

Isabel Ferreira

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243
papers

5,965
citations

42
h-index

63
g-index

258
ext. papers

6,986
ext. citations

4.9
avg, IF

6.12
L-index

#	Paper	IF	Citations
243	Food authentication by PCR-based methods. <i>European Food Research and Technology</i> , 2008 , 227, 649-665	5.4	261
242	Brewer's <i>Saccharomyces</i> yeast biomass: characteristics and potential applications. <i>Trends in Food Science and Technology</i> , 2010 , 21, 77-84	15.3	179
241	Iron levels in the human brain: a post-mortem study of anatomical region differences and age-related changes. <i>Journal of Trace Elements in Medicine and Biology</i> , 2014 , 28, 13-7	4.1	117
240	Effect of charcoal types and grilling conditions on formation of heterocyclic aromatic amines (HAs) and polycyclic aromatic hydrocarbons (PAHs) in grilled muscle foods. <i>Food and Chemical Toxicology</i> , 2012 , 50, 2128-34	4.7	115
239	Food industry by-products used as functional ingredients of bakery products. <i>Trends in Food Science and Technology</i> , 2017 , 67, 106-128	15.3	113
238	Quality evaluation of Portuguese honey. <i>Carbohydrate Polymers</i> , 1998 , 37, 219-223	10.3	102
237	Quantification of residual nitrite and nitrate in ham by reverse-phase high performance liquid chromatography/diode array detector. <i>Talanta</i> , 2008 , 74, 1598-602	6.2	99
236	Method optimization by solid-phase microextraction in combination with gas chromatography with mass spectrometry for analysis of beer volatile fraction. <i>Journal of Chromatography A</i> , 2006 , 1121, 145-153	4.5	99
235	Solid-phase microextraction in combination with GC/MS for quantification of the major volatile free fatty acids in ewe cheese. <i>Analytical Chemistry</i> , 2002 , 74, 5199-204	7.8	90
234	Detection and quantification of bovine, ovine and caprine milk percentages in protected denomination of origin cheeses by reversed-phase high-performance liquid chromatography of beta-lactoglobulins. <i>Journal of Chromatography A</i> , 2003 , 1015, 111-8	4.5	88
233	Effect of temperature on evolution of free amino acid and biogenic amine contents during storage of Azeitão cheese. <i>Food Chemistry</i> , 2001 , 75, 287-291	8.5	86
232	Comparison between the mineral profile and nitrate content of microgreens and mature lettuces. <i>Journal of Food Composition and Analysis</i> , 2015 , 37, 38-43	4.1	79
231	Optimisation of extraction procedures for analysis of benzoic and sorbic acids in foodstuffs. <i>Food Chemistry</i> , 2003 , 82, 469-473	8.5	79
230	Effect of beer/red wine marinades on the formation of heterocyclic aromatic amines in pan-fried beef. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10625-32	5.7	75
229	Valuation of brewer's spent grain using a fully recyclable integrated process for extraction of proteins and arabinoxylans. <i>Industrial Crops and Products</i> , 2014 , 52, 136-143	5.9	74
228	Quantification of endocrine disruptors and pesticides in water by gas chromatography-tandem mass spectrometry. Method validation using weighted linear regression schemes. <i>Journal of Chromatography A</i> , 2010 , 1217, 6681-91	4.5	74
227	Chemical, physical, and sensorial characteristics of "Terrincho" ewe cheese: changes during ripening and intravarietal comparison. <i>Journal of Dairy Science</i> , 2004 , 87, 249-57	4	74

