Duarte Pm Torres

List of Publications by Year
in descending order

67 papers	2,487 citations	257101 24 h-index	205818 48 g-index
71 all docs	71 docs citations	71 times ranked	3152 citing authors

#	Article	IF	Citations
1	Is the association between dietary patterns and cognition mediated by children's adiposity? A longitudinal approach in Generation XXI birth cohort. Clinical Nutrition, 2022, 41, 231-237.	2.3	4
2	Risk characterization of dietary acrylamide exposure and associated factors in the Portuguese population. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2022, 39, 888-900.	1.1	6
3	Quantitative riskâ€“benefit assessment of Portuguese fish and other seafood species consumption scenarios. British Journal of Nutrition, 2022, 128, 1997-2010.	1.2	3
4	Deoxynivalenol exposure assessment through a modelling approach of food intake and biomonitoring data â€“ A contribution to the risk assessment of an enteropathogenic mycotoxin. Food Research International, 2021, 140, 109863.	2.9	12
5	Are Data from Mycotoxinsâ€™ Urinary Biomarkers and Food Surveys Linked? A Review Underneath Risk Assessment. Food Reviews International, 2021, 37, 373-398.	4.3	7
6	Resting energy expenditure in cancer patients: Agreement between predictive equations and indirect calorimetry. Clinical Nutrition ESPEN, 2021, 42, 286-291.	0.5	9
7	Breakfast Cereals Intended for Children: Opportunities for Reformulation and Potential Impact on Nutrient Intake. Foods, 2021, 10, 1772.	1.9	3
8	Risk-Benefit Assessment of Cereal-Based Foods Consumed by Portuguese Children Aged 6 to 36 Monthsâ€”A Case Study under the RiskBenefit4EU Project. Nutrients, 2021, 13, 3127.	1.7	3
9	1431Dietary patterns and diet quality of Portuguese children and adolescents: the UPPER project. International Journal of Epidemiology, 2021, 50, .	0.9	0
10	Associated factors to the consumption of ultra-processed foods and its relation with dietary sources in Portugal. Journal of Nutritional Science, 2021, 10, e89.	0.7	16
11	Interaction effects of socioeconomic position in the association between eating location and diet quality in Portuguese children and adolescents: results from the National Food, Nutrition and Physical activity survey 2015-2016. British Journal of Nutrition, 2021, , 1-23.	1.2	0
12	Dietary Patterns in Portuguese Children and Adolescent Population: The UPPER Project. Nutrients, 2021, 13, 3851.	1.7	5
13	Application of a Latent Transition Model to Estimate the Usual Prevalence of Dietary Patterns. Nutrients, 2021, 13, 133.	1.7	1
14	An Ultra-Processed Food Dietary Pattern Is Associated with Lower Diet Quality in Portuguese Adults and the Elderly: The UPPER Project. Nutrients, 2021, 13, 4119.	1.7	4
15	Energy intake misreport: how different methods affect its prevalence and nutrient intake estimates. Annals of Human Biology, 2021, 48, 557-566.	0.4	0
16	Increasing Seaweed Consumption in the Netherlands and Portugal and the Consequences for the Intake of Iodine, Sodium, and Exposure to Chemical Contaminants: A Risk-Benefit Study. Frontiers in Nutrition, 2021, 8, 792923.	1.6	10
17	Characterizing energy intake misreporting and its effects on intake estimations, in the Portuguese adult population. Public Health Nutrition, 2020, 23, 1031-1040.	1.1	10
18	Total, added and free sugar intakes, dietary sources and determinants of consumption in Portugal: the National Food, Nutrition and Physical Activity Survey (IAN-AF 2015â€“2016). Public Health Nutrition, 2020, 23, 869-881.	1.1	31

