

# Ana Maria Gomes

## List of Publications by Year in descending order

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168  
papers

6,832  
citations

70961

41  
h-index

74018

75  
g-index

173  
all docs

173  
docs citations

173  
times ranked

8392  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bifidobacterium spp. and Lactobacillus acidophilus: biological, biochemical, technological and therapeutical properties relevant for use as probiotics. Trends in Food Science and Technology, 1999, 10, 139-157.	7.8	512
2	Protective effect of whey cheese matrix on probiotic strains exposed to simulated gastrointestinal conditions. Food Research International, 2011, 44, 465-470.	2.9	450
3	Bovine whey proteins – Overview on their main biological properties. Food Research International, 2007, 40, 1197-1211.	2.9	414
4	Invited review: Physiological properties of bioactive peptides obtained from whey proteins. Journal of Dairy Science, 2010, 93, 437-455.	1.4	275
5	Chemical composition of red, brown and green macroalgae from Buarcos bay in Central West Coast of Portugal. Food Chemistry, 2015, 183, 197-207.	4.2	241
6	Identification of peptides in traditional and probiotic sheep milk yoghurt with angiotensin I-converting enzyme (ACE)-inhibitory activity. Food Chemistry, 2007, 105, 647-656.	4.2	155
7	Brazilian fruit pulps as functional foods and additives: Evaluation of bioactive compounds. Food Chemistry, 2015, 172, 462-468.	4.2	144
8	Impact of Enzyme- and Ultrasound-Assisted Extraction Methods on Biological Properties of Red, Brown, and Green Seaweeds from the Central West Coast of Portugal. Journal of Agricultural and Food Chemistry, 2015, 63, 3177-3188.	2.4	130
9	Structural features and assessment of prebiotic activity of refined arabinoxyloligosaccharides from wheat bran. Journal of Functional Foods, 2014, 6, 438-449.	1.6	121
10	Marine biotechnology advances towards applications in new functional foods. Biotechnology Advances, 2012, 30, 1506-1515.	6.0	102
11	Growth Enhancement of Bifidobacterium lactis Bo and Lactobacillus acidophilus Ki by Milk Hydrolyzates. Journal of Dairy Science, 1998, 81, 2817-2825.	1.4	98
12	Development of Probiotic Cheese Manufactured from Goat Milk: Response Surface Analysis via Technological Manipulation. Journal of Dairy Science, 1998, 81, 1492-1507.	1.4	96
13	Nanoencapsulation of bovine lactoferrin for food and biopharmaceutical applications. Food Hydrocolloids, 2013, 32, 425-431.	5.6	96
14	Influence of L-cysteine, oxygen and relative humidity upon survival throughout storage of probiotic bacteria in whey protein-based microcapsules. International Dairy Journal, 2011, 21, 869-876.	1.5	94
15	Edible films as carrier for lactic acid bacteria. LWT - Food Science and Technology, 2016, 73, 543-550.	2.5	89
16	Survival of probiotic bacteria in a whey cheese vector submitted to environmental conditions prevailing in the gastrointestinal tract. International Dairy Journal, 2005, 15, 921-927.	1.5	82
17	Microbiological, biochemical and biogenic amine profiles of Terrincho cheese manufactured in several dairy farms. International Dairy Journal, 2008, 18, 631-640.	1.5	82
18	Disposable sensors for environmental monitoring of lead, cadmium and mercury. TrAC - Trends in Analytical Chemistry, 2015, 64, 183-190.	5.8	82

