

Ana Maria Gomes

List of Publications by Year in Descending Order

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Version: 2024-04-23

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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	Next-generation probiotics 2022 , 483-502		
161	Spray-Drying Encapsulation of the Live Biotherapeutic Candidate <i>Akkermansia muciniphila</i> DSM 22959 to Survive Aerobic Storage. <i>Pharmaceuticals</i> , 2022 , 15, 628	5.2	1
160	Interplay between probiotics and prebiotics for human nutrition and health 2022 , 231-254		
159	Revealing antimicrobial resistance profile of the novel probiotic candidate <i>Faecalibacterium prausnitzii</i> DSM 17677.. <i>International Journal of Food Microbiology</i> , 2021 , 363, 109501	5.8	1
158	Advances in Extraction Methods to Recover Added-Value Compounds from Seaweeds: Sustainability and Functionality. <i>Foods</i> , 2021 , 10,	4.9	9
157	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	3.3	0
156	Enhancing Microbial Growth Using Emerging Technologies 2021 , 171-193		
155	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> , 2021 , 101, 3975-3980	4.3	
154	A Starch-Milk Paste Enables the Incorporation of Ripened Cheese in Novel Fresh Cheese.. <i>Food Technology and Biotechnology</i> , 2021 , 59, 507-518	2.1	0
153	Commensal Obligate Anaerobic Bacteria and Health: Production, Storage, and Delivery Strategies. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020 , 8, 550	5.8	17
152	Serra da Estrela cheese: A review. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14412	2.1	4
151	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	7	12
150	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	0.2	4
149	Valorization of lipid by-products 2020 , 133-174		0
148	Nanoprotobiotics: When Technology Meets Gut Health. <i>Nanotechnology in the Life Sciences</i> , 2020 , 389-425	1.1	3
147	The Biology of Legumes and Their Agronomic, Economic, and Social Impact 2020 , 3-25		5
146	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	3.2	20

145	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> , 2020 , 26, 101646	4.2	1
144	Health benefits and bioavailability of marine resources components that contribute to health. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3680-3692	11.5	16
143	Uncovering <i>Akkermansia muciniphila</i> resilience or susceptibility to different temperatures, atmospheres and gastrointestinal conditions. <i>Anaerobe</i> , 2020 , 61, 102135	2.8	7
142	Efficiency of purification methods on the recovery of exopolysaccharides from fermentation media. <i>Carbohydrate Polymers</i> , 2020 , 231, 115703	10.3	8
141	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,	4.9	2
140	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	5.6	5
139	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,	4.9	6
138	The Combined Effect of Pressure and Temperature on Kefir Production-A Case Study of Food Fermentation in Unconventional Conditions. <i>Foods</i> , 2020 , 9,	4.9	2
137	Evolving trends in next-generation probiotics: a 5W1H perspective. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1783-1796	11.5	22
136	Assessment of the efficacy of the utilisation of conventional and electric toothbrushes by the older adults. <i>Gerodontology</i> , 2020 , 37, 297-302	2.8	3
135	Characterization of Edible Films Based on Alginate or Whey Protein Incorporated with <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 and Prebiotics. <i>Coatings</i> , 2019 , 9, 493	2.9	9
134	Dataset of the preparation and characterization of an artificial sludge for ecotoxicological purposes. <i>Data in Brief</i> , 2019 , 25, 104385	1.2	1
133	and Enzymatic Extracts: Chemical, Structural, and Cytotoxic Characterization. <i>Marine Drugs</i> , 2019 , 17,	6	13
132	Analytical approaches for proteomics and lipidomics of arsenic in algae. <i>Comprehensive Analytical Chemistry</i> , 2019 , 145-177	1.9	2
131	Combined effect of pressure and temperature for yogurt production. <i>Food Research International</i> , 2019 , 122, 222-229	7	8
130	Impact of High-Pressure Processing on Food Quality 2019 , 95-131		
129	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. <i>Food and Function</i> , 2019 , 10, 6892-6902	6.1	7
128	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> , 2019 , 61, 369-394	1.5	2

