

# Raquel Braz Assuno Botelho

## List of Publications by Citations

**Source:**

<https://exaly.com/author-pdf/2571402/raquel-braz-assuncao-botelho-publications-by-citations.pdf>

**Version:** 2024-04-28

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.

71  
papers

576  
citations

13  
h-index

20  
g-index

86  
ext. papers

806  
ext. citations

3.8  
avg, IF

4.44  
L-index

#	Paper	IF	Citations
71	Psyllium as a substitute for gluten in bread. <i>Journal of the American Dietetic Association</i> , <b>2009</b> , 109, 1781-4		60
70	Green banana pasta: an alternative for gluten-free diets. <i>Journal of the Academy of Nutrition and Dietetics</i> , <b>2012</b> , 112, 1068-72	3.9	58
69	Use of baru (Brazilian almond) waste from physical extraction of oil to produce flour and cookies. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 50-55	5.4	38
68	Development of novel plant-based milk based on chickpea and coconut. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 128, 109479	5.4	29
67	Environmental, Social and Economic Sustainability Indicators Applied to Food Services: A Systematic Review. <i>Sustainability</i> , <b>2020</b> , 12, 1804	3.6	23
66	O programa nacional de alimentação escolar como promotor de hábitos alimentares regionais. <i>Revista De Nutricao</i> , <b>2009</b> , 22, 857-866	1.8	23
65	Use of baru (Brazilian almond) waste from physical extraction of oil to produce gluten free cakes. <i>Plant Foods for Human Nutrition</i> , <b>2015</b> , 70, 50-5	3.9	19
64	Brazilian Foodborne Disease National Survey: Evaluating the Landscape after 11 Years of Implementation to Advance Research, Policy, and Practice in Public Health. <i>Nutrients</i> , <b>2018</b> , 11,	6.7	19
63	Doença celíaca, hábitos e práticas alimentares e qualidade de vida. <i>Revista De Nutricao</i> , <b>2010</b> , 23, 467-474	1.8	18
62	Food formulation and not processing level: Conceptual divergences between public health and food science and technology sectors. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 639-650	11.5	16
61	Sustainability Indicators in Restaurants: The Development of a Checklist. <i>Sustainability</i> , <b>2020</b> , 12, 4076	3.6	13
60	Is What Low-Income Brazilians Are Eating in Popular Restaurants Contributing to Promote Their Health?. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	13
59	Atitudes de risco do consumidor em restaurantes de auto-serviço. <i>Revista De Nutricao</i> , <b>2007</b> , 20, 19-26	1.8	12
58	Fermentation of chickpea ( <i>Cicer arietinum</i> L.) and coconut ( <i>Coccus nucifera</i> L.) beverages by <i>Lactobacillus paracasei</i> subsp <i>paracasei</i> LBC 81: The influence of sugar content on growth and stability during storage. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 132, 109834	5.4	11
57	Consumption of Fruits and Vegetables by Low-Income Brazilian Undergraduate Students: A Cross-Sectional Study. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	10
56	Methods, Instruments, and Parameters for Analyzing the Menu Nutritionally and Sensorially: A Systematic Review. <i>Journal of Culinary Science and Technology</i> , <b>2012</b> , 10, 294-310	0.8	10
55	Glycemic Index of Gluten-Free Bread and Their Main Ingredients: A Systematic Review and Meta-Analysis. <i>Foods</i> , <b>2021</b> , 10,	4.9	10

