59, 50-55.	5.2	55
43	Human predisposition to cognitive impairment and its relation with environmental exposure to potentially toxic elements. Environmental Geochemistry and Health, 2018, 40, 1767-1784.	3.4	55
44	In-line monitoring of the coffee roasting process with near infrared spectroscopy: Measurement of sucrose and colour. Food Chemistry, 2016, 208, 103-110.	8.2	53
45	Evaluation of Brewerâ€™s Spent Yeast To Produce Flavor Enhancer Nucleotides: Influence of Serial Repitching. Journal of Agricultural and Food Chemistry, 2013, 61, 8724-8729.	5.2	52
46	Changes in macrominerals, trace elements and pigments content during lettuce (Lactuca sativa L.) growth: Influence of soil composition. Food Chemistry, 2014, 152, 603-611.	8.2	51
47	Optimisation of a solid-phase microextraction/HPLC/Diode Array method for multiple pesticide screening in lettuce. Food Chemistry, 2012, 130, 1090-1097.	8.2	50
48	A GC-MS method for quantitation of histamine and other biogenic amines in beer. Chromatographia, 2001, 53, S327-S331.	1.3	49
49	Assessment of hydroxymethylfurfural and furfural in commercial bakery products. Journal of Food Composition and Analysis, 2014, 33, 20-25.	3.9	49
50	Volatile fraction of DOP â€œCastelo Brancoâ€•cheese: Influence of breed. Food Chemistry, 2009, 112, 1053-1059.	8.2	45
51	A comparison of the extraction procedures and quantification methods for the chromatographic determination of polycyclic aromatic hydrocarbons in charcoal grilled meat and fish. Talanta, 2012, 88, 677-683.	5.5	45
52	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
53	Analysis of Pesticides in Tomato Combining QuEChERS and Dispersive Liquidâ€“Liquid Microextraction Followed by High-Performance Liquid Chromatography. Food Analytical Methods, 2013, 6, 559-568.	2.6	44
54	Essential and non-essential/toxic elements in rice available in the Portuguese and Spanish markets. Journal of Food Composition and Analysis, 2016, 48, 81-87.	3.9	44

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55	Links between Cognitive Status and Trace Element Levels in Hair for an Environmentally Exposed Population: A Case Study in the Surroundings of the Estarreja Industrial Area. International Journal of Environmental Research and Public Health, 2019, 16, 4560.	2.6	44
56	Western Dietary Pattern Antioxidant Intakes and Oxidative Stress: Importance During the SARS-CoV-2/COVID-19 Pandemic. Advances in Nutrition, 2021, 12, 670-681.	6.4	44
57	Electrophoretic and HPLC methods for comparative study of the protein fractions of malts, worts and beers produced from Scarlett and Prestige barley (Hordeum vulgare L.) varieties. Food Chemistry, 2008, 106, 820-829.	8.2	43
58	Inhibitory effect of vinegars on the formation of polycyclic aromatic hydrocarbons in charcoal-grilled pork. Meat Science, 2020, 167, 108083.	5.5	43
59	Effects of the Combination of Hydrophobic Polypeptides, Iso-Î± Acids, and Malto-oligosaccharides on Beer Foam Stability. Journal of Agricultural and Food Chemistry, 2005, 53, 4976-4981.	5.2	42
60	Influence of red wine pomace seasoning and high-oxygen atmosphere storage on carcinogens formation in barbecued beef patties. Meat Science, 2017, 125, 10-15.	5.5	42
61	An Inter-disciplinary Approach to Evaluate Human Health Risks Due to Long-Term Exposure to Contaminated Groundwater Near a Chemical Complex. Exposure and Health, 2020, 12, 199-214.	4.9	42
62	HPLC/UV Analysis of Proteins in Dairy Products Using a Hydrophobic Interaction Chromatographic Column.. Analytical Sciences, 2001, 17, 499-501.	1.6	41
63	Impact of intensive horticulture practices on groundwater content of nitrates, sodium, potassium, and pesticides. Environmental Monitoring and Assessment, 2012, 184, 4539-4551.	2.7	41
64	Biogenic Amines in Portuguese Traditional Foods and Wines. Journal of Food Protection, 2006, 69, 2293-2303.	1.7	40
65	Heterocyclic Aromatic Amine Formation in Barbecued Sardines (Sardina pilchardus) and Atlantic Salmon (Salmo salar). Journal of Agricultural and Food Chemistry, 2009, 57, 3173-3179.	5.2	40
