

Maria Cristiana Nunes

List of Publications by Year in descending order

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31
papers

1,327
citations

430754

18
h-index

526166

27
g-index

31
all docs

31
docs citations

31
times ranked

1503
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of Physicochemical Properties of New Ionic Liquids Based on Imidazolium, Quaternary Ammonium, and Guanidinium Cations. <i>Chemistry - A European Journal</i> , 2007, 13, 8478-8488.	1.7	207
2	Incorporation of <i>Chlorella vulgaris</i> and <i>Spirulina maxima</i> biomass in pasta products. Part 1: Preparation and evaluation. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1656-1664.	1.7	194
3	<i>Isochrysis galbana</i> and <i>Diacronema vlkianum</i> biomass incorporation in pasta products as PUFA TM s source. <i>LWT - Food Science and Technology</i> , 2013, 50, 312-319.	2.5	118
4	Rheological behaviour and microstructure of pea protein/ κ -carrageenan/starch gels with different setting conditions. <i>Food Hydrocolloids</i> , 2006, 20, 106-113.	5.6	94
5	Effect of Psyllium fibre content on the textural and rheological characteristics of biscuit and biscuit dough. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014, 3, 96-105.	1.5	73
6	Microalgae biomass as an additional ingredient of gluten-free bread: Dough rheology, texture quality and nutritional properties. <i>Algal Research</i> , 2020, 50, 101998.	2.4	65
7	Vegetable proteins and milk puddings. <i>Colloids and Surfaces B: Biointerfaces</i> , 2003, 31, 21-29.	2.5	58
8	The effect of starch isolation method on physical and functional properties of Portuguese nuts starches. I. Chestnuts (<i>Castanea sativa</i> Mill. var. <i>Martainha</i> and <i>Longal</i>) fruits. <i>Food Hydrocolloids</i> , 2012, 27, 256-263.	5.6	54
9	Novel foods with microalgal ingredients – Effect of gel setting conditions on the linear viscoelasticity of <i>Spirulina</i> and <i>Haematococcus</i> gels. <i>Journal of Food Engineering</i> , 2012, 110, 182-189.	2.7	54
10	Properties of protein powder prepared from Cape hake by-products. <i>Journal of Food Engineering</i> , 2012, 108, 268-275.	2.7	43
11	Developing consumer acceptable biscuits enriched with Psyllium fibre. <i>Journal of Food Science and Technology</i> , 2015, 52, 4830-4840.	1.4	41
12	Microalgal cell disruption: Effect on the bioactivity and rheology of wheat bread. <i>Algal Research</i> , 2020, 45, 101749.	2.4	38
13	Microalgae biomass interaction in biopolymer gelled systems. <i>Food Hydrocolloids</i> , 2011, 25, 817-825.	5.6	37
14	The effect of starch isolation method on physical and functional properties of Portuguese nut starches. II. <i>Q.Árotundifolia</i> Lam. and <i>Q.Ásuber</i> Lam. acorns starches. <i>Food Hydrocolloids</i> , 2013, 30, 448-455.	5.6	34
15	Gelled vegetable desserts containing pea protein, κ -carrageenan and starch. <i>European Food Research and Technology</i> , 2006, 222, 622-628.	1.6	33
16	<i>Tetraselmis chuii</i> as a Sustainable and Healthy Ingredient to Produce Gluten-Free Bread: Impact on Structure, Colour and Bioactivity. <i>Foods</i> , 2020, 9, 579.	1.9	31
17	From egg yolk/ κ -Carrageenan dispersions to gel systems: Linear viscoelasticity and texture analysis. <i>Food Hydrocolloids</i> , 2011, 25, 654-658.	5.6	26
18	Acorn Flour as a Source of Bioactive Compounds in Gluten-Free Bread. <i>Molecules</i> , 2020, 25, 3568.	1.7	26

#	ARTICLE	IF	CITATIONS
19	Innovative and Healthier Dairy Products through the Addition of Microalgae: A Review. <i>Foods</i> , 2022, 11, 755.	1.9	20
20	Improving the Nutritional, Structural, and Sensory Properties of Gluten-Free Bread with Different Species of Microalgae. <i>Foods</i> , 2022, 11, 397.	1.9	19
21	Impact of Acorn Flour on Gluten-Free Dough Rheology Properties. <i>Foods</i> , 2020, 9, 560.	1.9	16
22	Technological Feasibility of Couscous-Algae-Supplemented Formulae: Process Description, Nutritional Properties and In Vitro Digestibility. <i>Foods</i> , 2021, 10, 3159.	1.9	15
23	Microalgae Biomass as a Novel Functional Ingredient in Mixed Gel Systems. , 2008, , 487-494.		8
24	Rheology Methods as a Tool to Study the Impact of Whey Powder on the Dough and Breadmaking Performance of Wheat Flour. <i>Fluids</i> , 2020, 5, 50.	0.8	7
25	Effect of thermal treatment and composition on the mechanical properties of pea / kappa-carrageenan / starch desserts. <i>Special Publication - Royal Society of Chemistry</i> , 2009, , 54-64.	0.0	5
26	Flow Behaviour of Vegetable Beverages to Replace Milk. <i>Springer Proceedings in Materials</i> , 2020, , 83-87.	0.1	4
27	Physical-sensory evaluation of a cereal bar with quinoa: a preliminary study. <i>Biomedical and Biopharmaceutical Research</i> , 2018, 15, 25-36.	0.0	3
28	New Alternatives to Milk From Pulses: Chickpea and Lupin Beverages With Improved Digestibility and Potential Bioactivities for Human Health. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	3
29	Effect of principal ingredients on quality of cookies with dietary fibre. <i>Special Publication - Royal Society of Chemistry</i> , 2009, , 475-483.	0.0	1
30	Preliminary sensory evaluation of salty crackers with grape pomace flour. <i>Biomedical and Biopharmaceutical Research</i> , 2020, 17, 1-11.	0.0	0
31	Physicochemical Characterisation of Psyllium Fibre. , 0, , 572-577.		0