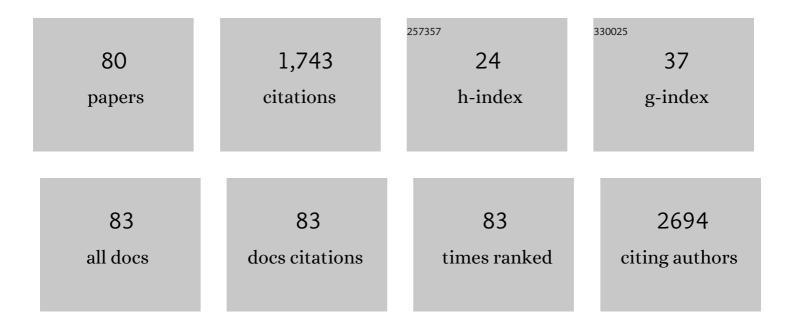
Miguel A Faria

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Human Health Risk Assessment Due to Agricultural Activities and Crop Consumption in the Surroundings of an Industrial Area. Exposure and Health, 2020, 12, 629-640.	2.8	85
2	Domestic Cooking of Muscle Foods: Impact on Composition of Nutrients and Contaminants. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 309-333.	5.9	81
3	Metals transfer from tobacco to cigarette smoke: Evidences in smokers' lung tissue. Journal of Hazardous Materials, 2017, 325, 31-35.	6.5	77
4	Gas Chromatography–Mass Spectrometry Assessment of Amines in Port Wine and Grape Juice after Fast Chloroformate Extraction/Derivatization. Journal of Agricultural and Food Chemistry, 2011, 59, 8742-8753.	2.4	74
5	Determination of patulin in apple and quince products by GC–MS using 13C5–7 patulin as internal standard. Food Chemistry, 2009, 115, 352-359.	4.2	66
6	A Novel Approach to the Quantification of Bovine Milk in Ovine Cheeses Using a Duplex Polymerase Chain Reaction Method. Journal of Agricultural and Food Chemistry, 2004, 52, 4943-4947.	2.4	65
7	Vitis viniferaMust Varietal Authentication Using Microsatellite DNA Analysis (SSR). Journal of Agricultural and Food Chemistry, 2000, 48, 1096-1100.	2.4	62
8	Toxicological interactions between mycotoxins from ubiquitous fungi: Impact on hepatic and intestinal human epithelial cells. Chemosphere, 2018, 202, 538-548.	4.2	60
9	Characterization of protein and fat composition of seeds from common beans (Phaseolus vulgaris L.), cowpea (Vigna unguiculata L. Walp) and bambara groundnuts (Vigna subterranea L. Verdc) from Mozambique. Journal of Food Measurement and Characterization, 2017, 11, 442-450.	1.6	58
10	Patulin assessment and fungi identification in organic and conventional fruits and derived products. Food Control, 2014, 44, 185-190.	2.8	51
11	Assessment of 4-(5-)methylimidazole in soft drinks and dark beer. Journal of Food Composition and Analysis, 2011, 24, 609-614.	1.9	49
12	High resolution melting of trnL amplicons in fruit juices authentication. Food Control, 2013, 33, 136-141.	2.8	49
13	Aspergillus Species and Antifungals Susceptibility in Clinical Setting in the North of Portugal: Cryptic Species and Emerging Azoles Resistance in A. fumigatus. Frontiers in Microbiology, 2018, 9, 1656.	1.5	49
14	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. International Journal of Environmental Research and Public Health, 2019, 16, 4560.	1.2	44
15	An Inter-disciplinary Approach to Evaluate Human Health Risks Due to Long-Term Exposure to Contaminated Groundwater Near a Chemical Complex. Exposure and Health, 2020, 12, 199-214.	2.8	42
16	Influence of culinary practices on protein and lipid oxidation of chicken meat burgers during cooking and in vitro gastrointestinal digestion. Food and Chemical Toxicology, 2020, 141, 111401.	1.8	38
17	The determination and distribution of nucleotides in dairy products using HPLC and diode array detection. Food Chemistry, 2001, 74, 239-244.	4.2	35
18	lodine Status and lodised Salt Consumption in Portuguese School-Aged Children: The logeneration Study. Nutrients, 2017, 9, 458.	1.7	35

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19	Nutritional quality of protein concentrates from Moringa Oleifera leaves and in vitro digestibility. Food Chemistry, 2021, 348, 128858.	4.2	35
