

# Ana Maria Gomes

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/1381138/ana-maria-gomes-publications-by-citations.pdf>

**Version:** 2024-04-23

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

162  
papers

5,141  
citations

36  
h-index

66  
g-index

173  
ext. papers

5,959  
ext. citations

5.6  
avg, IF

5.66  
L-index

#	Paper	IF	Citations
162	Bifidobacterium spp. and Lactobacillus acidophilus: biological, biochemical, technological and therapeutical properties relevant for use as probiotics. <i>Trends in Food Science and Technology</i> , <b>1999</b> , 10, 139-157	15.3	400
161	Protective effect of whey cheese matrix on probiotic strains exposed to simulated gastrointestinal conditions. <i>Food Research International</i> , <b>2011</b> , 44, 465-470	7	368
160	Bovine whey proteins [O]verview on their main biological properties. <i>Food Research International</i> , <b>2007</b> , 40, 1197-1211	7	318
159	Invited review: physiological properties of bioactive peptides obtained from whey proteins. <i>Journal of Dairy Science</i> , <b>2010</b> , 93, 437-55	4	224
158	Chemical composition of red, brown and green macroalgae from Buarcos bay in Central West Coast of Portugal. <i>Food Chemistry</i> , <b>2015</b> , 183, 197-207	8.5	163
157	Identification of peptides in traditional and probiotic sheep milk yoghurt with angiotensin I-converting enzyme (ACE)-inhibitory activity. <i>Food Chemistry</i> , <b>2007</b> , 105, 647-656	8.5	135
156	Brazilian fruit pulps as functional foods and additives: evaluation of bioactive compounds. <i>Food Chemistry</i> , <b>2015</b> , 172, 462-8	8.5	110
155	Impact of enzyme- and ultrasound-assisted extraction methods on biological properties of red, brown, and green seaweeds from the central west coast of Portugal. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 3177-88	5.7	103
154	Structural features and assessment of prebiotic activity of refined arabinoxyloligosaccharides from wheat bran. <i>Journal of Functional Foods</i> , <b>2014</b> , 6, 438-449	5.1	102
153	Growth enhancement of Bifidobacterium lactis Bo and Lactobacillus acidophilus Ki by milk hydrolyzates. <i>Journal of Dairy Science</i> , <b>1998</b> , 81, 2817-25	4	86
152	Marine biotechnology advances towards applications in new functional foods. <i>Biotechnology Advances</i> , <b>2012</b> , 30, 1506-15	17.8	85
151	Nanoencapsulation of bovine lactoferrin for food and biopharmaceutical applications. <i>Food Hydrocolloids</i> , <b>2013</b> , 32, 425-431	10.6	79
150	Influence of l-cysteine, oxygen and relative humidity upon survival throughout storage of probiotic bacteria in whey protein-based microcapsules. <i>International Dairy Journal</i> , <b>2011</b> , 21, 869-876	3.5	77
149	Development of probiotic cheese manufactured from goat milk: response surface analysis via technological manipulation. <i>Journal of Dairy Science</i> , <b>1998</b> , 81, 1492-507	4	74
148	Microbiological, biochemical and biogenic amine profiles of Terrincho cheese manufactured in several dairy farms. <i>International Dairy Journal</i> , <b>2008</b> , 18, 631-640	3.5	70
147	Disposable sensors for environmental monitoring of lead, cadmium and mercury. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2015</b> , 64, 183-190	14.6	69
146	Edible films as carrier for lactic acid bacteria. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 73, 543-550	5.4	68