226	Separation and quantification of the major casein fractions by reverse-phase high-performance liquid chromatography and urea-polyacrylamide gel electrophoresis. Detection of milk adulterations. <i>Journal of Chromatography A</i> , 2002 , 967, 209-18	4.5	72
225	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
224	Effect of green tea marinades on the formation of heterocyclic aromatic amines and sensory quality of pan-fried beef. <i>Food Chemistry</i> , 2010 , 122, 98-104	8.5	69
223	Preparation of ingredients containing an ACE-inhibitory peptide by tryptic hydrolysis of whey protein concentrates. <i>International Dairy Journal</i> , 2007 , 17, 481-487	3.5	69
222	Separation and quantification of beer carbohydrates by high-performance liquid chromatography with evaporative light scattering detection. <i>Journal of Chromatography A</i> , 2005 , 1065, 207-10	4.5	68
221	Nutritive value, antioxidant activity and phenolic compounds profile of brewer's spent yeast extract. <i>Journal of Food Composition and Analysis</i> , 2016 , 52, 44-51	4.1	68
220	Monitoring pesticide residues in greenhouse tomato by combining acetonitrile-based extraction with dispersive liquid-liquid microextraction followed by gas-chromatography-mass spectrometry. <i>Food Chemistry</i> , 2012 , 135, 1071-7	8.5	66
219	Effect of beer marinades on formation of polycyclic aromatic hydrocarbons in charcoal-grilled pork. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2638-43	5.7	65
218	Inhibitory effect of antioxidant-rich marinades on the formation of heterocyclic aromatic amines in pan-fried beef. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6235-40	5.7	65
217	Furans and other volatile compounds in ground roasted and espresso coffee using headspace solid-phase microextraction: Effect of roasting speed. <i>Food and Bioprocess Technology</i> , 2013 , 91, 233-241	4.9	65
216	Solid-phase microextraction of volatile compounds in "Terrincho" ewe cheese. Comparison of different fibers. <i>Journal of Chromatography A</i> , 2003 , 1011, 1-9	4.5	58
215	A novel approach to the quantification of bovine milk in ovine cheeses using a duplex polymerase chain reaction method. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4943-7	5.7	57
214	Anticancer activity of palladium-based complexes against triple-negative breast cancer. <i>Drug Discovery Today</i> , 2019 , 24, 1044-1058	8.8	54
213	Simultaneous determination of benzoic and sorbic acids in quince jam by HPLC. <i>Food Research International</i> , 2000 , 33, 113-117	7	54
212	A duplex polymerase chain reaction for the quantitative detection of cow's milk in goat's milk cheese. <i>International Dairy Journal</i> , 2007 , 17, 1132-1138	3.5	53
211	Metals transfer from tobacco to cigarette smoke: Evidences in smokers' lung tissue. <i>Journal of Hazardous Materials</i> , 2017 , 325, 31-35	12.8	52
210	Protective ability against oxidative stress of brewers' spent grain protein hydrolysates. <i>Food Chemistry</i> , 2017 , 228, 602-609	8.5	50
209	Optimization and validation of a method based in a QuEChERS procedure and gas chromatography-mass spectrometry for the determination of multi-mycotoxins in popcorn. <i>Food Control</i> , 2012 , 27, 188-193	6.2	48

