## António Raposo

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4926560/publications.pdf

Version: 2024-02-01

79 papers 1,766 citations

20 h-index 315739 38 g-index

80 all docs

80 docs citations

80 times ranked 2003 citing authors

#	Article	IF	Citations
1	Sustainability Recommendations and Practices in School Feeding: A Systematic Review. Foods, 2022, 11, 176.	4.3	7
2	Influence of Different Cooking Methods on Fillet Steak Physicochemical Characteristics. International Journal of Environmental Research and Public Health, 2022, 19, 606.	2.6	5
3	Food Neophobia among Brazilian Children: Prevalence and Questionnaire Score Development. Sustainability, 2022, 14, 975.	3.2	6
4	A Comprehensive Review on Bio-Preservation of Bread: An Approach to Adopt Wholesome Strategies. Foods, 2022, 11, 319.	4.3	17
5	Occupational Risk Assessment in School Food Services: Instruments' Construction and Internal Validation. Sustainability, 2022, 14, 1728.	3.2	2
6	Challenging the Status Quo to Shape Food Systems Transformation from a Nutritional and Food Security Perspective. Foods, 2022, 11, 604.	4.3	4
7	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
8	Eating Competence, Food Consumption and Health Outcomes: An Overview. International Journal of Environmental Research and Public Health, 2022, 19, 4484.	2.6	12
9	Amorphophallus konjac: Sensory Profile of This Novel Alternative Flour on Gluten-Free Bread. Foods, 2022, 11, 1379.	4.3	6
10	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
11	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
12	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
13	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
14	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
15	The Multifaceted Nature of Food and Nutrition Insecurity around the World and Foodservice Business. Sustainability, 2022, 14, 7905.	3.2	1
16	Eating Competence and Aspects Related to a Gluten-Free Diet in Brazilian Adults with Gluten-Related Disorders. Nutrients, 2022, 14, 2815.	4.1	3
17	The Cardiovascular Therapeutic Potential of Propolis—A Comprehensive Review. Biology, 2021, 10, 27.	2.8	20
18	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

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19	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
20	How Are School Menus Evaluated in Different Countries? A Systematic Review. Foods, 2021, 10, 374.	4.3	4
21	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
22	Microbial Biofilms in the Food Industryâ€"A Comprehensive Review. International Journal of Environmental Research and Public Health, 2021, 18, 2014.	2.6	165
23	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
24	Glycemic Index of Gluten-Free Bread and Their Main Ingredients: A Systematic Review and Meta-Analysis. Foods, 2021, 10, 506.	4.3	31
25	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
26	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
27	Highlights of Current Dietary Guidelines in Five Continents. International Journal of Environmental Research and Public Health, 2021, 18, 2814.	2.6	30
28	A Systematic Review on Gluten-Free Bread Formulations Using Specific Volume as a Quality Indicator. Foods, 2021, 10, 614.	4.3	25
29	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
30	Texture-Modified Food for Dysphagic Patients: A Comprehensive Review. International Journal of Environmental Research and Public Health, 2021, 18, 5125.	2.6	33
31	Amorphophallus konjac: A Novel Alternative Flour on Gluten-Free Bread. Foods, 2021, 10, 1206.	4.3	7
32	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
33	Food Waste on Foodservice: An Overview through the Perspective of Sustainable Dimensions. Foods, 2021, 10, 1175.	4.3	26
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	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
36	An Overview on Nutritional Aspects of Plant-Based Beverages Used as Substitutes for Cow's Milk. Nutrients, 2021, 13, 2650.	4.1	64

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37	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
38	Quality of Life of Vegetarians during the COVID-19 Pandemic in Brazil. Nutrients, 2021, 13, 2651.	4.1	5
39	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
40	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
41	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
42	Investigating International Students' Perception of Foodservice Attributes in Malaysian Research Universities. Sustainability, 2021, 13, 8190.	3.2	3
43	The Role of Food Supplementation in Microcirculationâ€"A Comprehensive Review. Biology, 2021, 10, 616.	2.8	11
44	Eating Competence among Brazilian Adults: A Comparison between before and during the COVID-19 Pandemic. Foods, 2021, 10, 2001.	4.3	6
45	Green Restaurants ASSessment (GRASS): A Tool for Evaluation and Classification of Restaurants Considering Sustainability Indicators. Sustainability, 2021, 13, 10928.	3.2	9
46	Occupational Risks in Hospitals, Quality of Life, and Quality of Work Life: A Systematic Review. International Journal of Environmental Research and Public Health, 2021, 18, 11434.	2.6	4
47	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
48	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
49	Gastroesophageal reflux (Clinical case). Biomedical and Biopharmaceutical Research, 2020, 17, 1-4.	0.0	0
50	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
51	Entomophagy: Nutritional, ecological, safety and legislation aspects. Food Research International, 2019, 126, 108672.	6.2	65
52	Is the use of supermarket trolleys microbiologically safe? Study of microbiological contamination. Journal of Applied Animal Research, 2019, 47, 17-23.	1.2	5
53	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
54	Eating jellyfish: safety, chemical and sensory properties. Journal of the Science of Food and Agriculture, 2018, 98, 3973-3981.	3.5	32

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55	Jellyfish ingestion was safe for patients with crustaceans, cephalopods, and fish allergy. Asia Pacific Allergy, 2018, 8, e3.	1.3	15
56	Bisphenol A: Food Exposure and Impact on Human Health. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1503-1517.	11.7	314
57	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
58	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
59	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
60	Studying the compliance of the labelling in different types of farm fresh eggs for human consumption marketed in Gran Canaria (Spain) $\hat{a} \in \mathcal{C}$ An egg labelling proposition for those produced in Canary Islands. Biomedical and Biopharmaceutical Research, 2018, 15, 138-155.	0.0	0
61	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
62	Use of gamma radiation in sheep butter manufacturing process for shelf-life extension. International Dairy Journal, 2017, 71, 43-49.	3.0	3
63	CBiOS Science Sessions - 2016 -Supplement. Biomedical and Biopharmaceutical Research, 2017, 14, 111-116.	0.0	0
64	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
65	Puffer fish and its consumption: To eat or not to eat?. Food Reviews International, 2016, 32, 305-322.	8.4	12
66	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
67	Vitamin D Levels in an Obese Population, before and after Bariatric Surgery. International Journal of Clinical Nutrition & Dietetics, 2016, 2, .	0.8	0
68	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
69	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
70	Mobile Artisanal Cheese Vending in Small Street Markets of Gran Canaria. International Journal of Clinical Nutrition $\&$ Dietetics, $2015,1,\ldots$	0.8	1
71	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
72	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

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73	Postural stability decreases in elite young soccer players after a competitive soccer match. Physical Therapy in Sport, 2012, 13, 175-179.	1.9	35
74	Monitoring of cleanliness and disinfection in dairies: Comparison of traditional microbiological and ATP bioluminescence methods. Food Control, 2012, 28, 368-373.	5.5	24
75	Microbiological Evaluation of Prepared/Cooked Foods in a HACCP Environment. Food and Nutrition Sciences (Print), 2011, 02, 549-552.	0.4	1
76	Small Food Businesses: Trying to Improve Taking Records with a Mobile Device Application. Intelligent Information Management, 2011, 03, 125-130.	0.5	0
77	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	O
78	Memórias do patrimônio alimentar romano: uma reflexão. Revista FamÃlia, Ciclos De Vida E Saúde No Contexto Social, 0, 8, 1107.	0.1	0
79	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