127	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> , 2019 , 115, 352-359	7	8
126	Physicochemical and microbial changes in yogurts produced under different pressure and temperature conditions. <i>LWT - Food Science and Technology</i> , 2019 , 99, 423-430	5.4	15
125	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> , 2018 , 53, 1914-1924	3.8	8
124	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	6.4	28
123	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	16.4	25
122	Suitable simple and fast methods for selective isolation of phospholipids as a tool for their analysis. <i>Electrophoresis</i> , 2018 , 39, 1835	3.6	6
121	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	11.5	6
120	Development and characterization of an innovative synbiotic fermented beverage based on vegetable soybean. <i>Brazilian Journal of Microbiology</i> , 2018 , 49, 303-309	2.2	36
119	<i>Lactobacillus reuteri</i> growth and fermentation under high pressure towards the production of 1,3-propanediol. <i>Food Research International</i> , 2018 , 113, 424-432	7	15
118	Environmental Footprint of Emerging Technologies, Regulatory and Legislative Issues 2018 , 255-276		1
117	Clinical analysis Enzymes in Physiological Samples 2018 , 138-138		1
116	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	4.9	13
115	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> , 2018 , 83, 348-358	4.3	9
114	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	4.8	1
113	Microbial Production of Conjugated Linoleic Acid and Conjugated Linolenic Acid Relies on a Multienzymatic System. <i>Microbiology and Molecular Biology Reviews</i> , 2018 , 82,	13.2	25
112	In vitro digestibility and fermentability of fructo-oligosaccharides produced by <i>Aspergillus ibericus</i> . <i>Journal of Functional Foods</i> , 2018 , 46, 278-287	5.1	26
111	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	11.5	21
110	Volatile profile in goat coalho cheese supplemented with probiotic lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2017 , 76, 209-215	5.4	31

109	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	3.5	9
108	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> , 2017 , 57, 1863-1873	11.5	34
107	Therapeutic and nutraceutical potential of rosmarinic acid-Cytoprotective properties and pharmacokinetic profile. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1799-1806	11.5	50
106	Effect of supplementation with probiotic lactic acid bacteria, separately or combined, on acid and sugar production in goat 'Goalho' cheese. <i>LWT - Food Science and Technology</i> , 2017 , 75, 710-718	5.4	11
105	Technological stability of solid lipid nanoparticles loaded with phenolic compounds: Drying process and stability along storage. <i>Journal of Food Engineering</i> , 2017 , 196, 1-10	6	14
104	Chemical and structural characterization of Pholiota nameko extracts with biological properties. <i>Food Chemistry</i> , 2017 , 216, 176-85	8.5	23
103	Bioactive Polysaccharides Extracts from Sargassum muticum by High Hydrostatic Pressure. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12977	2.1	6
102	Biotechnological Production of Conjugated Fatty Acids With Biological Properties 2017 , 127-178		
101	Valorization of By-Products from Commercial Fish Species: Extraction and Chemical Properties of Skin Gelatins. <i>Molecules</i> , 2017 , 22,	4.8	27
100	Pedobacter lusitanus sp. nov., isolated from sludge of a deactivated uranium mine. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2017 , 67, 1339-1348	2.2	13
99	Effect of Commercial Emerging Nonthermal Technologies on Food Products: Microbiological Aspects 2017 , 396-427		
98	Effects of dietary exposure to herbicide and of the nutritive quality of contaminated food on the reproductive output of Daphnia magna. <i>Aquatic Toxicology</i> , 2016 , 179, 1-7	5.1	14
97	Bioactive packaging using antioxidant extracts for the prevention of microbial food-spoilage. <i>Food and Function</i> , 2016 , 7, 3273-82	6.1	27
96	A feasibility study of Lactobacillus plantarum in fruit powders' after processing and storage. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 381-388	3.8	15
95	Edible films as carrier for lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2016 , 73, 543-550	5.4	68
94	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, 277-84	6	27
93	Resistant starch production in wheat bread: effect of ingredients, baking conditions and storage. <i>European Food Research and Technology</i> , 2016 , 242, 1747-1753	3.4	22
92	Response surface evaluation of microwave-assisted extraction conditions for Lycium barbarum bioactive compounds. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 319-326	6.8	34

91	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, 127-39	6.1	19
90	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. <i>Food and Function</i> , 2016 , 7, 516-29	6.1	20
89	The Legume Grains: When Tradition Goes Hand in Hand with Nutrition 2016 , 189-208		1
88	Isolation and Analysis of Phospholipids in Dairy Foods. <i>Journal of Analytical Methods in Chemistry</i> , 2016 , 2016, 9827369	2	27
87	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 , 11, 3621-40	7.3	34
86	In vitro fermentation and prebiotic potential of selected extracts from seaweeds and mushrooms. <i>LWT - Food Science and Technology</i> , 2016 , 73, 131-139	5.4	49
85	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	3.8	6
84	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	6.1	14
83	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, 3316-22	6.1	24
82	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>Heridium erinaceus</i> . <i>Journal of Food Science and Technology</i> , 2015 , 52, 6927-6939	3.3	26
81	Antioxidant properties of sterilized yacon (<i>Smallanthus sonchifolius</i>) tuber flour. <i>Food Chemistry</i> , 2015 , 188, 504-9	8.5	23
80	Chemical composition of red, brown and green macroalgae from Buarcos bay in Central West Coast of Portugal. <i>Food Chemistry</i> , 2015 , 183, 197-207	8.5	163
79	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> , 2015 , 63, 3177-88	5.7	103
78	Evaluation of the interactions between rosmarinic acid and bovine milk casein. <i>RSC Advances</i> , 2015 , 5, 88529-88538	3.7	15
77	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, 9341-8	5.7	27
76	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	7	50
75	Study of the interactions between rosmarinic acid and bovine milk whey protein β -lactalbumin, β -lactoglobulin and Lactoferrin. <i>Food Research International</i> , 2015 , 77, 450-459	7	50
74	Characterization of freezing effect upon stability of, probiotic loaded, calcium-alginate microparticles. <i>Food and Bioprocess Processing</i> , 2015 , 93, 90-97	4.9	30

