

Maria Manuela Pintado

List of Publications by Citations

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469
papers

12,700
citations

55
h-index

87
g-index

510
ext. papers

15,709
ext. citations

5.4
avg, IF

6.98
L-index

#	Paper	IF	Citations
469	Protective effect of whey cheese matrix on probiotic strains exposed to simulated gastrointestinal conditions. <i>Food Research International</i> , 2011 , 44, 465-470	7	368
468	Bovine whey proteins [O]verview on their main biological properties. <i>Food Research International</i> , 2007 , 40, 1197-1211	7	318
467	Effect of whey protein purity and glycerol content upon physical properties of edible films manufactured therefrom. <i>Food Hydrocolloids</i> , 2013 , 30, 110-122	10.6	282
466	Atomic force microscopy study of the antibacterial effects of chitosans on Escherichia coli and Staphylococcus aureus. <i>Ultramicroscopy</i> , 2008 , 108, 1128-34	3.1	250
465	Invited review: physiological properties of bioactive peptides obtained from whey proteins. <i>Journal of Dairy Science</i> , 2010 , 93, 437-55	4	224
464	Antimicrobial activity of phenolic compounds identified in wild mushrooms, SAR analysis and docking studies. <i>Journal of Applied Microbiology</i> , 2013 , 115, 346-57	4.7	222
463	Antimicrobial effects of chitosans and chitooligosaccharides, upon Staphylococcus aureus and Escherichia coli, in food model systems. <i>Food Microbiology</i> , 2008 , 25, 922-8	6	201
462	A review on antimicrobial activity of mushroom (Basidiomycetes) extracts and isolated compounds. <i>Planta Medica</i> , 2012 , 78, 1707-18	3.1	183
461	Valorisation of natural extracts from marine source focused on marine by-products: A review. <i>Food Research International</i> , 2010 , 43, 2221-2233	7	160
460	Blueberry anthocyanins in health promotion: A metabolic overview. <i>Journal of Functional Foods</i> , 2013 , 5, 1518-1528	5.1	148
459	Infusions of Portuguese medicinal plants: Dependence of final antioxidant capacity and phenol content on extraction features. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 2638-47	4.3	144
458	Edible films and coatings from whey proteins: a review on formulation, and on mechanical and bioactive properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2012 , 52, 533-52	11.5	129
457	Agro-Food Byproducts as a New Source of Natural Food Additives. <i>Molecules</i> , 2019 , 24,	4.8	120
456	Anthocyanin extraction from plant tissues: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 3072-3083	11.5	119
455	Novel whey-derived peptides with inhibitory effect against angiotensin-converting enzyme: in vitro effect and stability to gastrointestinal enzymes. <i>Peptides</i> , 2011 , 32, 1013-9	3.8	113
454	Assessment of polyphenolic profile and antibacterial activity of pomegranate peel (Punica granatum) flour obtained from co-product of juice extraction. <i>Food Control</i> , 2016 , 59, 94-98	6.2	105
453	Features and performance of edible films, obtained from whey protein isolate formulated with antimicrobial compounds. <i>Food Research International</i> , 2012 , 45, 351-361	7	104