208	Influence of Soil Chemistry and Plant Physiology in the Phytoremediation of Cu, Mn, and Zn. <i>Critical Reviews in Plant Sciences</i> , 2014 , 33, 351-373	5.6	46
207	Optimization of conditions for anthocyanin hydrolysis from red wine using response surface methodology (RSM). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 50-5	5.7	46
206	Domestic Cooking of Muscle Foods: Impact on Composition of Nutrients and Contaminants. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 309-333	16.4	45
205	Optimisation of a solid-phase microextraction/HPLC/Diode Array method for multiple pesticide screening in lettuce. <i>Food Chemistry</i> , 2012 , 130, 1090-1097	8.5	45
204	Evaluation of Brewer's spent yeast to produce flavor enhancer nucleotides: influence of serial repitching. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 8724-9	5.7	44
203	Changes in macrominerals, trace elements and pigments content during lettuce (<i>Lactuca sativa</i> L.) growth: influence of soil composition. <i>Food Chemistry</i> , 2014 , 152, 603-11	8.5	42
202	A GC-MS method for quantitation of histamine and other biogenic amines in beer. <i>Chromatographia</i> , 2001 , 53, S327-S331	2.1	42
201	Cation transporters/channels in plants: Tools for nutrient biofortification. <i>Journal of Plant Physiology</i> , 2015 , 179, 64-82	3.6	41
200	Human predisposition to cognitive impairment and its relation with environmental exposure to potentially toxic elements. <i>Environmental Geochemistry and Health</i> , 2018 , 40, 1767-1784	4.7	40
199	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
198	Analysis of Pesticides in Tomato Combining QuEChERS and Dispersive Liquid-Liquid Microextraction Followed by High-Performance Liquid Chromatography. <i>Food Analytical Methods</i> , 2013 , 6, 559-568	3.4	39
197	Heterocyclic aromatic amine formation in barbecued sardines (<i>Sardina pilchardus</i>) and Atlantic salmon (<i>Salmo salar</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3173-9	5.7	38
196	Toxicological interactions between mycotoxins from ubiquitous fungi: Impact on hepatic and intestinal human epithelial cells. <i>Chemosphere</i> , 2018 , 202, 538-548	8.4	37
195	HPLC/UV analysis of proteins in dairy products using a hydrophobic interaction chromatographic column. <i>Analytical Sciences</i> , 2001 , 17, 499-501	1.7	37
194	A comparison of the extraction procedures and quantification methods for the chromatographic determination of polycyclic aromatic hydrocarbons in charcoal grilled meat and fish. <i>Talanta</i> , 2012 , 88, 677-83	6.2	36
193	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	10.3	36
192	Assessment of hydroxymethylfurfural and furfural in commercial bakery products. <i>Journal of Food Composition and Analysis</i> , 2014 , 33, 20-25	4.1	35
191	Electrophoretic and HPLC methods for comparative study of the protein fractions of malts, worts and beers produced from Scarlett and Prestige barley (<i>Hordeum vulgare</i> L.) varieties. <i>Food Chemistry</i> , 2008 , 106, 820-829	8.5	35

190	Characterization of protein and fat composition of seeds from common beans (<i>Phaseolus vulgaris</i> L.), cowpea (<i>Vigna unguiculata</i> L. Walp) and bambara groundnuts (<i>Vigna subterranea</i> L. Verdc) from Mozambique. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 442-450	2.8	34
189	Effects of the combination of hydrophobic polypeptides, iso-alpha acids, and malto-oligosaccharides on beer foam stability. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4976-4981	5.7	34
188	Evaluation of cheese authenticity and proteolysis by HPLC and urea-polyacrylamide gel electrophoresis. <i>Food Chemistry</i> , 2004 , 87, 289-295	8.5	34
187	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
186	In-line monitoring of the coffee roasting process with near infrared spectroscopy: Measurement of sucrose and colour. <i>Food Chemistry</i> , 2016 , 208, 103-110	8.5	34
185	Chayote (<i>Sechium edule</i>): A review of nutritional composition, bioactivities and potential applications. <i>Food Chemistry</i> , 2019 , 275, 557-568	8.5	34
184	Essential and non-essential/toxic elements in rice available in the Portuguese and Spanish markets. <i>Journal of Food Composition and Analysis</i> , 2016 , 48, 81-87	4.1	33
183	Volatile fraction of DOP "Castelo Branco" cheese: Influence of breed. <i>Food Chemistry</i> , 2009 , 112, 1053-1059	8.5	33
182	HPLC/UV determination of organic acids in fruit juices and nectars. <i>European Food Research and Technology</i> , 2002 , 214, 67-71	3.4	33
181	Impact of intensive horticulture practices on groundwater content of nitrates, sodium, potassium, and pesticides. <i>Environmental Monitoring and Assessment</i> , 2012 , 184, 4539-51	3.1	32
180	Biogenic amines in Portuguese traditional foods and wines. <i>Journal of Food Protection</i> , 2006 , 69, 2293-3035	8.5	32
179	Trypsin hydrolysis of whey protein concentrates: Characterization using multivariate data analysis. <i>Food Chemistry</i> , 2006 , 94, 278-286	8.5	32
178	Quantification of synthetic phenolic antioxidants in liver pills. <i>Food Chemistry</i> , 2000 , 68, 353-357	8.5	31
177	Quantification of furanic compounds in coated deep-fried products simulating normal preparation and consumption: optimisation of HS-SPME analytical conditions by response surface methodology. <i>Food Chemistry</i> , 2012 , 135, 1337-43	8.5	30
176	Degradation of anthocyanins and anthocyanidins in blueberry jams/stuffed fish. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10712-7	5.7	30
175	Quantification of non-protein nitrogen components of infant formulae and follow-up milks: comparison with cows' and human milk. <i>British Journal of Nutrition</i> , 2003 , 90, 127-33	3.6	30
174	Cooked blueberries: anthocyanin and anthocyanidin degradation and their radical-scavenging activity. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9006-12	5.7	29
173	Simulation of in vitro digestion coupled to gastric and intestinal transport models to estimate absorption of anthocyanins from peel powder of jaboticaba, jamelão and jambo fruits. <i>Journal of Functional Foods</i> , 2016 , 24, 373-381	5.1	29