73	Disposable sensors for environmental monitoring of lead, cadmium and mercury. <i>TrAC - Trends in Analytical Chemistry</i> , 2015 , 64, 183-190	14.6	69
72	Brazilian fruit pulps as functional foods and additives: evaluation of bioactive compounds. <i>Food Chemistry</i> , 2015 , 172, 462-8	8.5	110
71	Considerations about the in situ derivatization and fractionation of EFA and NEFA in biological and food samples. <i>MethodsX</i> , 2015 , 2, 475-84	1.9	5
70	In vitro evaluation of yacon (<i>Smallanthus sonchifolius</i>) tuber flour prebiotic potential. <i>Food and Bioproducts Processing</i> , 2015 , 95, 96-105	4.9	33
69	Characterization of solid lipid nanoparticles produced with carnauba wax for rosmarinic acid oral delivery. <i>RSC Advances</i> , 2015 , 5, 22665-22673	3.7	52
68	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	7	31
67	Effect of the incorporation of salted additives on probiotic whey cheeses. <i>Food Bioscience</i> , 2015 , 10, 8-17	4.9	8
66	Marine Functional Foods 2015 , 969-994		10
65	Cultivar variability of iron uptake mechanisms in rice (<i>Oryza sativa</i> L.). <i>Plant Physiology and Biochemistry</i> , 2014 , 85, 21-30	5.4	19
64	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	7	41
63	Green Analytical Methodologies for Preparation of Extracts and Analysis of Bioactive Compounds. <i>Comprehensive Analytical Chemistry</i> , 2014 , 59-78	1.9	26
62	Structural features and assessment of prebiotic activity of refined arabinoxyloligosaccharides from wheat bran. <i>Journal of Functional Foods</i> , 2014 , 6, 438-449	5.1	102
61	Green analytical methodologies for the discovery of bioactive compounds from marine sources. <i>Trends in Environmental Analytical Chemistry</i> , 2014 , 3-4, 43-52	12	13
60	Effects of hemicellulose-derived saccharides on behavior of Lactobacilli under simulated gastrointestinal conditions. <i>Food Research International</i> , 2014 , 64, 880-888	7	23
59	Optimization of the production of solid Witexsol nanoparticles loaded with rosmarinic acid. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014 , 115, 109-117	6	43
58	In vitro evaluation of florichatalto-products as carbon source for probiotic bacteria growth. <i>Food and Bioproducts Processing</i> , 2013 , 91, 279-286	4.9	15
57	Development of probiotic tablets using microparticles: viability studies and stability studies. <i>AAPS PharmSciTech</i> , 2013 , 14, 121-7	3.9	28
56	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	5.4	61

55	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, 1458-65	4.3	18
54	Nanoencapsulation of bovine lactoferrin for food and biopharmaceutical applications. <i>Food Hydrocolloids</i> , 2013 , 32, 425-431	10.6	79
53	Strategies based on silica monoliths for removing pollutants from wastewater effluents: a review. <i>Science of the Total Environment</i> , 2013 , 461-462, 126-38	10.2	26
52	Antioxidative peptides: trends and perspectives for future research. <i>Current Medicinal Chemistry</i> , 2013 , 20, 4575-94	4.3	32
51	Analytical strategies for characterization and validation of functional dairy foods. <i>TrAC - Trends in Analytical Chemistry</i> , 2012 , 41, 27-45	14.6	5
50	Production of conjugated linoleic acid by food-grade bacteria: A review. <i>International Journal of Dairy Technology</i> , 2012 , 65, 467-481	3.7	33
49	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	4	3
48	Evaluation of chitoligosaccharides effect upon probiotic bacteria. <i>International Journal of Biological Macromolecules</i> , 2012 , 50, 148-52	7.9	12
47	Marine biotechnology advances towards applications in new functional foods. <i>Biotechnology Advances</i> , 2012 , 30, 1506-15	17.8	85
46	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	5.1	38
45	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	3.4	23
44	Effects of encapsulation on the viability of probiotic strains exposed to lethal conditions. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 416-421	3.8	10
43	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	8.5	47
42	Protective effect of whey cheese matrix on probiotic strains exposed to simulated gastrointestinal conditions. <i>Food Research International</i> , 2011 , 44, 465-470	7	368
41	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> , 2011 , 21, 869-876	3.5	77
40	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	5.4	55
39	Rheological, textural and microstructural features of probiotic whey cheeses. <i>LWT - Food Science and Technology</i> , 2011 , 44, 75-81	5.4	15
38	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	5.4	6