452	Structural features and assessment of prebiotic activity of refined arabinoxylooligosaccharides from wheat bran. <i>Journal of Functional Foods</i> , 2014 , 6, 438-449	5.1	102
451	Chemical composition and in vitro antimicrobial, antifungal and antioxidant properties of essential oils obtained from some herbs widely used in Portugal. <i>Food Control</i> , 2013 , 32, 371-378	6.2	99
450	Extraction and characterisation of apatite- and tricalcium phosphate-based materials from cod fish bones. <i>Materials Science and Engineering C</i> , 2013 , 33, 103-10	8.3	99
449	Management of Fruit Industrial By-Products-A Case Study on Circular Economy Approach. <i>Molecules</i> , 2020 , 25,	4.8	96
448	In vitro gastrointestinal digestion of pomegranate peel (<i>Punica granatum</i>) flour obtained from co-products: Changes in the antioxidant potential and bioactive compounds stability. <i>Journal of Functional Foods</i> , 2015 , 19, 617-628	5.1	94
447	Avocado by-products: Nutritional and functional properties. <i>Trends in Food Science and Technology</i> , 2018 , 80, 51-60	15.3	94
446	Chitosan-based nanoparticles for rosmarinic acid ocular delivery--In vitro tests. <i>International Journal of Biological Macromolecules</i> , 2016 , 84, 112-20	7.9	89
445	Anti-inflammatory activity of chitoooligosaccharides in vivo. <i>Marine Drugs</i> , 2010 , 8, 1763-8	6	88
444	Evaluation of antimicrobial edible coatings from a whey protein isolate base to improve the shelf life of cheese. <i>Journal of Dairy Science</i> , 2012 , 95, 6282-92	4	83
443	Preserving the nutritional quality of crop plants under a changing climate: importance and strategies. <i>Plant and Soil</i> , 2019 , 443, 1-26	4.2	82
442	Evaluation and insights into chitosan antimicrobial activity against anaerobic oral pathogens. <i>Anaerobe</i> , 2012 , 18, 305-9	2.8	82
441	Antimicrobial activity of pomegranate peel extracts performed by high pressure and enzymatic assisted extraction. <i>Food Research International</i> , 2019 , 115, 167-176	7	81
440	Comparison of spray drying, freeze drying and convective hot air drying for the production of a probiotic orange powder. <i>Journal of Functional Foods</i> , 2015 , 17, 340-351	5.1	80
439	Sugar profile, physicochemical and sensory aspects of monofloral honeys produced by different stingless bee species in Brazilian semi-arid region. <i>LWT - Food Science and Technology</i> , 2016 , 65, 645-651	5.4	79
438	Extraction of high added value biological compounds from sardine, sardine-type fish and mackerel canning residues--a review. <i>Materials Science and Engineering C</i> , 2013 , 33, 3111-20	8.3	79
437	Nanoencapsulation of bovine lactoferrin for food and biopharmaceutical applications. <i>Food Hydrocolloids</i> , 2013 , 32, 425-431	10.6	79
436	Microbiological and rheological studies on Portuguese kefir grains. <i>International Journal of Food Science and Technology</i> , 1996 , 31, 15-26	3.8	78
435	Incorporation of strawberries preparation in yoghurt: impact on phytochemicals and milk proteins. <i>Food Chemistry</i> , 2015 , 171, 370-8	8.5	77

434	Influence of l-cysteine, oxygen and relative humidity upon survival throughout storage of probiotic bacteria in whey protein-based microcapsules. <i>International Dairy Journal</i> , 2011 , 21, 869-876	3.5	77
433	Polyphenolic profile and antioxidant and antibacterial activities of monofloral honeys produced by Meliponini in the Brazilian semiarid region. <i>Food Research International</i> , 2016 , 84, 61-68	7	75
432	Microbiological, biochemical and biogenic amine profiles of Terrincho cheese manufactured in several dairy farms. <i>International Dairy Journal</i> , 2008 , 18, 631-640	3.5	70
431	Potential chitosan-coated alginate nanoparticles for ocular delivery of daptomycin. <i>European Journal of Clinical Microbiology and Infectious Diseases</i> , 2015 , 34, 1255-62	5.3	68
430	Edible films as carrier for lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2016 , 73, 543-550	5.4	68
429	Study of the antibacterial effects of chitosans on <i>Bacillus cereus</i> (and its spores) by atomic force microscopy imaging and nanoindentation. <i>Ultramicroscopy</i> , 2009 , 109, 854-60	3.1	67
428	Survival of probiotic bacteria in a whey cheese vector submitted to environmental conditions prevailing in the gastrointestinal tract. <i>International Dairy Journal</i> , 2005 , 15, 921-927	3.5	67
427	Functional or emotional? How Dutch and Portuguese conceptualise beer, wine and non-alcoholic beer consumption. <i>Food Quality and Preference</i> , 2016 , 49, 54-65	5.8	66
426	Bacteria immobilisation on hydroxyapatite surface for heavy metals removal. <i>Journal of Environmental Management</i> , 2013 , 121, 87-95	7.9	66
425	High value-added compounds from fruit and vegetable by-products - Characterization, bioactivities, and application in the development of novel food products. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1388-1416	11.5	66
424	Antimicrobial activity of wild mushroom extracts against clinical isolates resistant to different antibiotics. <i>Journal of Applied Microbiology</i> , 2012 , 113, 466-75	4.7	64
423	Optimisation, by response surface methodology, of degree of hydrolysis and antioxidant and ACE-inhibitory activities of whey protein hydrolysates obtained with cardoon extract. <i>International Dairy Journal</i> , 2011 , 21, 926-933	3.5	63
422	A comprehensive study into the impact of a chitosan mouthwash upon oral microorganism's biofilm formation in vitro. <i>Carbohydrate Polymers</i> , 2014 , 101, 1081-6	10.3	62
421	Supercritical fluid extraction of carotenoids and chlorophylls a, b and c, from a wild strain of <i>Scenedesmus obliquus</i> for use in food processing. <i>Journal of Food Engineering</i> , 2013 , 116, 478-482	6	61
420	Nutritional, textural and sensory properties of Coalho cheese made of goats' milk and their mixture. <i>LWT - Food Science and Technology</i> , 2013 , 50, 538-544	5.4	61
419	In vitro screening for anti-microbial activity of chitosans and chitooligosaccharides, aiming at potential uses in functional textiles. <i>Journal of Microbiology and Biotechnology</i> , 2010 , 20, 311-8	3.3	61
418	Effect of particle size upon the extent of extraction of antioxidant power from the plants <i>Agrimonia eupatoria</i> , <i>Salvia</i> sp. and <i>Satureja montana</i> . <i>Food Chemistry</i> , 2009 , 117, 412-416	8.5	58
417	Antioxidant activity of chitooligosaccharides upon two biological systems: Erythrocytes and bacteriophages. <i>Carbohydrate Polymers</i> , 2010 , 79, 1101-1106	10.3	58

