

Maria Manuela Pintado

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Food waste and by-product valorization as an integrated approach with zero waste: Future challenges 2022 , 569-596		0
468	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
467	Exploring the bioactive potential of brewers spent grain ohmic extracts. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 76, 102943	6.8	2
466	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
465	Green emerging extraction technologies to obtain high-quality vegetable oils from nuts: A review. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 76, 102931	6.8	3
464	Screening for a more sustainable solution for decolorization of dyes and textile effluents using <i>Candida</i> and <i>Yarrowia</i> spp.. <i>Journal of Environmental Management</i> , 2022 , 307, 114421	7.9	0
463	Impact of Simulated Human Gastrointestinal Digestion on the Bioactive Fraction of Upcycled Pineapple By-Products.. <i>Foods</i> , 2022 , 11,	4.9	3
462	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	0
461	Fruit and vegetable by-products' flours as ingredients: A review on production process, health benefits and technological functionalities. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112707	5.4	12
460	Incorporation of phenolic-rich ingredients from integral valorization of Isabel grape improves the nutritional, functional and sensory characteristics of probiotic goat milk yogurt. <i>Food Chemistry</i> , 2022 , 369, 130957	8.5	1
459	Bio-Availability, Anticancer Potential, and Chemical Data of Lycopene: An Overview and Technological Prospecting.. <i>Antioxidants</i> , 2022 , 11,	7.1	2
458	Can Supplemented Skim Milk (SKM) Boost Your Gut Health?. <i>Fermentation</i> , 2022 , 8, 126	4.7	1
457	<i>Quercus ilex</i> leaf as a functional ingredient: Polyphenolic profile and antioxidant activity throughout simulated gastrointestinal digestion and antimicrobial activity. <i>Journal of Functional Foods</i> , 2022 , 91, 105025	5.1	2
456	Functional properties of peptides obtained from whey proteins by ficin extract hydrolysis. <i>Food Bioscience</i> , 2022 , 101707	4.9	0
455	Prebiotic effect, bioactive compounds and antioxidant capacity of melon peel (<i>Cucumis melo</i> L. <i>inodorus</i>) flour subjected to <i>in vitro</i> gastrointestinal digestion and human faecal fermentation.. <i>Food Research International</i> , 2022 , 154, 111045	7	3
454	Agro-food wastes: new sources of antioxidants 2022 , 197-227		
453	Impact of simulated <i>in vitro</i> 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

452 AgroForest Biomass and Circular Bioeconomy **2022**, 1052-1097

451 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 6.2 0

450 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 7.9 0

449 Phytochemical Composition, Antioxidant and Antifungal Activity of *Thymus capitatus*, a Medicinal Plant Collected from Northern Morocco. *Antibiotics*, **2022**, 11, 681 4.9 4

448 Research, development and future trends for medical textile products **2022**, 795-828

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

446 Blueberry Counteracts Prediabetes in a Hypercaloric Diet-Induced Rat Model and Rescues Hepatic Mitochondrial Bioenergetics.. *Nutrients*, **2021**, 13, 6.7 2

445 Sensory profiling, liking and gonad composition of sea urchin gonads fed synthetic or natural sources of β -carotene enriched diets. *Aquaculture*, **2021**, 737778 4.4 1

444 Bioactive peptides derived from marine sources: Biological and functional properties. *Trends in Food Science and Technology*, **2021**, 119, 348-348 15.3 14

443 Preparation, Characterization and Evaluation of Guar Films Impregnated with Relaxing Peptide Loaded into Chitosan Microparticles. *Applied Sciences (Switzerland)*, **2021**, 11, 9849 2.6 0

442 Fermentation Strategies for Production of Pharmaceutical Terpenoids in Engineered Yeast. *Pharmaceuticals*, **2021**, 14, 5.2 8

441 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, 4.9 8

440 Forming Silk Sericin-Based Hydrogel: A Novel Wound Healing Biomaterial. *ACS Biomaterials Science and Engineering*, **2021**, 7, 1573-1586 5.5 7

