Maria Manuela Pintado

List of Publications by Year
in descending order

496	18,991	14614	30010
papers	citations	66 h-index	103 g-index

510	510	510	20789
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Protective effect of whey cheese matrix on probiotic strains exposed to simulated gastrointestinal conditions. Food Research International, 2011, 44, 465-470.	2.9	450
2	Bovine whey proteins â€“ Overview on their main biological properties. Food Research International, 2007, 40, 1197-1211.	2.9	414
3	Effect of whey protein purity and glycerol content upon physical properties of edible films manufactured therefrom. Food Hydrocolloids, 2013, 30, 110-122.	5.6	360
4	Atomic force microscopy study of the antibacterial effects of chitosans on Escherichia coli and Staphylococcus aureus. Ultramicroscopy, 2008, 108, 1128-1134.	0.8	306
5	Antimicrobial activity of phenolic compounds identified in wild mushrooms, SAR analysis and docking studies. Journal of Applied Microbiology, 2013, 115, 346-357.	1.4	299
6	Invited review: Physiological properties of bioactive peptides obtained from whey proteins. Journal of Dairy Science, 2010, 93, 437-455.	1.4	275
7	A Review on Antimicrobial Activity of Mushroom (Basidiomycetes) Extracts and Isolated Compounds. Planta Medica, 2012, 78, 1707-1718.	0.7	262
8	Antimicrobial effects of chitosans and chitooligosaccharides, upon Staphylococcus aureus and Escherichia coli, in food model systems. Food Microbiology, 2008, 25, 922-928.	2.1	238
9	Agro-Food Byproducts as a New Source of Natural Food Additives. Molecules, 2019, 24, 1056.	1.7	206
10	Valorisation of natural extracts from marine source focused on marine by-products: A review. Food Research International, 2010, 43, 2221-2233.	2.9	204
11	Anthocyanin extraction from plant tissues: A review. Critical Reviews in Food Science and Nutrition, 2017, 57, 3072-3083.	5.4	197
12	Infusions of Portuguese medicinal plants: Dependence of final antioxidant capacity and phenol content on extraction features. Journal of the Science of Food and Agriculture, 2007, 87, 2638-2647.	1.7	187
13	Blueberry anthocyanins in health promotion: A metabolic overview. Journal of Functional Foods, 2013, 5, 1518-1528.	1.6	182
14	Management of Fruit Industrial By-Productsâ€”A Case Study on Circular Economy Approach. Molecules, 2020, 25, 320.	1.7	180
15	Preserving the nutritional quality of crop plants under a changing climate: importance and strategies. Plant and Soil, 2019, 443, 1-26.	1.8	175
16	Avocado by-products: Nutritional and functional properties. Trends in Food Science and Technology, 2018, 80, 51-60.	7.8	165
17	Edible Films and Coatings from Whey Proteins: A Review on Formulation, and on Mechanical and Bioactive Properties. Critical Reviews in Food Science and Nutrition, 2012, 52, 533-552.	5.4	163
18	Assessment of polyphenolic profile and antibacterial activity of pomegranate peel (Punica granatum) flour obtained from co-product of juice extraction. Food Control, 2016, 59, 94-98.	2.8	147

#	Article	IF	Citations
19	Antimicrobial activity of pomegranate peel extracts performed by high pressure and enzymatic assisted extraction. Food Research International, 2019, 115, 167-176.	2.9	140
20	Novel whey-derived peptides with inhibitory effect against angiotensin-converting enzyme: In vitro effect and stability to gastrointestinal enzymes. Peptides, 2011, 32, 1013-1019.	1.2	132
21	Sugar profile, physicochemical and sensory aspects of monofloral honeys produced by different stingless bee species in Brazilian semi-arid region. LWT - Food Science and Technology, 2016, 65, 645-651.	2.5	130
22	Extraction and characterisation of apatite- and tricalcium phosphate-based materials from cod fish bones. Materials Science and Engineering C, 2013, 33, 103-110.	3.8	129
23	In vitro gastrointestinal digestion of pomegranate peel (Punica granatum) flour obtained from co-products: Changes in the antioxidant potential and bioactive compounds stability. Journal of Functional Foods, 2015, 19, 617-628.	1.6	126
24	Chemical composition and inÂvitro antimicrobial, antifungal and antioxidant properties of essential oils obtained from some herbs widely used in Portugal. Food Control, 2013, 32, 371-378.	2.8	124
25	Structural features and assessment of prebiotic activity of refined arabinoxylooligosaccharides from wheat bran. Journal of Functional Foods, 2014, 6, 438-449.	1.6	121
26	Comparison of spray drying, freeze drying and convective hot air drying for the production of a probiotic orange powder. Journal of Functional Foods, 2015, 17, 340-351.	1.6	121
27	High value-added compounds from fruit and vegetable by-products â€“ Characterization, bioactivities, and application in the development of novel food products. Critical Reviews in Food Science and Nutrition, 2020, 60, 1388-1416.	5.4	121
28	Features and performance of edible films, obtained from whey protein isolate formulated with antimicrobial compounds. Food Research International, 2012, 45, 351-361.	2.9	120
29	Chitosan-based nanoparticles for rosmarinic acid ocular deliveryâ€”In vitro tests. International Journal of Biological Macromolecules, 2016, 84, 112-120.	3.6	114
30	Evaluation of antimicrobial edible coatings from a whey protein isolate base to improve the shelf life of cheese. Journal of Dairy Science, 2012, 95, 6282-6292.	1.4	110
31	Evaluation and insights into chitosan antimicrobial activity against anaerobic oral pathogens. Anaerobe, 2012, 18, 305-309.	1.0	110
32	The progress of essential oils as potential therapeutic agents: a review. Journal of Essential Oil Research, 2020, 32, 279-295.	1.3	110
33	Anti-Inflammatory Activity of Chitooligosaccharides in Vivo. Marine Drugs, 2010, 8, 1763-1768.	2.2	109
34	One Health, Fermented Foods, and Gut Microbiota. Foods, 2018, 7, 195.	1.9	101
35	Potential chitosan-coated alginate nanoparticles for ocular delivery of daptomycin. European Journal of Clinical Microbiology and Infectious Diseases, 2015, 34, 1255-1262.	1.3	100
36	Polyphenolic profile and antioxidant and antibacterial activities of monofloral honeys produced by Meliponini in the Brazilian semiarid region. Food Research International, 2016, 84, 61-68.	2.9	100

#	Article	IF	Citations
37	Extraction of high added value biological compounds from sardine, sardine-type fish and mackerel canning residues â€" A review. Materials Science and Engineering C, 2013, 33, 3111-3120.	3.8	99
38	Incorporation of strawberries preparation in yoghurt: Impact on phytochemicals and milk proteins. Food Chemistry, 2015, 171, 370-378.	4.2	99
39	Nanoencapsulation of bovine lactoferrin for food and biopharmaceutical applications. Food Hydrocolloids, 2013, 32, 425-431.	5.6	96
40	Influence of l-cysteine, oxygen and relative humidity upon survival throughout storage of probiotic bacteria in whey protein-based microcapsules. International Dairy Journal, 2011, 21, 869-876.	1.5	94
41	Impact of plant extracts upon human health: A review. Critical Reviews in Food Science and Nutrition, 2020, 60, 873-886.	5.4	92
42	Functional or emotional? How Dutch and Portuguese conceptualise beer, wine and non-alcoholic beer consumption. Food Quality and Preference, 2016, 49, 54-65.	2.3	90
43	Edible films as carrier for lactic acid bacteria. LWT - Food Science and Technology, 2016, 73, 543-550.	2.5	89
44	Antimicrobial activity of wild mushroom extracts against clinical isolates resistant to different antibiotics. Journal of Applied Microbiology, 2012, 113, 466-475.	1.4	86
45	Extraction of tomato by-productsâ€™ bioactive compounds using ohmic technology. Food and Bioproducts Processing, 2019, 117, 329-339.	1.8	86
46	Microbiological and rheological studies on Portuguese kefir grains. International Journal of Food Science and Technology, 1996, 31, 15-26.	1.3	84
47	A comprehensive study into the impact of a chitosan mouthwash upon oral microorganism's biofilm formation in vitro. Carbohydrate Polymers, 2014, 101, 1081-1086.	5.1	83
48	Novel and revisited approaches in nanoparticle systems for buccal drug delivery. Journal of Controlled Release, 2020, 320, 125-141.	4.8	83
49	Survival of probiotic bacteria in a whey cheese vector submitted to environmental conditions prevailing in the gastrointestinal tract. International Dairy Journal, 2005, 15, 921-927.	1.5	82
50	Microbiological, biochemical and biogenic amine profiles of Terrincho cheese manufactured in several dairy farms. International Dairy Journal, 2008, 18, 631-640.	1.5	82
51	Effect of particle size upon the extent of extraction of antioxidant power from the plants Agrimonia eupatoria, Salvia sp. and Satureja montana. Food Chemistry, 2009, 117, 412-416.	4.2	80
52	Study of the interactions between rosmarinic acid and bovine milk whey protein Î±-Lactalbumin, Î²-Lactoglobulin and Lactoferrin. Food Research International, 2015, 77, 450-459.	2.9	80
53	Impact of high pressure on starch properties: A review. Food Hydrocolloids, 2020, 106, 105877.	5.6	79
54	Study of the antibacterial effects of chitosans on Bacillus cereus (and its spores) by atomic force microscopy imaging and nanoindentation. Ultramicroscopy, 2009, 109, 854-860.	0.8	78

#	Article	IF	Citations
55	Nutritional, textural and sensory properties of Coalho cheese made of goats', cows' milk and their mixture. LWT - Food Science and Technology, 2013, 50, 538-544.	2.5	78
56	Bacteria immobilisation on hydroxyapatite surface for heavy metals removal. Journal of Environmental Management, 2013, 121, 87-95.	3.8	77
57	Supercritical fluid extraction of carotenoids and chlorophylls a, b and c, from a wild strain of Scenedesmus obliquus for use in food processing. Journal of Food Engineering, 2013, 116, 478-482.	2.7	76
58	Health promoting properties of blueberries: a review. Critical Reviews in Food Science and Nutrition, 2020, 60, 181-200.	5.4	76
59	Study of the effects of chitosan upon Streptococcus mutans adherence and biofilm formation. Anaerobe, 2013, 20, 27-31.	1.0	75
60	Chitosan nanoparticles for daptomycin delivery in ocular treatment of bacterial endophthalmitis. Drug Delivery, 2015, 22, 885-893.	2.5	74
61	Bioactive properties of peptides obtained from Argentinian defatted soy flour protein by Corolase PP hydrolysis. Food Chemistry, 2016, 198, 36-44.	4.2	74
62	Bioactive peptides derived from marine sources: Biological and functional properties. Trends in Food Science and Technology, 2022, 119, 348-370.	7.8	73
63	Optimisation, by response surface methodology, of degree of hydrolysis and antioxidant and ACE-inhibitory activities of whey protein hydrolysates obtained with cardoon extract. International Dairy Journal, 2011, 21, 926-933.	1.5	72
64	Effect of emergent non-thermal extraction technologies on bioactive individual compounds profile from different plant materials. Food Research International, 2019, 115, 177-190.	2.9	72
65	Antioxidant activity of chitooligosaccharides upon two biological systems: Erythrocytes and bacteriophages. Carbohydrate Polymers, 2010, 79, 1101-1106.	5.1	71
66	Recent insights in the use of nanocarriers for the oral delivery of bioactive proteins and peptides. Peptides, 2018, 101, 112-123.	1.2	71
67	Impact of postharvest preservation methods on nutritional value and bioactive properties of mushrooms. Trends in Food Science and Technology, 2021, 110, 418-431.	7.8	71
68	A Review on Antifungal Activity of Mushroom (Basidiomycetes) Extracts and Isolated Compounds. Current Topics in Medicinal Chemistry, 2013, 13, 2648-2659.	1.0	70
69	Integral Valorization of Pineapple (Ananas comosus L.) By-Products through a Green Chemistry Approach towards Added Value Ingredients. Foods, 2020, 9, 60.	1.9	69
70	Antimicrobial, antiadhesive and antibiofilm activity of an ethanolic, anthocyanin-rich blueberry extract purified by solid phase extraction. Journal of Applied Microbiology, 2016, 121, 693-703.	1.4	67
71	Antioxidant Activity of Sugar Molasses, Including Protective Effect Against DNA Oxidative Damage. Journal of Food Science, 2007, 72, C039-C043.	1.5	66
72	Characterization of solid lipid nanoparticles produced with carnauba wax for rosmarinic acid oral delivery. RSC Advances, 2015, 5, 22665-22673.	1.7	66

