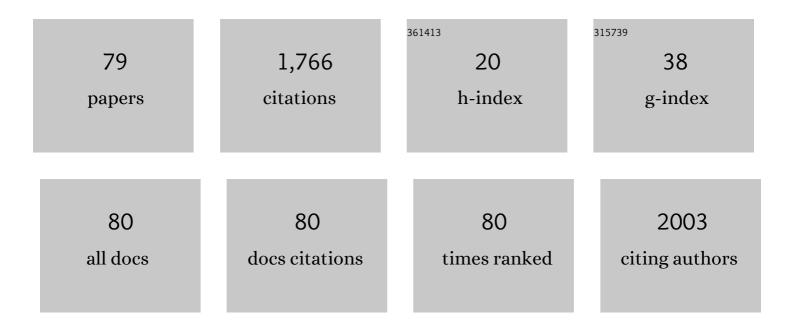
List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4926560/publications.pdf Version: 2024-02-01



| # | Article | IF | CITATIONS |
|----|---|------|-----------|
| 1 | Bisphenol A: Food Exposure and Impact on Human Health. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1503-1517. | 11.7 | 314 |
| 2 | Traditional consumption of and rearing edible insects in Africa, Asia and Europe. Critical Reviews in Food Science and Nutrition, 2019, 59, 2169-2188. | 10.3 | 170 |
| 3 | Microbial Biofilms in the Food Industry—A Comprehensive Review. International Journal of Environmental Research and Public Health, 2021, 18, 2014. | 2.6 | 165 |
| 4 | Natural Sweeteners: The Relevance of Food Naturalness for Consumers, Food Security Aspects, Sustainability and Health Impacts. International Journal of Environmental Research and Public Health, 2020, 17, 6285. | 2.6 | 83 |
| 5 | Vegetarian Diet: An Overview through the Perspective of Quality of Life Domains. International Journal of Environmental Research and Public Health, 2021, 18, 4067. | 2.6 | 70 |
| 6 | Entomophagy: Nutritional, ecological, safety and legislation aspects. Food Research International, 2019, 126, 108672. | 6.2 | 65 |
| 7 | An Overview on Nutritional Aspects of Plant-Based Beverages Used as Substitutes for Cow's Milk. Nutrients, 2021, 13, 2650. | 4.1 | 64 |
| 8 | Ibero–American Consensus on Low- and No-Calorie Sweeteners: Safety, Nutritional Aspects and Benefits in Food and Beverages. Nutrients, 2018, 10, 818. | 4.1 | 49 |
| 9 | Influence of Different Cooking Methods on the Concentration of Glucosinolates and Vitamin C in Broccoli. Food and Bioprocess Technology, 2017, 10, 1387-1411. | 4.7 | 41 |
| 10 | Maltitol: Analytical Determination Methods, Applications in the Food Industry, Metabolism and Health Impacts. International Journal of Environmental Research and Public Health, 2020, 17, 5227. | 2.6 | 39 |
| 11 | Postural stability decreases in elite young soccer players after a competitive soccer match. Physical Therapy in Sport, 2012, 13, 175-179. | 1.9 | 35 |
| 12 | Identification of the risk factors associated with cheese production to implement the hazard analysis and critical control points (HACCP) system on cheese farms. Journal of Dairy Science, 2016, 99, 2606-2616. | 3.4 | 33 |
| 13 | Texture-Modified Food for Dysphagic Patients: A Comprehensive Review. International Journal of Environmental Research and Public Health, 2021, 18, 5125. | 2.6 | 33 |
| 14 | The Impact of COVID-19 on the Food Supply Chain and the Role of E-Commerce for Food Purchasing. Sustainability, 2022, 14, 3074. | 3.2 | 33 |
| 15 | Eating jellyfish: safety, chemical and sensory properties. Journal of the Science of Food and Agriculture, 2018, 98, 3973-3981. | 3.5 | 32 |
| 16 | Glycemic Index of Gluten-Free Bread and Their Main Ingredients: A Systematic Review and Meta-Analysis. Foods, 2021, 10, 506. | 4.3 | 31 |
| 17 | Highlights of Current Dietary Guidelines in Five Continents. International Journal of Environmental Research and Public Health, 2021, 18, 2814. | 2.6 | 30 |
| 18 | Food Waste on Foodservice: An Overview through the Perspective of Sustainable Dimensions. Foods, 2021, 10, 1175. | 4.3 | 26 |

| # | Article | IF | CITATIONS |
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| 19 | A Systematic Review on Gluten-Free Bread Formulations Using Specific Volume as a Quality Indicator. Foods, 2021, 10, 614. | 4.3 | 25 |