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19	Study of the interactions between rosmarinic acid and bovine milk whey protein $\hat{I}$ -Lactalbumin, $\hat{I}^2$ -Lactoglobulin and Lactoferrin. <i>Food Research International</i> , 2015, 77, 450-459.	2.9	80
20	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.	0.8	78
21	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.	2.5	78
22	Quantitative and qualitative determination of CLA produced by <i>Bifidobacterium</i> and lactic acid bacteria by combining spectrophotometric and Ag+-HPLC techniques. <i>Food Chemistry</i> , 2011, 125, 1373-1378.	4.2	71
23	Development and characterization of an innovative synbiotic fermented beverage based on vegetable soybean. <i>Brazilian Journal of Microbiology</i> , 2018, 49, 303-309.	0.8	70
24	Characterization of solid lipid nanoparticles produced with carnauba wax for rosmarinic acid oral delivery. <i>RSC Advances</i> , 2015, 5, 22665-22673.	1.7	66
25	Therapeutic and Nutraceutical Potential of Rosmarinic Acid - Cytoprotective Properties and Pharmacokinetic Profile. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 00-00.	5.4	65
26	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.	2.9	64
27	Survival of probiotic microbial strains in a cheese matrix during ripening: Simulation of rates of salt diffusion and microorganism survival. <i>Journal of Food Engineering</i> , 1998, 36, 281-301.	2.7	63
28	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.	2.5	63
29	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.	4.2	62
30	In vitro fermentation and prebiotic potential of selected extracts from seaweeds and mushrooms. <i>LWT - Food Science and Technology</i> , 2016, 73, 131-139.	2.5	60
31	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.	2.9	53
32	Optimization of the production of solid Witexol nanoparticles loaded with rosmarinic acid. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 115, 109-117.	2.5	52
33	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.	1.5	52
34	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.	2.4	51
35	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.	2.6	51
36	Microbial Production of Conjugated Linoleic Acid and Conjugated Linolenic Acid Relies on a Multienzymatic System. <i>Microbiology and Molecular Biology Reviews</i> , 2018, 82, .	2.9	51

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37	Response surface evaluation of microwave-assisted extraction conditions for <i>Lycium barbarum</i> bioactive compounds. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 319-326.	2.7	49
38	Evolving trends in next-generation probiotics: a 5W1H perspective. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1783-1796.	5.4	49
39	Safety profile of solid lipid nanoparticles loaded with rosmarinic acid for oral use: in vitro and animal approaches. <i>International Journal of Nanomedicine</i> , 2016, Volume 11, 3621-3640.	3.3	48
40	Impact of whey protein coating incorporated with <i>Bifidobacterium</i> and <i>Lactobacillus</i> on sliced ham properties. <i>Meat Science</i> , 2018, 139, 125-133.	2.7	45
41	Interrelationships among Microbiological, Physicochemical, and Biochemical Properties of Terrincho Cheese, with Emphasis on Biogenic Amines. <i>Journal of Food Protection</i> , 2004, 67, 2779-2785.	0.8	44
42	In vitro evaluation of yacon ( <i>Smallanthus sonchifolius</i> ) tuber flour prebiotic potential. <i>Food and Bioproducts Processing</i> , 2015, 95, 96-105.	1.8	44
43	Volatile profile in goat coalho cheese supplemented with probiotic lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2017, 76, 209-215.	2.5	44
44	Solid Lipid Nanoparticles as Oral Delivery Systems of Phenolic Compounds: Overcoming Pharmacokinetic Limitations for Nutraceutical Applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 57, 00-00.	5.4	43
45	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> . <i>Journal of Food Science and Technology</i> , 2015, 52, 6927-6939.	1.4	42
46	Production of conjugated linoleic acid by food-grade bacteria: A review. <i>International Journal of Dairy Technology</i> , 2012, 65, 467-481.	1.3	41
47	Commensal Obligate Anaerobic Bacteria and Health: Production, Storage, and Delivery Strategies. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 550.	2.0	40
48	Antioxidative Peptides: Trends and Perspectives for Future Research. <i>Current Medicinal Chemistry</i> , 2013, 20, 4575-4594.	1.2	40
49	Advances in Extraction Methods to Recover Added-Value Compounds from Seaweeds: Sustainability and Functionality. <i>Foods</i> , 2021, 10, 516.	1.9	39
50	Green Analytical Methodologies for Preparation of Extracts and Analysis of Bioactive Compounds. <i>Comprehensive Analytical Chemistry</i> , 2014, , 59-78.	0.7	38
51	In vitro digestibility and fermentability of fructo-oligosaccharides produced by <i>Aspergillus ibericus</i> . <i>Journal of Functional Foods</i> , 2018, 46, 278-287.	1.6	38
52	Development of Probiotic Tablets Using Microparticles: Viability Studies and Stability Studies. <i>AAPS PharmSciTech</i> , 2013, 14, 121-127.	1.5	37
53	Stability of bioactive solid lipid nanoparticles loaded with herbal extracts when exposed to simulated gastrointestinal tract conditions. <i>Food Research International</i> , 2015, 78, 131-140.	2.9	37
54	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.	2.4	37