145	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> , <b>2009</b> , 109, 854-60	3.1	67
144	Survival of probiotic bacteria in a whey cheese vector submitted to environmental conditions prevailing in the gastrointestinal tract. <i>International Dairy Journal</i> , <b>2005</b> , 15, 921-927	3.5	67
143	Nutritional, textural and sensory properties of Coalho cheese made of goats', cows' milk and their mixture. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 50, 538-544	5.4	61
142	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> , <b>2011</b> , 125, 1373-1378	8.5	59
141	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> , <b>1998</b> , 36, 281-301	6	56
140	The potential effect of FOS and inulin upon probiotic bacterium performance in curdled milk matrices. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 100-108	5.4	55
139	Characterization of solid lipid nanoparticles produced with carnauba wax for rosmarinic acid oral delivery. <i>RSC Advances</i> , <b>2015</b> , 5, 22665-22673	3.7	52
138	Therapeutic and nutraceutical potential of rosmarinic acid-Cytoprotective properties and pharmacokinetic profile. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 1799-1806	11.5	50
137	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> , <b>2015</b> , 76, 828-838	7	50
136	Study of the interactions between rosmarinic acid and bovine milk whey protein $\beta$ -lactalbumin, $\beta$ -lactoglobulin and Lactoferrin. <i>Food Research International</i> , <b>2015</b> , 77, 450-459	7	50
135	In vitro fermentation and prebiotic potential of selected extracts from seaweeds and mushrooms. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 73, 131-139	5.4	49
134	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> , <b>2012</b> , 131, 1414-1421	8.5	47
133	Optimization of the production of solid Witepsol nanoparticles loaded with rosmarinic acid. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2014</b> , 115, 109-17	6	43
132	Metabolic profiling of potential probiotic or synbiotic cheeses by nuclear magnetic resonance (NMR) spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 4955-61	5.7	42
131	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> , <b>2014</b> , 64, 241-247	7	41
130	Interrelationships among microbiological, physicochemical, and biochemical properties of Terrincho cheese, with emphasis on biogenic amines. <i>Journal of Food Protection</i> , <b>2004</b> , 67, 2779-85	2.5	40
129	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> , <b>2012</b> , 5, 2748-2757	5.1	38
128	Development and characterization of an innovative synbiotic fermented beverage based on vegetable soybean. <i>Brazilian Journal of Microbiology</i> , <b>2018</b> , 49, 303-309	2.2	36

127	Determination of sugars, and some other compounds in infant formulae, follow-up milks and human milk by HPLC-UV/RI. <i>Carbohydrate Polymers</i> , <b>1998</b> , 37, 225-229	10.3	36
126	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> , <b>2017</b> , 57, 1863-1873	11.5	34
125	Response surface evaluation of microwave-assisted extraction conditions for Lycium barbarum bioactive compounds. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 33, 319-326	6.8	34
124	The determination and distribution of nucleotides in dairy products using HPLC and diode array detection. <i>Food Chemistry</i> , <b>2001</b> , 74, 239-244	8.5	34
123	Safety profile of solid lipid nanoparticles loaded with rosmarinic acid for oral use: in vitro and animal approaches. <i>International Journal of Nanomedicine</i> , <b>2016</b> , 11, 3621-40	7.3	34
122	In vitro evaluation of yacon ( <i>Smallanthus sonchifolius</i> ) tuber flour prebiotic potential. <i>Food and Bioproducts Processing</i> , <b>2015</b> , 95, 96-105	4.9	33
121	Production of conjugated linoleic acid by food-grade bacteria: A review. <i>International Journal of Dairy Technology</i> , <b>2012</b> , 65, 467-481	3.7	33
120	Antioxidative peptides: trends and perspectives for future research. <i>Current Medicinal Chemistry</i> , <b>2013</b> , 20, 4575-94	4.3	32
119	Volatile profile in goat coalho cheese supplemented with probiotic lactic acid bacteria. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 76, 209-215	5.4	31
118	Stability of bioactive solid lipid nanoparticles loaded with herbal extracts when exposed to simulated gastrointestinal tract conditions. <i>Food Research International</i> , <b>2015</b> , 78, 131-140	7	31
117	Characterization of freezing effect upon stability of, probiotic loaded, calcium-alginate microparticles. <i>Food and Bioproducts Processing</i> , <b>2015</b> , 93, 90-97	4.9	30
116	Proteolysis in model Portuguese cheeses: Effects of rennet and starter culture. <i>Food Chemistry</i> , <b>2008</b> , 108, 862-8	8.5	30
115	Impact of whey protein coating incorporated with Bifidobacterium and Lactobacillus on sliced ham properties. <i>Meat Science</i> , <b>2018</b> , 139, 125-133	6.4	28
114	Development of probiotic tablets using microparticles: viability studies and stability studies. <i>AAPS PharmSciTech</i> , <b>2013</b> , 14, 121-7	3.9	28
113	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> , <b>2015</b> , 63, 9341-8	5.7	27
112	Bioactive packaging using antioxidant extracts for the prevention of microbial food-spoilage. <i>Food and Function</i> , <b>2016</b> , 7, 3273-82	6.1	27
111	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> , <b>2016</b> , 139, 277-84	6	27
110	Valorization of By-Products from Commercial Fish Species: Extraction and Chemical Properties of Skin Gelatins. <i>Molecules</i> , <b>2017</b> , 22,	4.8	27