| 20 | Monitoring of cleanliness and disinfection in dairies: Comparison of traditional microbiological and ATP bioluminescence methods. Food Control, 2012, 28, 368-373. | 5.5 | 24 |
| 21 | The Cardiovascular Therapeutic Potential of Propolis—A Comprehensive Review. Biology, 2021, 10, 27. | 2.8 | 20 |
| 22 | Plasma-Activated Water for Food Safety and Quality: A Review of Recent Developments. International Journal of Environmental Research and Public Health, 2022, 19, 6630. | 2.6 | 20 |
| 23 | Predictive models for bacterial growth in sea bass (<i><scp>D</scp>icentrarchus labrax</i>) stored in ice. International Journal of Food Science and Technology, 2014, 49, 354-363. | 2.7 | 17 |
| 24 | A Comprehensive Review on Bio-Preservation of Bread: An Approach to Adopt Wholesome Strategies. Foods, 2022, 11, 319. | 4.3 | 17 |
| 25 | To Dine, or Not to Dine on a Cruise Ship in the Time of the COVID-19 Pandemic: The Tripartite Approach towards an Understanding of Behavioral Intentions among Female Passengers. Sustainability, 2021, 13, 2516. | 3.2 | 16 |
| 26 | Microbiological evolution of gilthead sea bream (Sparus aurata) in Canary Islands during ice storage. Journal of Food Science and Technology, 2015, 52, 1586-1593. | 2.8 | 15 |
| 27 | Jellyfish ingestion was safe for patients with crustaceans, cephalopods, and fish allergy. Asia Pacific Allergy, 2018, 8, e3. | 1.3 | 15 |
| 28 | Vending machines: Food safety and quality assessment focused on food handlers and the variables involved in the industry. Food Control, 2015, 56, 177-185. | 5.5 | 12 |
| 29 | Puffer fish and its consumption: To eat or not to eat?. Food Reviews International, 2016, 32, 305-322. | 8.4 | 12 |
| 30 | Halal Food Performance and Its Influence on Patron Retention Process at Tourism Destination. International Journal of Environmental Research and Public Health, 2021, 18, 3034. | 2.6 | 12 |
| 31 | Eating Competence, Food Consumption and Health Outcomes: An Overview. International Journal of Environmental Research and Public Health, 2022, 19, 4484. | 2.6 | 12 |
| 32 | Impact of Ginger Root Powder Dietary Supplement on Productive Performance, Egg Quality, Antioxidant Status and Blood Parameters in Laying Japanese Quails. International Journal of Environmental Research and Public Health, 2021, 18, 2995. | 2.6 | 11 |
| 33 | Health-Related Quality of Life and Experiences of Brazilian Celiac Individuals over the Course of the Sars-Cov-2 Pandemic. Nutrients, 2021, 13, 1582. | 4.1 | 11 |
| 34 | Eco-Inefficiency Formula: A Method to Verify the Cost of the Economic, Environmental, and Social Impact of Waste in Food Services. Foods, 2021, 10, 1369. | 4.3 | 11 |
| 35 | The Role of Food Supplementation in Microcirculation—A Comprehensive Review. Biology, 2021, 10, 616. | 2.8 | 11 |
| 36 | Influence of Cooking Method on the Nutritional Quality of Organic and Conventional Brazilian Vegetables: A Study on Sodium, Potassium, and Carotenoids. Foods, 2021, 10, 1782. | 4.3 | 9 |

| # | Article | IF | CITATIONS |
|----|---|-----|-----------|
| 37 | Green Restaurants ASSessment (GRASS): A Tool for Evaluation and Classification of Restaurants Considering Sustainability Indicators. Sustainability, 2021, 13, 10928. | 3.2 | 9 |
| 38 | Are Vegan Alternatives to Meat Products Healthy? A Study on Nutrients and Main Ingredients of Products Commercialized in Brazil. Frontiers in Public Health, 2022, 10, . | 2.7 | 9 |