37	On the viability of five probiotic strains when immobilised on various polymers. <i>International Journal of Dairy Technology</i> , 2011 , 64, 137-144	3.7	15
36	Technological optimization of manufacture of probiotic whey cheese matrices. <i>Journal of Food Science</i> , 2011 , 76, E203-11	3.4	9
35	Quantitative and qualitative determination of CLA produced by Bifidobacterium and lactic acid bacteria by combining spectrophotometric and Ag+-HPLC techniques. <i>Food Chemistry</i> , 2011 , 125, 1373-1378	8.5	59
34	Optical fibre-based methodology for screening the effect of probiotic bacteria on conjugated linoleic acid (CLA) in curdled milk. <i>Food Chemistry</i> , 2011 , 127, 222-227	8.5	16
33	Metabolic profiling of potential probiotic or synbiotic cheeses by nuclear magnetic resonance (NMR) spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4955-61	5.7	42
32	Incorporation of probiotic bacteria in whey cheese: decreasing the risk of microbial contamination. <i>Journal of Food Protection</i> , 2011 , 74, 1194-9	2.5	18
31	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, 1335-44	4	11
30	Invited review: physiological properties of bioactive peptides obtained from whey proteins. <i>Journal of Dairy Science</i> , 2010 , 93, 437-55	4	224
29	Influence of bacterial dynamics upon the final characteristics of model Portuguese traditional cheeses. <i>Food Microbiology</i> , 2010 , 27, 339-46	6	13
28	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, 2243-51	2.5	10
27	Microbiological, biochemical and compositional changes during ripening of Sã Jorge raw milk cheese from the Azores (Portugal). <i>Food Chemistry</i> , 2009 , 112, 131-138	8.5	7
26	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, 854-60	3.1	67
25	Microstructure of cheese: Processing, technological and microbiological considerations. <i>Trends in Food Science and Technology</i> , 2009 , 20, 213-219	15.3	17
24	Microbiological, biochemical and biogenic amine profiles of Terrincho cheese manufactured in several dairy farms. <i>International Dairy Journal</i> , 2008 , 18, 631-640	3.5	70
23	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	2.6	4
22	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, 986-92	2.5	22
21	Proteolysis in model Portuguese cheeses: Effects of rennet and starter culture. <i>Food Chemistry</i> , 2008 , 108, 862-8	8.5	30
20	Sweet whey cheese matrices inoculated with the probiotic strain <i>Lactobacillus paracasei</i> LAFTI L26. <i>Dairy Science and Technology</i> , 2008 , 88, 649-665		22

19	Comparison of Two Processes for Isolation of Exopolysaccharide Produced by <i>Lactobacillus acidophilus</i> 2008 , 280-285		0
18	Identification of peptides in traditional and probiotic sheep milk yoghurt with angiotensin I-converting enzyme (ACE)-inhibitory activity. <i>Food Chemistry</i> , 2007 , 105, 647-656	8.5	135
17	Bovine whey proteins [O]verview on their main biological properties. <i>Food Research International</i> , 2007 , 40, 1197-1211	7	318
16	Pathogenic, Commensal and Beneficial Microorganisms in Foods 2007 , 177-201		1
15	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, 595-9	2.9	17
14	Incorporation and Survival of Probiotic Bacteria in Whey Cheese Matrices. <i>Journal of Food Science</i> , 2006 , 70, M160-M165	3.4	15
13	Survival of probiotic bacteria in a whey cheese vector submitted to environmental conditions prevailing in the gastrointestinal tract. <i>International Dairy Journal</i> , 2005 , 15, 921-927	3.5	67
12	Interrelationships among microbiological, physicochemical, and biochemical properties of Terrincho cheese, with emphasis on biogenic amines. <i>Journal of Food Protection</i> , 2004 , 67, 2779-85	2.5	40
11	Development of a Chemically Defined Medium for Growth of <i>Bifidobacterium animalis</i> . <i>Journal of Food Science</i> , 2003 , 68, 2742-2746	3.4	5
10	The determination and distribution of nucleotides in dairy products using HPLC and diode array detection. <i>Food Chemistry</i> , 2001 , 74, 239-244	8.5	34
9	<i>Bifidobacterium</i> spp. and <i>Lactobacillus acidophilus</i> : biological, biochemical, technological and therapeutical properties relevant for use as probiotics. <i>Trends in Food Science and Technology</i> , 1999 , 10, 139-157	15.3	400
8	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> , 1998 , 22, 221-240	2.1	13
7	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		8
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