20	Quantitative analysis of glyphosate, glufosinate and AMPA in irrigation water by <i>in situ</i> derivatization–dispersive liquid–liquid microextraction combined with UPLC-MS/MS. Analytical Methods, 2018, 10, 554-561.	1.3	29
21	Fingernail Trace Element Content in Environmentally Exposed Individuals and Its Influence on Their Cognitive Status in Ageing. Exposure and Health, 2019, 11, 181-194.	2.8	29
22	DETERMINATION OF LACTIC, ACETIC, SUCCINIC, AND CITRIC ACIDS IN TABLE OLIVES BY HPLC/UV. Journal of Liquid Chromatography and Related Technologies, 2001, 24, 1029-1038.	0.5	28
23	Analysis of the Use of Cylindrospermopsin and/or Microcystin-Contaminated Water in the Growth, Mineral Content, and Contamination of Spinacia oleracea and Lactuca sativa. Toxins, 2019, 11, 624.	1.5	25
24	Influence of oven and microwave cooking with the addition of herbs on the exposure to multi-mycotoxins from chicken breast muscle. Food Chemistry, 2019, 276, 274-284.	4.2	25
25	Relative quantification of Vitis vinifera L. varieties in musts by microsatellite DNA analysis. European Food Research and Technology, 2008, 227, 845-850.	1.6	22
26	Codfish authentication by a fast Short Amplicon High Resolution Melting Analysis (SA-HRMA) method. Food Control, 2017, 71, 255-263.	2.8	21
27	Varietal discrimination of hop pellets by near and mid infrared spectroscopy. Talanta, 2018, 180, 69-75.	2.9	21
28	Modeling of \hat{I}_{\pm} -acids and xanthohumol extraction in dry-hopped beers. Food Chemistry, 2019, 278, 216-222.	4.2	20
29	<i>Aspergillus</i> species collected from environmental air samples in Portugal—molecular identification, antifungal susceptibility and sequencing of <i>cyp51A</i> gene on <i>A. fumigatus sensu stricto</i> itraconazole resistant. Journal of Applied Microbiology, 2019, 126, 1140-1148.	1.4	19
30	Assessment of Constructed Wetlands' Potential for the Removal of Cyanobacteria and Microcystins (MC-LR). Water (Switzerland), 2020, 12, 10.	1.2	18
31	A high-quality genetic reference database for European commercial fishes reveals substitution fraud of processed Atlantic cod (Gadus morhua) and common sole (Solea solea) at different steps in the Belgian supply chain. Food and Chemical Toxicology, 2020, 141, 111417.	1.8	18
32	Associations between Trace Elements and Cognitive Decline: An Exploratory 5-Year Follow-Up Study of an Elderly Cohort. International Journal of Environmental Research and Public Health, 2020, 17, 6051.	1.2	17
33	Does fungicide application in vineyards induce resistance to medical azoles in Aspergillus species?. Environmental Monitoring and Assessment, 2014, 186, 5581-5593.	1.3	16
34	Antiproliferative effect of beer and hop compounds against human colorectal adenocarcinome Caco-2 cells. Journal of Functional Foods, 2017, 36, 255-261.	1.6	15
35	Elemental impurities in lipsticks: Results from a survey of the Portuguese and Brazilian markets. Regulatory Toxicology and Pharmacology, 2018, 95, 307-313.	1.3	15
36	Transport of mycotoxins across human gastric NCl–N87 and intestinal Caco-2â€⁻cell models. Food and Chemical Toxicology, 2019, 131, 110595.	1.8	15

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37	Assessing genetic variability in germplasm of Phaseolus vulgaris L. collected in Northern Portugal. Scientia Horticulturae, 2009, 122, 333-338.	1.7	14
38	Interaction between the Renin–Angiotensin System and Enteric Neurotransmission Contributes to Colonic Dysmotility in the TNBS-Induced Model of Colitis. International Journal of Molecular Sciences, 2021, 22, 4836.	1.8	14