66	Simulation of in vitro digestion coupled to gastric and intestinal transport models to estimate absorption of anthocyanins from peel powder of jabuticaba, jamelÃ£o and jambo fruits. Journal of Functional Foods, 2016, 24, 373-381.	3.4	40
67	HPLC/UV determination of organic acids in fruit juices and nectars. European Food Research and Technology, 2002, 214, 67-71.	3.3	39
68	Evaluation of cheese authenticity and proteolysis by HPLC and ureaâ€“polyacrylamide gel electrophoresis. Food Chemistry, 2004, 87, 289-295.	8.2	38
69	Influence of culinary practices on protein and lipid oxidation of chicken meat burgers during cooking and in vitro gastrointestinal digestion. Food and Chemical Toxicology, 2020, 141, 111401.	3.6	38
70	Quantification of synthetic phenolic antioxidants in liver pÃ¢tÃ©s. Food Chemistry, 2000, 68, 353-357.	8.2	37
71	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
72	The determination and distribution of nucleotides in dairy products using HPLC and diode array detection. Food Chemistry, 2001, 74, 239-244.	8.2	35

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73	Valorization of brewersâ€™ spent grain and spent yeast through protein hydrolysates with antioxidant properties. European Food Research and Technology, 2016, 242, 1975-1984.	3.3	35
74	Iodine Status and Iodised Salt Consumption in Portuguese School-Aged Children: The Iogeneration Study. Nutrients, 2017, 9, 458.	4.1	35
75	Nutritional quality of protein concentrates from Moringa Oleifera leaves and in vitro digestibility. Food Chemistry, 2021, 348, 128858.	8.2	35
76	Quantification of non-protein nitrogen components of infant formulae and follow-up milks: comparison with cows' and human milk. British Journal of Nutrition, 2003, 90, 127-133.	2.3	34
77	Trypsin hydrolysis of whey protein concentrates: Characterization using multivariate data analysis. Food Chemistry, 2006, 94, 278-286.	8.2	34
78	Degradation of Anthocyanins and Anthocyanidins in Blueberry Jams/Stuffed Fish. Journal of Agricultural and Food Chemistry, 2009, 57, 10712-10717.	5.2	34
79	Effect of spent yeast fortification on physical parameters, volatiles and sensorial characteristics of homeâ€made bread. International Journal of Food Science and Technology, 2015, 50, 1855-1863.	2.7	34
80	Quantification of furanic compounds in coated deep-fried products simulating normal preparation and consumption: Optimisation of HS-SPME analytical conditions by response surface methodology. Food Chemistry, 2012, 135, 1337-1343.	8.2	33
81	Development of Bread with <scp><scp>NaCl</scp></scp> Reduction and Calcium Fortification: Study of Its Quality Characteristics. Journal of Food Quality, 2014, 37, 107-116.	2.6	33
82	Assessment of metal(loid)s phytoavailability in intensive agricultural soils by the application of single extractions to rhizosphere soil. Ecotoxicology and Environmental Safety, 2015, 113, 418-424.	6.0	33
83	Cooked Blueberries: Anthocyanin and Anthocyanidin Degradation and Their Radical-Scavenging Activity. Journal of Agricultural and Food Chemistry, 2010, 58, 9006-9012.	5.2	32
84	Autolysis of intracellular content of Brewer's spent yeast to maximize ACE-inhibitory and antioxidant activities. LWT - Food Science and Technology, 2017, 82, 255-259.	5.2	32
85	Influence of the temporal and spatial variation of nitrate reductase, glutamine synthetase and soil composition in the N species content in lettuce (Lactuca sativa). Plant Science, 2014, 219-220, 35-41.	3.6	31
86	Quantification of Short-Chain Free Fatty Acids in â€œTerrinchoâ€•Ewe Cheese: Intravarietal Comparison. Journal of Dairy Science, 2003, 86, 3102-3109.	3.4	29
87	Biodistribution of polyacrylic acidâ€coated iron oxide nanoparticles is associated with proinflammatory activation and liver toxicity. Journal of Applied Toxicology, 2016, 36, 1321-1331.	2.8	29
88	Quantitative analysis of glyphosate, glufosinate and AMPA in irrigation water by in situ derivatizationâ€“dispersive liquidâ€“liquid microextraction combined with UPLC-MS/MS. Analytical Methods, 2018, 10, 554-561.	2.7	29
89	Fingernail Trace Element Content in Environmentally Exposed Individuals and Its Influence on Their Cognitive Status in Ageing. Exposure and Health, 2019, 11, 181-194.	4.9	29