109	Isolation and Analysis of Phospholipids in Dairy Foods. <i>Journal of Analytical Methods in Chemistry</i> , <b>2016</b> , 2016, 9827369	2	27
108	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> , <b>2015</b> , 52, 6927-6939	3.3	26
107	Green Analytical Methodologies for Preparation of Extracts and Analysis of Bioactive Compounds. <i>Comprehensive Analytical Chemistry</i> , <b>2014</b> , 59-78	1.9	26
106	Strategies based on silica monoliths for removing pollutants from wastewater effluents: a review. <i>Science of the Total Environment</i> , <b>2013</b> , 461-462, 126-38	10.2	26
105	In vitro digestibility and fermentability of fructo-oligosaccharides produced by <i>Aspergillus ibericus</i> . <i>Journal of Functional Foods</i> , <b>2018</b> , 46, 278-287	5.1	26
104	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> , <b>2018</b> , 17, 532-555	16.4	25
103	Microbial Production of Conjugated Linoleic Acid and Conjugated Linolenic Acid Relies on a Multienzymatic System. <i>Microbiology and Molecular Biology Reviews</i> , <b>2018</b> , 82,	13.2	25
102	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> , <b>2015</b> , 6, 3316-22	6.1	24
101	Antioxidant properties of sterilized yacon ( <i>Smallanthus sonchifolius</i> ) tuber flour. <i>Food Chemistry</i> , <b>2015</b> , 188, 504-9	8.5	23
100	Chemical and structural characterization of <i>Pholiota nameko</i> extracts with biological properties. <i>Food Chemistry</i> , <b>2017</b> , 216, 176-85	8.5	23
99	Effects of hemicellulose-derived saccharides on behavior of Lactobacilli under simulated gastrointestinal conditions. <i>Food Research International</i> , <b>2014</b> , 64, 880-888	7	23
98	Encapsulation of probiotic strains in plain or cysteine-supplemented alginate improves viability at storage below freezing temperatures. <i>Engineering in Life Sciences</i> , <b>2012</b> , 12, 457-465	3.4	23
97	Resistant starch production in wheat bread: effect of ingredients, baking conditions and storage. <i>European Food Research and Technology</i> , <b>2016</b> , 242, 1747-1753	3.4	22
96	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> , <b>2008</b> , 71, 986-92 <sup>2.5</sup>		22
95	Sweet whey cheese matrices inoculated with the probiotic strain <i>Lactobacillus paracasei</i> LAFTI□ L26. <i>Dairy Science and Technology</i> , <b>2008</b> , 88, 649-665		22
94	Evolving trends in next-generation probiotics: a 5W1H perspective. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1783-1796	11.5	22
93	Evidences and perspectives in the utilization of CLNA isomers as bioactive compounds in foods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 2611-2622	11.5	21
92	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. <i>Food and Function</i> , <b>2016</b> , 7, 516-29	6.1	20

