

Paula Rodrigues

List of Publications by Year in descending order

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55
papers

3,307
citations

257101

24
h-index

168136

53
g-index

71
all docs

71
docs citations

71
times ranked

4584
citing authors

#	ARTICLE	IF	CITATIONS
1	Adding Molecules to Food, Pros and Cons: A Review on Synthetic and Natural Food Additives. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 377-399.	5.9	535
2	Natural food additives: Quo vadis?. <i>Trends in Food Science and Technology</i> , 2015, 45, 284-295.	7.8	390
3	Food colorants: Challenges, opportunities and current desires of agro-industries to ensure consumer expectations and regulatory practices. <i>Trends in Food Science and Technology</i> , 2016, 52, 1-15.	7.8	317
4	Antioxidants: Reviewing the chemistry, food applications, legislation and role as preservatives. <i>Trends in Food Science and Technology</i> , 2018, 71, 107-120.	7.8	240
5	Physicochemical, microbiological and antimicrobial properties of commercial honeys from Portugal. <i>Food and Chemical Toxicology</i> , 2010, 48, 544-548.	1.8	227
6	Sweeteners as food additives in the XXI century: A review of what is known, and what is to come. <i>Food and Chemical Toxicology</i> , 2017, 107, 302-317.	1.8	182
7	A polyphasic approach to the identification of aflatoxigenic and non-aflatoxigenic strains of <i>Aspergillus</i> Section <i>Flavi</i> isolated from Portuguese almonds. <i>International Journal of Food Microbiology</i> , 2009, 129, 187-193.	2.1	152
8	Species identification of <i>Aspergillus</i> section <i>Flavi</i> isolates from Portuguese almonds using phenotypic, including MALDI-TOF ICMS, and molecular approaches. <i>Journal of Applied Microbiology</i> , 2011, 111, 877-892.	1.4	79
9	Dietary fiber sources and human benefits: The case study of cereal and pseudocereals. <i>Advances in Food and Nutrition Research</i> , 2019, 90, 83-134.	1.5	79
10	Three new species of <i>Aspergillus</i> section <i>Flavi</i> isolated from almonds and maize in Portugal. <i>Mycologia</i> , 2012, 104, 682-697.	0.8	67
11	Detection Methods for Aflatoxin M1 in Dairy Products. <i>Microorganisms</i> , 2020, 8, 246.	1.6	58
12	Sanguinello and Tarocco (<i>Citrus sinensis</i> [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. <i>Food Chemistry</i> , 2019, 270, 395-402.	4.2	56
13	Mycobiota and mycotoxins of almonds and chestnuts with special reference to aflatoxins. <i>Food Research International</i> , 2012, 48, 76-90.	2.9	55
14	<i>Aspergillus westerdijkiae</i> as a major ochratoxin A risk in dry-cured ham based-media. <i>International Journal of Food Microbiology</i> , 2017, 241, 244-251.	2.1	54
15	Physicochemical characterization and microbiology of wheat and rye flours. <i>Food Chemistry</i> , 2019, 280, 123-129.	4.2	50
16	<i>Castanea sativa</i> Mill. Flowers amongst the Most Powerful Antioxidant Matrices: A Phytochemical Approach in Decoctions and Infusions. <i>BioMed Research International</i> , 2014, 2014, 1-7.	0.9	44
17	Basil as functional and preserving ingredient in Serra da Estrela cheese. <i>Food Chemistry</i> , 2016, 207, 51-59.	4.2	39
18	Effect of dry-sausage starter culture and endogenous yeasts on <i>Aspergillus westerdijkiae</i> and <i>Penicillium nordicum</i> growth and OTA production. <i>LWT - Food Science and Technology</i> , 2018, 87, 250-258.	2.5	39

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19	Comparison of different bread types: Chemical and physical parameters. <i>Food Chemistry</i> , 2020, 310, 125954.	4.2	37
20	Promising Antioxidant and Antimicrobial Food Colourants from <i>Lonicera caerulea</i> L. var. <i>Kamtschatica</i> . <i>Antioxidants</i> , 2019, 8, 394.	2.2	33
21	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (<i>Abelmoschus esculentus</i> L. Moench). <i>Molecules</i> , 2020, 25, 4739.	1.7	33
22	Is Gamma Radiation Suitable to Preserve Phenolic Compounds and to Decontaminate Mycotoxins in Aromatic Plants? A Case-Study with <i>Aloysia citrodora</i> PalÅu. <i>Molecules</i> , 2017, 22, 347.	1.7	31
23	Potential Health Claims of Durum and Bread Wheat Flours as Functional Ingredients. <i>Nutrients</i> , 2020, 12, 504.	1.7	29
24	HPLC method for simultaneous detection of aflatoxins and cyclopiazonic acid. <i>World Mycotoxin Journal</i> , 2010, 3, 225-231.	0.8	27
25	Extrusion Process as an Alternative to Improve Pulses Products Consumption. A Review. <i>Foods</i> , 2021, 10, 1096.	1.9	23
26	Infusions and decoctions of <i>Castanea sativa</i> flowers as effective antitumor and antimicrobial matrices. <i>Industrial Crops and Products</i> , 2014, 62, 42-46.	2.5	21
27	The incorporation of plant materials in "Serra da Estrela" cheese improves antioxidant activity without changing the fatty acid profile and visual appearance. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1607-1614.	1.0	21
28	Aflatoxigenic Fungi and Aflatoxins in Portuguese Almonds. <i>Scientific World Journal</i> , The, 2012, 2012, 1-9.	0.8	20
29	Incidence and diversity of the fungal genera <i>Aspergillus</i> and <i>Penicillium</i> in Portuguese almonds and chestnuts. <i>European Journal of Plant Pathology</i> , 2013, 137, 197-209.	0.8	20
30	Chestnut and lemon balm based ingredients as natural preserving agents of the nutritional profile in matured "Serra da Estrela" cheese. <i>Food Chemistry</i> , 2016, 204, 185-193.	4.2	20
31	Toxic reagents and expensive equipment: are they really necessary for the extraction of good quality fungal DNA?. <i>Letters in Applied Microbiology</i> , 2018, 66, 32-37.	1.0	20
32	Thin Films Sensor Devices for Mycotoxins Detection in Foods: Applications and Challenges. <i>Chemosensors</i> , 2019, 7, 3.	1.8	19
33	Antioxidant Phytochemicals in Pulses and their Relation to Human Health: A Review. <i>Current Pharmaceutical Design</i> , 2020, 26, 1880-1897.	0.9	19
34	Traditional pastry with chestnut flowers as natural ingredients: An approach of the effects on nutritional value and chemical composition. <i>Journal of Food Composition and Analysis</i> , 2015, 44, 93-101.	1.9	18
35	Mycobiota and mycotoxins in Portuguese pork, goat and sheep dry-cured hams. <i>Mycotoxin Research</i> , 2019, 35, 405-412.	1.3	18
36	Betacyanins from <i>Gomphrena globosa</i> L. flowers: Incorporation in cookies as natural colouring agents. <i>Food Chemistry</i> , 2020, 329, 127178.	4.2	18