416	One Health, Fermented Foods, and Gut Microbiota. <i>Foods</i> , 2018 , 7,	4.9	57
415	Antioxidant activity of sugar molasses, including protective effect against DNA oxidative damage. <i>Journal of Food Science</i> , 2007 , 72, C039-43	3.4	56
414	Study of the effects of chitosan upon <i>Streptococcus mutans</i> adherence and biofilm formation. <i>Anaerobe</i> , 2013 , 20, 27-31	2.8	55
413	Chitosan nanoparticles for daptomycin delivery in ocular treatment of bacterial endophthalmitis. <i>Drug Delivery</i> , 2015 , 22, 885-93	7	53
412	Production of antimicrobial chitosan nanoparticles against food pathogens. <i>Journal of Food Engineering</i> , 2015 , 167, 210-216	6	52
411	Recent insights in the use of nanocarriers for the oral delivery of bioactive proteins and peptides. <i>Peptides</i> , 2018 , 101, 112-123	3.8	52
410	Characterization of solid lipid nanoparticles produced with carnauba wax for rosmarinic acid oral delivery. <i>RSC Advances</i> , 2015 , 5, 22665-22673	3.7	52
409	Evaluation of two packaging systems for regional cheese. <i>Food Chemistry</i> , 2007 , 102, 481-487	8.5	51
408	Extraction of tomato by-products bioactive compounds using ohmic technology. <i>Food and Bioproducts Processing</i> , 2019 , 117, 329-339	4.9	50
407	Therapeutic and nutraceutical potential of rosmarinic acid-Cytoprotective properties and pharmacokinetic profile. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1799-1806	11.5	50
406	Effects of added <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium lactis</i> probiotics on the quality characteristics of goat ricotta and their survival under simulated gastrointestinal conditions. <i>Food Research International</i> , 2015 , 76, 828-838	7	50
405	Study of the interactions between rosmarinic acid and bovine milk whey protein β -lactalbumin, β -lactoglobulin and Lactoferrin. <i>Food Research International</i> , 2015 , 77, 450-459	7	50
404	Bioactive properties of peptides obtained from Argentinian defatted soy flour protein by Corolase PP hydrolysis. <i>Food Chemistry</i> , 2016 , 198, 36-44	8.5	50
403	Antimicrobial, antiadhesive and antibiofilm activity of an ethanolic, anthocyanin-rich blueberry extract purified by solid phase extraction. <i>Journal of Applied Microbiology</i> , 2016 , 121, 693-703	4.7	48
402	A review on antifungal activity of mushroom (basidiomycetes) extracts and isolated compounds. <i>Current Topics in Medicinal Chemistry</i> , 2013 , 13, 2648-59	3	48
401	Impact of plant extracts upon human health: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 873-886	11.5	48
400	Calcium phosphate-based materials of natural origin showing photocatalytic activity. <i>Journal of Materials Chemistry A</i> , 2013 , 1, 6452	13	47
399	Light induced antibacterial activity and photocatalytic properties of Ag/Ag ₃ PO ₄ -based material of marine origin. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2015 , 296, 40-47	4.7	46