| 39 | Agave Syrup: Chemical Analysis and Nutritional Profile, Applications in the Food Industry and Health Impacts. International Journal of Environmental Research and Public Health, 2022, 19, 7022. | 2.6 | 8 |
| 40 | Microbial Growth Models in Gilthead Sea Bream (Sparus aurata) Stored in Ice. Journal of Aquatic Food Product Technology, 2016, 25, 307-322. | 1.4 | 7 |
| 41 | Amorphophallus konjac: A Novel Alternative Flour on Gluten-Free Bread. Foods, 2021, 10, 1206. | 4.3 | 7 |
| 42 | Sustainability Recommendations and Practices in School Feeding: A Systematic Review. Foods, 2022, 11, 176. | 4.3 | 7 |
| 43 | Characterization, Nutrient Intake, and Nutritional Status of Low-Income Students Attending a Brazilian University Restaurant. International Journal of Environmental Research and Public Health, 2021, 18, 315. | 2.6 | 6 |
| 44 | Quality of Life of Brazilian Vegetarians Measured by the WHOQOL-BREF: Influence of Type of Diet, Motivation and Sociodemographic Data. Nutrients, 2021, 13, 2648. | 4.1 | 6 |
| 45 | Eating Competence among Brazilian Adults: A Comparison between before and during the COVID-19 Pandemic. Foods, 2021, 10, 2001. | 4.3 | 6 |
| 46 | Food Neophobia among Brazilian Children: Prevalence and Questionnaire Score Development. Sustainability, 2022, 14, 975. | 3.2 | 6 |
| 47 | Amorphophallus konjac: Sensory Profile of This Novel Alternative Flour on Gluten-Free Bread. Foods, 2022, 11, 1379. | 4.3 | 6 |
| 48 | Is the use of supermarket trolleys microbiologically safe? Study of microbiological contamination. Journal of Applied Animal Research, 2019, 47, 17-23. | 1.2 | 5 |
| 49 | Quality of Life of Vegetarians during the COVID-19 Pandemic in Brazil. Nutrients, 2021, 13, 2651. | 4.1 | 5 |
| 50 | Food Safety, Security, Sustainability and Nutrition as Priority Objectives of the Food Sector. International Journal of Environmental Research and Public Health, 2021, 18, 8073. | 2.6 | 5 |
| 51 | Influence of Different Cooking Methods on Fillet Steak Physicochemical Characteristics. International Journal of Environmental Research and Public Health, 2022, 19, 606. | 2.6 | 5 |
| 52 | How Are School Menus Evaluated in Different Countries? A Systematic Review. Foods, 2021, 10, 374. | 4.3 | 4 |
| 53 | Design and Development of an Instrument on Knowledge of Food Safety, Practices, and Risk Perception Addressed to Children and Adolescents from Low-Income Families. Sustainability, 2021, 13, 2324. | 3.2 | 4 |
| 54 | Occupational Risks in Hospitals, Quality of Life, and Quality of Work Life: A Systematic Review. | 2.6 | 4 |

| # | Article | IF | CITATIONS |
|----|--|-----|-----------|
| 55 | Challenging the Status Quo to Shape Food Systems Transformation from a Nutritional and Food Security Perspective. Foods, 2022, 11, 604. | 4.3 | 4 |
| 56 | Use of gamma radiation in sheep butter manufacturing process for shelf-life extension. International Dairy Journal, 2017, 71, 43-49. | 3.0 | 3 |
| 57 | Food Insecurity among Low-Income Food Handlers: A Nationwide Study in Brazilian Community Restaurants. International Journal of Environmental Research and Public Health, 2021, 18, 1160. | 2.6 | 3 |
| 58 | Investigating International Students' Perception of Foodservice Attributes in Malaysian Research Universities. Sustainability, 2021, 13, 8190. | 3.2 | 3 |
| 59 | Eating Competence and Aspects Related to a Gluten-Free Diet in Brazilian Adults with Gluten-Related Disorders. Nutrients, 2022, 14, 2815. | 4.1 | 3 |
