

# Raquel Braz Assuno Botelho

## List of Publications by Year in Descending Order

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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.

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	Food Neophobia among Brazilian Children: Prevalence and Questionnaire Score Development. <i>Sustainability</i> , <b>2022</b> , 14, 975	3.6	0
70	A Comprehensive Review on Bio-Preservation of Bread: An Approach to Adopt Wholesome Strategies.. <i>Foods</i> , <b>2022</b> , 11,	4.9	2
69	Occupational Risk Assessment in School Food Services: Instruments Construction and Internal Validation. <i>Sustainability</i> , <b>2022</b> , 14, 1728	3.6	0
68	Sustainability Recommendations and Practices in School Feeding: A Systematic Review.. <i>Foods</i> , <b>2022</b> , 11,	4.9	2
67	Amorphophallus konjac: Sensory Profile of This Novel Alternative Flour on Gluten-Free Bread. <i>Foods</i> , <b>2022</b> , 11, 1379	4.9	0
66	Green Restaurants <b>2021</b> , 1-22		
65	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
64	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
63	Self-Service Restaurants in SARS-CoV-2 Pandemic. <i>Encyclopedia</i> , <b>2021</b> , 1, 401-408		1
62	: A Novel Alternative Flour on Gluten-Free Bread. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
61	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
60	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
59	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
58	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
57	How Are School Menus Evaluated in Different Countries? A Systematic Review. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
56	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
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	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
53	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
52	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
51	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
50	Sustainability Indicators in Restaurants: The Development of a Checklist. <i>Sustainability</i> , <b>2020</b> , 12, 4076	3.6	13
49	Is there a best technique to cook vegetables? [A 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
48	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
47	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
46	Identifier of Regional Food Presence (IRFP): A New Perspective to Evaluate Sustainable Menus. <i>Sustainability</i> , <b>2020</b> , 12, 3992	3.6	6
45	Environmental, Social and Economic Sustainability Indicators Applied to Food Services: A Systematic Review. <i>Sustainability</i> , <b>2020</b> , 12, 1804	3.6	23
44	Breakfast Characterization and Consumption by Low-Income Brazilians: Food Identity and Regional Food. <i>Sustainability</i> , <b>2020</b> , 12, 4998	3.6	3
43	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
42	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
41	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
40	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
39	Chemical Composition and Glycemic Index of Gluten-Free Bread Commercialized in Brazil. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	5
38	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
37	Instrument to Identify Food Neophobia in Brazilian Children by Their Caregivers. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	2

36	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
35	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
34	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
33	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
32	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
31	Gluten-Free Pasta: Replacing Wheat with Chickpea. <i>Journal of Culinary Science and Technology</i> , <b>2019</b> , 17, 1-8	0.8	9
30	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	
29	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
28	Apple as sugar substitute in cake. <i>Journal of Culinary Science and Technology</i> , <b>2019</b> , 17, 224-231	0.8	2
27	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
26	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
25	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
24	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
23	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
22	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
21	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
20	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
19	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

18	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
17	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
16	Conformity of food service units with legislation. <i>Journal of Culinary Science and Technology</i> , <b>2016</b> , 14, 75-89	0.8	3
15	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
14	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
13	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
12	Psyllium as a Substitute for Gluten in Pastas. <i>Journal of Culinary Science and Technology</i> , <b>2014</b> , 12, 181-190	0.8	2
11	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
10	Sodium and health: New proposal of distribution for major meals. <i>Health</i> , <b>2014</b> , 06, 195-201	0.4	6
9	Métodos para aplicar las pruebas de aceptación para la alimentación escolar: validación de la tarjeta ícica. <i>Revista Chilena De Nutricion</i> , <b>2013</b> , 40, 357-363	0.9	4
8	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
7	Food service compliance with ISO 14001 and ISO 22000. <i>Revista De Nutricao</i> , <b>2012</b> , 25, 373-380	1.8	8
6	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
5	Doenç celíaca, hábitos e práticas alimentares e qualidade de vida. <i>Revista De Nutricao</i> , <b>2010</b> , 23, 467-474	1.8	18
4	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
3	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
2	Psyllium as a substitute for gluten in bread. <i>Journal of the American Dietetic Association</i> , <b>2009</b> , 109, 1781-4	0.8	60
1	Atitudes de risco do consumidor em restaurantes de auto-serviç. <i>Revista De Nutricao</i> , <b>2007</b> , 20, 19-26	1.8	12