172	Influence of red wine pomace seasoning and high-oxygen atmosphere storage on carcinogens formation in barbecued beef patties. <i>Meat Science</i> , 2017 , 125, 10-15	6.4	28
171	Valorization of brewers' spent grain and spent yeast through protein hydrolysates with antioxidant properties. <i>European Food Research and Technology</i> , 2016 , 242, 1975-1984	3.4	28
170	Assessment of metal(loid)s phytoavailability in intensive agricultural soils by the application of single extractions to rhizosphere soil. <i>Ecotoxicology and Environmental Safety</i> , 2015 , 113, 418-24	7	27
169	Quantification of short-chain free fatty acids in "Terrincho" ewe cheese: intravarietal comparison. <i>Journal of Dairy Science</i> , 2003 , 86, 3102-9	4	27
168	Impact of cooking and handling conditions on furanic compounds in breaded fish products. <i>Food and Chemical Toxicology</i> , 2013 , 55, 222-8	4.7	26
167	Effect of spent yeast fortification on physical parameters, volatiles and sensorial characteristics of home-made bread. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1855-1863	3.8	26
166	Development and Validation of an HPLC/UV Method for Quantification of Bioactive Peptides in Fermented Milks. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2007 , 30, 2139-2147	1.3	24
165	Links between Cognitive Status and Trace Element Levels in Hair for an Environmentally Exposed Population: A Case Study in the Surroundings of the Estarreja Industrial Area. <i>International Journal of Environmental Research and Public Health</i> , 2019 , 16,	4.6	24
164	Fingernail Trace Element Content in Environmentally Exposed Individuals and Its Influence on Their Cognitive Status in Ageing. <i>Exposure and Health</i> , 2019 , 11, 181-194	8.8	24
163	Antioxidant and antihypertensive hydrolysates obtained from by-products of cannery sardine and brewing industries. <i>International Journal of Food Properties</i> , 2017 , 20, 662-673	3	23
162	Influence of the temporal and spatial variation of nitrate reductase, glutamine synthetase and soil composition in the N species content in lettuce (<i>Lactuca sativa</i>). <i>Plant Science</i> , 2014 , 219-220, 35-41	5.3	23
161	Production of histamine and tyramine by bacteria isolated from Portuguese vacuum-packed cold-smoked fish. <i>Food Control</i> , 2002 , 13, 457-461	6.2	23
160	An Inter-disciplinary Approach to Evaluate Human Health Risks Due to Long-Term Exposure to Contaminated Groundwater Near a Chemical Complex. <i>Exposure and Health</i> , 2020 , 12, 199-214	8.8	23
159	Autolysis of intracellular content of Brewer's spent yeast to maximize ACE-inhibitory and antioxidant activities. <i>LWT - Food Science and Technology</i> , 2017 , 82, 255-259	5.4	22
158	Iodine Status and Iodised Salt Consumption in Portuguese School-Aged Children: The Iogeneration Study. <i>Nutrients</i> , 2017 , 9,	6.7	22
157	Development of Bread with NaCl Reduction and Calcium Fortification: Study of Its Quality Characteristics. <i>Journal of Food Quality</i> , 2014 , 37, 107-116	2.7	22
156	DETERMINATION OF LACTIC, ACETIC, SUCCINIC, AND CITRIC ACIDS IN TABLE OLIVES BY HPLC/UV. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2001 , 24, 1029-1038	1.3	22
155	Identification and quantification of anthocyanins in fruits from <i>Neomitrantes obscura</i> (DC.) N. Silveira an endemic specie from Brazil by comparison of chromatographic methodologies. <i>Food Chemistry</i> , 2015 , 185, 277-83	8.5	21