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55	Insights into the protective role of solid lipid nanoparticles on rosmarinic acid bioactivity during exposure to simulated gastrointestinal conditions. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 139, 277-284.	2.5	37
56	Valorization of By-Products from Commercial Fish Species: Extraction and Chemical Properties of Skin Gelatins. <i>Molecules</i> , 2017, 22, 1545.	1.7	37
57	Application of High Pressure with Homogenization, Temperature, Carbon Dioxide, and Cold Plasma for the Inactivation of Bacterial Spores: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 532-555.	5.9	37
58	Determination of sugars, and some other compounds in infant formulae, follow-up milks and human milk by HPLC-UV/RI. <i>Carbohydrate Polymers</i> , 1998, 37, 225-229.	5.1	36
59	The determination and distribution of nucleotides in dairy products using HPLC and diode array detection. <i>Food Chemistry</i> , 2001, 74, 239-244.	4.2	35
60	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. <i>Food and Function</i> , 2015, 6, 3316-3322.	2.1	35
61	Isolation and Analysis of Phospholipids in Dairy Foods. <i>Journal of Analytical Methods in Chemistry</i> , 2016, 2016, 1-12.	0.7	35
62	Proteolysis in model Portuguese cheeses: Effects of rennet and starter culture. <i>Food Chemistry</i> , 2008, 108, 862-868.	4.2	34
63	Characterization of freezing effect upon stability of, probiotic loaded, calcium-alginate microparticles. <i>Food and Bioproducts Processing</i> , 2015, 93, 90-97.	1.8	34
64	Antioxidant properties of sterilized yacon ( <i>Smallanthus sonchifolius</i> ) tuber flour. <i>Food Chemistry</i> , 2015, 188, 504-509.	4.2	33
65	Bioactive packaging using antioxidant extracts for the prevention of microbial food-spoilage. <i>Food and Function</i> , 2016, 7, 3273-3282.	2.1	33
66	Evidences and perspectives in the utilization of CLNA isomers as bioactive compounds in foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2611-2622.	5.4	33
67	Health benefits and bioavailability of marine resources components that contribute to health "what's new?". <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3680-3692.	5.4	32
68	Resistant starch production in wheat bread: effect of ingredients, baking conditions and storage. <i>European Food Research and Technology</i> , 2016, 242, 1747-1753.	1.6	31
69	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. <i>Food and Function</i> , 2016, 7, 516-529.	2.1	31
70	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.	2.0	29
71	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.	3.9	28
72	Sweet whey cheese matrices inoculated with the probiotic strain <i>Lactobacillus Paracasei</i> LAFTI <sup>®</sup> L26. <i>Dairy Science and Technology</i> , 2008, 88, 649-665.	2.2	27

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73	Chemical and structural characterization of <i>Pholiota nameko</i> extracts with biological properties. <i>Food Chemistry</i> , 2017, 216, 176-185.	4.2	27
74	Physicochemical and microbial changes in yogurts produced under different pressure and temperature conditions. <i>LWT - Food Science and Technology</i> , 2019, 99, 423-430.	2.5	27
75	Monitoring and Identification of Bacteria Associated with Safety Concerns in the Manufacture of Sã Jorge, a Portuguese Traditional Cheese from Raw Cow's Milk. <i>Journal of Food Protection</i> , 2008, 71, 986-992.	0.8	26
76	Effects of hemicellulose-derived saccharides on behavior of <i>Lactobacilli</i> under simulated gastrointestinal conditions. <i>Food Research International</i> , 2014, 64, 880-888.	2.9	26
77	Effect of Pufa Substrates on Fatty Acid Profile of <i>Bifidobacterium breve</i> Ncimb 702258 and CLA/CLNA Production in Commercial Semi-Skimmed Milk. <i>Scientific Reports</i> , 2018, 8, 15591.	1.6	26
78	<i>Pedobacter lusitanus</i> sp. nov., isolated from sludge of a deactivated uranium mine. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2017, 67, 1339-1348.	0.8	26
79	Microstructure of cheese: Processing, technological and microbiological considerations. <i>Trends in Food Science and Technology</i> , 2009, 20, 213-219.	7.8	24
80	Incorporation of Probiotic Bacteria in Whey Cheese: Decreasing the Risk of Microbial Contamination. <i>Journal of Food Protection</i> , 2011, 74, 1194-1199.	0.8	24
81	Cultivar variability of iron uptake mechanisms in rice ( <i>Oryza sativa</i> L.). <i>Plant Physiology and Biochemistry</i> , 2014, 85, 21-30.	2.8	24
82	<i>Sargassum muticum</i> and <i>Osmundea pinnatifida</i> Enzymatic Extracts: Chemical, Structural, and Cytotoxic Characterization. <i>Marine Drugs</i> , 2019, 17, 209.	2.2	24
83	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.	1.7	23
84	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.	1.0	22
85	A feasibility study of <i>Lactobacillus plantarum</i> in fruit powders after processing and storage. <i>International Journal of Food Science and Technology</i> , 2016, 51, 381-388.	1.3	22
86	Effect of supplementation with probiotic lactic acid bacteria, separately or combined, on acid and sugar production in goat cheese. <i>LWT - Food Science and Technology</i> , 2017, 75, 710-718.	2.5	22
87	Use of small ruminants' milk supplemented with available nitrogen as growth media for <i>Bifidobacterium lactis</i> and <i>Lactobacillus acidophilus</i> . <i>Journal of Applied Microbiology</i> , 1998, 85, 839-848.	1.4	21
88	Influence of the addition of <i>Lactobacillus acidophilus</i> La-05, <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> Bb-12 and inulin on the technological, physicochemical, microbiological and sensory features of creamy goat cheese. <i>Food and Function</i> , 2016, 7, 4356-4371.	2.1	21
89	Effect of chronic consumption of blackberry extract on high-fat induced obesity in rats and its correlation with metabolic and brain outcomes. <i>Food and Function</i> , 2016, 7, 127-139.	2.1	21
90	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.	2.9	21