54	Gluten-Free Pasta: Replacing Wheat with Chickpea. <i>Journal of Culinary Science and Technology</i> , <b>2019</b> , 17, 1-8	0.8	9
53	Regional Food Consumption in the Northeast of Brazil by the Low-Income Population. <i>Journal of Culinary Science and Technology</i> , <b>2019</b> , 17, 155-169	0.8	9
52	Food service compliance with ISO 14001 and ISO 22000. <i>Revista De Nutricao</i> , <b>2012</b> , 25, 373-380	1.8	8
51	Reducing Fat Content of Brazilian Traditional Preparations Does Not Alter Food Acceptance: Development of a Model for Fat Reduction That Conciliates Health and Culture. <i>Journal of Culinary Science and Technology</i> , <b>2010</b> , 8, 229-241	0.8	7
50	Identifier of Regional Food Presence (IRFP): A New Perspective to Evaluate Sustainable Menus. <i>Sustainability</i> , <b>2020</b> , 12, 3992	3.6	6
49	Nutritional Quality of Breakfast Consumed by the Low-Income Population in Brazil: A Nationwide Cross-Sectional Survey. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	6
48	Nutritional adequacy of meals offered and consumed by soldiers of the Brazilian Army. <i>Revista De Nutricao</i> , <b>2014</b> , 27, 229-239	1.8	6
47	Sodium and health: New proposal of distribution for major meals. <i>Health</i> , <b>2014</b> , 06, 195-201	0.4	6
46	Chia ( <i>Salvia hispanica</i> L.) Gel as Egg Replacer in Chocolate Cakes: Applicability and Microbial and Sensory Qualities After Storage. <i>Journal of Culinary Science and Technology</i> , <b>2020</b> , 18, 29-39	0.8	6
45	Epidemiological Surveillance System on Foodborne Diseases in Brazil after 10-Years of Its Implementation: Completeness Evaluation. <i>International Journal of Environmental Research and Public Health</i> , <b>2018</b> , 15,	4.6	6
44	Low-Income Population Sugar (Sucrose) Intake: A Cross-Sectional Study among Adults Assisted by a Brazilian Food Assistance Program. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	5
43	Good Practices in Home Kitchens: Construction and Validation of an Instrument for Household Food-Borne Disease Assessment and Prevention. <i>International Journal of Environmental Research and Public Health</i> , <b>2019</b> , 16,	4.6	5
42	Tracing chemical and sensory characteristics of baru oil during storage under nitrogen. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 976-982	5.4	5
41	Chemical Composition and Glycemic Index of Gluten-Free Bread Commercialized in Brazil. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	5
40	A Systematic Review on Gluten-Free Bread Formulations Using Specific Volume as a Quality Indicator. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
39	Eco-Inefficiency Formula: A Method to Verify the Cost of the Economic, Environmental, and Social Impact of Waste in Food Services. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
38	Quality of Life Prior and in the Course of the COVID-19 Pandemic: A Nationwide Cross-Sectional Study with Brazilian Dietitians. <i>International Journal of Environmental Research and Public Health</i> , <b>2021</b> , 18,	4.6	5
37	Is there a best technique to cook vegetables? DA study about physical and sensory aspects to stimulate their consumption. <i>International Journal of Gastronomy and Food Science</i> , <b>2020</b> , 21, 100218	2.8	4

36	What is Offered by Public Foodservices for Low Income Population in Brazil is Adequate to Health Promotion Regarding Energy Density. <i>Journal of Culinary Science and Technology</i> , <b>2017</b> , 1-13	0.8	4
35	Métodos para aplicar las pruebas de aceptación para la alimentación escolar: validación de la tarjeta gráfica. <i>Revista Chilena De Nutricion</i> , <b>2013</b> , 40, 357-363	0.9	4
34	Green Restaurants Assessment (GRASS): A Tool for Evaluation and Classification of Restaurants Considering Sustainability Indicators. <i>Sustainability</i> , <b>2021</b> , 13, 10928	3.6	4
33	: A Novel Alternative Flour on Gluten-Free Bread. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
32	Effects of the game intervention on food consumption, nutritional knowledge and self-efficacy in the adoption of healthy eating practices of high school students: a cluster randomised controlled trial. <i>Public Health Nutrition</i> , <b>2020</b> , 23, 2424-2433	3.3	3
31	Breakfast Characterization and Consumption by Low-Income Brazilians: Food Identity and Regional Food. <i>Sustainability</i> , <b>2020</b> , 12, 4998	3.6	3
30	Food Safety Conditions in Home-Kitchens: A Cross-Sectional Study in the Federal District/Brazil. <i>International Journal of Environmental Research and Public Health</i> , <b>2020</b> , 17,	4.6	3
29	Conformity of food service units with legislation. <i>Journal of Culinary Science and Technology</i> , <b>2016</b> , 14, 75-89	0.8	3
28	Food insecurity and nutritional status of individuals in a socially vulnerable situation in Brazil. <i>Ciencia E Saude Coletiva</i> , <b>2017</b> , 22, 607-616	2.2	3
27	Wellbeing at Work before and during the SARS-COV-2 Pandemic: A Brazilian Nationwide Study among Dietitians. <i>International Journal of Environmental Research and Public Health</i> , <b>2020</b> , 17,	4.6	3
26	Rango Cards, a digital game designed to promote a healthy diet: a randomized study protocol. <i>BMC Public Health</i> , <b>2018</b> , 18, 910	4.1	3
25	Unhygienic Practices of Health Professionals in Brazilian Public Hospital Restaurants: An Alert to Promote New Policies and Hygiene Practices in the Hospitals. <i>International Journal of Environmental Research and Public Health</i> , <b>2019</b> , 16,	4.6	2
24	Brazilian Community Restaurants/Low-Income Food Handlers: Association between the Nutritional Status and the Presence of Non-Communicable Chronic Diseases. <i>Sustainability</i> , <b>2020</b> , 12, 3467	3.6	2
23	Psyllium as a Substitute for Gluten in Pastas. <i>Journal of Culinary Science and Technology</i> , <b>2014</b> , 12, 181-1908		2
22	A Comprehensive Review on Bio-Preservation of Bread: An Approach to Adopt Wholesome Strategies.. <i>Foods</i> , <b>2022</b> , 11,	4.9	2
21	Sustainability Recommendations and Practices in School Feeding: A Systematic Review.. <i>Foods</i> , <b>2022</b> , 11,	4.9	2
20	Instrument to Identify Food Neophobia in Brazilian Children by Their Caregivers. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	2
19	Apple as sugar substitute in cake. <i>Journal of Culinary Science and Technology</i> , <b>2019</b> , 17, 224-231	0.8	2