#	Article	IF	Citations
73	Synthesis, optimization and structural characterization of a chitosanâ€“glucose derivative obtained by the Maillard reaction. Carbohydrate Polymers, 2016, 137, 382-389.	5.1	66
74	Therapeutic and Nutraceutical Potential of Rosmarinic Acid - Cytoprotective Properties and Pharmacokinetic Profile. Critical Reviews in Food Science and Nutrition, 2017, 57, 00-00.	5.4	65
75	Natural Bioactive Compounds from Food Waste: Toxicity and Safety Concerns. Foods, 2021, 10, 1564.	1.9	65
76	Effects of added Lactobacillus acidophilus and Bifidobacterium lactis probiotics on the quality characteristics of goat ricotta and their survival under simulated gastrointestinal conditions. Food Research International, 2015, 76, 828-838.	2.9	64
77	In vitro screening for anti-microbial activity of chitosans and chitooligosaccharides, aiming at potential uses in functional textiles. Journal of Microbiology and Biotechnology, 2010, 20, 311-318.	0.9	64
78	Chitosan nanoparticles as alternative anti-staphylococci agents: Bactericidal, antibiofilm and antiadhesive effects. Materials Science and Engineering C, 2017, 79, 221-226.	3.8	63
79	Combination of PLGA nanoparticles with mucoadhesive guar-gum films for buccal delivery of antihypertensive peptide. International Journal of Pharmaceutics, 2018, 547, 593-601.	2.6	63
80	Valorization of melon fruit (Cucumis melo L.) by-products: Phytochemical and Biofunctional properties with Emphasis on Recent Trends and Advances. Trends in Food Science and Technology, 2020, 99, 507-519.	7.8	63
81	Valorisation of food agro-industrial by-products: From the past to the present and perspectives. Journal of Environmental Management, 2021, 299, 113571.	3.8	63
82	Production of antimicrobial chitosan nanoparticles against food pathogens. Journal of Food Engineering, 2015, 167, 210-216.	2.7	62
83	Natural extracts into chitosan nanocarriers for rosmarinic acid drug delivery. Pharmaceutical Biology, 2015, 53, 642-652.	1.3	61
84	The potential of insects as food sources â€“ a review. Critical Reviews in Food Science and Nutrition, 2020, 60, 3642-3652.	5.4	59
85	Nutritional ingredients from spent brewer's yeast obtained by hydrolysis and selective membrane filtration integrated in a pilot process. Journal of Food Engineering, 2016, 185, 42-47.	2.7	58
86	Cassava (Manihot esculentaCrantz) and Yam (Dioscoreaspp.) Crops and Their Derived Foodstuffs: Safety, Security and Nutritional Value. Critical Reviews in Food Science and Nutrition, 2016, 56, 2714-2727.	5.4	58
87	Impact of honey on quality characteristics of goat yogurt containing probiotic Lactobacillus acidophilus. LWT - Food Science and Technology, 2017, 80, 221-229.	2.5	58
88	Application of immobilized enzyme technologies for the textile industry: a review. Biocatalysis and Biotransformation, 2011, 29, 223-237.	1.1	57
89	Calcium phosphate-based materials of natural origin showing photocatalytic activity. Journal of Materials Chemistry A, 2013, 1, 6452.	5.2	57
90	Experimental Design, Modeling, and Optimization of High-Pressure-Assisted Extraction of Bioactive Compounds from Pomegranate Peel. Food and Bioprocess Technology, 2017, 10, 886-900.	2.6	57

#	Article	IF	Citations
91	Evaluation of chitooligosaccharide application on mineral accumulation and plant growth in Phaseolus vulgaris. Plant Science, 2014, 215-216, 134-140.	1.7	56
92	Fermented Foods and Beverages in Human Diet and Their Influence on Gut Microbiota and Health. Fermentation, 2018, 4, 90.	1.4	56
93	Evaluation of two packaging systems for regional cheese. Food Chemistry, 2007, 102, 481-487.	4.2	55
94	Antimicrobial activity of edible coatings prepared from whey protein isolate and formulated with various antimicrobial agents. International Dairy Journal, 2012, 25, 132-141.	1.5	55
95	Potential prebiotic properties of cashew apple (Anacardium occidentale L.) agroâ€industrial byproduct on Lactobacillus species. Journal of the Science of Food and Agriculture, 2017, 97, 3712-3719.	1.7	55
96	Process optimization of microwave-assisted extraction of bioactive molecules from avocado seeds. Industrial Crops and Products, 2020, 154, 112623.	2.5	55
97	Carob bean (Ceratonia siliqua L.): A new perspective for functional food. Trends in Food Science and Technology, 2021, 114, 310-322.	7.8	55
98	Addition of probiotic bacteria in a semi-hard goat cheese (coalho): Survival to simulated gastrointestinal conditions and inhibitory effect against pathogenic bacteria. Food Research International, 2014, 64, 241-247.	2.9	53
99	Hydroxyapatite-based materials of marine origin: A bioactivity and sintering study. Materials Science and Engineering C, 2015, 51, 309-315.	3.8	53
100	Enzymatic soy protein hydrolysis: A tool for biofunctional food ingredient production. Food Chemistry: X, 2019, 1, 100006.	1.8	53
101	Effect of in vitro digestion upon the antioxidant capacity of aqueous extracts of Agrimonia eupatoria, Rubus idaeus, Salvia sp. and Satureja montana. Food Chemistry, 2012, 131, 761-767.	4.2	52
102	Optimization of the production of solid Witepsol nanoparticles loaded with rosmarinic acid. Colloids and Surfaces B: Biointerfaces, 2014, 115, 109-117.	2.5	52
103	Current state on the development of nanoparticles for use against bacterial gastrointestinal pathogens. Focus on chitosan nanoparticles loaded with phenolic compounds. Carbohydrate Polymers, 2015, 130, 429-439.	5.1	52
104	Effects of whey peptide extract on the growth of probiotics and gut microbiota. Journal of Functional Foods, 2016, 21, 507-516.	1.6	52
105	Structure and function of a novel antioxidant peptide from the skin of tropical frogs. Free Radical Biology and Medicine, 2018, 115, 68-79.	1.3	52
106	Effects of Chitooligosaccharides on Human Red Blood Cell Morphology and Membrane Protein Structure. Biomacromolecules, 2008, 9, 3346-3352.	2.6	51
107	Storage Stability of Lactobacillus paracasei as Free Cells or Encapsulated in Alginate-Based Microcapsules in Low pH Fruit Juices. Food and Bioprocess Technology, 2012, 5, 2748-2757.	2.6	51
108	Antimicrobial and Antibiofilm Activity of Chitosan on the Oral Pathogen Candida albicans. Pathogens, 2014, 3, 908-919.	1.2	51

#	Article	IF	Citations
109	Oral films as breakthrough tools for oral delivery of proteins/peptides. Journal of Controlled Release, 2015, 211, 63-73.	4.8	51
110	In vitro assessment of the prebiotic potential of Aloe vera mucilage and its impact on the human microbiota. Food and Function, 2015, 6, 525-531.	2.1	51
111	Multi-trait analysis of post-harvest storage in rocket salad (Diplotaxis tenuifolia) links sensorial, volatile and nutritional data. Food Chemistry, 2016, 211, 114-123.	4.2	51
112	A hydroxyapatiteâ€“Fe₂O₃ based material of natural origin as an active sunscreen filter. Journal of Materials Chemistry B, 2014, 2, 5999-6009.	2.9	50
113	Light induced antibacterial activity and photocatalytic properties of Ag/Ag3PO4 -based material of marine origin. Journal of Photochemistry and Photobiology A: Chemistry, 2015, 296, 40-47.	2.0	50
114	Chitosan and Hydroxyapatite Based Biomaterials to Circumvent Periprosthetic Joint Infections. Materials, 2021, 14, 804.	1.3	50
115	Phytochemical composition and antioxidant activity of peach as affected by pasteurization and storage duration. LWT - Food Science and Technology, 2012, 49, 202-207.	2.5	49
116	Bioaccessibility, changes in the antioxidant potential and colonic fermentation of date pits and apple bagasse flours obtained from co-products during simulated in vitro gastrointestinal digestion. Food Research International, 2015, 78, 169-176.	2.9	49
117	In vitro evaluation of the effects of proteinâ€“polyphenolâ€“polysaccharide interactions on (+)-catechin and cyanidin-3-glucoside bioaccessibility. Food and Function, 2015, 6, 3444-3453.	2.1	49
118	Insight into antibiotics removal: Exploring the photocatalytic performance of a Fe3O4/ZnO nanocomposite in a novel magnetic sequential batch reactor. Journal of Environmental Management, 2019, 237, 595-608.	3.8	49
119	Bioconversion of oleuropein to hydroxytyrosol by lactic acid bacteria. World Journal of Microbiology and Biotechnology, 2012, 28, 2435-2440.	1.7	48
120	The importance of antimicrobial peptides and their potential for therapeutic use in ophthalmology. International Journal of Antimicrobial Agents, 2013, 41, 5-10.	1.1	48
121	Safety profile of solid lipid nanoparticles loaded with rosmarinic acid for oral use: in vitro and animal approaches. International Journal of Nanomedicine, 2016, Volume 11, 3621-3640.	3.3	48
122	High-pressure assisted extraction of bioactive compounds from industrial fermented fig by-product. Journal of Food Science and Technology, 2017, 54, 2519-2531.	1.4	48
123	Current extraction techniques towards bioactive compounds from brewerâ€™s spent grain â€“ A review. Critical Reviews in Food Science and Nutrition, 2020, 60, 2730-2741.	5.4	48
124	Valorization of Mushroom By-Products as a Source of Value-Added Compounds and Potential Applications. Molecules, 2020, 25, 2672.	1.7	48
125	Development and Characterization of Chitosan Microparticles-in-Films for Buccal Delivery of Bioactive Peptides. Pharmaceuticals, 2019, 12, 32.	1.7	47
126	Bacterial nanocellulose membranes loaded with vitamin B-based ionic liquids for dermal care applications. Journal of Molecular Liquids, 2020, 302, 112547.	2.3	47