439 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 7 2

438 Impact of postharvest preservation methods on nutritional value and bioactive properties of mushrooms. *Trends in Food Science and Technology*, **2021**, 110, 418-431 15.3 23

437 Recovery of bioactive components from avocado peels using microwave-assisted extraction. *Food and Bioprocess Processing*, **2021**, 127, 152-161 4.9 16

436 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 6 11

435 Chitosan-olive oil microparticles for phenylethyl isothiocyanate delivery: Optimal formulation. *PLoS ONE*, **2021**, 16, e0248257 3.7 1

434	Optimization of Natural Antioxidants Extraction from Pineapple Peel and Their Stabilization by Spray Drying. <i>Foods</i> , 2021 , 10,	4.9	7
433	Impact of Phlorotannin Extracts from on Human Gut Microbiota. <i>Marine Drugs</i> , 2021 , 19,	6	12
432	Phytosterols and Novel Triterpenes Recovered from Industrial Fermentation Coproducts Exert In Vitro Anti-Inflammatory Activity in Macrophages. <i>Pharmaceuticals</i> , 2021 , 14,	5.2	3
431	Anthocyanin Recovery from Grape by-Products by Combining Ohmic Heating with Food-Grade Solvents: Phenolic Composition, Antioxidant, and Antimicrobial Properties. <i>Molecules</i> , 2021 , 26,	4.8	4
430	Impact of Extraction Process in Non-Compliant Bravo de Esmolfe Apples towards the Development of Natural Antioxidant Extracts. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 5916	2.6	6
429	Fatty acids role on obesity induced hypothalamus inflammation: From problem to solution [A review. <i>Trends in Food Science and Technology</i> , 2021 , 112, 592-607	15.3	8
428	Rare Biogeochemical Phenomenon Associated to Manganese Patinas on Mural Painting and Granite Ashlars. <i>Coatings</i> , 2021 , 11, 917	2.9	1
427	Natural Bioactive Compounds from Food Waste: Toxicity and Safety Concerns. <i>Foods</i> , 2021 , 10,	4.9	20
426	Improving the ripening process after 1-MCP application: Implications and strategies. <i>Trends in Food Science and Technology</i> , 2021 , 113, 382-396	15.3	10
425	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
424	Anti-inflammatory and antioxidant activity improvement of lycopene from guava on nanoemulsifying system. <i>Journal of Dispersion Science and Technology</i> , 2021 , 42, 760-770	1.5	4
423	Effect of a winter savory leaf extract obtained using high hydrostatic pressure on the quality of carrot juice. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 74-81	4.3	6
422	A chemical valorisation of melon peels towards functional food ingredients: Bioactives profile and antioxidant properties. <i>Food Chemistry</i> , 2021 , 335, 127579	8.5	23
421	Textile dyes loaded chitosan nanoparticles: Characterization, biocompatibility and staining capacity. <i>Carbohydrate Polymers</i> , 2021 , 251, 117120	10.3	7
420	Prebiotic effects of olive pomace powders in the gut: In vitro evaluation of the inhibition of adhesion of pathogens, prebiotic and antioxidant effects. <i>Food Hydrocolloids</i> , 2021 , 112, 106312	10.6	13
419	Physical processing or supplementation of feeds with phytogenic compounds, alginate oligosaccharide or nucleotides as methods to improve the utilization of <i>Gracilaria gracilis</i> by juvenile European seabass (<i>Dicentrarchus labrax</i>). <i>Aquaculture</i> , 2021 , 530, 735914	4.4	2
418	Polymeric nanoparticles as oral delivery systems for a grape pomace extract towards the improvement of biological activities. <i>Materials Science and Engineering C</i> , 2021 , 119, 111551	8.3	12
417	Functional characterisation and sensory evaluation of a novel synbiotic okara beverage. <i>Food Chemistry</i> , 2021 , 340, 127793	8.5	13

