Paula Rodrigues

List of Publications by Year in Descending Order

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	Assessment of Health Claims Related to Folic Acid in Food Supplements for Pregnant Women According to the European Regulation. *Nutrients*, **2021**, 13,	6.7	1
65	A preliminary study on mycobiota and ochratoxin a contamination in commercial palm dates (Phoenix dactylifera). *Mycotoxin Research*, **2021**, 37, 215-220	4	1
64	Extrusion Process as an Alternative to Improve Pulses Products Consumption. A Review. *Foods*, **2021**, 10,	4.9	7
63	Anthocyanins from L. and L. Applied as Food Colorants: A Natural Alternative. *Plants*, **2021**, 10,	4.5	4
62	Ecophysiology of Penicillium expansum and patulin production in synthetic and olive-based media. *Fungal Biology*, **2021**, 125, 95-102	2.8	
61	Durum and Bread Wheat Flours. Preliminary Mineral Characterization and Its Potential Health Claims. *Agronomy*, **2021**, 11, 108	3.6	5
60	Promising Preserving Agents from Sage and Basil: A Case Study with Yogurts. *Foods*, **2021**, 10,	4.9	5
59	Craft Beers Fermented by Potential Probiotic Yeast or Lacticaseibacilli Strains Promote Antidepressant-Like Behavior in Swiss Webster Mice. *Probiotics and Antimicrobial Proteins*, **2021**, 13, 698-708	5.5	6
58	Potential Nutrition and Health Claims in Deastringed Persimmon Fruits (L.), Variety 'Rojo Brillante', PDO 'Ribera del Xquer'. *Nutrients*, **2020**, 12,	6.7	5
57	Betacyanins from Gomphrena globosa L. flowers: Incorporation in cookies as natural colouring agents. *Food Chemistry*, **2020**, 329, 127178	8.5	7
56	Detection Methods for Aflatoxin M1 in Dairy Products. *Microorganisms*, **2020**, 8,	4.9	24
55	Potential Health Claims of Durum and Bread Wheat Flours as Functional Ingredients. *Nutrients*, **2020**, 12,	6.7	17
54	Antioxidant Phytochemicals in Pulses and their Relation to Human Health: A Review. *Current Pharmaceutical Design*, **2020**, 26, 1880-1897	3.3	12
53	Comparison of different bread types: Chemical and physical parameters. *Food Chemistry*, **2020**, 310, 125954	8.5	13
52	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (L. Moench). *Molecules*, **2020**, 25,	4.8	12
51	Use of probiotic strains to produce beers by axenic or semi-separated co-culture system. *Food and Bioproducts Processing*, **2020**, 124, 408-418	4.9	6
50	Mechanisms underlying the effect of commercial starter cultures and a native yeast on ochratoxin A production in meat products. *LWT - Food Science and Technology*, **2020**, 117, 108611	5.4	4

49	Effect of Natural Preservatives on the Nutritional Profile, Chemical Composition, Bioactivity and Stability of a Nutraceutical Preparation of. *Antioxidants*, **2020**, 9,	7.1	2
48	Mycobiota and mycotoxins in Portuguese pork, goat and sheep dry-cured hams. *Mycotoxin Research* , **2019**, 35, 405-412	4	8
47	Promising Antioxidant and Antimicrobial Food Colourants from L. var.. *Antioxidants*, **2019**, 8,	7.1	20
46	Thin Films Sensor Devices for Mycotoxins Detection in Foods: Applications and Challenges. *Chemosensors*, **2019**, 7, 3	4	12
45	A novel natural coating for food preservation: Effectiveness on microbial growth and physicochemical parameters. *LWT - Food Science and Technology*, **2019**, 104, 76-83	5.4	10
44	Antioxidants and Prooxidants: Effects on Health and Aging 2018. *Oxidative Medicine and Cellular Longevity*, **2019**, 2019, 7971613	6.7	6
43	Dietary fiber sources and human benefits: The case study of cereal and pseudocereals. *Advances in Food and Nutrition Research*, **2019**, 90, 83-134	6	46
42	Sanguinello and Tarocco (Citrus sinensis [L.] Osbeck): Bioactive compounds and colour appearance of blood oranges. *Food Chemistry*, **2019**, 270, 395-402	8.5	31
41	Nutritional properties, identification of phenolic compounds, and enzyme inhibitory activities of Feijoa sellowiana leaves. *Journal of Food Biochemistry*, **2019**, 43, e13012	3.3	6
40	Physicochemical characterization and microbiology of wheat and rye flours. *Food Chemistry*, **2019**, 280, 123-129	8.5	28
39	Revalorization of wild Asparagus stipularis Forssk. as a traditional vegetable with nutritional and functional properties. *Food and Function*, **2018**, 9, 1578-1586	6.1	5
38	Effect of dry-sausage starter culture and endogenous yeasts on Aspergillus westerdijkiae and Penicillium nordicum growth and OTA production. *LWT - Food Science and Technology*, **2018**, 87, 250-258	5.4	28
37	Toxic reagents and expensive equipment: are they really necessary for the extraction of good quality fungal DNA?. *Letters in Applied Microbiology*, **2018**, 66, 32-37	2.9	10
36	Antioxidants: Reviewing the chemistry, food applications, legislation and role as preservatives. *Trends in Food Science and Technology*, **2018**, 71, 107-120	15.3	155
35	Sweeteners as food additives in the XXI century: A review of what is known, and what is to come. *Food and Chemical Toxicology*, **2017**, 107, 302-317	4.7	119
34	Aspergillus westerdijkiae as a major ochratoxin A risk in dry-cured ham based-media. *International Journal of Food Microbiology*, **2017**, 241, 244-251	5.8	37
33	Is Gamma Radiation Suitable to Preserve Phenolic Compounds and to Decontaminate Mycotoxins in Aromatic Plants? A Case-Study with Aloysia citrodora Pal□. *Molecules*, **2017**, 22,	4.8	27
32	Recent Advances in Our Knowledge of the Biological Properties of Nuts **2016**, 377-409		0