154	Quantitative analysis of glyphosate, glufosinate and AMPA in irrigation water by in situ derivatization and dispersive liquid-liquid microextraction combined with UPLC-MS/MS. <i>Analytical Methods</i> , 2018 , 10, 554-561	3.2	21
153	Construction and evaluation of tubular potentiometric detectors sensitive to chloride, bromide, and iodide and based on homogeneous crystalline membranes. <i>Fresenius Journal of Analytical Chemistry</i> , 1993 , 347, 314-319		21
152	Protective effects of xanthohumol against the genotoxicity of heterocyclic aromatic amines MeIQx and PhIP in bacteria and in human hepatoma (HepG2) cells. <i>Food and Chemical Toxicology</i> , 2012 , 50, 949-957	4.7	20
151	Discriminate analysis of the volatile fraction from "Terreiro" ewe cheese: correlation with flavour characteristics. <i>International Dairy Journal</i> , 2004 , 14, 455-464	3.5	20
150	Biodistribution of polyacrylic acid-coated iron oxide nanoparticles is associated with proinflammatory activation and liver toxicity. <i>Journal of Applied Toxicology</i> , 2016 , 36, 1321-31	4.1	20
149	Impact of in Vitro Gastrointestinal Digestion and Transepithelial Transport on Antioxidant and ACE-Inhibitory Activities of Brewer's Spent Yeast Autolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7335-7341	5.7	20
148	Inhibitory effect of vinegars on the formation of polycyclic aromatic hydrocarbons in charcoal-grilled pork. <i>Meat Science</i> , 2020 , 167, 108083	6.4	19
147	Bisphenol A migration from plastic materials: direct insight of ecotoxicity in <i>Daphnia magna</i> . <i>Environmental Science and Pollution Research</i> , 2013 , 20, 6007-18	5.1	19
146	Quince jam quality: microbiological, physicochemical and sensory evaluation. <i>Food Control</i> , 2004 , 15, 291-295	6.2	19
145	Deteção de adulterações em produtos alimentares contendo leite e/ou proteínas lácteas. <i>Quimica Nova</i> , 2002 , 25, 609-615	1.6	19
144	New insights into the antiangiogenic and proangiogenic properties of dietary polyphenols. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600912	5.9	18
143	The Adenosinergic System as a Therapeutic Target in the Vasculature: New Ligands and Challenges. <i>Molecules</i> , 2017 , 22,	4.8	18
142	Codfish authentication by a fast Short Amplicon High Resolution Melting Analysis (SA-HRMA) method. <i>Food Control</i> , 2017 , 71, 255-263	6.2	18
141	Validation of a Fast Sample Preparation Procedure for Quantification of Sodium in Bread by Flame Photometry. <i>Food Analytical Methods</i> , 2012 , 5, 430-434	3.4	18
140	Simultaneous assay of nitrite, nitrate and chloride in meat products by flow injection. <i>Analyst, The</i> , 1996 , 121, 1393-6	5	18
139	Development of An HPLC-UV Method for Determination of Taurine in Infant Formulae and Breast Milk. <i>Journal of Liquid Chromatography and Related Technologies</i> , 1997 , 20, 1269-1278	1.3	17
138	Method optimization for analysis of the volatile fraction of ewe cheese by solid-phase microextraction. <i>Chromatographia</i> , 2001 , 53, S390-S393	2.1	17
137	DEVELOPMENT AND APPLICATION OF AN HPLC/DIODE ARRAY METHODOLOGY FOR DETERMINATION OF NUCLEOTIDES IN INFANT FORMULAE AND FOLLOW-UP MILKS. <i>Journal of Liquid Chromatography and Related Technologies</i> , 1999 , 22, 571-578	1.3	17