#	Article	IF	Citations
127	Optimization of modified atmosphere packaging with respect to physicochemical characteristics of RequeijÃ£o. Food Research International, 2000, 33, 821-832.	2.9	46
128	Study of antimicrobial activity and atomic force microscopy imaging of the action mechanism of cashew tree gum. Carbohydrate Polymers, 2012, 90, 270-274.	5.1	46
129	Stability of polyphenols and carotenoids in strawberry and peach yoghurt throughout in vitro gastrointestinal digestion. Food and Function, 2015, 6, 1611-1619.	2.1	46
130	Role of dominant microflora of Picante cheese on proteolysis and lipolysis. International Dairy Journal, 1999, 9, 593-603.	1.5	45
131	Development of a low fat fresh pork sausage based on chitosan with health claims: impact on the quality, functionality and shelf-life. Food and Function, 2015, 6, 2768-2778.	2.1	45
132	The effect of Isabel grape addition on the physicochemical, microbiological and sensory characteristics of probiotic goat milk yogurt. Food and Function, 2017, 8, 2121-2132.	2.1	45
133	Impact of whey protein coating incorporated with Bifidobacterium and Lactobacillus on sliced ham properties. Meat Science, 2018, 139, 125-133.	2.7	45
134	Chitosan produced from Mucorales fungi using agroindustrial by-products and its efficacy to inhibit Colletotrichum species. International Journal of Biological Macromolecules, 2018, 108, 635-641.	3.6	45
135	Docking Studies in Target Proteins Involved in Antibacterial Action Mechanisms: Extending the Knowledge on Standard Antibiotics to Antimicrobial Mushroom Compounds. Molecules, 2014, 19, 1672-1684.	1.7	44
136	In vitro evaluation of yacon (Smallanthus sonchifolius) tuber flour prebiotic potential. Food and Bioproducts Processing, 2015, 95, 96-105.	1.8	44
137	Aqueous extracts of Vaccinium corymbosum as inhibitors of Staphylococcus aureus. Food Control, 2015, 51, 314-320.	2.8	44
138	Insights into chitosan antibiofilm activity against methicillin-resistant Staphylococcus aureus. Journal of Applied Microbiology, 2017, 122, 1547-1557.	1.4	44
139	Effect of protein and lipid levels in diets for adult sea urchin Paracentrotus lividus (Lamarck, 1816). Aquaculture, 2019, 506, 127-138.	1.7	44
140	Differentiation of Bacillus pumilus and Bacillus safensis Using MALDI-TOF-MS. PLoS ONE, 2014, 9, e110127.	1.1	44
141	Inhibition of Bladder Tumor Growth by Chitooligosaccharides in an Experimental Carcinogenesis Model. Marine Drugs, 2012, 10, 2661-2675.	2.2	43
142	Wild Mushroom Extracts as Inhibitors of Bacterial Biofilm Formation. Pathogens, 2014, 3, 667-679.	1.2	43
143	Iodine enrichment of rainbow trout flesh by dietary supplementation with the red seaweed Gracilaria vermiculophylla. Aquaculture, 2015, 446, 132-139.	1.7	43
144	Solid Lipid Nanoparticles as Oral Delivery Systems of Phenolic Compounds: Overcoming Pharmacokinetic Limitations for Nutraceutical Applications. Critical Reviews in Food Science and Nutrition, 2015, 57, 00-00.	5.4	43

#	Article	IF	Citations
145	Whatâ€™s in a name? The effect of congruent and incongruent product names on liking and emotions when consuming beer or non-alcoholic beer in a bar. Food Quality and Preference, 2017, 55, 58-66.	2.3	43
146	Emerging technologies to extract high added value compounds from fruit residues: Sub/supercritical, ultrasound-, and enzyme-assisted extractions. Food Reviews International, 2018, 34, 581-612.	4.3	43
147	A chemical valorisation of melon peels towards functional food ingredients: Bioactives profile and antioxidant properties. Food Chemistry, 2021, 335, 127579.	4.2	43
148	Mango peels as food ingredient / additive: nutritional value, processing, safety and applications. Trends in Food Science and Technology, 2021, 114, 472-489.	7.8	43
149	Antihypertensive effect of spent brewer yeast peptide. Process Biochemistry, 2019, 76, 213-218.	1.8	42
150	Improving the ripening process after 1-MCP application: Implications and strategies. Trends in Food Science and Technology, 2021, 113, 382-396.	7.8	42
151	Use of technological processing of seaweed and microalgae as strategy to improve their apparent digestibility coefficients in European seabass (Dicentrarchus labrax) juveniles. Journal of Applied Phycology, 2020, 32, 3429-3446.	1.5	41
152	Polyphenols: A Promising Avenue in Therapeutic Solutions for Wound Care. Applied Sciences (Switzerland), 2021, 11, 1230.	1.3	41
153	Cheers, proost, saÃºde: Cultural, contextual and psychological factors of wine and beer consumption in Portugal and in the Netherlands. Critical Reviews in Food Science and Nutrition, 2017, 57, 1340-1349.	5.4	40
154	Impact of food matrix components on nutritional and functional properties of fruit-based products. Current Opinion in Food Science, 2018, 22, 153-159.	4.1	40
155	The effect of sex, season and gametogenic cycle on gonad yield, biochemical composition and quality traits of Paracentrotus lividus along the North Atlantic coast of Portugal. Scientific Reports, 2019, 9, 2994.	1.6	40
156	Impact of functional flours from pineapple by-products on human intestinal microbiota. Journal of Functional Foods, 2020, 67, 103830.	1.6	40
157	Simulated digestion of an olive pomace water-soluble ingredient: relationship between the bioaccessibility of compounds and their potential health benefits. Food and Function, 2020, 11, 2238-2254.	2.1	40
158	Biodiversity and characterization of Staphylococcus species isolated from a small manufacturing dairy plant in Portugal. International Journal of Food Microbiology, 2011, 146, 123-129.	2.1	39
159	Valorization of Agricultural Lignocellulosic Plant Byproducts through Enzymatic and Enzyme-Assisted Extraction of High-Value-Added Compounds: A Review. ACS Sustainable Chemistry and Engineering, 2020, 8, 13112-13125.	3.2	39
160	Chitosan: antimicrobial action upon staphylococci after impregnation onto cotton fabric. Journal of Applied Microbiology, 2012, 112, 1034-1041.	1.4	38
161	Goat milk oligosaccharides: Composition, analytical methods and bioactive and nutritional properties. Trends in Food Science and Technology, 2019, 92, 152-161.	7.8	38
162	Impact ofin vitrogastrointestinal digestion on the chemical composition, bioactive properties, and cytotoxicity ofVitis viniferaL. cv.Syrahgrape pomace extract. Food and Function, 2019, 10, 1856-1869.	2.1	38

#	Article	IF	Citations
163	Fruit and vegetable by-products' flours as ingredients: A review on production process, health benefits and technological functionalities. LWT - Food Science and Technology, 2022, 154, 112707.	2.5	38
164	Controlled whey protein hydrolysis using two alternative proteases. Journal of Food Engineering, 1999, 42, 1-13.	2.7	37
165	Manufacture of bioactive peptide-rich concentrates from Whey: Characterization of pilot process. Journal of Food Engineering, 2012, 110, 547-552.	2.7	37
166	Development of Probiotic Tablets Using Microparticles: Viability Studies and Stability Studies. AAPS PharmSciTech, 2013, 14, 121-127.	1.5	37
167	Stability of bioactive solid lipid nanoparticles loaded with herbal extracts when exposed to simulated gastrointestinal tract conditions. Food Research International, 2015, 78, 131-140.	2.9	37
168	Insights into the protective role of solid lipid nanoparticles on rosmarinic acid bioactivity during exposure to simulated gastrointestinal conditions. Colloids and Surfaces B: Biointerfaces, 2016, 139, 277-284.	2.5	37
169	Hydroxyapatite and chloroapatite derived from sardine by-products. Ceramics International, 2014, 40, 13231-13240.	2.3	36
170	Using Ohmic Heating effect on grape skins as a pretreatment for anthocyanins extraction. Food and Bioproducts Processing, 2020, 124, 320-328.	1.8	36
171	Lactobacillus mulieris sp. nov., a new species of Lactobacillus delbrueckii group. International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 1522-1527.	0.8	36
172	Evaluation of the antimicrobial activity of aqueous extracts from dry Vaccinium corymbosum extracts upon food microorganism. Food Control, 2013, 34, 645-650.	2.8	35
173	Isolation and Analysis of Phospholipids in Dairy Foods. Journal of Analytical Methods in Chemistry, 2016, 2016, 1-12.	0.7	35
174	Nutritional characterization of acorn flour (a traditional component of the Mediterranean) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 Td	1.6	35
175	Chitosan-based silver nanoparticles: A study of the antibacterial, antileishmanial and cytotoxic effects. Journal of Bioactive and Compatible Polymers, 2017, 32, 397-410.	0.8	35
176	Total and Sustainable Valorisation of Olive Pomace Using a Fractionation Approach. Applied Sciences (Switzerland), 2020, 10, 6785.	1.3	35
177	Enzymatic hydrolysis of insectAlphitobius diaperinustowards the development of bioactive peptide hydrolysates. Food and Function, 2020, 11, 3539-3548.	2.1	35
178	Characterization of freezing effect upon stability of, probiotic loaded, calcium-alginate microparticles. Food and Bioproducts Processing, 2015, 93, 90-97.	1.8	34
179	Peach polyphenol and carotenoid content as affected by frozen storage and pasteurization. LWT - Food Science and Technology, 2016, 66, 361-368.	2.5	34
180	Multitrait analysis of fresh-cut cantaloupe melon enables discrimination between storage times and temperatures and identifies potential markers for quality assessments. Food Chemistry, 2018, 241, 222-231.	4.2	34