416	Consumption of clarified goat butter added with turmeric (<i>Curcuma longa</i> L.) increase oleic fatty acid and lipid peroxidation in the liver of adolescent rats. <i>Food Bioscience</i> , 2021 , 39, 100799	4.9	1
415	Importance of gastrointestinal in vitro models for the poultry industry and feed formulations. <i>Animal Feed Science and Technology</i> , 2021 , 271, 114730	3	8
414	Are olive pomace powders a safe source of bioactives and nutrients?. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1963-1978	4.3	17
413	Polyphenols: A Promising Avenue in Therapeutic Solutions for Wound Care. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 1230	2.6	15
412	Non-compliant Fruit as New Functional Food Ingredients. <i>Food Engineering Series</i> , 2021 , 189-204	0.5	
411	Proteins Derived from the Dairy Losses and By-Products as Raw Materials for Non-Food Applications. <i>Foods</i> , 2021 , 10,	4.9	4
410	Cereal Bars Added With Probiotics and Prebiotics 2021 , 201-217		1
409	Chitosan and Hydroxyapatite Based Biomaterials to Circumvent Periprosthetic Joint Infections. <i>Materials</i> , 2021 , 14,	3.5	18
408	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
407	Emergent Technologies for the Extraction of Antioxidants from Prickly Pear Peel and Their Antimicrobial Activity. <i>Foods</i> , 2021 , 10,	4.9	5
406	Biological protein precipitation: A green process for the extraction of cucumisin from melon (<i>Cucumis melo</i> L. <i>inodorus</i>) by-products. <i>Food Hydrocolloids</i> , 2021 , 116, 106650	10.6	4
405	The most important attributes of beef sensory quality and production variables that can affect it: A review. <i>Livestock Science</i> , 2021 , 250, 104573	1.7	5
404	Carob bean (<i>Ceratonia siliqua</i> L.): A new perspective for functional food. <i>Trends in Food Science and Technology</i> , 2021 , 114, 310-322	15.3	7
403	Mango peels as food ingredient / additive: nutritional value, processing, safety and applications. <i>Trends in Food Science and Technology</i> , 2021 , 114, 472-489	15.3	11
402	Stingless bee honey: An overview of health benefits and main market challenges. <i>Journal of Food Biochemistry</i> , 2021 , e13883	3.3	1
401	Collagen-Based Bioactive Bromelain Hydrolysate from Salt-Cured Cod Skin. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 8538	2.6	2
400	Phenolic compounds and antioxidant activity as discriminating markers and adding value of mango varieties. <i>Scientia Horticulturae</i> , 2021 , 287, 110259	4.1	6
399	Impact of Processing Approach and Storage Time on Bioactive and Biological Properties of Rocket, Spinach and Watercress Byproducts. <i>Foods</i> , 2021 , 10,	4.9	1