398	Effects of chitooligosaccharides on human red blood cell morphology and membrane protein structure. <i>Biomacromolecules</i> , 2008 , 9, 3346-52	6.9	46
397	Antimicrobial and Antibiofilm Activity of Chitosan on the Oral Pathogen <i>Candida albicans</i> . <i>Pathogens</i> , 2014 , 3, 908-19	4.5	44
396	Chitosan nanoparticles as alternative anti-staphylococci agents: Bactericidal, antibiofilm and antiadhesive effects. <i>Materials Science and Engineering C</i> , 2017 , 79, 221-226	8.3	43
395	Natural extracts into chitosan nanocarriers for rosmarinic acid drug delivery. <i>Pharmaceutical Biology</i> , 2015 , 53, 642-52	3.8	43
394	Optimization of the production of solid Witepsol nanoparticles loaded with rosmarinic acid. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014 , 115, 109-17	6	43
393	Application of immobilized enzyme technologies for the textile industry: a review. <i>Biocatalysis and Biotransformation</i> , 2011 , 29, 223-237	2.5	43
392	Synthesis, optimization and structural characterization of a chitosan-glucose derivative obtained by the Maillard reaction. <i>Carbohydrate Polymers</i> , 2016 , 137, 382-389	10.3	42
391	Effect of emergent non-thermal extraction technologies on bioactive individual compounds profile from different plant materials. <i>Food Research International</i> , 2019 , 115, 177-190	7	42
390	Evaluation of chitooligosaccharide application on mineral accumulation and plant growth in <i>Phaseolus vulgaris</i> . <i>Plant Science</i> , 2014 , 215-216, 134-40	5.3	42
389	Antimicrobial activity of edible coatings prepared from whey protein isolate and formulated with various antimicrobial agents. <i>International Dairy Journal</i> , 2012 , 25, 132-141	3.5	42
388	Role of dominant microflora of Picante cheese on proteolysis and lipolysis. <i>International Dairy Journal</i> , 1999 , 9, 593-603	3.5	42
387	Multi-trait analysis of post-harvest storage in rocket salad (<i>Diplotaxis tenuifolia</i>) links sensorial, volatile and nutritional data. <i>Food Chemistry</i> , 2016 , 211, 114-23	8.5	41
386	Addition of probiotic bacteria in a semi-hard goat cheese (coalho): Survival to simulated gastrointestinal conditions and inhibitory effect against pathogenic bacteria. <i>Food Research International</i> , 2014 , 64, 241-247	7	41
385	Bioconversion of oleuropein to hydroxytyrosol by lactic acid bacteria. <i>World Journal of Microbiology and Biotechnology</i> , 2012 , 28, 2435-40	4.4	41
384	Current state on the development of nanoparticles for use against bacterial gastrointestinal pathogens. Focus on chitosan nanoparticles loaded with phenolic compounds. <i>Carbohydrate Polymers</i> , 2015 , 130, 429-39	10.3	40
383	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. <i>Food Research International</i> , 2015 , 78, 169-176	7	40
382	The importance of antimicrobial peptides and their potential for therapeutic use in ophthalmology. <i>International Journal of Antimicrobial Agents</i> , 2013 , 41, 5-10	14.3	40
381	The progress of essential oils as potential therapeutic agents: a review. <i>Journal of Essential Oil Research</i> , 2020 , 32, 279-295	2.3	40

380	Development of a low fat fresh pork sausage based on chitosan with health claims: impact on the quality, functionality and shelf-life. <i>Food and Function</i> , 2015 , 6, 2768-78	6.1	39
379	Nutritional ingredients from spent brewer's yeast obtained by hydrolysis and selective membrane filtration integrated in a pilot process. <i>Journal of Food Engineering</i> , 2016 , 185, 42-47	6	39
378	Combination of PLGA nanoparticles with mucoadhesive guar-gum films for buccal delivery of antihypertensive peptide. <i>International Journal of Pharmaceutics</i> , 2018 , 547, 593-601	6.5	39
377	Experimental Design, Modeling, and Optimization of High-Pressure-Assisted Extraction of Bioactive Compounds from Pomegranate Peel. <i>Food and Bioprocess Technology</i> , 2017 , 10, 886-900	5.1	38
376	Oral films as breakthrough tools for oral delivery of proteins/peptides. <i>Journal of Controlled Release</i> , 2015 , 211, 63-73	11.7	38
375	In vitro evaluation of the effects of protein-polyphenol-polysaccharide interactions on (+)-catechin and cyanidin-3-glucoside bioaccessibility. <i>Food and Function</i> , 2015 , 6, 3444-53	6.1	38
374	A hydroxyapatite-FeO based material of natural origin as an active sunscreen filter. <i>Journal of Materials Chemistry B</i> , 2014 , 2, 5999-6009	7.3	38
373	Study of antimicrobial activity and atomic force microscopy imaging of the action mechanism of cashew tree gum. <i>Carbohydrate Polymers</i> , 2012 , 90, 270-4	10.3	38
372	Storage Stability of <i>Lactobacillus paracasei</i> as Free Cells or Encapsulated in Alginate-Based Microcapsules in Low pH Fruit Juices. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2748-2757	5.1	38
371	Effect of in vitro digestion upon the antioxidant capacity of aqueous extracts of <i>Agrimonia eupatoria</i> , <i>Rubus idaeus</i> , <i>Salvia sp.</i> and <i>Satureja montana</i> . <i>Food Chemistry</i> , 2012 , 131, 761-767	8.5	38
370	Inhibition of bladder tumor growth by chitoooligosaccharides in an experimental carcinogenesis model. <i>Marine Drugs</i> , 2012 , 10, 2661-75	6	37
369	Potential prebiotic properties of cashew apple (<i>Anacardium occidentale</i> L.) agro-industrial byproduct on <i>Lactobacillus</i> species. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3712-3719	4.3	36
368	Impact of honey on quality characteristics of goat yogurt containing probiotic <i>Lactobacillus acidophilus</i> . <i>LWT - Food Science and Technology</i> , 2017 , 80, 221-229	5.4	36
367	Hydroxyapatite-based materials of marine origin: a bioactivity and sintering study. <i>Materials Science and Engineering C</i> , 2015 , 51, 309-15	8.3	36
366	In vitro assessment of the prebiotic potential of Aloe vera mucilage and its impact on the human microbiota. <i>Food and Function</i> , 2015 , 6, 525-31	6.1	36
365	Optimization of modified atmosphere packaging with respect to physicochemical characteristics of Requeijón. <i>Food Research International</i> , 2000 , 33, 821-832	7	36
364	Cassava (<i>Manihot esculenta</i> Crantz) and Yam (<i>Dioscorea spp.</i>) Crops and Their Derived Foodstuffs: Safety, Security and Nutritional Value. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 2714-27	11.5	35
363	The effect of Isabel grape addition on the physicochemical, microbiological and sensory characteristics of probiotic goat milk yogurt. <i>Food and Function</i> , 2017 , 8, 2121-2132	6.1	35