39	Silicon Improves the Redox Homeostasis to Alleviate Glyphosate Toxicity in Tomato Plants—Are Nanomaterials Relevant?. Antioxidants, 2021, 10, 1320.	2.2	14
40	Bioaccessibility and intestinal uptake of minerals from different types of home-cooked and ready-to-eat beans. Journal of Functional Foods, 2018, 50, 201-209.	1.6	13
41	Sensitive detection of Piper nigrum L. adulterants by a novel screening approach based on qPCR. Food Chemistry, 2019, 283, 596-603.	4.2	13
42	Stability of antibacterial and coccidiostat drugs on chicken meat burgers upon cooking and in vitro digestion. Food Chemistry, 2020, 316, 126367.	4.2	13
43	Preclinical Pharmacokinetics and Biodistribution of Anticancer Dinuclear Palladium(II)-Spermine Complex (Pd2Spm) in Mice. Pharmaceuticals, 2021, 14, 173.	1.7	13
44	Alkali metals levels in the human brain tissue: Anatomical region differences and age-related changes. Journal of Trace Elements in Medicine and Biology, 2016, 38, 174-182.	1.5	12
45	Vitek® MS v3.0 System in the Identification of Filamentous Fungi. Mycopathologia, 2019, 184, 645-651.	1.3	12
46	Emerging mycotoxins in infant and children foods: A review. Critical Reviews in Food Science and Nutrition, 2023, 63, 1707-1721.	5.4	11
47	Phenolic Profiles of Portuguese Olives. , 2010, , 177-186.		10
48	Effects of Chrysosporum (Aphanizomenon) ovalisporum extracts containing cylindrospermopsin on growth, photosynthetic capacity, and mineral content of carrots (Daucus carota). Ecotoxicology, 2017, 26, 22-31.	1.1	10
49	Essential and non-essential elements, and volatile organic compounds for the discrimination of twenty-three sweet cherry cultivars from Fundão, Portugal. Food Chemistry, 2022, 367, 130503.	4.2	10
50	Multidisciplinary approach to determine the effect of polybrominated diphenyl ethers on gut microbiota. Environmental Pollution, 2020, 260, 113920.	3.7	10
51	Delphinidin-3-O-glucoside inhibits angiogenesis via VEGFR2 downregulation and migration through actin disruption. Journal of Functional Foods, 2019, 54, 393-402.	1.6	10
52	lodine levels in different regions of the human brain. Journal of Trace Elements in Medicine and Biology, 2020, 62, 126579.	1.5	8
53	Foliar Application of Sodium Nitroprusside Boosts Solanum lycopersicum L. Tolerance to Glyphosate by Preventing Redox Disorders and Stimulating Herbicide Detoxification Pathways. Plants, 2021, 10, 1862.	1.6	8
54	lodine knowledge is associated with iodine status in Portuguese pregnant women: results from the IoMum cohort study. British Journal of Nutrition, 2021, 126, 1331-1339.	1.2	8

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55	InÂvitro bioacessibility and transport across Caco-2 monolayers of haloacetic acids in drinking water. Chemosphere, 2016, 161, 19-26.	4.2	7
56	First description of clinical Aspergillus fumigatus cyp51A TR 46 /Y121F/T289A mutant in Portugal. Journal of Global Antimicrobial Resistance, 2018, 13, 190-191.	0.9	7
57	Hops: New Perspectives for an Old Beer Ingredient. , 2019, , 267-301.		7
58	Influence of dietary patterns on contaminants bioaccessibility and intestinal transport by in vitro assays. Food Research International, 2020, 137, 109358.	2.9	7
59	A fast HRMA tool to authenticate eight salmonid species in commercial food products. Food and Chemical Toxicology, 2021, 156, 112440.	1.8	7
