

# Renata Alexandra Amaral

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/102590/publications.pdf>

Version: 2024-02-01

11  
papers

231  
citations

1478505

6  
h-index

1474206

9  
g-index

11  
all docs

11  
docs citations

11  
times ranked

297  
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization of phycobiliprotein pigments extraction from red algae <i>Gracilaria gracilis</i> for substitution of synthetic food colorants. <i>Food Chemistry</i> , 2020, 321, 126688.	8.2	62
2	Butyrate, a dietary fiber derivative that improves irinotecan effect in colon cancer cells. <i>Journal of Nutritional Biochemistry</i> , 2018, 56, 183-192.	4.2	56
3	Fresh Fish Degradation and Advances in Preservation Using Physical Emerging Technologies. <i>Foods</i> , 2021, 10, 780.	4.3	56
4	Imprinted hydrogels with LbL coating for dual drug release from soft contact lenses materials. <i>Materials Science and Engineering C</i> , 2021, 120, 111687.	7.3	21
5	Innovative hurdle system towards <i>Listeria monocytogenes</i> inactivation in a fermented meat sausage model - high pressure processing assisted by bacteriophage P100 and bacteriocinogenic <i>Pediococcus acidilactici</i> . <i>Food Research International</i> , 2021, 148, 110628.	6.2	14
6	Effect of high-pressure processing to improve the safety and quality of an <i>Quercus</i> acorn beverage. <i>LWT - Food Science and Technology</i> , 2021, 149, 111858.	5.2	8
7	Chemical-Based Methodologies to Extend the Shelf Life of Fresh Fish – A Review. <i>Foods</i> , 2021, 10, 2300.	4.3	6
8	Pineapple ( <i>Ananas comosus</i> L.) By-Products Valorization: Novel Bio Ingredients for Functional Foods. <i>Molecules</i> , 2021, 26, 3216.	3.8	5
9	Effect of High Pressure on the Properties of Chocolate Fillings during Long-Term Storage. <i>Foods</i> , 2022, 11, 970.	4.3	2
10	Development of fermented food products assisted by ultrasound. , 2021, , 275-298.		1
11	Tailoring structure of foods using high hydrostatic pressure. , 2021, , 69-93.		0