#	Article	IF	Citations
181	In Situ Forming Silk Sericin-Based Hydrogel: A Novel Wound Healing Biomaterial. ACS Biomaterials Science and Engineering, 2021, 7, 1573-1586.	2.6	34
182	Recovery of bioactive components from avocado peels using microwave-assisted extraction. Food and Bioproducts Processing, 2021, 127, 152-161.	1.8	34
183	Antioxidant properties of sterilized yacon (Smallanthus sonchifolius) tuber flour. Food Chemistry, 2015, 188, 504-509.	4.2	33
184	Impact of pectin or chitosan on bulk, interfacial and antioxidant properties of (+)-catechin and Î²-lactoglobulin ternary mixtures. Food Hydrocolloids, 2016, 55, 119-127.	5.6	33
185	Organic acids produced by lactobacilli, enterococci and yeasts isolated from Picante cheese. European Food Research and Technology, 1999, 209, 434-438.	1.6	32
186	Incorporation of beads into oral films for buccal and oral delivery of bioactive molecules. Carbohydrate Polymers, 2018, 194, 411-421.	5.1	32
187	Seasonal effect in nutritional quality and safety of the wild sea urchin Paracentrotus lividus harvested in the European Atlantic shores. Food Chemistry, 2019, 282, 84-94.	4.2	32
188	Films of chitosan and natural modified hydroxyapatite as effective UV-protecting, biocompatible and antibacterial wound dressings. International Journal of Biological Macromolecules, 2020, 159, 1177-1185.	3.6	32
189	Green emerging extraction technologies to obtain high-quality vegetable oils from nuts: A review. Innovative Food Science and Emerging Technologies, 2022, 76, 102931.	2.7	32
190	Characterization of Whey Cheese Packaged under Vacuum. Journal of Food Protection, 2000, 63, 216-221.	0.8	31
191	Bioactive Peptides - Are There More Antihypertensive Mechanisms Beyond ACE Inhibition?. Current Pharmaceutical Design, 2012, 18, 4706-4713.	0.9	31
192	Effect of composition of commercial whey protein preparations upon gelation at various pH values. Food Research International, 2012, 48, 681-689.	2.9	31
193	Relationships between anthocyanins and other compounds and sensory acceptability of Hibiscus drinks. Food Chemistry, 2014, 148, 112-119.	4.2	31
194	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. Food and Function, 2016, 7, 516-529.	2.1	31
195	Study of in vitro digestion of Tenebrio molitor flour for evaluation of its impact on the human gut microbiota. Journal of Functional Foods, 2019, 59, 101-109.	1.6	31
196	Optimization of bromelain isolation from pineapple byproducts by polysaccharide complex formation. Food Hydrocolloids, 2019, 87, 792-804.	5.6	31
197	In vivo, ex vivo and in vitro assessment of buccal permeation of drugs from delivery systems. Expert Opinion on Drug Delivery, 2020, 17, 33-48.	2.4	31
198	Natural-Based Antioxidant Extracts as Potential Mitigators of Fruit Browning. Antioxidants, 2020, 9, 715.	2.2	31

#	Article	IF	Citations
199	Functional characterisation and sensory evaluation of a novel synbiotic okara beverage. Food Chemistry, 2021, 340, 127793.	4.2	31
200	Are olive pomace powders a safe source of bioactives and nutrients?. Journal of the Science of Food and Agriculture, 2021, 101, 1963-1978.	1.7	31
201	Direct metabolic fingerprinting of commercial herbal tinctures by nuclear magnetic resonance spectroscopy and mass spectrometry. Phytochemical Analysis, 2009, 20, 328-334.	1.2	30
202	Chitosan as a biocontrol agent against the pinewood nematode (Bursaphelenchus xylophilus). Forest Pathology, 2014, 44, 420-423.	0.5	30
203	Chitosan Coated Textiles May Improve Atopic Dermatitis Severity by Modulating Skin Staphylococcal Profile: A Randomized Controlled Trial. PLoS ONE, 2015, 10, e0142844.	1.1	30
204	Effect of preparation and processing conditions on UV absorbing properties of hydroxyapatite-Fe2O3 sunscreen. Materials Science and Engineering C, 2017, 71, 141-149.	3.8	30
205	Novel Eco-Friendly Method to Extract Keratin from Hair. ACS Sustainable Chemistry and Engineering, 2018, 6, 12268-12274.	3.2	30
206	Prebiotic effects of olive pomace powders in the gut: In vitro evaluation of the inhibition of adhesion of pathogens, prebiotic and antioxidant effects. Food Hydrocolloids, 2021, 112, 106312.	5.6	30
207	Incorporation of olive pomace ingredients into yoghurts as a source of fibre and hydroxytyrosol: Antioxidant activity and stability throughout gastrointestinal digestion. Journal of Food Engineering, 2021, 297, 110476.	2.7	30
208	Hydrolysis of ovine, caprine and bovine whey proteins by trypsin and pepsin. Bioprocess and Biosystems Engineering, 2000, 23, 0275-0282.	1.7	29
209	Encapsulation of probiotic strains in plain or cysteineâ€supplemented alginate improves viability at storage below freezing temperatures. Engineering in Life Sciences, 2012, 12, 457-465.	2.0	29
210	The Antimicrobial Action of Chitosan Against the Wine Spoilage Yeast <I>Brettanomyces/Dekkera</I>. Journal of Chitin and Chitosan Science, 2013, 1, 240-245.	0.3	29
211	Effect of thermal treatment on the protein profile of whey from ovine and caprine milk throughout lactation. International Dairy Journal, 1996, 6, 497-518.	1.5	28
212	Potential use of wool-associated Bacillus species for biodegradation of keratinous materials. International Biodeterioration and Biodegradation, 2012, 70, 60-65.	1.9	28
213	Chemical composition and antibacterial properties of stem and leaf extracts from Ginja cherry plant. Industrial Crops and Products, 2013, 43, 562-569.	2.5	28
214	Influence of abiotic factors on the antimicrobial activity of chitosan. Journal of Dermatology, 2013, 40, 1014-1019.	0.6	28
215	Chitosan mouthwash: Toxicity and in vivo validation. Carbohydrate Polymers, 2014, 111, 385-392.	5.1	28
216	Optimization of two biopolymer-based oral films for the delivery of bioactive molecules. Materials Science and Engineering C, 2017, 76, 171-180.	3.8	28

#	Article	IF	Citations
217	Temporal dominance of sensations, emotions, and temporal liking measured in a bar for two similar wines using a multiâ€sip approach. Journal of Sensory Studies, 2018, 33, e12459.	0.8	28
218	Fermentation Strategies for Production of Pharmaceutical Terpenoids in Engineered Yeast. Pharmaceuticals, 2021, 14, 295.	1.7	28
219	Impact of Phlorotannin Extracts from Fucus vesiculosus on Human Gut Microbiota. Marine Drugs, 2021, 19, 375.	2.2	28
220	Mannans and mannan oligosaccharides (MOS) from Saccharomyces cerevisiae â€“ A sustainable source of functional ingredients. Carbohydrate Polymers, 2021, 272, 118467.	5.1	28
221	Sweet whey cheese matrices inoculated with the probiotic strainLactobacillusÂparacaseiLAFTIÂ®L26. Dairy Science and Technology, 2008, 88, 649-665.	2.2	27
222	Propensity for biofilm formation by clinical isolates from urinary tract infections: developing a multifactorial predictive model to improve antibiotherapy. Journal of Medical Microbiology, 2014, 63, 471-477.	0.7	27
223	Comparison of Emerging Technologies to Extract High-Added Value Compounds from Fruit Residues: Pressure- and Electro-Based Technologies. Food Engineering Reviews, 2017, 9, 190-212.	3.1	27
224	Chitosan as an effective inhibitor of multidrug resistant Acinetobacter baumannii. Carbohydrate Polymers, 2017, 178, 347-351.	5.1	27
225	Bioactive extracts from brewer's spent grain. Food and Function, 2020, 11, 8963-8977.	2.1	27
226	Antioxidants in the Prevention and Treatment of Diabetic Retinopathy â€“ A Review. Journal of Diabetes & Metabolism, 2010, 01, .	0.2	27
227	Effects of hemicellulose-derived saccharides on behavior of Lactobacilli under simulated gastrointestinal conditions. Food Research International, 2014, 64, 880-888.	2.9	26
228	Changes in Phenolic Compounds During Storage of Pasteurized Strawberry. Food and Bioprocess Technology, 2014, 7, 1840-1846.	2.6	26
229	Valorization of spent brewer's yeast: Optimization of hydrolysis process towards the generation of stable ACE-inhibitory peptides. LWT - Food Science and Technology, 2019, 111, 77-84.	2.5	26
230	Spent brewer's yeast (Saccharomyces cerevisiae) as a potential source of bioactive peptides: An overview. International Journal of Biological Macromolecules, 2022, 208, 1116-1126.	3.6	26
231	Goat whey ameliorates intestinal inflammation on acetic acid-induced colitis in rats. Journal of Dairy Science, 2016, 99, 9383-9394.	1.4	25
232	Chemical-sensory properties and consumer preference of hibiscus beverages produced by improved industrial processes. Food Chemistry, 2017, 225, 202-212.	4.2	25
233	Impact of different thermal treatments and storage conditions on the stability of soybean byproduct (okara). Journal of Food Measurement and Characterization, 2018, 12, 1981-1996.	1.6	25
234	Film-nanoparticle composite for enhanced oral delivery of alpha-casozepine. Colloids and Surfaces B: Biointerfaces, 2019, 181, 149-157.	2.5	25

#	Article	IF	Citations
235	Phenylethyl Isothiocyanate Extracted from Watercress By-Products with Aqueous Micellar Systems: Development and Optimisation. Antioxidants, 2020, 9, 698.	2.2	25
236	Intestinal anti-inflammatory effects of goat whey on DNBS-induced colitis in mice. PLoS ONE, 2017, 12, e0185382.	1.1	25
237	Cytotoxicity and genotoxicity of chitooligosaccharides upon lymphocytes. International Journal of Biological Macromolecules, 2011, 49, 433-438.	3.6	24
238	Incorporation of Probiotic Bacteria in Whey Cheese: Decreasing the Risk of Microbial Contamination. Journal of Food Protection, 2011, 74, 1194-1199.	0.8	24
239	Phylogenetic and clonality analysis ofBacillus pumilusisolates uncovered a highly heterogeneous population of different closely related species and clones. FEMS Microbiology Ecology, 2014, 90, 689-698.	1.3	24
240	Silver-containing calcium phosphate materials of marine origin with antibacterial activity. Ceramics International, 2015, 41, 10152-10159.	2.3	24
241	Continuous method to determine the trypsin inhibitor activity in soybean flour. Food Chemistry, 2017, 214, 156-161.	4.2	24
242	Sargassum muticum and Osmundea pinnatifida Enzymatic Extracts: Chemical, Structural, and Cytotoxic Characterization. Marine Drugs, 2019, 17, 209.	2.2	24
243	Potential of sugarcane extracts as cosmetic and skincare ingredients. Industrial Crops and Products, 2021, 169, 113625.	2.5	24
244	Olive leaf phenolic extract from two Portuguese cultivars â€“bioactivities for potential food and cosmetic application. Journal of Environmental Chemical Engineering, 2021, 9, 106175.	3.3	24
245	Protection of deoxyribose and DNA from degradation by using aqueous extracts of several wild plants. Journal of the Science of Food and Agriculture, 2008, 88, 633-640.	1.7	23
246	Effects of Extracts of Selected Medicinal Plants upon Hepatic Oxidative Stress. Journal of Medicinal Food, 2010, 13, 131-136.	0.8	23
247	Bioactivity of probiotic whey cheese: characterization of the content of peptides and organic acids. Journal of the Science of Food and Agriculture, 2013, 93, 1458-1465.	1.7	23
248	Wild mushroom extracts potentiate the action of standard antibiotics against multiresistant bacteria. Journal of Applied Microbiology, 2014, 116, 32-38.	1.4	23
249	A review of chitosan's effect on oral biofilms: Perspectives from the tube to the mouth. Journal of Oral Biosciences, 2017, 59, 205-210.	0.8	23
250	Basil essential oil as an alternative to commercial biocides against fungi associated with black stains in mural painting. Building and Environment, 2020, 167, 106459.	3.0	23
251	Hydrothermalâ€“Microwave Processing for Starch Extraction from Mexican Avocado Seeds: Operational Conditions and Characterization. Processes, 2020, 8, 759.	1.3	23
252	Valorization of Fish by-Products: Purification of Bioactive Peptides from Codfish Blood and Sardine Cooking Wastewaters by Membrane Processing. Membranes, 2020, 10, 44.	1.4	23