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91	Evaluation of the interactions between rosmarinic acid and bovine milk casein. RSC Advances, 2015, 5, 88529-88538.	1.7	20
92	On the viability of five probiotic strains when immobilised on various polymers. International Journal of Dairy Technology, 2011, 64, 137-144.	1.3	19
93	In vitro evaluation of "chitosan" co-products as carbon source for probiotic bacteria growth. Food and Bioproducts Processing, 2013, 91, 279-286.	1.8	19
94	Technological stability of solid lipid nanoparticles loaded with phenolic compounds: Drying process and stability along storage. Journal of Food Engineering, 2017, 196, 1-10.	2.7	19
95	Characterization of Edible Films Based on Alginate or Whey Protein Incorporated with Bifidobacterium animalis subsp. lactis BB-12 and Prebiotics. Coatings, 2019, 9, 493.	1.2	19
96	Combined effect of pressure and temperature for yogurt production. Food Research International, 2019, 122, 222-229.	2.9	19
97	Incorporation and Survival of Probiotic Bacteria in Whey Cheese Matrices. Journal of Food Science, 2005, 70, M160-M165.	1.5	18
98	Optical fibre-based methodology for screening the effect of probiotic bacteria on conjugated linoleic acid (CLA) in curdled milk. Food Chemistry, 2011, 127, 222-227.	4.2	17
99	Lactobacillus reuteri growth and fermentation under high pressure towards the production of 1,3-propanediol. Food Research International, 2018, 113, 424-432.	2.9	17
100	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.	2.1	17
101	Influence of bacterial dynamics upon the final characteristics of model Portuguese traditional cheeses. Food Microbiology, 2010, 27, 339-346.	2.1	16
102	Rheological, textural and microstructural features of probiotic whey cheeses. LWT - Food Science and Technology, 2011, 44, 75-81.	2.5	16
103	Effects of encapsulation on the viability of probiotic strains exposed to lethal conditions. International Journal of Food Science and Technology, 2012, 47, 416-421.	1.3	16
104	Green analytical methodologies for the discovery of bioactive compounds from marine sources. Trends in Environmental Analytical Chemistry, 2014, 3-4, 43-52.	5.3	16
105	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.	1.9	16
106	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.	1.3	16
107	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.	1.6	15
108	VIABILITY OF BIFIDOBACTERIUM LACTIS AND LACTOBACILLUS ACIDOPHILUS IN MILK: SODIUM CHLORIDE CONCENTRATION AND STORAGE TEMPERATURE. Journal of Food Processing and Preservation, 1998, 22, 221-240.	0.9	14

