Ana GuimarÃ£es

List of Publications by Year
in descending order

11 papers	579 citations	1040056 9 h-index	1372567 10 g-index
11 all docs	11 docs citations	11 times ranked	786 citing authors

#	Article	IF	Citations
1	Edible Films and Coatings as Carriers of Living Microorganisms: A New Strategy Towards Biopreservation and Healthier Foods. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 594-614.	11.7	108
2	Anti-aflatoxigenic effect of organic acids produced by Lactobacillus plantarum. International Journal of Food Microbiology, 2018, 264, 31-38.	4.7	103
3	Biodegradation of ochratoxin A by Pediococcus parvulus isolated from Douro wines. International Journal of Food Microbiology, 2014, 188, 45-52.	4.7	95
4	Antifungal effect of organic acids from lactic acid bacteria on Penicillium nordicum. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1803-1818.	2.3	76
5	Solving cell infiltration limitations of electrospun nanofiber meshes for tissue engineering applications. Nanomedicine, 2010, 5, 539-554.	3.3	71
6	In vitro adsorption of aflatoxin B1, ochratoxin A, and zearalenone by micronized grape stems and olive pomace in buffer solutions. Mycotoxin Research, 2019, 35, 243-252.	2.3	35
7	The Potential of Fatty Acids and Their Derivatives as Antifungal Agents: A Review. Toxins, 2022, 14, 188.	3.4	35
8	Active Whey Protein Edible Films and Coatings Incorporating Lactobacillus buchneri for Penicillium nordicum Control in Cheese. Food and Bioprocess Technology, 2020, 13, 1074-1086.	4.7	34
9	The Route of Mycotoxins in the Grape Food Chain. American Journal of Enology and Viticulture, 2020, 71, 89-104.	1.7	17
10	Synthesis of polymer-based triglycine sulfate nanofibres by electrospinning. Journal Physics D: Applied Physics, 2009, 42, 205403.	2.8	3
11	Edible films and coatings as carriers of nano and microencapsulated ingredients. , 2021, , 211-273.		2