362	Phytochemical composition and antioxidant activity of peach as affected by pasteurization and storage duration. <i>LWT - Food Science and Technology</i> , 2012 , 49, 202-207	5.4	35
361	Biodiversity and characterization of Staphylococcus species isolated from a small manufacturing dairy plant in Portugal. <i>International Journal of Food Microbiology</i> , 2011 , 146, 123-9	5.8	35
360	Solid lipid nanoparticles as oral delivery systems of phenolic compounds: Overcoming pharmacokinetic limitations for nutraceutical applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1863-1873	11.5	34
359	Stability of polyphenols and carotenoids in strawberry and peach yoghurt throughout in vitro gastrointestinal digestion. <i>Food and Function</i> , 2015 , 6, 1611-9	6.1	34
358	Aqueous extracts of Vaccinium corymbosum as inhibitors of Staphylococcus aureus. <i>Food Control</i> , 2015 , 51, 314-320	6.2	34
357	Differentiation of Bacillus pumilus and Bacillus safensis using MALDI-TOF-MS. <i>PLoS ONE</i> , 2014 , 9, e110137	3.7	34
356	Novel and revisited approaches in nanoparticle systems for buccal drug delivery. <i>Journal of Controlled Release</i> , 2020 , 320, 125-141	11.7	34
355	Safety profile of solid lipid nanoparticles loaded with rosmarinic acid for oral use: in vitro and animal approaches. <i>International Journal of Nanomedicine</i> , 2016 , 11, 3621-40	7.3	34
354	Health promoting properties of blueberries: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 181-200	11.5	34
353	Insights into chitosan antibiofilm activity against methicillin-resistant Staphylococcus aureus. <i>Journal of Applied Microbiology</i> , 2017 , 122, 1547-1557	4.7	33
352	Insight into antibiotics removal: Exploring the photocatalytic performance of a FeO/ZnO nanocomposite in a novel magnetic sequential batch reactor. <i>Journal of Environmental Management</i> , 2019 , 237, 595-608	7.9	33
351	Impact of high pressure on starch properties: A review. <i>Food Hydrocolloids</i> , 2020 , 106, 105877	10.6	33
350	Valorization of melon fruit (Cucumis melo L.) by-products: Phytochemical and Biofunctional properties with Emphasis on Recent Trends and Advances. <i>Trends in Food Science and Technology</i> , 2020 , 99, 507-519	15.3	33
349	Effects of whey peptide extract on the growth of probiotics and gut microbiota. <i>Journal of Functional Foods</i> , 2016 , 21, 507-516	5.1	33
348	Manufacture of bioactive peptide-rich concentrates from Whey: Characterization of pilot process. <i>Journal of Food Engineering</i> , 2012 , 110, 547-552	6	33
347	In vitro evaluation of yacon (Smallanthus sonchifolius) tuber flour prebiotic potential. <i>Food and Bioprocess Processing</i> , 2015 , 95, 96-105	4.9	33
346	Fermented Foods and Beverages in Human Diet and Their Influence on Gut Microbiota and Health. <i>Fermentation</i> , 2018 , 4, 90	4.7	33
345	Integral Valorization of Pineapple (L.) By-Products through a Green Chemistry Approach towards Added Value Ingredients. <i>Foods</i> , 2020 , 9,	4.9	32