#	Article	IF	Citations
253	Antinociceptive and anti-inflammatory effects of novel dietary protein hydrolysate produced from whey by proteases of Cynara cardunculus. International Dairy Journal, 2013, 32, 156-162.	1.5	22
254	Antiulcer and antiproliferative properties of spent brewer's yeast peptide extracts for incorporation into foods. Food and Function, 2016, 7, 2331-2337.	2.1	22
255	A feasibility study of Lactobacillus plantarum in fruit powdersÂafter processing and storage. International Journal of Food Science and Technology, 2016, 51, 381-388.	1.3	22
256	The Health-Promoting Potential of Salix spp. Bark Polar Extracts: Key Insights on Phenolic Composition and In Vitro Bioactivity and Biocompatibility. Antioxidants, 2019, 8, 609.	2.2	22
257	Polymeric nanoparticles as oral delivery systems for a grape pomace extract towards the improvement of biological activities. Materials Science and Engineering C, 2021, 119, 111551.	3.8	22
258	Comparative Characterization of Whey Protein Concentrates from Ovine, Caprine and Bovine Breeds. LWT - Food Science and Technology, 1999, 32, 231-237.	2.5	21
259	Antiulcerogenic activity of peptide concentrates obtained from hydrolysis of whey proteins by proteases from Cynara cardunculus. International Dairy Journal, 2011, 21, 934-939.	1.5	21
260	Characterization and antimicrobial properties of food packaging methylcellulose films containing stem extract of Ginja cherry. Journal of the Science of Food and Agriculture, 2014, 94, 2097-2103.	1.7	21
261	Influence of the addition of Lactobacillus acidophilus La-05, Bifidobacterium animalis subsp. lactis Bb-12 and inulin on the technological, physicochemical, microbiological and sensory features of creamy goat cheese. Food and Function, 2016, 7, 4356-4371.	2.1	21
262	Influence of harvesting factors on sensory attributes and phenolic and aroma compounds composition of Cymbopogon citratus leaves infusions. Food Research International, 2016, 89, 1029-1037.	2.9	21
263	HPLCâ€ĐAD, ESIâ€“MS/MS, and NMR of Lycopene Isolated From P. guajava L. and Its Biotechnological Applications. European Journal of Lipid Science and Technology, 2018, 120, 1700330.	1.0	21
264	Impact of thermal treatment and hydrolysis by Alcalase and Cynara cardunculus enzymes on the functional and nutritional value of Okara. Process Biochemistry, 2019, 83, 137-147.	1.8	21
265	Potential prebiotic effect of fruit and vegetable byproducts flour using in vitro gastrointestinal digestion. Food Research International, 2020, 137, 109354.	2.9	21
266	Chlorogenic acids composition and the impact of in vitro gastrointestinal digestion on espresso coffee from single-dose capsule. Food Research International, 2020, 134, 109223.	2.9	21
267	The most important attributes of beef sensory quality and production variables that can affect it: A review. Livestock Science, 2021, 250, 104573.	0.6	21
268	A quitosana como biomaterial odontolÃ³gico: estado da arte. Revista Brasileira De Engenharia Biomedica, 2013, 29, 110-120.	0.3	21
269	Bacillus invictae sp. nov., isolated from a health product. International Journal of Systematic and Evolutionary Microbiology, 2014, 64, 3867-3876.	0.8	20
270	Evaluation of the interactions between rosmarinic acid and bovine milk casein. RSC Advances, 2015, 5, 88529-88538.	1.7	20

#	Article	IF	Citations
271	Polyphenol Extraction by Different Techniques for Valorisation of Non-Compliant Portuguese Sweet Cherries towards a Novel Antioxidant Extract. Sustainability, 2020, 12, 5556.	1.6	20
272	Anthocyanin Recovery from Grape by-Products by Combining Ohmic Heating with Food-Grade Solvents: Phenolic Composition, Antioxidant, and Antimicrobial Properties. Molecules, 2021, 26, 3838.	1.7	20
273	Incorporation of phenolic-rich ingredients from integral valorization of Isabel grape improves the nutritional, functional and sensory characteristics of probiotic goat milk yogurt. Food Chemistry, 2022, 369, 130957.	4.2	20
274	Plant aqueous extracts: Antioxidant capacity via haemolysis and bacteriophage P22 protection. Food Control, 2010, 21, 633-638.	2.8	19
275	On the viability of five probiotic strains when immobilised on various polymers. International Journal of Dairy Technology, 2011, 64, 137-144.	1.3	19
276	In vitro evaluation of â€œhorchataâ€•co-products as carbon source for probiotic bacteria growth. Food and Bioproducts Processing, 2013, 91, 279-286.	1.8	19
277	Development and Validation Method for Simultaneous Quantification of Phenolic Compounds in Natural Extracts and Nanosystems. Phytochemical Analysis, 2013, 24, 638-644.	1.2	19
278	Investigation of chitosanâ€™s antibacterial activity against vancomycin resistant microorganisms and their biofilms. Carbohydrate Polymers, 2017, 174, 369-376.	5.1	19
279	Technological stability of solid lipid nanoparticles loaded with phenolic compounds: Drying process and stability along storage. Journal of Food Engineering, 2017, 196, 1-10.	2.7	19
280	Characterization of Edible Films Based on Alginate or Whey Protein Incorporated with Bifidobacterium animalis subsp. lactis BB-12 and Prebiotics. Coatings, 2019, 9, 493.	1.2	19
281	A review on microbiological and technological aspects of Serpa PDO cheese: An ovine raw milk cheese. International Dairy Journal, 2020, 100, 104561.	1.5	19
282	Chitosanâ€“citric acid edible coating to control Colletotrichum gloeosporioides and maintain quality parameters of fresh-cut guava. International Journal of Biological Macromolecules, 2020, 163, 1127-1135.	3.6	19
283	Optimization of Natural Antioxidants Extraction from Pineapple Peel and Their Stabilization by Spray Drying. Foods, 2021, 10, 1255.	1.9	19
284	Stingless bee honey: An overview of health benefits and main market challenges. Journal of Food Biochemistry, 2022, 46, e13883.	1.2	19
285	Preservation of Human Gut Microbiota Inoculums for In Vitro Fermentations Studies. Fermentation, 2021, 7, 14.	1.4	19
286	THE EFFECT of MODIFIED ATMOSPHERE PACKAGING ON the MICROBIAL ECOLOGY INREQUEIJÃƒO, A PORTUGUESE WHEY CHEESE. Journal of Food Processing and Preservation, 2000, 24, 107-124.	0.9	18
287	Incorporation and Survival of Probiotic Bacteria in Whey Cheese Matrices. Journal of Food Science, 2005, 70, M160-M165.	1.5	18
288	Novel microbial-mediated modifications of wool. Enzyme and Microbial Technology, 2007, 40, 1491-1495.	1.6	18

#	Article	IF	Citations
289	Effect of technological processing upon the antioxidant capacity of aromatic and medicinal plant infusions: From harvest to packaging. LWT - Food Science and Technology, 2013, 50, 320-325.	2.5	18
290	Modeling the effect of oxygen pressure and temperature on respiration rate of ready-to-eat rocket leaves. A probabilistic study of the Michaelis-Menten model. Postharvest Biology and Technology, 2017, 131, 1-9.	2.9	18
291	Study of the proximate and mineral composition of different Nigerian yam chips, flakes and flours. Journal of Food Science and Technology, 2018, 55, 42-51.	1.4	18
292	Growth and Nutritional Responses of Bean and Soybean Genotypes to Elevated CO2 in a Controlled Environment. Plants, 2019, 8, 465.	1.6	18
293	Strategies to Preserve Postharvest Quality of Horticultural Crops and Superficial Scald Control: From Diphenylamine Antioxidant Usage to More Recent Approaches. Antioxidants, 2020, 9, 356.	2.2	18
294	Study of viability of high pressure extract from pomegranate peel to improve carrot juice characteristics. Food and Function, 2020, 11, 3410-3419.	2.1	18
295	Identification and Quantification of Stilbenes (Piceatannol and Resveratrol) in Passiflora edulis By-Products. Pharmaceuticals, 2020, 13, 73.	1.7	18
296	Importance of gastrointestinal in vitro models for the poultry industry and feed formulations. Animal Feed Science and Technology, 2021, 271, 114730.	1.1	18
297	Fatty acids role on obesity induced hypothalamus inflammation: From problem to solution â€“ A review. Trends in Food Science and Technology, 2021, 112, 592-607.	7.8	18
298	Vegetable oils oxidation: mechanisms, consequences and protective strategies. Food Reviews International, 2023, 39, 4180-4197.	4.3	18
299	Systematic review on lignin valorization in the agro-food system: From sources to applications. Journal of Environmental Management, 2022, 317, 115258.	3.8	18
300	Characterization of RequeijÃ£o and technological optimization of its manufacturing process. Journal of Food Engineering, 1996, 30, 363-376.	2.7	17
301	Phytochemicals preservation in strawberry as affected by pH modulation. Food Chemistry, 2015, 170, 74-83.	4.2	17
302	Consumer acceptance and sensory profiling of reengineered kitoza products. Food Chemistry, 2016, 198, 75-84.	4.2	17
303	DNA agarose gel electrophoresis for antioxidant analysis: Development of a quantitative approach for phenolic extracts. Food Chemistry, 2017, 233, 45-51.	4.2	17
304	Enzymatic production of xylooligosaccharides from Brazilian Syrah grape pomace flour: a green alternative to conventional methods for adding value to agricultural byâ€•products. Journal of the Science of Food and Agriculture, 2019, 99, 1250-1257.	1.7	17
305	Safety of Yam-Derived (Dioscorea rotundata) Foodstuffsâ€”Chips, Flakes and Flour: Effect of Processing and Post-Processing Conditions. Foods, 2019, 8, 12.	1.9	17
306	Potential prebiotic activity of Tenebrio molitor insect flour using an optimized in vitro gut microbiota model. Food and Function, 2019, 10, 3909-3922.	2.1	17