31	The Consumption of Wild Edible Plants **2016**, 159-198		5
30	Chestnut and lemon balm based ingredients as natural preserving agents of the nutritional profile in matured "Serra da Estrela" cheese. *Food Chemistry*, **2016**, 204, 185-193	8.5	16
29	Nuts **2016**, 353-376		
28	Nuts as Sources of Nutrients **2016**, 411-430		
27	The Contribution of Chestnuts to the Design and Development of Functional Foods **2016**, 431-443		
26	Emerging Functional Foods Derived from Almonds **2016**, 445-469		3
25	The Numbers Behind Mushroom Biodiversity **2016**, 15-63		4
24	The Nutritional Benefits of Mushrooms **2016**, 65-81		4
23	The Bioactive Properties of Mushrooms **2016**, 83-122		3
22	The Use of Mushrooms in the Development of Functional Foods, Drugs, and Nutraceuticals **2016**, 123-157		0
21	Wild Greens as Source of Nutritive and Bioactive Compounds Over the World **2016**, 199-261		1
20	Nutrients and Bioactive Compounds in Wild Fruits Through Different Continents **2016**, 263-314		3
19	Wild Plant-Based Functional Foods, Drugs, and Nutraceuticals **2016**, 315-351		3
18	Basil as functional and preserving ingredient in "Serra da Estrela" cheese. *Food Chemistry*, **2016**, 207, 51-9	8.5	28
17	Food colorants: Challenges, opportunities and current desires of agro-industries to ensure consumer expectations and regulatory practices. *Trends in Food Science and Technology*, **2016**, 52, 1-15	15.3	221
16	An assessment of the processing and physicochemical factors contributing to the microbial contamination of salpicã, a naturally-fermented Portuguese sausage. *LWT - Food Science and Technology*, **2016**, 72, 107-116	5.4	7
15	Natural food additives: Quo vadis?. *Trends in Food Science and Technology*, **2015**, 45, 284-295	15.3	296
14	Traditional pastry with chestnut flowers as natural ingredients: An approach of the effects on nutritional value and chemical composition. *Journal of Food Composition and Analysis*, **2015**, 44, 93-101	4.1	12

13	The incorporation of plant materials in Serra da Estrela cheese improves antioxidant activity without changing the fatty acid profile and visual appearance. *European Journal of Lipid Science and Technology*, **2015**, 117, 1607-1614	3	17
12	Infusions and decoctions of Castanea sativa flowers as effective antitumor and antimicrobial matrices. *Industrial Crops and Products*, **2014**, 62, 42-46	5.9	17
11	Description of a strain from an atypical population of Aspergillus parasiticus that produces aflatoxins B only, and the impact of temperature on fungal growth and mycotoxin production. *European Journal of Plant Pathology*, **2014**, 139, 655-661	2.1	3
10	Castanea sativa Mill. Flowers amongst the most powerful antioxidant matrices: a phytochemical approach in decoctions and infusions. *BioMed Research International*, **2014**, 2014, 232956	3	34
9	Adding Molecules to Food, Pros and Cons: A Review on Synthetic and Natural Food Additives. *Comprehensive Reviews in Food Science and Food Safety*, **2014**, 13, 377-399	16.4	362
8	Incidence and diversity of the fungal genera Aspergillus and Penicillium in Portuguese almonds and chestnuts. *European Journal of Plant Pathology*, **2013**, 137, 197-209	2.1	13
7	Mycobiota and mycotoxins of almonds and chestnuts with special reference to aflatoxins. *Food Research International*, **2012**, 48, 76-90	7	43
6	Three new species of Aspergillus section Flavi isolated from almonds and maize in Portugal. *Mycologia*, **2012**, 104, 682-97	2.4	50
5	Aflatoxigenic fungi and aflatoxins in Portuguese almonds. *Scientific World Journal, The*, **2012**, 2012, 471926	2.6	15
4	Species identification of Aspergillus section Flavi isolates from Portuguese almonds using phenotypic, including MALDI-TOF ICMS, and molecular approaches. *Journal of Applied Microbiology*, **2011**, 111, 877-92	4.7	65
3	Physicochemical, microbiological and antimicrobial properties of commercial honeys from Portugal. *Food and Chemical Toxicology*, **2010**, 48, 544-8	4.7	178
2	HPLC method for simultaneous detection of aflatoxins and cyclopiazonic acid. *World Mycotoxin Journal*, **2010**, 3, 225-231	2.5	21
1	A polyphasic approach to the identification of aflatoxigenic and non-aflatoxigenic strains of Aspergillus Section Flavi isolated from Portuguese almonds. *International Journal of Food Microbiology*, **2009**, 129, 187-93	5.8	118