344	What'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. <i>Food Quality and Preference</i> , 2017 , 55, 58-66	5.8	32
343	Wild mushroom extracts as inhibitors of bacterial biofilm formation. <i>Pathogens</i> , 2014 , 3, 667-79	4.5	31
342	Iodine enrichment of rainbow trout flesh by dietary supplementation with the red seaweed <i>Gracilaria vermiculophylla</i> . <i>Aquaculture</i> , 2015 , 446, 132-139	4.4	31
341	Stability of bioactive solid lipid nanoparticles loaded with herbal extracts when exposed to simulated gastrointestinal tract conditions. <i>Food Research International</i> , 2015 , 78, 131-140	7	31
340	Structure and function of a novel antioxidant peptide from the skin of tropical frogs. <i>Free Radical Biology and Medicine</i> , 2018 , 115, 68-79	7.8	31
339	Characterization of freezing effect upon stability of, probiotic loaded, calcium-alginate microparticles. <i>Food and Bioprocess Processing</i> , 2015 , 93, 90-97	4.9	30
338	Chitosan: antimicrobial action upon staphylococci after impregnation onto cotton fabric. <i>Journal of Applied Microbiology</i> , 2012 , 112, 1034-41	4.7	30
337	Chitosan produced from Mucorales fungi using agroindustrial by-products and its efficacy to inhibit <i>Colletotrichum</i> species. <i>International Journal of Biological Macromolecules</i> , 2018 , 108, 635-641	7.9	30
336	Cheers, proost, saude: Cultural, contextual and psychological factors of wine and beer consumption in Portugal and in the Netherlands. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1340-1349	11.5	29
335	Evaluation of the antimicrobial activity of aqueous extracts from dry <i>Vaccinium corymbosum</i> extracts upon food microorganism. <i>Food Control</i> , 2013 , 34, 645-650	6.2	29
334	Effect of protein and lipid levels in diets for adult sea urchin <i>Paracentrotus lividus</i> (Lamarck, 1816). <i>Aquaculture</i> , 2019 , 506, 127-138	4.4	28
333	Development and Characterization of Chitosan Microparticles-in-Films for Buccal Delivery of Bioactive Peptides. <i>Pharmaceuticals</i> , 2019 , 12,	5.2	28
332	Impact of whey protein coating incorporated with <i>Bifidobacterium</i> and <i>Lactobacillus</i> on sliced ham properties. <i>Meat Science</i> , 2018 , 139, 125-133	6.4	28
331	Hydroxyapatite and chloroapatite derived from sardine by-products. <i>Ceramics International</i> , 2014 , 40, 13231-13240	5.1	28
330	Development of probiotic tablets using microparticles: viability studies and stability studies. <i>AAPS PharmSciTech</i> , 2013 , 14, 121-7	3.9	28
329	Effect of composition of commercial whey protein preparations upon gelation at various pH values. <i>Food Research International</i> , 2012 , 48, 681-689	7	28
328	Hydrolysis of ovine, caprine and bovine whey proteins by trypsin and pepsin. <i>Bioprocess and Biosystems Engineering</i> , 2000 , 23, 0275-0282	3.7	28
327	Organic acids produced by lactobacilli, enterococci and yeasts isolated from Picante cheese. <i>European Food Research and Technology</i> , 1999 , 209, 434-438	3.4	28