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19	Food insecurity and social determinants of health among immigrants and natives in Portugal. Food Security, 2020, 12, 579-589.	2.4	15
20	Insights into the association of potassium intake with blood pressure: results of a dose-response meta-analysis of randomized controlled trials. Proceedings of the Nutrition Society, 2020, 79, .	0.4	1
21	Challenges Associated With the Design and Deployment of Food Intake Urine Biomarker Technology for Assessment of Habitual Diet in Free-Living Individuals and Populationsâ€"A Perspective. Frontiers in Nutrition, 2020, 7, 602515.	1.6	3
22	Consumption of packaged foods by the Portuguese population: type of materials and its associated factors. British Food Journal, 2020, 123, 833-846.	1.6	4
23	Doseâ€response relationships in health risk assessment of nutritional and toxicological factors in foods: development and application of novel biostatistical methods. EFSA Supporting Publications, 2020, 17, 1899E.	0.3	6
24	Risk assessment related to food additives and food processingâ€derived chemical contaminants exposure for the Portuguese population. EFSA Journal, 2020, 18, e181110.	0.9	1
25	Potassium Intake and Blood Pressure: A Doseâ€Response Metaâ€Analysis of Randomized Controlled Trials. Journal of the American Heart Association, 2020, 9, e015719.	1.6	132
26	Food Consumption Data as a Tool to Estimate Exposure to Mycoestrogens. Toxins, 2020, 12, 118.	1.5	10
27	New equation to estimate resting energy expenditure in non-critically ill patients. Clinical Nutrition ESPEN, 2020, 37, 240-246.	0.5	2
28	Projected impact of the Portuguese sugar-sweetened beverageÂtax on obesity incidence across different age groups: AÂmodelling study. PLoS Medicine, 2020, 17, e1003036.	3.9	26
29	Cadmium exposure and risk of breast cancer: A dose-response meta-analysis of cohort studies. Environment International, 2020, 142, 105879.	4.8	94
30	Validation of a new software eAT24 used to assess dietary intake in the adult Portuguese population. Public Health Nutrition, 2020, 23, 3093-3103.	1.1	14
31	Burden of disease associated with dietary exposure to carcinogenic aflatoxins in Portugal using human biomonitoring approach. Food Research International, 2020, 134, 109210.	2.9	23
32	Building capacity in risk-benefit assessment of foods: Lessons learned from the RB4EU project. Trends in Food Science and Technology, 2019, 91, 541-548.	7.8	13
33	Exposure assessment of Portuguese population to multiple mycotoxins: The human biomonitoring approach. International Journal of Hygiene and Environmental Health, 2019, 222, 913-925.	2.1	66
34	Eating frequency and weight status in Portuguese children aged 3â€"9 years: results from the cross-sectional National Food, Nutrition and Physical Activity Survey 2015â€"2016. Public Health Nutrition, 2019, 22, 2793-2802.	1.1	7
35	RiskBenefit4EU â€" Partnering to strengthen Riskâ€Benefit Assessment within the EU using a holistic approach. EFSA Supporting Publications, 2019, 16, 1768E.	0.3	3
36	Impact of cooking methods and malting on amino acids content in amaranth, buckwheat and quinoa. Journal of Food Composition and Analysis, 2019, 76, 58-65.	1.9	48