#	Article	IF	Citations
307	Cereal bars functionalized through Bifidobacterium animalis subsp. lactis BB-12 and inulin incorporated in edible coatings of whey protein isolate or alginate. Food and Function, 2019, 10, 6892-6902.	2.1	17
308	Textile dyes loaded chitosan nanoparticles: Characterization, biocompatibility and staining capacity. Carbohydrate Polymers, 2021, 251, 117120.	5.1	17
309	Bio-Availability, Anticancer Potential, and Chemical Data of Lycopene: An Overview and Technological Prospecting. Antioxidants, 2022, 11, 360.	2.2	17
310	Screening of Novel Bioactive Peptides from Goat Casein: In Silico to In Vitro Validation. International Journal of Molecular Sciences, 2022, 23, 2439.	1.8	17
311	Rheological, textural and microstructural features of probiotic whey cheeses. LWT - Food Science and Technology, 2011, 44, 75-81.	2.5	16
312	Effects of encapsulation on the viability of probiotic strains exposed to lethal conditions. International Journal of Food Science and Technology, 2012, 47, 416-421.	1.3	16
313	Bioactive phytochemicals in apple cultivars from the Portuguese protected geographical indication â€œMaÃ§Ã£ de AlcobaÃ§a:â€•Basis for market segmentation. International Journal of Food Properties, 2017, 20, 2206-2214.	1.3	16
314	Effect of adding hop aroma in beer analysed by temporal dominance of sensations and emotions coupled with temporal liking. Food Quality and Preference, 2019, 75, 54-63.	2.3	16
315	Maternal Supplementation With Avocado (Persea americana Mill.) Pulp and Oil Alters Reflex Maturation, Physical Development, and Offspring Memory in Rats. Frontiers in Neuroscience, 2019, 13, 9.	1.4	16
316	Cashew nuts (Anacardium occidentale L.) decrease visceral fat, yet augment glucose in dyslipidemic rats. PLoS ONE, 2019, 14, e0225736.	1.1	16
317	Effect of High Hydrostatic Pressure Extraction on Biological Activities and Phenolics Composition of Winter Savory Leaf Extracts. Antioxidants, 2020, 9, 841.	2.2	16
318	In Vitro Gastrointestinal Digestion Impact on the Bioaccessibility and Antioxidant Capacity of Bioactive Compounds from Tomato Flours Obtained after Conventional and Ohmic Heating Extraction. Foods, 2021, 10, 554.	1.9	16
319	Use of response surface methodology to optimize protease synthesis by a novel strain of Bacillus sp. isolated from Portuguese sheep wool. Journal of Applied Microbiology, 2012, 113, 36-43.	1.4	15
320	A diversity profile from the staphylococcal community on atopic dermatitis skin: a molecular approach. Journal of Applied Microbiology, 2013, 115, 1411-1419.	1.4	15
321	Long-Term Frozen Storage and Pasteurization Effects on Strawberry Polyphenols Content. Food and Bioprocess Technology, 2015, 8, 1838-1844.	2.6	15
322	Anti-biofilm potential of phenolic acids: the influence of environmental pH and intrinsic physico-chemical properties. Biofouling, 2016, 32, 853-860.	0.8	15
323	Crossâ€cultural development of hibiscus tea sensory lexicons for trained and untrained panelists. Journal of Sensory Studies, 2017, 32, e12297.	0.8	15
324	Development of Frozen Pulps and Powders from Carrot and Tomato by-Products: Impact of Processing and Storage Time on Bioactive and Biological Properties. Horticulturae, 2021, 7, 185.	1.2	15

#	Article	IF	Citations
325	Exploring the bioactive potential of brewers spent grain ohmic extracts. Innovative Food Science and Emerging Technologies, 2022, 76, 102943.	2.7	15
326	Production of a food grade blueberry extract rich in anthocyanins: selection of solvents, extraction conditions and purification method. Journal of Food Measurement and Characterization, 2017, 11, 1248-1253.	1.6	14
327	Variation of anthocyanins and other major phenolic compounds throughout the ripening of four Portuguese blueberry (Vaccinium corymbosum L) cultivars. Natural Product Research, 2017, 31, 93-98.	1.0	14
328	Use of whey peptide fraction in coated cashew nut as functional ingredient and salt replacer. LWT - Food Science and Technology, 2018, 92, 204-211.	2.5	14
329	Exploring chitosan nanoparticles as effective inhibitors of antibiotic resistant skin microorganisms â€“ From in vitro to ex vitro testing. Carbohydrate Polymers, 2018, 201, 340-346.	5.1	14
330	Emergent Technologies for the Extraction of Antioxidants from Prickly Pear Peel and Their Antimicrobial Activity. Foods, 2021, 10, 570.	1.9	14
331	Phenolic compounds and antioxidant activity as discriminating markers and adding value of mango varieties. Scientia Horticulturae, 2021, 287, 110259.	1.7	14
332	Delivery Systems for Antimicrobial Peptides and Proteins: Towards Optimization of Bioavailability and Targeting. Current Pharmaceutical Biotechnology, 2017, 18, 108-120.	0.9	14
333	Phytochemical Composition, Antioxidant and Antifungal Activity of Thymus capitatus, a Medicinal Plant Collected from Northern Morocco. Antibiotics, 2022, 11, 681.	1.5	14
334	Exploring Silk Sericin for Diabetic Wounds: An In Situ-Forming Hydrogel to Protect against Oxidative Stress and Improve Tissue Healing and Regeneration. Biomolecules, 2022, 12, 801.	1.8	14
335	Impact of pH on the Phytochemical Profile of Pasteurized Peach PurÃ©e during Storage. Journal of Agricultural and Food Chemistry, 2014, 62, 12075-12081.	2.4	13
336	Chitosan nanoparticles loaded with 2,5-dihydroxybenzoic acid and protocatechuic acid: Properties and digestion. Journal of Food Engineering, 2016, 174, 8-14.	2.7	13
337	Platform design for extraction and isolation of Bromelain: Complex formation and precipitation with carrageenan. Process Biochemistry, 2017, 54, 156-161.	1.8	13
338	Screening and molecular identification of lactic acid bacteria from gari and fufu and gari effluents. Annals of Microbiology, 2017, 67, 123-133.	1.1	13
339	Effect of postharvest application of ethylene on the profile of phenolic acids and anthocyanins in three blueberry cultivars (Vaccinium corymbosum). Journal of the Science of Food and Agriculture, 2018, 98, 5052-5061.	1.7	13
340	Apparent digestibility coefficients of processed agro-food by-products in European seabass (Dicentrarchus labrax) juveniles. Aquaculture Nutrition, 2018, 24, 1274-1286.	1.1	13
341	Nanoencapsulation of Polyphenols towards Dairy Beverage Incorporation. Beverages, 2018, 4, 61.	1.3	13
342	Composition and isolation of goat cheese whey oligosaccharides by membrane technology. International Journal of Biological Macromolecules, 2019, 139, 57-62.	3.6	13

#	Article	IF	Citations
343	A biofertilizer with diazotrophic bacteria and a filamentous fungus increases Pinus pinaster tolerance to the pinewood nematode (Bursaphelenchus xylophilus). Biological Control, 2019, 132, 72-80.	1.4	13
344	Proteins Derived from the Dairy Losses and By-Products as Raw Materials for Non-Food Applications. Foods, 2021, 10, 135.	1.9	13
345	Collagen-Based Bioactive Bromelain Hydrolysate from Salt-Cured Cod Skin. Applied Sciences (Switzerland), 2021, 11, 8538.	1.3	13
346	Evaluation of Microbial-Fructo-Oligosaccharides Metabolism by Human Gut Microbiota Fermentation as Compared to Commercial Inulin-Derived Oligosaccharides. Foods, 2022, 11, 954.	1.9	13
347	Evaluation of chitoligosaccharides effect upon probiotic bacteria. International Journal of Biological Macromolecules, 2012, 50, 148-152.	3.6	12
348	Effect of high hydrostatic pressure extraction on biological activities of stinging nettle extracts. Food and Function, 2020, 11, 921-931.	2.1	12
349	Study of olive pomace antioxidant dietary fibre powder throughout gastrointestinal tract as multisource of phenolics, fatty acids and dietary fibre. Food Research International, 2021, 142, 110032.	2.9	12
350	Phytosterols and Novel Triterpenes Recovered from Industrial Fermentation Coproducts Exert In Vitro Anti-Inflammatory Activity in Macrophages. Pharmaceuticals, 2021, 14, 583.	1.7	12
351	Hydrolysate from Mussel Mytilus galloprovincialis Meat: Enzymatic Hydrolysis, Optimization and Bioactive Properties. Molecules, 2021, 26, 5228.	1.7	12
352	Impact of Processing Approach and Storage Time on Bioactive and Biological Properties of Rocket, Spinach and Watercress Byproducts. Foods, 2021, 10, 2301.	1.9	12
353	Bioactive Hydrolysates from Chlorella vulgaris: Optimal Process and Bioactive Properties. Molecules, 2022, 27, 2505.	1.7	12
354	Valorisation of protein-rich extracts from spent brewerâ€™s yeast (Saccharomyces cerevisiae): an overview. Biomass Conversion and Biorefinery, 0, , 1.	2.9	12
355	High Added-Value Compounds with Antibacterial Properties from Ginja Cherries By-products. Waste and Biomass Valorization, 2010, 1, 209-217.	1.8	11
356	Assessment of prebiotic potential of Akpan-yoghurt-like product and effects on the human intestinal microbiota. Journal of Functional Foods, 2015, 19, 545-553.	1.6	11
357	Optimization of Temperature, Relative Humidity and Storage Time before and after Packaging of Baby Spinach Leaves Using Response Surface Methodology. Food and Bioprocess Technology, 2016, 9, 2070-2079.	2.6	11
358	Chitosanâ€™s biological activity upon skin-related microorganisms and its potential textile applications. World Journal of Microbiology and Biotechnology, 2018, 34, 93.	1.7	11
359	Alginate: Pharmaceutical and Medical Applications. Biologically-inspired Systems, 2019, , 649-691.	0.4	11
360	Conventional and natural compounds for the treatment of dermatophytosis. Medical Mycology, 2020, 58, 707-720.	0.3	11

#	Article	IF	Citations
361	Impact of Extraction Process in Non-Compliant â€˜Bravo de Esmolfeâ€™ Apples towards the Development of Natural Antioxidant Extracts. Applied Sciences (Switzerland), 2021, 11, 5916.	1.3	11
362	Production of Polysaccharide by Rahnella aquatilis with Whey Feedstock. Journal of Food Science, 1999, 64, 348-352.	1.5	10
363	Technological Optimization of Manufacture of Probiotic Whey Cheese Matrices. Journal of Food Science, 2011, 76, E203-11.	1.5	10
364	Solvent extraction of sodium chloride from codfish (Gadus morhua) salting processing wastewater. Desalination, 2011, 281, 42-48.	4.0	10
365	Characterisation of high added value compounds in wastewater throughout the salting process of codfish (Gadus morhua). Food Chemistry, 2011, 124, 1363-1368.	4.2	10
366	Suitable simple and fast methods for selective isolation of phospholipids as a tool for their analysis. Electrophoresis, 2018, 39, 1835-1845.	1.3	10
367	Quercus based coffee-like beverage: effect of roasting process and functional characterization. Journal of Food Measurement and Characterization, 2018, 12, 471-479.	1.6	10
368	Efficiency of purification methods on the recovery of exopolysaccharides from fermentation media. Carbohydrate Polymers, 2020, 231, 115703.	5.1	10
369	Biological protein precipitation: A green process for the extraction of cucumisin from melon (Cucumis melo L. inodorus) by-products. Food Hydrocolloids, 2021, 116, 106650.	5.6	10
370	Technological and protective performance of LAB isolated from Serpa PDO cheese: Towards selection and development of an autochthonous starter culture. LWT - Food Science and Technology, 2021, 150, 112079.	2.5	10
371	Blueberry Counteracts Prediabetes in a Hypercaloric Diet-Induced Rat Model and Rescues Hepatic Mitochondrial Bioenergetics. Nutrients, 2021, 13, 4192.	1.7	10
372	Screening for a more sustainable solution for decolorization of dyes and textile effluents using Candida and Yarrowia spp.. Journal of Environmental Management, 2022, 307, 114421.	3.8	10
373	Comparative Analysis between Synthetic Vitamin E and Natural Antioxidant Sources from Tomato, Carrot and Coriander in Diets for Market-Sized Dicentrarchus labrax. Antioxidants, 2022, 11, 636.	2.2	10
374	Prebiotic effect, bioactive compounds and antioxidant capacity of melon peel (Cucumis melo L.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2 Research International, 2022, 154, 111045.	2.9	10
375	Potential nutritional and functional improvement of extruded breakfast cereals based on incorporation of fruit and vegetable by-products - A review. Trends in Food Science and Technology, 2022, 125, 136-153.	7.8	10
376	Extraction of Valuable Compounds from Ginja Cherry By-Products: Effect of the Solvent and Antioxidant Properties. Waste and Biomass Valorization, 2011, 2, 365-371.	1.8	9
377	Effects of Physical Parameters onto Adsorption of the Borderline Amino Acids Glycine, Lysine, Taurine, and Tryptophan upon Amberlite XAD16 Resin. Journal of Chemical & Engineering Data, 2013, 58, 707-717.	1.0	9
378	Effect of the incorporation of salted additives on probiotic whey cheeses. Food Bioscience, 2015, 10, 8-17.	2.0	9