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37	Anthocyanins from <i>Rubus fruticosus</i> L. and <i>Morus nigra</i> L. Applied as Food Colorants: A Natural Alternative. <i>Plants</i> , 2021, 10, 1181.	1.6	18
38	Craft Beers Fermented by Potential Probiotic Yeast or Lacticaseibacilli Strains Promote Antidepressant-Like Behavior in Swiss Webster Mice. <i>Probiotics and Antimicrobial Proteins</i> , 2021, 13, 698-708.	1.9	16
39	Durum and Bread Wheat Flours. Preliminary Mineral Characterization and Its Potential Health Claims. <i>Agronomy</i> , 2021, 11, 108.	1.3	14
40	A novel natural coating for food preservation: Effectiveness on microbial growth and physicochemical parameters. <i>LWT - Food Science and Technology</i> , 2019, 104, 76-83.	2.5	13
41	Potential Nutrition and Health Claims in Deastringed Persimmon Fruits (<i>Diospyros kaki</i> L.), Variety "Rojo Brillante"™, PDO "Ribera del Xàquer"™. <i>Nutrients</i> , 2020, 12, 1397.	1.7	13
42	Mechanisms underlying the effect of commercial starter cultures and a native yeast on ochratoxin A production in meat products. <i>LWT - Food Science and Technology</i> , 2020, 117, 108611.	2.5	12
43	Use of probiotic strains to produce beers by axenic or semi-separated co-culture system. <i>Food and Bioprocess Technology</i> , 2020, 124, 408-418.	1.8	12
44	An assessment of the processing and physicochemical factors contributing to the microbial contamination of salpicão, a naturally-fermented Portuguese sausage. <i>LWT - Food Science and Technology</i> , 2016, 72, 107-116.	2.5	10
45	Revalorization of wild <i>Asparagus stipularis</i> Forssk. as a traditional vegetable with nutritional and functional properties. <i>Food and Function</i> , 2018, 9, 1578-1586.	2.1	10
46	Promising Preserving Agents from Sage and Basil: A Case Study with Yogurts. <i>Foods</i> , 2021, 10, 676.	1.9	10
47	Nutritional properties, identification of phenolic compounds, and enzyme inhibitory activities of Feijoa sellowiana leaves. <i>Journal of Food Biochemistry</i> , 2019, 43, e13012.	1.2	8
48	Assessment of Health Claims Related to Folic Acid in Food Supplements for Pregnant Women According to the European Regulation. <i>Nutrients</i> , 2021, 13, 937.	1.7	8
49	Antioxidants and Prooxidants: Effects on Health and Aging 2018. <i>Oxidative Medicine and Cellular Longevity</i> , 2019, 2019, 1-2.	1.9	7
50	A preliminary study on mycobiota and ochratoxin a contamination in commercial palm dates (Phoenix) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.3	5
51	Description of a strain from an atypical population of <i>Aspergillus parasiticus</i> that produces aflatoxins B only, and the impact of temperature on fungal growth and mycotoxin production. <i>European Journal of Plant Pathology</i> , 2014, 139, 655-661.	0.8	4
52	Effect of Natural Preservatives on the Nutritional Profile, Chemical Composition, Bioactivity and Stability of a Nutraceutical Preparation of <i>Aloe arborescens</i> . <i>Antioxidants</i> , 2020, 9, 281.	2.2	3
53	Ecophysiology of <i>Penicillium expansum</i> and patulin production in synthetic and olive-based media. <i>Fungal Biology</i> , 2021, 125, 95-102.	1.1	1
54	Novel Incorporation of Red-Stage <i>Haematococcus pluvialis</i> Wet Paste as a Colourant and Enhancer of the Organoleptic and Functional Properties of Filloas . , 2021, 6, .		1

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55	Improving the physicochemical properties of a traditional Portuguese cake "ã€" "ã€œconÃ³micosã€" with chestnut flour. Food and Function, 0, , .	2.1	1