90	Simultaneous determination of melatonin and trans-resveratrol in wine by dispersive liquidâ€“liquid microextraction followed by HPLC-FLD. Food Chemistry, 2021, 339, 128091.	8.2	29

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91	Incorporation of avocado peel extract to reduce cooking-induced hazards in beef and soy burgers: A clean label ingredient. Food Research International, 2021, 147, 110434.	6.2	29
92	DETERMINATION OF LACTIC, ACETIC, SUCCINIC, AND CITRIC ACIDS IN TABLE OLIVES BY HPLC/UV. Journal of Liquid Chromatography and Related Technologies, 2001, 24, 1029-1038.	1.0	28
93	Impact of cooking and handling conditions on furanic compounds in breaded fish products. Food and Chemical Toxicology, 2013, 55, 222-228.	3.6	28
94	New insights into the antiangiogenic and proangiogenic properties of dietary polyphenols. Molecular Nutrition and Food Research, 2017, 61, 1600912.	3.3	28
95	Production of histamine and tyramine by bacteria isolated from Portuguese vacuum-packed cold-smoked fish. Food Control, 2002, 13, 457-461.	5.5	27
96	Antioxidant and antihypertensive hydrolysates obtained from by-products of cannery sardine and brewing industries. International Journal of Food Properties, 2017, 20, 662-673.	3.0	27
97	Development and Validation of an HPLC/UV Method for Quantification of Bioactive Peptides in Fermented Milks. Journal of Liquid Chromatography and Related Technologies, 2007, 30, 2139-2147.	1.0	26
98	Identification and quantification of anthocyanins in fruits from Neomitranthes obscura (DC.) N. Silveira an endemic specie from Brazil by comparison of chromatographic methodologies. Food Chemistry, 2015, 185, 277-283.	8.2	26
99	Impact of in Vitro Gastrointestinal Digestion and Transepithelial Transport on Antioxidant and ACE-Inhibitory Activities of Brewerâ€™s Spent Yeast Autolysate. Journal of Agricultural and Food Chemistry, 2016, 64, 7335-7341.	5.2	26
100	Analysis of the Use of Cylindrospermopsin and/or Microcystin-Contaminated Water in the Growth, Mineral Content, and Contamination of Spinacia oleracea and Lactuca sativa. Toxins, 2019, 11, 624.	3.4	25
101	Influence of oven and microwave cooking with the addition of herbs on the exposure to multi-mycotoxins from chicken breast muscle. Food Chemistry, 2019, 276, 274-284.	8.2	25
102	DetecÃ§Ã£o de adulteraÃ§Ãµes em produtos alimentares contendo leite e/ou proteÃnas lÃ¡cteas. Quimica Nova, 2002, 25, 609-615.	0.3	25
103	Bisphenol A migration from plastic materials: direct insight of ecotoxicity in Daphnia magna. Environmental Science and Pollution Research, 2013, 20, 6007-6018.	5.3	24
104	Spent brewer's yeast extract as an ingredient in cooked hams. Meat Science, 2016, 121, 382-389.	5.5	24
105	Construction and evaluation of tubular potentiometric detectors sensitive to chloride, bromide, and iodide and based on homogeneous crystalline membranes. Fresenius' Journal of Analytical Chemistry, 1993, 347, 314-319.	1.5	23
106	Development of An HPLC-UV Method for Determination of Taurine in Infant Formulae and Breast Milk. Journal of Liquid Chromatography and Related Technologies, 1997, 20, 1269-1278.	1.0	23
107	Discriminate analysis of the volatile fraction from â€œTerrinchoâ€•ewe cheese: correlation with flavour characteristics. International Dairy Journal, 2004, 14, 455-464.	3.0	23
108	Protective effects of xanthohumol against the genotoxicity of heterocyclic aromatic amines MeIQx and PhIP in bacteria and in human hepatoma (HepG2) cells. Food and Chemical Toxicology, 2012, 50, 949-955.	3.6	23

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109	Validation of a Fast Sample Preparation Procedure for Quantification of Sodium in Bread by Flame Photometry. Food Analytical Methods, 2012, 5, 430-434.	2.6	23
110	Study of hydroxymethylfurfural and furfural formation in cakes during baking in different ovens, using a validated multiple-stage extraction-based analytical method. Food Chemistry, 2013, 141, 3349-3356.	8.2	23
111	The Adenosinergic System as a Therapeutic Target in the Vasculature: New Ligands and Challenges. Molecules, 2017, 22, 752.	3.8	23