#	Article	IF	Citations
379	Effect of modified atmosphere on phytochemical profile of pasteurized peach purÃ©es. LWT - Food Science and Technology, 2015, 64, 520-527.	2.5	9
380	Effect of modified atmosphere on polyphenols during storage of pasteurised strawberry purÃ©es. LWT - Food Science and Technology, 2015, 60, 377-384.	2.5	9
381	Goat sausages containing chitosan towards a healthier product: microbiological, physico-chemical textural evaluation. Food and Function, 2016, 7, 4020-4029.	2.1	9
382	Increased UV absorption properties of natural hydroxyapatiteâ€based sunscreen through laser ablation modification in liquid. Journal of the American Ceramic Society, 2019, 102, 3163-3174.	1.9	9
383	Physical processing or supplementation of feeds with phytogenic compounds, alginate oligosaccharide or nucleotides as methods to improve the utilization of Gracilaria gracilis by juvenile European seabass (Dicentrarchus labrax). Aquaculture, 2021, 530, 735914.	1.7	9
384	Chitosan-olive oil microparticles for phenylethyl isothiocyanate delivery: Optimal formulation. PLoS ONE, 2021, 16, e0248257.	1.1	9
385	Starch Extraction and Modification by Pulsed Electric Fields. Food Reviews International, 2023, 39, 2161-2182.	4.3	9
386	Impact of Simulated Human Gastrointestinal Digestion on the Bioactive Fraction of Upcycled Pineapple By-Products. Foods, 2022, 11, 126.	1.9	9
387	Structural diversity of marine anti-freezing proteins, properties and potential applications: a review. Bioresources and Bioprocessing, 2022, 9, .	2.0	9
388	Studies on genetic variants of Î±â€lactalbumin and Î²â€lactoglobulin from milk of native Portuguese ovine and caprine breeds. International Journal of Food Science and Technology, 1999, 34, 245-252.	1.3	8
389	Survival of potentially probiotic enterococci in dairy matrices and in the human gastrointestinal tract. International Dairy Journal, 2012, 27, 53-57.	1.5	8
390	Behaviour of cyanidin-3-glucoside, Î²-lactoglobulin and polysaccharides nanoparticles in bulk and oil-in-water interfaces. Carbohydrate Polymers, 2015, 132, 460-471.	5.1	8
391	In vitro ACE-inhibitory peptide KGYGGVSLPEW facilitates noradrenaline release from sympathetic nerve terminals: Relationship with the lack of antihypertensive effect on spontaneous hypertensive rats. Peptides, 2015, 71, 72-76.	1.2	8
392	Impact of different calcium dips and solution pH on quality of ready-to-eat baby-leaf spinach. Postharvest Biology and Technology, 2016, 121, 36-42.	2.9	8
393	Increasing phenolic and aromatic compounds extraction and maximizing liking of lemon verbena (Aloysia triphylla) infusions through the optimization of steeping temperature and time. Food Science and Technology International, 2019, 25, 701-710.	1.1	8
394	Bioactive compounds, pigments, antioxidant activity and antimicrobial activity of yellow prickly pear peels. International Journal of Food Science and Technology, 2019, 54, 1225-1231.	1.3	8
395	Editorial: Bioactive Compounds Biosynthesis and Metabolism in Fruit and Vegetables. Frontiers in Plant Science, 2020, 11, 129.	1.7	8
396	Food system resilience thinking: from digital to integral. Journal of the Science of Food and Agriculture, 2022, 102, 887-891.	1.7	8

#	Article	IF	Citations
397	Effect of high-pressure processing to improve the safety and quality of an Quercus acorn beverage. LWT - Food Science and Technology, 2021, 149, 111858.	2.5	8
398	Fortification of coconut water with microencapsulated grape pomace extract towards a novel electrolyte beverage: Biological, sensorial and quality aspects. Future Foods, 2021, 4, 100079.	2.4	8
399	Sensory profiling, liking and gonad composition of sea urchin gonads fed synthetic or natural sources of Î²-carotene enriched diets. Aquaculture, 2022, 549, 737778.	1.7	8
400	Food waste and by-product valorization as an integrated approach with zero waste: Future challenges. , 2022, , 569-596.		8
401	Biocontamination and diversity of epilithic bacteria and fungi colonising outdoor stone and mortar sculptures. Applied Microbiology and Biotechnology, 2022, 106, 3811-3828.	1.7	8
402	Rheological characterization under shear of a fraction of polymer produced via fermentation of whey-related media by Rahnella aquatilis1Most material reported in this paper was presented in poster form at GLUPORTwO-Second International Meeting of the Portuguese Carbohydrate Chemistry Group, and such communication received the Best Poster Award.1. Carbohydrate Polymers, 1998, 37, 1-6.	5.1	7
403	Determination of Antioxidant Capacity Using the Biological System Bacteriophage P22/Bacterium Salmonella typhimurium. Journal of Agricultural and Food Chemistry, 2009, 57, 22-25.	2.4	7
404	Search for novel proteolytic enzymes aimed at textile and agro-industrial applications: An overview of current and novel approaches. Biocatalysis and Biotransformation, 2012, 30, 154-169.	1.1	7
405	Development of Oral Strips Containing Chitosan as Active Ingredient: A Product for Buccal Health. International Journal of Polymeric Materials and Polymeric Biomaterials, 2015, 64, 906-918.	1.8	7
406	Fortification of carrot juice with a highâ€pressureâ€obtained pomegranate peel extract: chemical, safety and sensorial aspects. International Journal of Food Science and Technology, 2020, 55, 1599-1605.	1.3	7
407	The Impact of Plant-Based Coatings in â€œROCHAâ€•Pear Preservation during Cold Storage: A Metabolomic Approach. Foods, 2020, 9, 1299.	1.9	7
408	Optimization of high hydrostatic pressure assisted extraction of stinging nettle leaves using response surface methodology experimental design. Journal of Food Measurement and Characterization, 2020, 14, 2773-2780.	1.6	7
409	Optimization of antioxidant activity and bioactive compounds extraction of winter savory leaves by high hydrostatic pressure. High Pressure Research, 2020, 40, 543-560.	0.4	7
410	Anti-inflammatory and antioxidant activity improvement of lycopene from guava on nanoemulsifying system. Journal of Dispersion Science and Technology, 2021, 42, 760-770.	1.3	7
411	Functional properties of peptides obtained from whey proteins by ficin extract hydrolysis. Food Bioscience, 2022, 47, 101707.	2.0	7
412	Genotypic variation in the response of soybean to elevated CO₂. Plant-Environment Interactions, 2021, 2, 263-276.	0.7	7
413	Recovery of free amino acids and muscle proteins from codfish (Gadus morhua L.) salting wastewater by sorption on Amberlite <scp>XAD16</scp>. Journal of Chemical Technology and Biotechnology, 2014, 89, 671-681.	1.6	6
414	PHYSIOLOGICAL, METABOLITE AND VOLATILE ANALYSIS OF CUT SIZE IN MELON DURING POSTHARVEST STORAGE. Acta Horticulturae, 2015, , 787-793.	0.1	6

#	Article	IF	Citations
415	Enzymatic degradation of fungal pigmentation from wall paintingâ€™s isolates. Color Research and Application, 2016, 41, 299-301.	0.8	6
416	Sardine Canning Byproducts as Sources of Functional Ingredients. ACS Sustainable Chemistry and Engineering, 2018, 6, 15447-15454.	3.2	6
417	Effect of a winter savory leaf extract obtained using high hydrostatic pressure on the quality of carrot juice. Journal of the Science of Food and Agriculture, 2021, 101, 74-81.	1.7	6
418	Processed By-Products from Soy Beverage (Okara) as Sustainable Ingredients for Nile Tilapia (O.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	1.0	6
419	Rare Biogeochemical Phenomenon Associated to Manganese Patinas on Mural Painting and Granite Ashlars. Coatings, 2021, 11, 917.	1.2	6
420	Review: Technology, Chemistry and Microbiology of Whey Cheeses. Food Science and Technology International, 2001, 7, 105-116.	1.1	6
421	Preparation, Characterization and Evaluation of Guar Films Impregnated with Relaxing Peptide Loaded into Chitosan Microparticles. Applied Sciences (Switzerland), 2021, 11, 9849.	1.3	6
422	Unraveling the Effect of Dehulling Methods on the Nutritional Composition of Acorn Quercus spp.. Journal of Food Composition and Analysis, 2022, 106, 104354.	1.9	6
423	Sampling methods for outdoor sculptures: Comparison of swabs and cryogels by flow cytometry as novel alternatives for assessment and quantification of microbial contamination. Journal of Cultural Heritage, 2022, 54, 94-102.	1.5	6
424	Fate of Nitrogen During Metabolism of Whey Lactose by Rahnella aquatilis. Journal of Dairy Science, 1999, 82, 2315-2326.	1.4	5
425	A novel direct contact method for the assessment of the antimicrobial activity of dental cements. Journal of Microbiological Methods, 2013, 93, 168-172.	0.7	5
426	POSTHARVEST ETHYLENE APPLICATION AFFECTS ANTHOCYANIN CONTENT AND ANTIOXIDANT ACTIVITY OF BLUEBERRY CULTIVARS. Acta Horticulturae, 2014, , 525-530.	0.1	5
427	Impact of storage on phytochemicals and milk proteins in peach yoghurt. Journal of Food Measurement and Characterization, 2017, 11, 1804-1814.	1.6	5
428	Bioactive compounds in ready-to-eat rocket leaves as affected by oxygen partial pressure and storage time: A kinetic modelling. Postharvest Biology and Technology, 2019, 158, 110985.	2.9	5
429	Blueberry juice as a nutraceutical approach to prevent prediabetes progression in an animal model: focus on hepatic steatosis. European Journal of Public Health, 2019, 29, .	0.1	5
430	Quality Improvement and New Product Development in the Hibiscus Beverage Industry. , 2019, , 139-183.		5
431	Low fat goat meat sausage with chitosan-glucose Maillard reaction product: impact on quality and shelf life. Food Science and Technology, 2020, 40, 132-139.	0.8	5
432	Can Supplemented Skim Milk (SKM) Boost Your Gut Health?. Fermentation, 2022, 8, 126.	1.4	5