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109	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.	1.4	14
110	Uncovering <i>Akkermansia muciniphila</i> resilience or susceptibility to different temperatures, atmospheres and gastrointestinal conditions. <i>Anaerobe</i> , 2020, 61, 102135.	1.0	14
111	Considerations about the in situ derivatization and fractionation of EFA and NEFA in biological and food samples. <i>MethodsX</i> , 2015, 2, 475-484.	0.7	13
112	Marine Functional Foods. , 2015, , 969-994.		13
113	Probing the structure-holding interactions in cheeses by dissociating agents “ A review and an experimental evaluation with emmental cheese. <i>Current Research in Food Science</i> , 2020, 3, 201-206.	2.7	13
114	Evaluation of chitoligosaccharides effect upon probiotic bacteria. <i>International Journal of Biological Macromolecules</i> , 2012, 50, 148-152.	3.6	12
115	Caprine cheese with probiotic strains: the effects of ripening temperature and relative humidity on proteolysis and lipolysis. <i>European Food Research and Technology</i> , 1998, 207, 386-394.	0.6	11
116	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.	4.2	11
117	Adaptation of <i>Saccharomyces cerevisiae</i> to high pressure (15, 25 and 35MPa) to enhance the production of bioethanol. <i>Food Research International</i> , 2019, 115, 352-359.	2.9	11
118	The Biology of Legumes and Their Agronomic, Economic, and Social Impact. , 2020, , 3-25.		11
119	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.	0.8	10
120	Technological Optimization of Manufacture of Probiotic Whey Cheese Matrices. <i>Journal of Food Science</i> , 2011, 76, E203-11.	1.5	10
121	Analytical strategies for characterization and validation of functional dairy foods. <i>TrAC - Trends in Analytical Chemistry</i> , 2012, 41, 27-45.	5.8	10
122	Effect of probiotic co-cultures on physico-chemical and biochemical properties of small ruminants’ fermented milk. <i>International Dairy Journal</i> , 2017, 72, 29-35.	1.5	10
123	Suitable simple and fast methods for selective isolation of phospholipids as a tool for their analysis. <i>Electrophoresis</i> , 2018, 39, 1835-1845.	1.3	10
124	How dietary intake has been assessed in African countries? A systematic review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1002-1022.	5.4	10
125	Efficiency of purification methods on the recovery of exopolysaccharides from fermentation media. <i>Carbohydrate Polymers</i> , 2020, 231, 115703.	5.1	10
126	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.	1.6	10



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127	Effect of the incorporation of salted additives on probiotic whey cheeses. <i>Food Bioscience</i> , 2015, 10, 8-17.	2.0	9
128	Bioactive Polysaccharides Extracts from <i>Sargassum muticum</i> by High Hydrostatic Pressure. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12977.	0.9	9
129	Development of a Chemically Defined Medium for Growth of <i>Bifidobacterium animalis</i> . <i>Journal of Food Science</i> , 2003, 68, 2742-2746.	1.5	8
130	Microwave-assisted extraction in goji berries: effect on composition and bioactivity, evaluated through conventional and nonconventional methodologies. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1401-1408.	1.3	8
131	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.	2.1	8
132	Nutritional, Physicochemical, and Endogenous Enzyme Assessment of Raw Milk Preserved under Hyperbaric Storage at Variable Room Temperature. <i>ACS Food Science &amp; Technology</i> , 2022, 2, 961-974.	1.3	8
133	Spray-Drying Encapsulation of the Live Biotherapeutic Candidate <i>Akkermansia muciniphila</i> DSM 22959 to Survive Aerobic Storage. <i>Pharmaceuticals</i> , 2022, 15, 628.	1.7	8
134	<i>Serra da Estrela</i> cheese: A review. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14412.	0.9	7
135	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.	0.1	7
136	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.	2.5	6
137	Optimization of Raw Ewes' Milk High-Pressure Pre-Treatment for Improved Production of Raw Milk Cheese. <i>Foods</i> , 2022, 11, 435.	1.9	6
138	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.	1.9	5
139	Assessment of the efficacy of the utilisation of conventional and electric toothbrushes by the older adults. <i>Gerodontology</i> , 2020, 37, 297-302.	0.8	5
140	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.	1.1	4
141	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.	1.1	4
142	Development, Validation and Application of a Method for Monitoring of Essential and Semi-Essential Free Amino Acids in Infant Formulae and Follow-up Milks Using HPLC/Diode Array Detection. <i>Analytical Sciences</i> , 1998, 14, 827-830.	0.8	3
143	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.	2.4	3
144	Utilization of glycerol during consecutive cycles of <i>Lactobacillus reuteri</i> fermentation under pressure: The impact on cell growth and fermentation profile. <i>Process Biochemistry</i> , 2018, 75, 39-48.	1.8	3

#	ARTICLE	IF	CITATIONS
145	Analytical approaches for proteomics and lipidomics of arsenic in algae. <i>Comprehensive Analytical Chemistry</i> , 2019, , 145-177.	0.7	3
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