91	Foods with microalgae and seaweeds fostering consumers health: a review on scientific and market innovations. <i>Journal of Applied Phycology</i> , <b>2020</b> , 32, 1789-1802	3.2	20
90	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> , <b>2016</b> , 7, 127-39	6.1	19
89	Cultivar variability of iron uptake mechanisms in rice ( <i>Oryza sativa</i> L.). <i>Plant Physiology and Biochemistry</i> , <b>2014</b> , 85, 21-30	5.4	19
88	Bioactivity of probiotic whey cheese: characterization of the content of peptides and organic acids. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 1458-65	4.3	18
87	Incorporation of probiotic bacteria in whey cheese: decreasing the risk of microbial contamination. <i>Journal of Food Protection</i> , <b>2011</b> , 74, 1194-9	2.5	18
86	Commensal Obligate Anaerobic Bacteria and Health: Production, Storage, and Delivery Strategies. <i>Frontiers in Bioengineering and Biotechnology</i> , <b>2020</b> , 8, 550	5.8	17
85	Microstructure of cheese: Processing, technological and microbiological considerations. <i>Trends in Food Science and Technology</i> , <b>2009</b> , 20, 213-219	15.3	17
84	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> , <b>1998</b> , 85, 839-48	4.7	17
83	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> , <b>2006</b> , 42, 595-9	2.9	17
82	Optical fibre-based methodology for screening the effect of probiotic bacteria on conjugated linoleic acid (CLA) in curdled milk. <i>Food Chemistry</i> , <b>2011</b> , 127, 222-227	8.5	16
81	Health benefits and bioavailability of marine resources components that contribute to health. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 3680-3692	11.5	16
80	Evaluation of the interactions between rosmarinic acid and bovine milk casein. <i>RSC Advances</i> , <b>2015</b> , 5, 88529-88538	3.7	15
79	A feasibility study of <i>Lactobacillus plantarum</i> in fruit powders after processing and storage. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 381-388	3.8	15
78	<i>Lactobacillus reuteri</i> growth and fermentation under high pressure towards the production of 1,3-propanediol. <i>Food Research International</i> , <b>2018</b> , 113, 424-432	7	15
77	In vitro evaluation of Borchataito-products as carbon source for probiotic bacteria growth. <i>Food and Bioprocess Processing</i> , <b>2013</b> , 91, 279-286	4.9	15
76	Rheological, textural and microstructural features of probiotic whey cheeses. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 75-81	5.4	15
75	On the viability of five probiotic strains when immobilised on various polymers. <i>International Journal of Dairy Technology</i> , <b>2011</b> , 64, 137-144	3.7	15
74	Incorporation and Survival of Probiotic Bacteria in Whey Cheese Matrices. <i>Journal of Food Science</i> , <b>2006</b> , 70, M160-M165	3.4	15

73	Physicochemical and microbial changes in yogurts produced under different pressure and temperature conditions. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 99, 423-430	5.4	15
72	Effects of dietary exposure to herbicide and of the nutritive quality of contaminated food on the reproductive output of <i>Daphnia magna</i> . <i>Aquatic Toxicology</i> , <b>2016</b> , 179, 1-7	5.1	14
71	Technological stability of solid lipid nanoparticles loaded with phenolic compounds: Drying process and stability along storage. <i>Journal of Food Engineering</i> , <b>2017</b> , 196, 1-10	6	14
70	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> , <b>2016</b> , 7, 4356-4371	6.1	14
69	and Enzymatic Extracts: Chemical, Structural, and Cytotoxic Characterization. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	13
68	Green analytical methodologies for the discovery of bioactive compounds from marine sources. <i>Trends in Environmental Analytical Chemistry</i> , <b>2014</b> , 3-4, 43-52	12	13
67	Influence of bacterial dynamics upon the final characteristics of model Portuguese traditional cheeses. <i>Food Microbiology</i> , <b>2010</b> , 27, 339-46	6	13
66	VIABILITY OF BIFIDOBACTERIUM LA CTIS AND LACTOBACILL US ACIDOPHILUS IN MILK: SODIUM CHLORIDE CONCENTRATION AND STORAGE TEMPERATURE. <i>Journal of Food Processing and Preservation</i> , <b>1998</b> , 22, 221-240	2.1	13
65	<i>Pedobacter lusitanus</i> sp. nov., isolated from sludge of a deactivated uranium mine. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2017</b> , 67, 1339-1348	2.2	13
64	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> , <b>2018</b> , 8, 15591	4.9	13
63	Chlorogenic acids composition and the impact of in vitro gastrointestinal digestion on espresso coffee from single-dose capsule. <i>Food Research International</i> , <b>2020</b> , 134, 109223	7	12
62	Evaluation of chitoligosaccharides effect upon probiotic bacteria. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 50, 148-52	7.9	12
61	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> , <b>2017</b> , 75, 710-718	5.4	11
60	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> , <b>2010</b> , 93, 1335-44	4	11
59	Marine Functional Foods <b>2015</b> , 969-994		10
58	Effects of encapsulation on the viability of probiotic strains exposed to lethal conditions. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 416-421	3.8	10
57	Bacterial dynamics in model cheese systems, aiming at safety and quality of Portuguese-style traditional ewe's cheeses. <i>Journal of Food Protection</i> , <b>2009</b> , 72, 2243-51	2.5	10
56	Effect of probiotic co-cultures on physico-chemical and biochemical properties of small ruminants' fermented milk. <i>International Dairy Journal</i> , <b>2017</b> , 72, 29-35	3.5	9

