## Ana GuimarÃ£es

## List of Publications by Year

 in descending orderSource: https:/|exaly.com/author-pdf/3458011/publications.pdf
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2 Edible films and coatings as carriers of nano and microencapsulated ingredients. , 2021, , 211-273.

| 3 | The Route of Mycotoxins in the Grape Food Chain. American Journal of Enology and Viticulture, 2020, 71, 89-104. | 1.7 | 17 |
| :---: | :---: | :---: | :---: |
| 4 | 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 |
| 5 | 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 |
| 6 | 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 |
| 7 | Anti-aflatoxigenic effect of organic acids produced by Lactobacillus plantarum. International Journal of Food Microbiology, 2018, 264, 31-38. | 4.7 | 103 |
| 8 | Antifungal effect of organic acids from lactic acid bacteria on <i>Penicillium nordicum</i>. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1803-1818. | 2.3 | 76 |
| 9 | Biodegradation of ochratoxin A by Pediococcus parvulus isolated from Douro wines. International Journal of Food Microbiology, 2014, 188, 45-52. | 4.7 | 95 |
| 10 | Solving cell infiltration limitations of electrospun nanofiber meshes for tissue engineering applications. Nanomedicine, 2010, 5, 539-554. | 3.3 | 71 |
| 11 | Synthesis of polymer-based triglycine sulfate nanofibres by electrospinning. Journal Physics D: Applied Physics, 2009, 42, 205403. | 2.8 | 3 |