326	High-pressure assisted extraction of bioactive compounds from industrial fermented fig by-product. <i>Journal of Food Science and Technology</i> , 2017 , 54, 2519-2531	3.3	27
325	Impact of in vitro gastrointestinal digestion on the chemical composition, bioactive properties, and cytotoxicity of <i>Vitis vinifera</i> L. cv. Syrah grape pomace extract. <i>Food and Function</i> , 2019 , 10, 1856-1869	6.1	27
324	Insights into the protective role of solid lipid nanoparticles on rosmarinic acid bioactivity during exposure to simulated gastrointestinal conditions. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016 , 139, 277-84	6.4	27
323	Isolation and Analysis of Phospholipids in Dairy Foods. <i>Journal of Analytical Methods in Chemistry</i> , 2016 , 2016, 9827369	2	27
322	Current extraction techniques towards bioactive compounds from brewer's spent grain - A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2730-2741	11.5	27
321	Bacterial nanocellulose membranes loaded with vitamin B-based ionic liquids for dermal care applications. <i>Journal of Molecular Liquids</i> , 2020 , 302, 112547	6	26
320	Multitrait analysis of fresh-cut cantaloupe melon enables discrimination between storage times and temperatures and identifies potential markers for quality assessments. <i>Food Chemistry</i> , 2018 , 241, 222-231	8.5	26
319	Peach polyphenol and carotenoid content as affected by frozen storage and pasteurization. <i>LWT - Food Science and Technology</i> , 2016 , 66, 361-368	5.4	26
318	Direct metabolic fingerprinting of commercial herbal tinctures by nuclear magnetic resonance spectroscopy and mass spectrometry. <i>Phytochemical Analysis</i> , 2009 , 20, 328-34	3.4	26
317	Bioactive peptides: are there more antihypertensive mechanisms beyond ACE inhibition?. <i>Current Pharmaceutical Design</i> , 2012 , 18, 4706-13	3.3	26
316	Process optimization of microwave-assisted extraction of bioactive molecules from avocado seeds. <i>Industrial Crops and Products</i> , 2020 , 154, 112623	5.9	25
315	Relationships between anthocyanins and other compounds and sensory acceptability of Hibiscus drinks. <i>Food Chemistry</i> , 2014 , 148, 112-9	8.5	25
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151	Fermentation Strategies for Production of Pharmaceutical Terpenoids in Engineered Yeast. <i>Pharmaceuticals</i> , 2021 , 14,	5.2	8
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145	Effect of modified atmosphere on polyphenols during storage of pasteurised strawberry purées. <i>LWT - Food Science and Technology</i> , 2015 , 60, 377-384	5.4	7
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139	Forming Silk Sericin-Based Hydrogel: A Novel Wound Healing Biomaterial. <i>ACS Biomaterials Science and Engineering</i> , 2021 , 7, 1573-1586	5.5	7
138	Optimization of Natural Antioxidants Extraction from Pineapple Peel and Their Stabilization by Spray Drying. <i>Foods</i> , 2021 , 10,	4.9	7
137	Development of Frozen Pulps and Powders from Carrot and Tomato by-Products: Impact of Processing and Storage Time on Bioactive and Biological Properties. <i>Horticulturae</i> , 2021 , 7, 185	2.5	7
136	Effect of adding hop aroma in beer analysed by temporal dominance of sensations and emotions coupled with temporal liking. <i>Food Quality and Preference</i> , 2019 , 75, 54-63	5.8	7
135	Cereal bars functionalized through <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 and inulin incorporated in edible coatings of whey protein isolate or alginate. <i>Food and Function</i> , 2019 , 10, 6892-6902	6.1	7
134	Textile dyes loaded chitosan nanoparticles: Characterization, biocompatibility and staining capacity. <i>Carbohydrate Polymers</i> , 2021 , 251, 117120	10.3	7
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98	Nonthermal food processing/preservation technologies 2019 , 141-169		4
97	Alginate: Pharmaceutical and Medical Applications. <i>Biologically-inspired Systems</i> , 2019 , 649-691	0.7	4
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95	A novel direct contact method for the assessment of the antimicrobial activity of dental cements. <i>Journal of Microbiological Methods</i> , 2013 , 93, 168-72	2.8	4
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61	Antimicrobial Effect of Chitosan against Periodontal Pathogens Biofilms. <i>SOJ Microbiology & Infectious Diseases</i> , 2014 , 2,	0.5	2
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57	Tissue-based in vitro and ex vivo models for buccal permeability studies 2016 , 189-202		2

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52	Bio-Availability, Anticancer Potential, and Chemical Data of Lycopene: An Overview and Technological Prospecting.. <i>Antioxidants</i> , 2022 , 11,	7.1	2
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50	Antioxidant-loaded nanocarriers for drinks 2020 , 337-372		1
49	Food Safety Aspects Concerning Traditional Foods. <i>Food Engineering Series</i> , 2016 , 33-54	0.5	1
48	Environmental Footprint of Emerging Technologies, Regulatory and Legislative Issues 2018 , 255-276		1
47	Organic nanocomposites for the delivery of bioactive molecules 2019 , 471-493		1
46	Treating Retinopathies [Nanotechnology as a Tool in Protecting Antioxidants Agents 2014 , 3539-3558		1
45	Current State of the Potential Use of Chitosan as Pharmaceutical Excipient 2015 , 275-297		1
44	Wool-associated proteolytic bacteria, isolated from Portuguese Merino breed. <i>Small Ruminant Research</i> , 2013 , 109, 38-46	1.7	1
43	Pathogenic, Commensal and Beneficial Microorganisms in Foods 2007 , 177-201		1
42	Sampling methods for outdoor sculptures: Comparison of swabs and cryogels by flow cytometry as novel alternatives for assessment and quantification of microbial contamination. <i>Journal of Cultural Heritage</i> , 2022 , 54, 94-102	2.9	1
41	Low fat goat meat sausage with chitosan-glucose Maillard reaction product: impact on quality and shelf life. <i>Food Science and Technology</i> , 2020 , 40, 132-139	2	1
40	Sensory profiling, liking and gonad composition of sea urchin gonads fed synthetic or natural sources of β -carotene enriched diets. <i>Aquaculture</i> , 2021 , 737778	4.4	1
39	Analysis of glucosinolates content in food products 2020 , 213-250		1