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37	Validation of a picture book to be used in a pan-European dietary survey. Public Health Nutrition, 2018, 21, 1654-1663.	1.1	16
38	Prevalence of general and abdominal obesity in Portugal: comprehensive results from the National Food, nutrition and physical activity survey 2015â€“2016. BMC Public Health, 2018, 18, 614.	1.2	53
39	National Food, Nutrition, and Physical Activity Survey of the Portuguese General Population (2015-2016): Protocol for Design and Development. JMIR Research Protocols, 2018, 7, e42.	0.5	71
40	Folates in quinoa (Chenopodium quinoa), amaranth (Amaranthus sp.) and buckwheat (Fagopyrum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 181-187.	1.9	22
41	National Food, Nutrition and Physical Activity Survey of the Portuguese general population. EFSA Supporting Publications, 2017, 14, 1341E.	0.3	27
42	Protein content and amino acids profile of pseudocereals. Food Chemistry, 2016, 193, 55-61.	4.2	176
43	The effect of cooking methods on the mineral content of quinoa (Chenopodium quinoa), amaranth (Amaranthus sp.) and buckwheat (Fagopyrum esculentum). Journal of Food Composition and Analysis, 2016, 49, 57-64.	1.9	42
44	Phenylketonuria: Protein content and amino acids profile of dishes for phenylketonuric patients. The relevance of phenylalanine. Food Chemistry, 2014, 149, 144-150.	4.2	26
45	Targeting specific nutrient deficiencies in protein-restricted diets: some practical facts in PKU dietary management. Food and Function, 2014, 5, 3151-3159.	2.1	3
46	Nutritional composition of low protein and phenylalanine-restricted dishes prepared for phenylketonuric patients. LWT - Food Science and Technology, 2014, 57, 283-289.	2.5	16
47	Pilot study in the view of a Panâ€European dietary survey â€“ adolescents, adults and elderly. EFSA Supporting Publications, 2013, 10, 508E.	0.3	41
48	Unavoidable food waste estimate using food consumption data. Proceedings of the Nutrition Society, 2013, 72, .	0.4	1
49	New improved method for fructooligosaccharides production by Aureobasidium pullulans. Carbohydrate Polymers, 2012, 89, 1174-1179.	5.1	67
50	Characterization of galactooligosaccharides produced by Î²-galactosidase immobilized onto magnetized Dacron. International Dairy Journal, 2011, 21, 172-178.	1.5	39
51	Water sorption and plasticization of an amorphous galacto-oligosaccharide mixture. Carbohydrate Polymers, 2011, 83, 831-835.	5.1	26
52	Galactoâ€Oligosaccharides: Production, Properties, Applications, and Significance as Prebiotics. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 438-454.	5.9	484
53	EURRECA nutritional planning and dietary assessment software tool: NutPlan. European Journal of Clinical Nutrition, 2010, 64, S38-S42.	1.3	10
54	A Dynamical Model for the Fermentative Production of Fructooligosaccharides. Computer Aided Chemical Engineering, 2009, , 1827-1832.	0.3	9

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55	Comparison of adsorption equilibrium of fructose, glucose and sucrose on potassium gel-type and macroporous sodium ion-exchange resins. Analytica Chimica Acta, 2009, 654, 71-76.	2.6	55
56	Galacto-oligosaccharides production during lactose hydrolysis by free Aspergillus oryzae Î²-galactosidase and immobilized on magnetic polysiloxane-polyvinyl alcohol. Food Chemistry, 2009, 115, 92-99.	4.2	170
57	UV spectrophotometry method for the monitoring of galacto-oligosaccharides production. Food Chemistry, 2009, 113, 246-252.	4.2	34
58	Characterization of rat heart alkaline phosphatase isoenzymes and modulation of activity. Brazilian Journal of Medical and Biological Research, 2008, 41, 600-609.	0.7	20
59	Preparation of ingredients containing an ACE-inhibitory peptide by tryptic hydrolysis of whey protein concentrates. International Dairy Journal, 2007, 17, 481-487.	1.5	76
60	Trypsin hydrolysis of whey protein concentrates: Characterization using multivariate data analysis. Food Chemistry, 2006, 94, 278-286.	4.2	34
61	Gelation of whey protein concentrate in the presence of partially hydrolyzed waxy maize starch and urea at pH 7.5. Colloid and Polymer Science, 2006, 285, 203-210.	1.0	4
62	Simultaneous Determination of Tocopherols and Tocotrienols in Hazelnuts by a Normal Phase Liquid Chromatographic Method. Analytical Sciences, 2005, 21, 1545-1548.	0.8	94
63	Modelling the rheological behaviour of galactomannan aqueous solutions. Carbohydrate Polymers, 2005, 59, 339-350.	5.1	214
64	Rheological study of the effect of Cassia javanica galactomannans on the heat-set gelation of a whey protein isolate at pH 7. Food Hydrocolloids, 2004, 18, 181-189.	5.6	29
65	Enzymatic Hydrolysis of Whey Protein Concentrates: Peptide HPLC Profiles. Journal of Liquid Chromatography and Related Technologies, 2004, 27, 2625-2639.	0.5	16
66	Fatty acid composition of Portuguese spreadable fats with emphasis on trans isomers. European Food Research and Technology, 2002, 214, 108-111.	1.6	13
67	Dietary exposure to artificial sweeteners and associated factors in the Portuguese population. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 0, , 1-16.	1.1	1