136	Influence of oven and microwave cooking with the addition of herbs on the exposure to multi-mycotoxins from chicken breast muscle. <i>Food Chemistry</i> , 2019 , 276, 274-284	8.5	17
135	Western Dietary Pattern Antioxidant Intakes and Oxidative Stress: Importance During the SARS-CoV-2/COVID-19 Pandemic. <i>Advances in Nutrition</i> , 2021 , 12, 670-681	10	17
134	Sensitive quantitation of polyamines in plant foods by ultrasound-assisted benzylation and dispersive liquid-liquid microextraction with the aid of experimental designs. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4276-84	5.7	16
133	Enzymatic Hydrolysis of Whey Protein Concentrates: Peptide HPLC Profiles. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2004 , 27, 2625-2639	1.3	16
132	Tubular potentiometric detector for flow injection based on homogeneous crystalline membranes sensitive to copper, cadmium and lead. <i>Analyst, The</i> , 1994 , 119, 209	5	16
131	Influence of culinary practices on protein and lipid oxidation of chicken meat burgers during cooking and in vitro gastrointestinal digestion. <i>Food and Chemical Toxicology</i> , 2020 , 141, 111401	4.7	15
130	Spent brewer's yeast extract as an ingredient in cooked hams. <i>Meat Science</i> , 2016 , 121, 382-389	6.4	15
129	Study of hydroxymethylfurfural and furfural formation in cakes during baking in different ovens, using a validated multiple-stage extraction-based analytical method. <i>Food Chemistry</i> , 2013 , 141, 3349-56	8.5	15
128	Fortification of Wheat Bread with Agroindustry By-Products: Statistical Methods for Sensory Preference Evaluation and Correlation with Color and Crumb Structure. <i>Journal of Food Science</i> , 2017 , 82, 2183-2191	3.4	15
127	Determination of Free Amino Acids in Coated Foods by GC-MS: Optimization of the Extraction Procedure by Using Statistical Design. <i>Food Analytical Methods</i> , 2014 , 7, 172-180	3.4	15
126	Effect of solvent to sample ratio on total lipid extracted and fatty acid composition in meat products within different fat content. <i>Meat Science</i> , 2012 , 91, 369-73	6.4	15
125	Changes of yolk biogenic amine concentrations during storage of shell hen eggs. <i>Food Chemistry</i> , 2009 , 116, 340-344	8.5	15
124	Determination of Caseinomacropeptide by an RP-HPLC Method and Monitoring of the Addition of Rennet Whey to Powdered Milk. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2003 , 26, 99-107	1.3	15
123	Varietal discrimination of hop pellets by near and mid infrared spectroscopy. <i>Talanta</i> , 2018 , 180, 69-75	6.2	15
122	Moderate Alcoholic Beer Consumption: The Effects on the Lipid Profile and Insulin Sensitivity of Adult Men. <i>Journal of Food Science</i> , 2017 , 82, 1720-1725	3.4	14
121	Analysis of the Use of Cylindrospermopsin and/or Microcystin-Contaminated Water in the Growth, Mineral Content, and Contamination of and. <i>Toxins</i> , 2019 , 11,	4.9	14
120	Optimization and Application of a HS-SPME-GC-MS Methodology for Quantification of Furanic Compounds in Espresso Coffee. <i>Food Analytical Methods</i> , 2014 , 7, 81-88	3.4	14
119	Short communication: effect of kefir grains on proteolysis of major milk proteins. <i>Journal of Dairy Science</i> , 2010 , 93, 27-31	4	14