55	Characterization of Edible Films Based on Alginate or Whey Protein Incorporated with Bifidobacterium animalis subsp. lactis BB-12 and Prebiotics. <i>Coatings</i> , <b>2019</b> , 9, 493	2.9	9
54	Technological optimization of manufacture of probiotic whey cheese matrices. <i>Journal of Food Science</i> , <b>2011</b> , 76, E203-11	3.4	9
53	Advances in Extraction Methods to Recover Added-Value Compounds from Seaweeds: Sustainability and Functionality. <i>Foods</i> , <b>2021</b> , 10,	4.9	9
52	Physiopathological responses of sole ( <i>Solea senegalensis</i> ) subjected to bacterial infection and handling stress after probiotic treatment with autochthonous bacteria. <i>Fish and Shellfish Immunology</i> , <b>2018</b> , 83, 348-358	4.3	9
51	Combined effect of pressure and temperature for yogurt production. <i>Food Research International</i> , <b>2019</b> , 122, 222-229	7	8
50	Use of coffee by-products for the cultivation of <i>Pleurotus citrinopileatus</i> and <i>Pleurotus salmoneo-stramineus</i> and its impact on biological properties of extracts thereof. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 1914-1924	3.8	8
49	Effect of the incorporation of salted additives on probiotic whey cheeses. <i>Food Bioscience</i> , <b>2015</b> , 10, 8-17	4.9	8
48	Caprine cheese with probiotic strains: the effects of ripening temperature and relative humidity on proteolysis and lipolysis. <i>European Food Research and Technology</i> , <b>1998</b> , 207, 386-394		8
47	Efficiency of purification methods on the recovery of exopolysaccharides from fermentation media. <i>Carbohydrate Polymers</i> , <b>2020</b> , 231, 115703	10.3	8
46	Adaptation of <i>Saccharomyces cerevisiae</i> to high pressure (15, 25 and 35 MPa) to enhance the production of bioethanol. <i>Food Research International</i> , <b>2019</b> , 115, 352-359	7	8
45	Microbiological, biochemical and compositional changes during ripening of SB Jorge raw milk cheese from the Azores (Portugal). <i>Food Chemistry</i> , <b>2009</b> , 112, 131-138	8.5	7
44	Uncovering <i>Akkermansia muciniphila</i> resilience or susceptibility to different temperatures, atmospheres and gastrointestinal conditions. <i>Anaerobe</i> , <b>2020</b> , 61, 102135	2.8	7
43	Cereal bars functionalized through Bifidobacterium animalis subsp. lactis BB-12 and inulin incorporated in edible coatings of whey protein isolate or alginate. <i>Food and Function</i> , <b>2019</b> , 10, 6892-6902	6.1	7
42	Suitable simple and fast methods for selective isolation of phospholipids as a tool for their analysis. <i>Electrophoresis</i> , <b>2018</b> , 39, 1835	3.6	6
41	How dietary intake has been assessed in African countries? A systematic review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 1002-1022	11.5	6
40	Bioactive Polysaccharides Extracts from <i>Sargassum muticum</i> by High Hydrostatic Pressure. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e12977	2.1	6
39	Microbiological, rheological and sensory characterization of Portuguese model cheeses manufactured from several milk sources. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 2244-2252	5.4	6
38	Production of Marine Probiotic Bacteria in a Cost-Effective Marine Media Based on Peptones Obtained from Discarded Fish By-Products. <i>Microorganisms</i> , <b>2020</b> , 8,	4.9	6