112	Effect of solvent to sample ratio on total lipid extracted and fatty acid composition in meat products within different fat content. Meat Science, 2012, 91, 369-373.	5.5	22
113	Nuclear G-protein-coupled receptors as putative novel pharmacological targets. Drug Discovery Today, 2019, 24, 2192-2201.	6.4	22
114	Short communication: Effect of kefir grains on proteolysis of major milk proteins. Journal of Dairy Science, 2010, 93, 27-31.	3.4	21
115	Inosine Strongly Enhances Proliferation of Human C32 Melanoma Cells through <scp>PLC</scp>â€<scp>PKC</scp>â€<scp>MEK</scp>1/2â€<scp>ERK</scp>1/2 and PI3K Pathways. Basic and Clinical Pharmacology and Toxicology, 2015, 116, 25-36.	2.5	21
116	Bioâ€functional properties of sardine protein hydrolysates obtained by brewer's spent yeast and commercial proteases. Journal of the Science of Food and Agriculture, 2017, 97, 5414-5422.	3.5	21
117	Codfish authentication by a fast Short Amplicon High Resolution Melting Analysis (SA-HRMA) method. Food Control, 2017, 71, 255-263.	5.5	21
118	Varietal discrimination of hop pellets by near and mid infrared spectroscopy. Talanta, 2018, 180, 69-75.	5.5	21
119	Characterization of a Potential Bioactive Food Ingredient from Inner Cellular Content of Brewerâ€™s Spent Yeast. Waste and Biomass Valorization, 2019, 10, 3235-3242.	3.4	21
120	Multi-Step Subcritical Water Extracts of Fucus vesiculosus L. and Codium tomentosum Stackhouse: Composition, Health-Benefits and Safety. Processes, 2021, 9, 893.	2.8	21
121	Anti-Invasive and Anti-Proliferative Synergism between Docetaxel and a Polynuclear Pd-Spermine Agent. PLoS ONE, 2016, 11, e0167218.	2.5	21
122	Tubular potentiometric detector for flow injection based on homogeneous crystalline membranes sensitive to copper, cadmium and lead. Analyst, The, 1994, 119, 209.	3.5	20
123	Simultaneous assay of nitrite, nitrate and chloride in meat products by flow injection. Analyst, The, 1996, 121, 1393.	3.5	20
124	Quince jam quality: microbiological, physicochemical and sensory evaluation. Food Control, 2004, 15, 291-295.	5.5	20
125	Modeling of Î±-acids and xanthohumol extraction in dry-hopped beers. Food Chemistry, 2019, 278, 216-222.	8.2	20
126	Method optimization for analysis of the volatile fraction of ewe cheese by solid-phase microextraction. Chromatographia, 2001, 53, S390-S393.	1.3	19

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127	FIA evaluation of nitrite and nitrate contents of liver pÃ¢tÃ©s. Food Chemistry, 1998, 62, 359-362.	8.2	18
128	Determination of Free Amino Acids in Coated Foods by GCâ€“MS: Optimization of the Extraction Procedure by Using Statistical Design. Food Analytical Methods, 2014, 7, 172-180.	2.6	18
129	Fortification of Wheat Bread with Agroindustry Byâ€Products: Statistical Methods for Sensory Preference Evaluation and Correlation with Color and Crumb Structure. Journal of Food Science, 2017, 82, 2183-2191.	3.1	18
130	Assessment of Constructed Wetlandsâ€™ Potential for the Removal of Cyanobacteria and Microcystins (MC-LR). Water (Switzerland), 2020, 12, 10.	2.7	18
131	Metallic Nanoparticles in the Food Sector: A Mini-Review. Foods, 2022, 11, 402.	4.3	18
132	DEVELOPMENT AND APPLICATION OF AN HPLC/DIODE ARRAY METHODOLOGY FOR DETERMINATION OF NUCLEOTIDES IN INFANT FORMULAE AND FOLLOW-UP MILKS. Journal of Liquid Chromatography and Related Technologies, 1999, 22, 571-578.	1.0	17
133	Extraction, Detection, and Quantification of Heterocyclic Aromatic Amines in Portuguese Meat Dishes by HPLC/Diode Array. Journal of Liquid Chromatography and Related Technologies, 2008, 31, 772-787.	1.0	17
134	Optimization and Application of a HS-SPME-GC-MS Methodology for Quantification of Furanic Compounds in Espresso Coffee. Food Analytical Methods, 2014, 7, 81-88.	2.6	17
135	Changes in chemical composition of frozen coated fish products during deep-frying. International Journal of Food Sciences and Nutrition, 2014, 65, 212-218.	2.8	17
136	Sensitive Quantitation of Polyamines in Plant Foods by Ultrasound-Assisted Benzoylation and Dispersive Liquidâ€“Liquid Microextraction with the Aid of Experimental Designs. Journal of Agricultural and Food Chemistry, 2014, 62, 4276-4284.	5.2	17