398	Effect of high-pressure processing to improve the safety and quality of an Quercus acorn beverage. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111858	5.4	3
397	Potential of sugarcane extracts as cosmetic and skincare ingredients. <i>Industrial Crops and Products</i> , 2021 , 169, 113625	5.9	4
396	Technological and protective performance of LAB isolated from Serpa PDO cheese: Towards selection and development of an autochthonous starter culture. <i>LWT - Food Science and Technology</i> , 2021 , 150, 112079	5.4	2
395	Olive leaf phenolic extract from two Portuguese cultivars Bioactivities for potential food and cosmetic application. <i>Journal of Environmental Chemical Engineering</i> , 2021 , 9, 106175	6.8	6
394	Mannans and mannan oligosaccharides (MOS) from <i>Saccharomyces cerevisiae</i> - A sustainable source of functional ingredients. <i>Carbohydrate Polymers</i> , 2021 , 272, 118467	10.3	5
393	Fortification of coconut water with microencapsulated grape pomace extract towards a novel electrolyte beverage: Biological, sensorial and quality aspects. <i>Future Foods</i> , 2021 , 4, 100079	3.3	2
392	Valorisation of food agro-industrial by-products: From the past to the present and perspectives. <i>Journal of Environmental Management</i> , 2021 , 299, 113571	7.9	16
391	Preservation of Human Gut Microbiota Inoculums for In Vitro Fermentations Studies. <i>Fermentation</i> , 2021 , 7, 14	4.7	10
390	Genotypic variation in the response of soybean to elevated CO ₂ . <i>Plant-Environment Interactions</i> , 2021 , 2, 263-276	1.4	0
389	Optimization of antioxidant activity and bioactive compounds extraction of winter savory leaves by high hydrostatic pressure. <i>High Pressure Research</i> , 2020 , 40, 543-560	1.6	3
388	Strategies to Preserve Postharvest Quality of Horticultural Crops and Superficial Scald Control: From Diphenylamine Antioxidant Usage to More Recent Approaches. <i>Antioxidants</i> , 2020 , 9,	7.1	7
387	Valorization of Mushroom By-Products as a Source of Value-Added Compounds and Potential Applications. <i>Molecules</i> , 2020 , 25,	4.8	20
386	Potential prebiotic effect of fruit and vegetable byproducts flour using in vitro gastrointestinal digestion. <i>Food Research International</i> , 2020 , 137, 109354	7	7
385	Process optimization of microwave-assisted extraction of bioactive molecules from avocado seeds. <i>Industrial Crops and Products</i> , 2020 , 154, 112623	5.9	25
384	Valorization of Fish by-products: Purification of Bioactive Peptides from Codfish Blood and Sardine Cooking Wastewaters by Membrane Processing. <i>Membranes</i> , 2020 , 10,	3.8	13
383	Impact of high pressure on starch properties: A review. <i>Food Hydrocolloids</i> , 2020 , 106, 105877	10.6	33
382	Chitosan-citric acid edible coating to control <i>Colletotrichum gloeosporioides</i> and maintain quality parameters of fresh-cut guava. <i>International Journal of Biological Macromolecules</i> , 2020 , 163, 1127-1135	7.9	6
381	Antioxidant-loaded nanocarriers for drinks 2020 , 337-372		1

380	Impact of functional flours from pineapple by-products on human intestinal microbiota. <i>Journal of Functional Foods</i> , 2020 , 67, 103830	5.1	18
379	Integral Valorization of Pineapple (L.) By-Products through a Green Chemistry Approach towards Added Value Ingredients. <i>Foods</i> , 2020 , 9,	4.9	32
378	Management of Fruit Industrial By-Products-A Case Study on Circular Economy Approach. <i>Molecules</i> , 2020 , 25,	4.8	96
377	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
376	Chlorogenic acids composition and the impact of in vitro gastrointestinal digestion on espresso coffee from single-dose capsule. <i>Food Research International</i> , 2020 , 134, 109223	7	12
375	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
374	Enzymatic hydrolysis of insect <i>Alphitobius diaperinus</i> towards the development of bioactive peptide hydrolysates. <i>Food and Function</i> , 2020 , 11, 3539-3548	6.1	19
373	Study of viability of high pressure extract from pomegranate peel to improve carrot juice characteristics. <i>Food and Function</i> , 2020 , 11, 3410-3419	6.1	10
372	Identification and Quantification of Stilbenes (Piceatannol and Resveratrol) in By-Products. <i>Pharmaceuticals</i> , 2020 , 13,	5.2	10
371	AgroForest Biomass and Circular Bioeconomy. <i>Advances in Finance, Accounting, and Economics</i> , 2020 , 203-247	0.3	
370	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
369	Films of chitosan and natural modified hydroxyapatite as effective UV-protecting, biocompatible and antibacterial wound dressings. <i>International Journal of Biological Macromolecules</i> , 2020 , 159, 1177-1185	7.9	13
368	Simulated digestion of an olive pomace water-soluble ingredient: relationship between the bioaccessibility of compounds and their potential health benefits. <i>Food and Function</i> , 2020 , 11, 2238-2254	6.1	20
367	sp. nov., a new species of group. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020 , 70, 1522-1527	2.2	16
366	Fortification of carrot juice with a high-pressure-obtained pomegranate peel extract: chemical, safety and sensorial aspects. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1599-1605	3.8	5
365	Novel and revisited approaches in nanoparticle systems for buccal drug delivery. <i>Journal of Controlled Release</i> , 2020 , 320, 125-141	11.7	34
364	Effect of high hydrostatic pressure extraction on biological activities of stinging nettle extracts. <i>Food and Function</i> , 2020 , 11, 921-931	6.1	8
363	The potential of insects as food sources - a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3642-3652	11.5	21