#	Article	IF	Citations
433	Quercus ilex leaf as a functional ingredient: Polyphenolic profile and antioxidant activity throughout simulated gastrointestinal digestion and antimicrobial activity. Journal of Functional Foods, 2022, 91, 105025.	1.6	5
434	Impact of simulated in vitro gastrointestinal digestion on bioactive compounds, bioactivity and cytotoxicity of melon (Cucumis melo L. inodorus) peel juice powder. Food Bioscience, 2022, 47, 101726.	2.0	5
435	Integrated ultrafiltration, nanofiltration, and reverse osmosis pilot process to produce bioactive protein/peptide fractions from sardine cooking effluent. Journal of Environmental Management, 2022, 317, 115344.	3.8	5
436	Wound healing, anti-ulcerogenic, anti-inflammatory and anti-proliferative properties of chitosan. New Biotechnology, 2009, 25, S10.	2.4	4
437	In vitro intestinal absorption of amino acid mixtures extracted from codfish (Gadus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 27-33.	1.3	4
438	Drivers of Acceptance of a New Beverage in Europe. Beverages, 2016, 2, 12.	1.3	4
439	Chitosan impregnated gutta-percha points: antimicrobialin vitroevaluation and mechanical properties. International Journal of Polymeric Materials and Polymeric Biomaterials, 2019, 68, 481-488.	1.8	4
440	Nonthermal food processing/preservation technologies. , 2019, , 141-169.		4
441	Blueberry Consumption Challenges Hepatic Mitochondrial Bioenergetics and Elicits Transcriptomics Reprogramming in Healthy Wistar Rats. Pharmaceutics, 2020, 12, 1094.	2.0	4
442	Antimicrobial Effect of Chitosan against Periodontal Pathogens Biofilms. SOJ Microbiology & Infectious Diseases, 2014, 2, .	0.7	4
443	Filaggrin Polymorphism Pro478Ser Is Associated With the Severity of Atopic Dermatitis and Colonization by Staphylococcal aureus. Journal of Investigational Allergology and Clinical Immunology, 2016, 26, 48-72.	0.6	4
444	Valorization of porcine by-products: a combined process for protein hydrolysates and hydroxyapatite production. Bioresources and Bioprocessing, 2022, 9, .	2.0	4
445	Washing with sodium hypochlorite or peracetic acid: Its impact on microbiological quality, phytochemical composition and antioxidant activity of mango peels. Food Control, 2022, 139, 109080.	2.8	4
446	Semiconservative and unscheduled DNA synthesis on mammalian cells and its modification by glyoxylic compounds. Biochimie, 1989, 71, 1205-1210.	1.3	3
447	OPTIMIZATION of PROTEIN PRECIPITATION IN ACID WHEY OBTAINED FROM SMALL RUMINANT'S MILK. Journal of Food Process Engineering, 1996, 19, 457-467.	1.5	3
448	Optical Fiber Bioanalyzer Based on Enzymatic Coating Matrix for Catecholamines and Their Metabolites Assessment in Patients With Down Syndrome. IEEE Sensors Journal, 2012, 12, 76-84.	2.4	3
449	Tissue-based in vitro and ex vivo models for buccal permeability studies. , 2016, , 189-202.		3
450	Engineering and Health Benefits of Fruits and Vegetables Beverages. , 2019, , 363-405.		3

#	Article	IF	Citations
451	Integral use of Isabel grapes to elaborate new products with nutritional value and functional potential. Brazilian Journal of Food Technology, 0, 24, .	0.8	3
452	Bioactivity and Bioaccessibility of Bioactive Compounds in Gastrointestinal Digestion of Tomato Bagasse Extracts. Foods, 2022, 11, 1064.	1.9	3
453	Particle Size Effect of Integral Carob Flour on Bioaccessibility of Bioactive Compounds during Simulated Gastrointestinal Digestion. Foods, 2022, 11, 1272.	1.9	3
454	Whey protein-derived peptides: The impact of chicken pepsin hydrolysis upon whey proteins concentrate on their biological and technological properties. International Dairy Journal, 2022, 134, 105442.	1.5	3
455	Valorization of Spent Sugarcane Fermentation Broth as a Source of Phenolic Compounds. Processes, 2022, 10, 1339.	1.3	3
456	Antioxidant Principles and Volatile Constituents from the North-Western Iberian Mint â€œErva-Peixeiraâ€; Mentha Cervina. Natural Product Communications, 2008, 3, 1934578X0800301.	0.2	2
457	Hydroxyapatite and Calcium Phosphates from Marine Sources. , 2013, , 29-44.		2
458	Treating Retinopathies â€“ Nanotechnology as a Tool in Protecting Antioxidants Agents. , 2014, , 3539-3558.		2
459	POLYSACCHARIDE COMPOSITION OF DIETARY FIBER AND CELL WALLS FROM 'ROCHA' PEAR AT TWO RIPENING STAGES. Acta Horticulturae, 2014, , 23-29.	0.1	2
460	Antioxidant and Anti-hypertensive Activity, and Cytotoxicity of Amino Acids-Enriched Salt Recovered from Codfish (Gadus morhua L.) Salting Wastewater. Waste and Biomass Valorization, 2015, 6, 1115-1124.	1.8	2
461	Biotechnology for Preventive Conservation: Development of Bionanomaterials for Antimicrobial Coating of Outdoor Sculptures. Studies in Conservation, 2018, 63, 230-233.	0.6	2
462	Environmental Footprint of Emerging Technologies, Regulatory and Legislative Issues. , 2018, , 255-276.		2
463	Analysis of glucosinolates content in food products. , 2020, , 213-250.		2
464	Cereal Bars Added With Probiotics and Prebiotics. , 2021, , 201-217.		2
465	Bioactive Sugarcane Lipids in a Circular Economy Context. Foods, 2021, 10, 1125.	1.9	2
466	Chitosan in Oral Health: A Proof of Concept. Journal of Chitin and Chitosan Science, 2013, 1, 251-259.	0.3	2
467	Packaging and the Shelf Life of Cheese. , 2009, , 103-125.		2
468	Medium factors affecting extracellular protease activity by <i>Bacillus</i> sp. HTS 102â€”A novel wild strain isolated from Portuguese merino wool. Natural Science, 2013, 05, 44-53.	0.2	2

#	Article	IF	Citations
469	Organoleptic Chemical Markers of Serpa PDO Cheese Specificity. Foods, 2022, 11, 1898.	1.9	2
470	Comparison of Two Processes for Isolation of Exopolysaccharide Produced byLactobacillus acidophilus. , 0, , 280-285.		1
471	Pathogenic, Commensal and Beneficial Microorganisms in Foods. , 2007, , 177-201.		1
472	Wool-associated proteolytic bacteria, isolated from Portuguese Merino breed. Small Ruminant Research, 2013, 109, 38-46.	0.6	1
473	EFFECT OF ATMOSPHERE COMPOSITION ON PHENOLIC PHYTOCHEMICALS OF TWO CULTIVARS OF NORTHERN HIGHBUSH BLUEBERRY. Acta Horticulturae, 2015, , 675-680.	0.1	1
474	Food Safety Aspects Concerning Traditional Foods. Food Engineering Series, 2016, , 33-54.	0.3	1
475	Organic nanocomposites for the delivery of bioactive molecules. , 2019, , 471-493.		1
476	Antioxidant-loaded nanocarriers for drinks. , 2020, , 337-372.		1
477	Consumption of clarified goat butter added with turmeric (Curcuma longa L.) increase oleic fatty acid and lipid peroxidation in the liver of adolescent rats. Food Bioscience, 2021, 39, 100799.	2.0	1
478	ÃŸ-Farnesene Exogenous Application as a Novel Damage Induction Model to Fast Explore the Effectiveness of Postharvest Strategies: The Case Study of the â€˜Rochaâ€™ Pear DOP. Horticulturae, 2022, 8, 93.	1.2	1
479	Unveiling the Phytochemical Nature of Acorns: The Relevance of Dehusking. Food and Function, 0, , .	2.1	1
480	Research, development and future trends for medical textile products. , 2022, , 795-828.		1
481	Interplay between probiotics and prebiotics for human nutrition and health. , 2022, , 231-254.		1
482	Kinetics of Release of Water and Nutrients from Codfish (G adus morhua â€¦L.) through a Heavy-Salting. Journal of Food Processing and Preservation, 2014, 38, 1772-1778.	0.9	0
483	Filaggrin Gene Polymorphism Pro478Ser, but Not Loss-of-Function Mutations Mp.Arg501Ter or C.2282del4, Relates with Atopic Dermatitis Severity and Increased Staphylococcal aureus Colonization in Adult Patients. Journal of Allergy and Clinical Immunology, 2015, 135, AB260.	1.5	0
484	Efficacy and Safety of Chitosan Coated Garments on Atopic Dermatitis Management: A Randomized Controlled Trial. Journal of Allergy and Clinical Immunology, 2015, 135, AB265.	1.5	0
485	RESPIRATION RATE AND FUNCTIONAL QUALITY OF ROCKET LEAVES AS AFFECTED BY PASSIVE MODIFIED ATMOSPHERE PACKAGING. Acta Horticulturae, 2015, , 717-724.	0.1	0
486	Cell-based in vitro models for ocular permeability studies. , 2016, , 129-154.		0

#	Article	IF	Citations
487	BIONANOSCULP, an ongoing project in biotechnology applications for preventive conservation of outdoor sculptures. IOP Conference Series: Materials Science and Engineering, 2018, 364, 012075.	0.3	0
488	Non-compliant Fruit as New Functional Food Ingredients. Food Engineering Series, 2021, , 189-204.	0.3	0
489	Development of a Workflow for Protein Sequence Analysis Based on the Taverna WorkbenchÂ® Software. Lecture Notes in Computer Science, 2009, , 1118-1124.	1.0	0
490	<I>A Special Section on</I> EUCHIS 2013â€"11th International Conference of the European Chitin Society. Journal of Chitin and Chitosan Science, 2013, 1, 197-198.	0.3	0
491	Incorporation of neuroprotective extracts from Hypericum perforatum in yoghurt: Interactions and stability throughout storage. Planta Medica, 2014, 80, .	0.7	0
492	AgroForest Biomass and Circular Bioeconomy. Advances in Finance, Accounting, and Economics, 2020, , 203-247.	0.3	0
493	Validation of Psychophysiological Measures for Caffeine Oral Films Characterization by Machine Learning Approaches. Bioengineering, 2022, 9, 114.	1.6	0
494	Agro-food wastes: new sources of antioxidants. , 2022, , 197-227.		0
495	Exploitation of Microorganisms by the Food and Beverage Industry. , 2007, , 153-176.		0
496	AgroForest Biomass and Circular Bioeconomy. , 2022, , 1052-1097.		0