37	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> , <b>2016</b> , 51, 1401-1408	3.8	6
36	Considerations about the in situ derivatization and fractionation of EFA and NEFA in biological and food samples. <i>MethodsX</i> , <b>2015</b> , 2, 475-84	1.9	5
35	Analytical strategies for characterization and validation of functional dairy foods. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2012</b> , 41, 27-45	14.6	5
34	Development of a Chemically Defined Medium for Growth of Bifidobacterium animalis. <i>Journal of Food Science</i> , <b>2003</b> , 68, 2742-2746	3.4	5
33	The Biology of Legumes and Their Agronomic, Economic, and Social Impact <b>2020</b> , 3-25		5
32	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> , <b>2020</b> , 3, 201-206	5.6	5
31	Serra da Estrela cheese: A review. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14412	2.1	4
30	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> , <b>2008</b> , 14, 233-240	2.6	4
29	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> , <b>2020</b> , 121, 193-211	0.2	4
28	Optical Fiber Bioanalyzer Based on Enzymatic Coating Matrix for Catecholamines and Their Metabolites Assessment in Patients With Down Syndrome. <i>IEEE Sensors Journal</i> , <b>2012</b> , 12, 76-84	4	3
27	Nanoprotobiotics: When Technology Meets Gut Health. <i>Nanotechnology in the Life Sciences</i> , <b>2020</b> , 389-425	1.1	3
26	Assessment of the efficacy of the utilisation of conventional and electric toothbrushes by the older adults. <i>Gerodontology</i> , <b>2020</b> , 37, 297-302	2.8	3
25	Analytical approaches for proteomics and lipidomics of arsenic in algae. <i>Comprehensive Analytical Chemistry</i> , <b>2019</b> , 145-177	1.9	2
24	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> , <b>1998</b> , 14, 827-830	1.7	2
23	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> , <b>2020</b> , 9,	4.9	2
22	The Combined Effect of Pressure and Temperature on Kefir Production-A Case Study of Food Fermentation in Unconventional Conditions. <i>Foods</i> , <b>2020</b> , 9,	4.9	2
21	Microbiological In Vivo Production of CLNA as a Tool in the Regulation of Host Microbiota in Obesity Control. <i>Studies in Natural Products Chemistry</i> , <b>2019</b> , 61, 369-394	1.5	2
20	Dataset of the preparation and characterization of an artificial sludge for ecotoxicological purposes. <i>Data in Brief</i> , <b>2019</b> , 25, 104385	1.2	1

19	Environmental Footprint of Emerging Technologies, Regulatory and Legislative Issues <b>2018</b> , 255-276		1
18	Pathogenic, Commensal and Beneficial Microorganisms in Foods <b>2007</b> , 177-201		1
17	Revealing antimicrobial resistance profile of the novel probiotic candidate <i>Faecalibacterium prausnitzii</i> DSM 17677.. <i>International Journal of Food Microbiology</i> , <b>2021</b> , 363, 109501	5.8	1
16	The use of different fermentative approaches on <i>Paracoccus denitrificans</i> : Effect of high pressure and air availability on growth and metabolism. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2020</b> , 26, 101646	4.2	1
15	The Legume Grains: When Tradition Goes Hand in Hand with Nutrition <b>2016</b> , 189-208		1
14	Clinical analysis   Enzymes in Physiological Samples <b>2018</b> , 138-138		1
13	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> , <b>2018</b> , 75, 39-48	4.8	1
12	Spray-Drying Encapsulation of the Live Biotherapeutic Candidate <i>Akkermansia muciniphila</i> DSM 22959 to Survive Aerobic Storage. <i>Pharmaceuticals</i> , <b>2022</b> , 15, 628	5.2	1
11	Comparison of Two Processes for Isolation of Exopolysaccharide Produced by <i>Lactobacillus acidophilus</i> <b>2008</b> , 280-285		0
10	Valorization of lipid by-products <b>2020</b> , 133-174		0
9	A culture-sensitive semi-quantitative FFQ for use among the adult population in Nairobi, Kenya: development, validity and reproducibility. <i>Public Health Nutrition</i> , <b>2021</b> , 24, 834-844	3.3	0
8	A Starch-Milk Paste Enables the Incorporation of Ripened Cheese in Novel Fresh Cheese.. <i>Food Technology and Biotechnology</i> , <b>2021</b> , 59, 507-518	2.1	0
7	Impact of High-Pressure Processing on Food Quality <b>2019</b> , 95-131		
6	Biotechnological Production of Conjugated Fatty Acids With Biological Properties <b>2017</b> , 127-178		
5	Next-generation probiotics <b>2022</b> , 483-502		
4	Effect of Commercial Emerging Nonthermal Technologies on Food Products: Microbiological Aspects <b>2017</b> , 396-427		
3	Enhancing Microbial Growth Using Emerging Technologies <b>2021</b> , 171-193		
2	Effect of high pressure pre-treatment on raw ewes' milk and on subsequently produced cheese throughout ripening. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 3975-3980	4.3	

- 1 Interplay between probiotics and prebiotics for human nutrition and health **2022**, 231-254