362	and assessment of buccal permeation of drugs from delivery systems. <i>Expert Opinion on Drug Delivery</i> , 2020 , 17, 33-48	8	15
361	Conventional and natural compounds for the treatment of dermatophytosis. <i>Medical Mycology</i> , 2020 , 58, 707-720	3.9	5
360	Analysis of glucosinolates content in food products 2020 , 213-250		1
359	Efficiency of purification methods on the recovery of exopolysaccharides from fermentation media. <i>Carbohydrate Polymers</i> , 2020 , 231, 115703	10.3	8
358	The Impact of Plant-Based Coatings in "ROCHA" Pear Preservation during Cold Storage: A Metabolomic Approach. <i>Foods</i> , 2020 , 9,	4.9	4
357	Total and Sustainable Valorisation of Olive Pomace Using a Fractionation Approach. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 6785	2.6	17
356	Using Ohmic Heating effect on grape skins as a pretreatment for anthocyanins extraction. <i>Food and Bioproducts Processing</i> , 2020 , 124, 320-328	4.9	21
355	Bioactive extracts from brewer's spent grain. <i>Food and Function</i> , 2020 , 11, 8963-8977	6.1	11
354	Blueberry Consumption Challenges Hepatic Mitochondrial Bioenergetics and Elicits Transcriptomics Reprogramming in Healthy Wistar Rats. <i>Pharmaceutics</i> , 2020 , 12,	6.4	3
353	Use of technological processing of seaweed and microalgae as strategy to improve their apparent digestibility coefficients in European seabass (<i>Dicentrarchus labrax</i>) juveniles. <i>Journal of Applied Phycology</i> , 2020 , 32, 3429-3446	3.2	18
352	Hydrothermal Microwave Processing for Starch Extraction from Mexican Avocado Seeds: Operational Conditions and Characterization. <i>Processes</i> , 2020 , 8, 759	2.9	9
351	Polyphenol Extraction by Different Techniques for Valorisation of Non-Compliant Portuguese Sweet Cherries towards a Novel Antioxidant Extract. <i>Sustainability</i> , 2020 , 12, 5556	3.6	6
350	Valorization of Agricultural Lignocellulosic Plant Byproducts through Enzymatic and Enzyme-Assisted Extraction of High-Value-Added Compounds: A Review. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 13112-13125	8.3	16
349	Optimization of high hydrostatic pressure assisted extraction of stinging nettle leaves using response surface methodology experimental design. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 2773-2780	2.8	3
348	Effect of High Hydrostatic Pressure Extraction on Biological Activities and Phenolics Composition of Winter Savory Leaf Extracts. <i>Antioxidants</i> , 2020 , 9,	7.1	6
347	Phenylethyl Isothiocyanate Extracted from Watercress By-Products with Aqueous Micellar Systems: Development and Optimisation. <i>Antioxidants</i> , 2020 , 9,	7.1	10
346	Natural-Based Antioxidant Extracts as Potential Mitigators of Fruit Browning. <i>Antioxidants</i> , 2020 , 9,	7.1	11
345	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