38	Chitosan-olive oil microparticles for phenylethyl isothiocyanate delivery: Optimal formulation. <i>PLoS ONE</i> , 2021 , 16, e0248257	3.7	1
37	Rare Biogeochemical Phenomenon Associated to Manganese Patinas on Mural Painting and Granite Ashlars. <i>Coatings</i> , 2021 , 11, 917	2.9	1
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35	Cereal Bars Added With Probiotics and Prebiotics 2021 , 201-217		1
34	Processed by-Products from Soy Beverage (Okara) as Sustainable Ingredients for Nile Tilapia () Juveniles: Effects on Nutrient Utilization and Muscle Quality. <i>Animals</i> , 2021 , 11,	3.1	1
33	Biotechnology for Preventive Conservation: Development of Bionanomaterials for Antimicrobial Coating of Outdoor Sculptures. <i>Studies in Conservation</i> , 2018 , 63, 230-233	0.6	1
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31	Stingless bee honey: An overview of health benefits and main market challenges. <i>Journal of Food Biochemistry</i> , 2021 , e13883	3.3	1
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28	Integral use of Isabel grapes to elaborate new products with nutritional value and functional potential. <i>Brazilian Journal of Food Technology</i> ,24,	1.5	1
27	Can Supplemented Skim Milk (SKM) Boost Your Gut Health?. <i>Fermentation</i> , 2022 , 8, 126	4.7	1
26	Valorisation of protein-rich extracts from spent brewer's yeast (<i>Saccharomyces cerevisiae</i>): an overview. <i>Biomass Conversion and Biorefinery</i> ,1	2.3	1
25	Impact of simulated in vitro gastrointestinal digestion on bioactive compounds, bioactivity and cytotoxicity of melon (<i>Cucumis melo</i> L. <i>inodorus</i>) peel juice powder. <i>Food Bioscience</i> , 2022 , 101726	4.9	1
24	Comparison of Two Processes for Isolation of Exopolysaccharide Produced by <i>Lactobacillus acidophilus</i> 2008 , 280-285		0
23	Food waste and by-product valorization as an integrated approach with zero waste: Future challenges 2022 , 569-596		0
22	β-Farnesene Exogenous Application as a Novel Damage Induction Model to Fast Explore the Effectiveness of Postharvest Strategies: The Case Study of the Rocha Pear DOP. <i>Horticulturae</i> , 2022 , 8, 93	2.5	0
21	Vegetable oils oxidation: mechanisms, consequences and protective strategies. <i>Food Reviews International</i> ,1-18	5.5	0

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19	Unraveling the Effect of Dehulling Methods on the Nutritional Composition of Acorn <i>Quercus</i> spp.. <i>Journal of Food Composition and Analysis</i> , 2022 , 106, 104354	4.1	o
18	Preparation, Characterization and Evaluation of Guar Films Impregnated with Relaxing Peptide Loaded into Chitosan Microparticles. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 9849	2.6	o
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16	Genotypic variation in the response of soybean to elevated CO 2. <i>Plant-Environment Interactions</i> , 2021 , 2, 263-276	1.4	o
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14	Integrated ultrafiltration, nanofiltration, and reverse osmosis pilot process to produce bioactive protein/peptide fractions from sardine cooking effluent. <i>Journal of Environmental Management</i> , 2022 , 317, 115344	7.9	o
13	RESPIRATION RATE AND FUNCTIONAL QUALITY OF ROCKET LEAVES AS AFFECTED BY PASSIVE MODIFIED ATMOSPHERE PACKAGING. <i>Acta Horticulturae</i> , 2015 , 717-724	0.3	
12	Kinetics of Release of Water and Nutrients from Codfish (<i>Gadus morhua</i> L.) through a Heavy-Salting. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1772-1778	2.1	
11	Extraction of High-added-value Compounds from Codfish (<i>Gadus morhua</i>) Salting Wastewater 2013 , 373-393		
10	AgroForest Biomass and Circular Bioeconomy. <i>Advances in Finance, Accounting, and Economics</i> , 2020 , 203-247	0.3	
9	Development of a Workflow for Protein Sequence Analysis Based on the Taverna Workbench Software. <i>Lecture Notes in Computer Science</i> , 2009 , 1118-1124	0.9	
8	Probiotic Bacteria 2014 , 1-5		
7	Cell-based in vitro models for ocular permeability studies 2016 , 129-154		
6	Non-compliant Fruit as New Functional Food Ingredients. <i>Food Engineering Series</i> , 2021 , 189-204	0.5	
5	BIONANOSCULP, an ongoing project in biotechnology applications for preventive conservation of outdoor sculptures. <i>IOP Conference Series: Materials Science and Engineering</i> , 2018 , 364, 012075	0.4	
4	Agro-food wastes: new sources of antioxidants 2022 , 197-227		
3	AgroForest Biomass and Circular Bioeconomy 2022 , 1052-1097		

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1 Interplay between probiotics and prebiotics for human nutrition and health **2022**, 231-254