18	Access to regional food in Brazilian community restaurants to strengthen the sustainability of local food systems. <i>International Journal of Gastronomy and Food Science</i> , <b>2021</b> , 23, 100296	2.8	2
17	Characterization, Nutrient Intake, and Nutritional Status of Low-Income Students Attending a Brazilian University Restaurant. <i>International Journal of Environmental Research and Public Health</i> , <b>2021</b> , 18,	4.6	2
16	Food Rating Scale in Food Services: From Development to Assessment of a Strategy for Consumer Healthier Choices. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	2
15	Impact of Gluten-Free Sorghum Bread Genotypes on Glycemic and Antioxidant Responses in Healthy Adults. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
14	Self-Service Restaurants in SARS-CoV-2 Pandemic. <i>Encyclopedia</i> , <b>2021</b> , 1, 401-408		1
13	Health Conditions and Dietary Intake Among Brazilian Immigrants in the United States of America. <i>Journal of Immigrant and Minority Health</i> , <b>2021</b> , 23, 1259-1266	2.2	1
12	How Are School Menus Evaluated in Different Countries? A Systematic Review. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
11	Acceptability of Reduced-Fat and Fried-Food-Free Menu in Self-Service Restaurant. <i>Journal of Culinary Science and Technology</i> , <b>2018</b> , 16, 165-177	0.8	1
10	Influence of Cooking Method on the Nutritional Quality of Organic and Conventional Brazilian Vegetables: A Study on Sodium, Potassium, and Carotenoids. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
9	Survival of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> LBC 81 in Fermented Beverage from Chickpeas and Coconut in a Static In Vitro Digestion Model. <i>Fermentation</i> , <b>2021</b> , 7, 135	4.7	1
8	Main Regional Foods Offered in Northeast Brazilian Restaurants and Motives for Their Offer. <i>Journal of Culinary Science and Technology</i> , <b>2020</b> , 1-18	0.8	0
7	Food Neophobia among Brazilian Children: Prevalence and Questionnaire Score Development. <i>Sustainability</i> , <b>2022</b> , 14, 975	3.6	0
6	Occupational Risk Assessment in School Food Services: Instruments Construction and Internal Validation. <i>Sustainability</i> , <b>2022</b> , 14, 1728	3.6	0
5	Design and Development of an Instrument on Knowledge of Food Safety, Practices, and Risk Perception Addressed to Children and Adolescents from Low-Income Families. <i>Sustainability</i> , <b>2021</b> , 13, 2324	3.6	0
4	Healthy eating through the eyes of adolescents: A qualitative analysis of messages from the Dietary Guidelines for the Brazilian Population. <i>Revista De Nutricao</i> , <b>2018</b> , 31, 577-591	1.8	0
3	<i>Amorphophallus konjac</i> : Sensory Profile of This Novel Alternative Flour on Gluten-Free Bread. <i>Foods</i> , <b>2022</b> , 11, 1379	4.9	0
2	Green Restaurants <b>2021</b> , 1-22		
1	Sensory analysis of ready-to-eat meals in the Brazilian Army. <i>Journal of Culinary Science and Technology</i> , <b>2019</b> , 17, 313-325	0.8	