344	Health promoting properties of blueberries: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 181-200	11.5	34
343	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
342	A review on microbiological and technological aspects of Serpa PDO cheese: An ovine raw milk cheese. <i>International Dairy Journal</i> , 2020 , 100, 104561	3.5	11
341	Basil essential oil as an alternative to commercial biocides against fungi associated with black stains in mural painting. <i>Building and Environment</i> , 2020 , 167, 106459	6.5	15
340	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
339	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
338	Extraction of tomato by-products bioactive compounds using ohmic technology. <i>Food and Bioproducts Processing</i> , 2019 , 117, 329-339	4.9	50
337	Characterization of Edible Films Based on Alginate or Whey Protein Incorporated with Bifidobacterium animalis subsp. lactis BB-12 and Prebiotics. <i>Coatings</i> , 2019 , 9, 493	2.9	9
336	Bioactive compounds in ready-to-eat rocket leaves as affected by oxygen partial pressure and storage time: A kinetic modelling. <i>Postharvest Biology and Technology</i> , 2019 , 158, 110985	6.2	4
335	Safety of Yam-Derived () Foodstuffs-Chips, Flakes and Flour: Effect of Processing and Post-Processing Conditions. <i>Foods</i> , 2019 , 8,	4.9	5
334	Blueberry juice as a nutraceutical approach to prevent prediabetes progression in an animal model: focus on hepatic steatosis. <i>European Journal of Public Health</i> , 2019 , 29,	2.1	2
333	Study of in vitro digestion of Tenebrio molitor flour for evaluation of its impact on the human gut microbiota. <i>Journal of Functional Foods</i> , 2019 , 59, 101-109	5.1	18
332	Impact of thermal treatment and hydrolysis by Alcalase and Cynara cardunculus enzymes on the functional and nutritional value of Okara. <i>Process Biochemistry</i> , 2019 , 83, 137-147	4.8	13
331	Film-nanoparticle composite for enhanced oral delivery of alpha-casozepine. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 181, 149-157	6	13
330	Valorization of spent brewer's yeast: Optimization of hydrolysis process towards the generation of stable ACE-inhibitory peptides. <i>LWT - Food Science and Technology</i> , 2019 , 111, 77-84	5.4	15
329	Potential prebiotic activity of Tenebrio molitor insect flour using an optimized in vitro gut microbiota model. <i>Food and Function</i> , 2019 , 10, 3909-3922	6.1	7
328	and Enzymatic Extracts: Chemical, Structural, and Cytotoxic Characterization. <i>Marine Drugs</i> , 2019 , 17,	6	13
327	Agro-Food Byproducts as a New Source of Natural Food Additives. <i>Molecules</i> , 2019 , 24,	4.8	120

326	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
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	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
323	Engineering and Health Benefits of Fruits and Vegetables Beverages 2019 , 363-405		2
322	Development and Characterization of Chitosan Microparticles-in-Films for Buccal Delivery of Bioactive Peptides. <i>Pharmaceuticals</i> , 2019 , 12,	5.2	28
321	Enzymatic soy protein hydrolysis: A tool for biofunctional food ingredient production. <i>Food Chemistry: X</i> , 2019 , 1, 100006	4.7	24
320	A biofertilizer with diazotrophic bacteria and a filamentous fungus increases <i>Pinus pinaster</i> tolerance to the pinewood nematode (<i>Bursaphelenchus xylophilus</i>). <i>Biological Control</i> , 2019 , 132, 72-80	3.8	6
319	Quality Improvement and New Product Development in the Hibiscus Beverage Industry 2019 , 139-183		4
318	Enzymatic production of xylooligosaccharides from Brazilian Syrah grape pomace flour: a green alternative to conventional methods for adding value to agricultural by-products. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 1250-1257	4.3	10
317	Chitosan impregnated gutta-percha points: antimicrobial in vitro evaluation and mechanical properties. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2019 , 68, 481-488	3	3
316	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
315	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
314	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
313	Organic nanocomposites for the delivery of bioactive molecules 2019 , 471-493		1
312	Goat milk oligosaccharides: Composition, analytical methods and bioactive and nutritional properties. <i>Trends in Food Science and Technology</i> , 2019 , 92, 152-161	15.3	16
311	Increasing phenolic and aromatic compounds extraction and maximizing liking of lemon verbena () infusions through the optimization of steeping temperature and time. <i>Food Science and Technology International</i> , 2019 , 25, 701-710	2.6	5
310	Composition and isolation of goat cheese whey oligosaccharides by membrane technology. <i>International Journal of Biological Macromolecules</i> , 2019 , 139, 57-62	7.9	5
309	Nonthermal food processing/preservation technologies 2019 , 141-169		4

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