137	Associations between Trace Elements and Cognitive Decline: An Exploratory 5-Year Follow-Up Study of an Elderly Cohort. International Journal of Environmental Research and Public Health, 2020, 17, 6051.	2.6	17
138	Determination of Caseinomacropeptide by an RPâ€HPLC Method and Monitoring of the Addition of Rennet Whey to Powdered Milk. Journal of Liquid Chromatography and Related Technologies, 2003, 26, 99-107.	1.0	16
139	Enzymatic Hydrolysis of Whey Protein Concentrates: Peptide HPLC Profiles. Journal of Liquid Chromatography and Related Technologies, 2004, 27, 2625-2639.	1.0	16
140	Changes of yolk biogenic amine concentrations during storage of shell hen eggs. Food Chemistry, 2009, 116, 340-344.	8.2	16
141	Headspace SPMEâ€“GC/MS evaluation of ethanol retention in cooked meals containing alcoholic drinks. Food Chemistry, 2011, 126, 1387-1392.	8.2	16
142	Biological activities of peptide concentrates obtained from hydrolysed eggshell membrane byproduct by optimisation with response surface methodology. Food and Function, 2016, 7, 4597-4604.	4.6	16
143	Moderate Alcoholic Beer Consumption: The Effects on the Lipid Profile and Insulin Sensitivity of Adult Men. Journal of Food Science, 2017, 82, 1720-1725.	3.1	16
144	Impact of new ingredients obtained from brewerâ€™s spent yeast on bread characteristics. Journal of Food Science and Technology, 2018, 55, 1966-1971.	2.8	16

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145	Quantification of Î±-lactalbumin in human milk: Method validation and application. Analytical Biochemistry, 2007, 362, 293-295.	2.4	15
146	Fibre fortification of wheat bread: impact on mineral composition and bioaccessibility. Food and Function, 2017, 8, 1979-1987.	4.6	15
147	Antiproliferative effect of beer and hop compounds against human colorectal adenocarcinome Caco-2 cells. Journal of Functional Foods, 2017, 36, 255-261.	3.4	15
148	Elemental impurities in lipsticks: Results from a survey of the Portuguese and Brazilian markets. Regulatory Toxicology and Pharmacology, 2018, 95, 307-313.	2.7	15
149	Adenosine Receptor Ligands on Cancer Therapy: A Review of Patent Literature. Recent Patents on Anti-Cancer Drug Discovery, 2018, 13, 40-69.	1.6	15
150	Transport of mycotoxins across human gastric NCIâ€“N87 and intestinal Caco-2â€¯cell models. Food and Chemical Toxicology, 2019, 131, 110595.	3.6	15
151	Trace element imbalances in patients undergoing chronic hemodialysis therapy â€“ Report of an observational study in a cohort of Portuguese patients. Journal of Trace Elements in Medicine and Biology, 2020, 62, 126580.	3.0	15
152	Flow injection titration of chloride in food products with a silver tubular electrode based on an homogeneous crystalline membrane. Food Chemistry, 1994, 50, 423-428.	8.2	14
153	Enzymic Flow Injection Determination of Free L-Carnitine in Infant Formulae. Analyst, The, 1997, 122, 1539-1542.	3.5	14
154	Casein Breakdown in Terrincho Ovine Cheese: Comparison with Bovine Cheese and with Bovine/Ovine Cheeses. Journal of Dairy Science, 2006, 89, 2397-2407.	3.4	14
155	Quantification of Total and Hexavalent Chromium in Lager Beers: Variability between Styles and Estimation of Daily Intake of Chromium from Beer. Journal of Agricultural and Food Chemistry, 2014, 62, 9195-9200.	5.2	14
156	Enzymatic Extraction of Oil fromBalanites Aegyptiaca(Desert Date) Kernel and Comparison with Solvent Extracted Oil. Journal of Food Biochemistry, 2017, 41, e12270.	2.9	14
157	Development of fibre-enriched wheat breads: impact of recovered agroindustrial by-products on physicochemical properties of dough and bread characteristics. European Food Research and Technology, 2017, 243, 1973-1988.	3.3	14
158	Protein hydrolysate from canned sardine and brewing by-products improves TNF-Î±-induced inflammation in an intestinalâ€“endothelial co-culture cell model. European Journal of Nutrition, 2018, 57, 2275-2286.	3.9	14
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160	Bioaccessibility and intestinal uptake of minerals from different types of home-cooked and ready-to-eat beans. Journal of Functional Foods, 2018, 50, 201-209.	3.4	13
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