| 60 | Evaluation of the Effectiveness of Brazilian Community Restaurants for the Dimension of Low-Income People Access to Food. Nutrients, 2021, 13, 2671. | 4.1 | 2 |
| 61 | Contribution to Risk Analysis of a Standard Brewery: Application of a Hygiene Assessment System Survey. Journal of Life Medicine, 2013, 01, 61-70. | 0.1 | 2 |
| 62 | Degree of implementation and satisfaction in food companies with the International Food Standards (IFS) and British Retail Consortium (BRC) certifications on the Canary Islands. Biomedical and Biopharmaceutical Research, 2018, 15, 8-24. | 0.0 | 2 |
| 63 | Occupational Risk Assessment in School Food Services: Instruments' Construction and Internal Validation. Sustainability, 2022, 14, 1728. | 3.2 | 2 |
| 64 | Brazilian Food Handlers' Years of Work in the Foodservice and Excess Weight: A Nationwide Cross-Sectional Study. Frontiers in Public Health, 2022, 10, . | 2.7 | 2 |
| 65 | Mobile Artisanal Cheese Vending in Small Street Markets of Gran Canaria. International Journal of Clinical Nutrition & Dietetics, 2015, 1, . | 0.8 | 1 |
| 66 | Microbiological Evaluation of Prepared/Cooked Foods in a HACCP Environment. Food and Nutrition Sciences (Print), 2011, 02, 549-552. | 0.4 | 1 |
| 67 | A study of vegetable (thistle) rennet in the production of Flor de GuÃa cheese. Biomedical and Biopharmaceutical Research, 2020, 17, 1-13. | 0.0 | 1 |
| 68 | A Study on Perception and Exposure to Occupational Risks at Public School Food Services in Bahia, Brazil. Frontiers in Public Health, 0, 10, . | 2.7 | 1 |
| 69 | The Multifaceted Nature of Food and Nutrition Insecurity around the World and Foodservice Business. Sustainability, 2022, 14, 7905. | 3.2 | 1 |
| 70 | Well-Being at Work: A Cross-Sectional Study on the Portuguese Nutritionists. International Journal of Environmental Research and Public Health, 2021, 18, 7839. | 2.6 | 0 |
| 71 | Small Food Businesses: Trying to Improve Taking Records with a Mobile Device Application. Intelligent Information Management, 2011, 03, 125-130. | 0.5 | 0 |
| 72 | Social and Personal Determining Factors in the Results on Contents of Food Handlers' Formation Plans. Food and Nutrition Sciences (Print), 2011, 02, 560-574. | 0.4 | 0 |

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|----|--|-----|-----------|
| 73 | Vitamin D Levels in an Obese Population, before and after Bariatric Surgery. International Journal of Clinical Nutrition & Dietetics, 2016, 2, . | 0.8 | 0 |
| 74 | CBiOS Science Sessions - 2016 -Supplement. Biomedical and Biopharmaceutical Research, 2017, 14, 111-116. | 0.0 | 0 |
| 75 | Development of cereal bars with adequate nutritional profile for each trimester of pregnancy– An exploratory study. Biomedical and Biopharmaceutical Research, 2018, 15, 37-49. | 0.0 | 0 |
| 76 | Studying the compliance of the labelling in different types of farm fresh eggs for human consumption marketed in Gran Canaria (Spain) – An egg labelling proposition for those produced in Canary Islands. Biomedical and Biopharmaceutical Research, 2018, 15, 138-155. | 0.0 | 0 |
| 77 | Gastroesophageal reflux (Clinical case). Biomedical and Biopharmaceutical Research, 2020, 17, 1-4. | 0.0 | 0 |
| 78 | Memórias do patrimônio alimentar romano: uma reflexão. Revista FamÃŀia, Ciclos De Vida E Saúde No Contexto Social, 0, 8, 1107. | 0.1 | 0 |
| 79 | Sense and Manner of WASH and Their Coalition With Disease and Nutritional Status of Under-five Children in Rural Bangladesh: A Cross-Sectional Study. Frontiers in Public Health, 2022, 10, . | 2.7 | 0 |