118	Enzymic flow injection determination of free L-carnitine in infant formulae. <i>Analyst, The</i> , 1997 , 122, 1539-541	14
117	Quantification of alpha-lactalbumin in human milk: method validation and application. <i>Analytical Biochemistry</i> , 2007 , 362, 293-5	3.1 14
116	Modeling of acids and xanthohumol extraction in dry-hopped beers. <i>Food Chemistry</i> , 2019 , 278, 216-228.5	14
115	Bio-functional properties of sardine protein hydrolysates obtained by brewer's spent yeast and commercial proteases. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 5414-5422	4.3 13
114	Nuclear G-protein-coupled receptors as putative novel pharmacological targets. <i>Drug Discovery Today</i> , 2019 , 24, 2192-2201	8.8 13
113	Inosine strongly enhances proliferation of human C32 melanoma cells through PLC-PKC-MEK1/2-ERK1/2 and PI3K pathways. <i>Basic and Clinical Pharmacology and Toxicology</i> , 2015 , 116, 25-36	3.1 13
112	Adenosine Receptor Ligands on Cancer Therapy: A Review of Patent Literature. <i>Recent Patents on Anti-Cancer Drug Discovery</i> , 2018 , 13, 40-69	2.6 13
111	Changes in chemical composition of frozen coated fish products during deep-frying. <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 212-8	3.7 13
110	Headspace SPME-GC/MS evaluation of ethanol retention in cooked meals containing alcoholic drinks. <i>Food Chemistry</i> , 2011 , 126, 1387-1392	8.5 13
109	FIA evaluation of nitrite and nitrate contents of liver pies. <i>Food Chemistry</i> , 1998 , 62, 359-362	8.5 13
108	Extraction, Detection, and Quantification of Heterocyclic Aromatic Amines in Portuguese Meat Dishes by HPLC/Diode Array. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2008 , 31, 772-787	1.3 13
107	Anti-Invasive and Anti-Proliferative Synergism between Docetaxel and a Polynuclear Pd-Spermine Agent. <i>PLoS ONE</i> , 2016 , 11, e0167218	3.7 13
106	Quantification of total and hexavalent chromium in lager beers: variability between styles and estimation of daily intake of chromium from beer. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9195-200	5.7 12
105	Antiproliferative effect of beer and hop compounds against human colorectal adenocarcinome Caco-2 cells. <i>Journal of Functional Foods</i> , 2017 , 36, 255-261	5.1 12
104	Flow injection titration of chloride in food products with a silver tubular electrode based on an homogeneous crystalline membrane. <i>Food Chemistry</i> , 1994 , 50, 423-428	8.5 12
103	Firing distance estimation based on the analysis of GSR distribution on the target surface using ICP-MS--an experimental study with a 7.65 mm × 7 mm Browning pistol (.32 ACP). <i>Forensic Science International</i> , 2015 , 247, 62-8	2.6 11
102	Elemental impurities in lipsticks: Results from a survey of the Portuguese and Brazilian markets. <i>Regulatory Toxicology and Pharmacology</i> , 2018 , 95, 307-313	3.4 11
101	Impact of new ingredients obtained from brewer's spent yeast on bread characteristics. <i>Journal of Food Science and Technology</i> , 2018 , 55, 1966-1971	3.3 11

100	Protein hydrolysate from canned sardine and brewing by-products improves TNF- β induced inflammation in an intestinal-endothelial co-culture cell model. <i>European Journal of Nutrition</i> , 2018 , 57, 2275-2286	5.2	11
99	Parameters affecting 5-hydroxymethylfurfural exposure from beer. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018 , 35, 1464-1471	3.2	11
98	Casein breakdown in terrincho ovine cheese: comparison with bovine cheese and with bovine/ovine cheeses. <i>Journal of Dairy Science</i> , 2006 , 89, 2397-407	4	11
97	Biological activities of peptide concentrates obtained from hydrolysed eggshell membrane byproduct by optimisation with response surface methodology. <i>Food and Function</i> , 2016 , 7, 4597-4604	6.1	10
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