

# Paula Rodrigues

## List of Publications by Citations

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66

papers

2,222

citations

20

h-index

46

g-index

71

ext. papers

2,745

ext. citations

5.8

avg, IF

5.47

L-index

#	Paper	IF	Citations
66	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> , <b>2014</b> , 13, 377-399	16.4	362
65	Natural food additives: Quo vadis?. <i>Trends in Food Science and Technology</i> , <b>2015</b> , 45, 284-295	15.3	296
64	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> , <b>2016</b> , 52, 1-15	15.3	221
63	Physicochemical, microbiological and antimicrobial properties of commercial honeys from Portugal. <i>Food and Chemical Toxicology</i> , <b>2010</b> , 48, 544-8	4.7	178
62	Antioxidants: Reviewing the chemistry, food applications, legislation and role as preservatives. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 71, 107-120	15.3	155
61	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> , <b>2017</b> , 107, 302-317	4.7	119
60	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> , <b>2009</b> , 129, 187-93	5.8	118
59	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> , <b>2011</b> , 111, 877-92	4.7	65
58	Three new species of <i>Aspergillus</i> section <i>Flavi</i> isolated from almonds and maize in Portugal. <i>Mycologia</i> , <b>2012</b> , 104, 682-97	2.4	50
57	Dietary fiber sources and human benefits: The case study of cereal and pseudocereals. <i>Advances in Food and Nutrition Research</i> , <b>2019</b> , 90, 83-134	6	46
56	Mycobiota and mycotoxins of almonds and chestnuts with special reference to aflatoxins. <i>Food Research International</i> , <b>2012</b> , 48, 76-90	7	43
55	<i>Aspergillus westerdijkiae</i> as a major ochratoxin A risk in dry-cured ham based-media. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 241, 244-251	5.8	37
54	<i>Castanea sativa</i> Mill. Flowers amongst the most powerful antioxidant matrices: a phytochemical approach in decoctions and infusions. <i>BioMed Research International</i> , <b>2014</b> , 2014, 232956	3	34
53	Sanguinello and Tarocco ( <i>Citrus sinensis</i> [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. <i>Food Chemistry</i> , <b>2019</b> , 270, 395-402	8.5	31
52	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> , <b>2018</b> , 87, 250-258	5.4	28
51	Basil as functional and preserving ingredient in "Serra da Estrela" cheese. <i>Food Chemistry</i> , <b>2016</b> , 207, 51-9	8.5	28
50	Physicochemical characterization and microbiology of wheat and rye flours. <i>Food Chemistry</i> , <b>2019</b> , 280, 123-129	8.5	28

49	Is Gamma Radiation Suitable to Preserve Phenolic Compounds and to Decontaminate Mycotoxins in Aromatic Plants? A Case-Study with <i>Aloysia citrodora</i> Palū. <i>Molecules</i> , <b>2017</b> , 22,	4.8	27
48	Detection Methods for Aflatoxin M1 in Dairy Products. <i>Microorganisms</i> , <b>2020</b> , 8,	4.9	24
47	HPLC method for simultaneous detection of aflatoxins and cyclopiazonic acid. <i>World Mycotoxin Journal</i> , <b>2010</b> , 3, 225-231	2.5	21
46	Promising Antioxidant and Antimicrobial Food Colourants from <i>L. var.</i> . <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	20
45	Potential Health Claims of Durum and Bread Wheat Flours as Functional Ingredients. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	17
44	Infusions and decoctions of <i>Castanea sativa</i> flowers as effective antitumor and antimicrobial matrices. <i>Industrial Crops and Products</i> , <b>2014</b> , 62, 42-46	5.9	17
43	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> , <b>2015</b> , 117, 1607-1614	3	17
42	Chestnut and lemon balm based ingredients as natural preserving agents of the nutritional profile in matured "Serra da Estrela" cheese. <i>Food Chemistry</i> , <b>2016</b> , 204, 185-193	8.5	16
41	Aflatoxigenic fungi and aflatoxins in Portuguese almonds. <i>Scientific World Journal, The</i> , <b>2012</b> , 2012, 471926	2.6	15
40	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> , <b>2013</b> , 137, 197-209	2.1	13
39	Comparison of different bread types: Chemical and physical parameters. <i>Food Chemistry</i> , <b>2020</b> , 310, 125854	8.5	13
38	Thin Films Sensor Devices for Mycotoxins Detection in Foods: Applications and Challenges. <i>Chemosensors</i> , <b>2019</b> , 7, 3	4	12
37	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> , <b>2015</b> , 44, 93-101	4.1	12
36	Antioxidant Phytochemicals in Pulses and their Relation to Human Health: A Review. <i>Current Pharmaceutical Design</i> , <b>2020</b> , 26, 1880-1897	3.3	12
35	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods ( <i>L. Moench</i> ). <i>Molecules</i> , <b>2020</b> , 25,	4.8	12
34	A novel natural coating for food preservation: Effectiveness on microbial growth and physicochemical parameters. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 104, 76-83	5.4	10
33	Toxic reagents and expensive equipment: are they really necessary for the extraction of good quality fungal DNA?. <i>Letters in Applied Microbiology</i> , <b>2018</b> , 66, 32-37	2.9	10
32	Mycobiota and mycotoxins in Portuguese pork, goat and sheep dry-cured hams. <i>Mycotoxin Research</i> , <b>2019</b> , 35, 405-412	4	8

