

Dina M F Rodrigues

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

1,180
citations

471061

17
h-index

642321

23
g-index

24
all docs

24
docs citations

24
times ranked

1838
citing authors

#	ARTICLE	IF	CITATIONS
1	Sargassum muticum and Osmundea pinnatifida Enzymatic Extracts: Chemical, Structural, and Cytotoxic Characterization. <i>Marine Drugs</i> , 2019, 17, 209.	2.2	24
2	Use of coffee byâ€products for the cultivation of <i>Pleurotus citrinopileatus</i> and <i>Pleurotus salmoneoâ€stramineus</i> and its impact on biological properties of extracts thereof. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1914-1924.	1.3	16
3	Chemical and structural characterization of Pholiota nameko extracts with biological properties. <i>Food Chemistry</i> , 2017, 216, 176-185.	4.2	27
4	Bioactive Polysaccharides Extracts from Sargassum muticum by High Hydrostatic Pressure. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12977.	0.9	9
5	InÂvitro fermentation and prebiotic potential of selected extracts from seaweeds and mushrooms. <i>LWT - Food Science and Technology</i> , 2016, 73, 131-139.	2.5	60
6	Marine Functional Foods. , 2015, , 969-994.		13
7	Chemical composition and nutritive value of Pleurotus citrinopileatus var cornucopiae, P. eryngii, P. salmoneo stramineus, Pholiota nameko and Hericium erinaceus. <i>Journal of Food Science and Technology</i> , 2015, 52, 6927-6939.	1.4	42
8	Chemical composition of red, brown and green macroalgae from Buarcos bay in Central West Coast of Portugal. <i>Food Chemistry</i> , 2015, 183, 197-207.	4.2	241
9	Impact of Enzyme- and Ultrasound-Assisted Extraction Methods on Biological Properties of Red, Brown, and Green Seaweeds from the Central West Coast of Portugal. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3177-3188.	2.4	130
10	Characterization of freezing effect upon stability of, probiotic loaded, calcium-alginate microparticles. <i>Food and Bioproducts Processing</i> , 2015, 93, 90-97.	1.8	34
11	The Impact of Uranium Mine Contamination of Soils on Plant Litter Decomposition. <i>Archives of Environmental Contamination and Toxicology</i> , 2014, 67, 601-616.	2.1	7
12	Development of Probiotic Tablets Using Microparticles: Viability Studies and Stability Studies. <i>AAPS PharmSciTech</i> , 2013, 14, 121-127.	1.5	37
13	Strategies based on silica monoliths for removing pollutants from wastewater effluents: A review. <i>Science of the Total Environment</i> , 2013, 461-462, 126-138.	3.9	28
14	Analytical strategies for characterization and validation of functional dairy foods. <i>TrAC - Trends in Analytical Chemistry</i> , 2012, 41, 27-45.	5.8	10
15	Marine biotechnology advances towards applications in new functional foods. <i>Biotechnology Advances</i> , 2012, 30, 1506-1515.	6.0	102
16	Storage Stability of Lactobacillus paracasei as Free Cells or Encapsulated in Alginate-Based Microcapsules in Low pH Fruit Juices. <i>Food and Bioprocess Technology</i> , 2012, 5, 2748-2757.	2.6	51
17	Encapsulation of probiotic strains in plain or cysteineâ€supplemented alginate improves viability at storage below freezing temperatures. <i>Engineering in Life Sciences</i> , 2012, 12, 457-465.	2.0	29
18	Lipolysis in probiotic and synbiotic cheese: The influence of probiotic bacteria, prebiotic compounds and ripening time on free fatty acid profiles. <i>Food Chemistry</i> , 2012, 131, 1414-1421.	4.2	62

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19	Metabolic Profiling of Potential Probiotic or Synbiotic Cheeses by Nuclear Magnetic Resonance (NMR) Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4955-4961.	2.4	51
20	Influence of l-cysteine, oxygen and relative humidity upon survival throughout storage of probiotic bacteria in whey protein-based microcapsules. <i>International Dairy Journal</i> , 2011, 21, 869-876.	1.5	94
21	The potential effect of FOS and inulin upon probiotic bacterium performance in curdled milk matrices. <i>LWT - Food Science and Technology</i> , 2011, 44, 100-108.	2.5	63
22	On the viability of five probiotic strains when immobilised on various polymers. <i>International Journal of Dairy Technology</i> , 2011, 64, 137-144.	1.3	19
23	Evaluation of tertiary treatment by fungi, enzymatic and photo-Fenton oxidation on the removal of phenols from a kraft pulp mill effluent: a comparative study. <i>Biodegradation</i> , 2011, 22, 267-274.	1.5	14
24	Optical fibre-based methodology for screening the effect of probiotic bacteria on conjugated linoleic acid (CLA) in curdled milk. <i>Food Chemistry</i> , 2011, 127, 222-227.	4.2	17