60	Mineral Content and Volatile Profiling of Prunus avium L. (Sweet Cherry) By-Products from Fundão Region (Portugal). Foods, 2022, 11, 751.	1.9	7
61	The association of milk and dairy consumption with iodine status in pregnant women in Oporto region. British Journal of Nutrition, 2021, 126, 1-9.	1.2	6
62	Lead Levels in Non-Occupationally Exposed Women with Preeclampsia. Molecules, 2021, 26, 3051.	1.7	6
63	Effect of skimmed milk on intestinal tract: Prevention of increased reactive oxygen species and nitric oxide formation. International Dairy Journal, 2021, 118, 105046.	1.5	6
64	In vitro gastric bioaccessibility of avocado peel extract in beef and soy-based burgers and its impact on Helicobacter pylori risk factors. Food Chemistry, 2022, 373, 131505.	4.2	6
65	Grapevine clones discriminated using stilbene synthase–chalcone synthase markers. Journal of the Science of Food and Agriculture, 2004, 84, 1186-1192.	1.7	5
66	Isoflavone determination in spontaneous legumes identified by DNA barcodes. Food Chemistry, 2012, 134, 2262-2267.	4.2	5
67	Isoflavone synthase (IFS) gene phylogeny in Trifolium species associated with plant isoflavone contents. Plant Systematics and Evolution, 2013, 299, 357-367.	0.3	5
68	Reference values for trace element levels in the human brain: A systematic review of the literature. Journal of Trace Elements in Medicine and Biology, 2021, 66, 126745.	1.5	5
69	Fetal Undernutrition Modifies Vascular RAS Balance Enhancing Oxidative Damage and Contributing to Remodeling. International Journal of Molecular Sciences, 2022, 23, 1233.	1.8	5
70	Changes in the Content of Free and Conjugated Polyamines during Lettuce (<i>Lactuca sativa</i>) Growth. Journal of Agricultural and Food Chemistry, 2015, 63, 440-446.	2.4	4
71	Sensory and Olfactometry Chemometrics as Valuable Tools for Assessing Hops' Aroma Impact on Dry-Hopped Beers: A Study with Wild Portuguese Genotypes. Foods, 2021, 10, 1397.	1.9	4
72	Trace Elements in Medicinal Plants Traditionally Used in the Treatment of Diabetes—Do They Have a Role in the Claimed Therapeutic Effect?. Foods, 2022, 11, 667.	1.9	4

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73	Portuguese wild hop diversity assessment by fast SNP genotyping using high-resolution melting. Journal of Applied Genetics, 2022, 63, 103-114.	1.0	3
74	Exploring two food composition databases to estimate nutritional components of whole meals. Journal of Food Composition and Analysis, 2021, 102, 104070.	1.9	2
75	Short communication. Phylogeny and genetic diversity within Iberian populations of Ornithopus L. and Biserrula L. estimated using ITS DNA sequences T. Spanish Journal of Agricultural Research, 2012, 10, 149.	0.3	2
76	Explore Gastric Lipolysis and Lipid Oxidation of Conventional versus Pasture-Based Milk by a Semi-dynamic <i>In Vitro</i> Digestion Model. Journal of Agricultural and Food Chemistry, 2021, 69, 14241-14249.	2.4	2
77	Olive Oil Authenticity Evaluation by Chemical and Biological Methodologies. , 2010, , 101-107.		1
78	The correct phylogenetic position of Lotus conimbricensis Brot. (Leguminosae, Loteae) based on nuclear ribosomal ITS sequences. Acta Botanica Croatica, 2012, 71, 87-94.	0.3	1
79	Short communication. Genetic diversity within Scorpiurus species from the Iberian Peninsula estimated using ITS DNA sequences. Spanish Journal of Agricultural Research, 2011, 9, 198.	0.3	1
80	Trace Elements as Contaminants and Nutrients. Foods, 2022, 11, 1337.	1.9	0