31	Betacyanins from <i>Gomphrena globosa</i> L. flowers: Incorporation in cookies as natural colouring agents. <i>Food Chemistry</i> , <b>2020</b> , 329, 127178	8.5	7
30	Extrusion Process as an Alternative to Improve Pulses Products Consumption. A Review. <i>Foods</i> , <b>2021</b> , 10,	4.9	7
29	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> , <b>2016</b> , 72, 107-116	5.4	7
28	Antioxidants and Prooxidants: Effects on Health and Aging 2018. <i>Oxidative Medicine and Cellular Longevity</i> , <b>2019</b> , 2019, 7971613	6.7	6
27	Nutritional properties, identification of phenolic compounds, and enzyme inhibitory activities of Feijoa sellowiana leaves. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e13012	3.3	6
26	Use of probiotic strains to produce beers by axenic or semi-separated co-culture system. <i>Food and Bioprocess Processing</i> , <b>2020</b> , 124, 408-418	4.9	6
25	Craft Beers Fermented by Potential Probiotic Yeast or Lacticaseibacilli Strains Promote Antidepressant-Like Behavior in Swiss Webster Mice. <i>Probiotics and Antimicrobial Proteins</i> , <b>2021</b> , 13, 698-708	5.5	6
24	Potential Nutrition and Health Claims in Destringed Persimmon Fruits (L.), Variety 'Rojo Brillante', PDO 'Ribera del Xúquer'. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	5
23	Revalorization of wild <i>Asparagus stipularis</i> Forssk. as a traditional vegetable with nutritional and functional properties. <i>Food and Function</i> , <b>2018</b> , 9, 1578-1586	6.1	5
22	The Consumption of Wild Edible Plants <b>2016</b> , 159-198		5
21	Durum and Bread Wheat Flours. Preliminary Mineral Characterization and Its Potential Health Claims. <i>Agronomy</i> , <b>2021</b> , 11, 108	3.6	5
20	Promising Preserving Agents from Sage and Basil: A Case Study with Yogurts. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
19	Anthocyanins from L. and L. Applied as Food Colorants: A Natural Alternative. <i>Plants</i> , <b>2021</b> , 10,	4.5	4
18	The Numbers Behind Mushroom Biodiversity <b>2016</b> , 15-63		4
17	The Nutritional Benefits of Mushrooms <b>2016</b> , 65-81		4
16	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> , <b>2020</b> , 117, 108611	5.4	4
15	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> , <b>2014</b> , 139, 655-661	2.1	3
14	Emerging Functional Foods Derived from Almonds <b>2016</b> , 445-469		3

13	The Bioactive Properties of Mushrooms <b>2016</b> , 83-122		3
12	Nutrients and Bioactive Compounds in Wild Fruits Through Different Continents <b>2016</b> , 263-314		3
11	Wild Plant-Based Functional Foods, Drugs, and Nutraceuticals <b>2016</b> , 315-351		3
10	Effect of Natural Preservatives on the Nutritional Profile, Chemical Composition, Bioactivity and Stability of a Nutraceutical Preparation of. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	2
9	Assessment of Health Claims Related to Folic Acid in Food Supplements for Pregnant Women According to the European Regulation. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	1
8	A preliminary study on mycobiota and ochratoxin a contamination in commercial palm dates ( <i>Phoenix dactylifera</i> ). <i>Mycotoxin Research</i> , <b>2021</b> , 37, 215-220	4	1
7	Wild Greens as Source of Nutritive and Bioactive Compounds Over the World <b>2016</b> , 199-261		1
6	Recent Advances in Our Knowledge of the Biological Properties of Nuts <b>2016</b> , 377-409		0
5	The Use of Mushrooms in the Development of Functional Foods, Drugs, and Nutraceuticals <b>2016</b> , 123-157		0
4	Nuts <b>2016</b> , 353-376		
3	Nuts as Sources of Nutrients <b>2016</b> , 411-430		
2	The Contribution of Chestnuts to the Design and Development of Functional Foods <b>2016</b> , 431-443		
1	Ecophysiology of <i>Penicillium expansum</i> and patulin production in synthetic and olive-based media. <i>Fungal Biology</i> , <b>2021</b> , 125, 95-102	2.8	