

Antnio Raposo

List of Publications by Citations

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Version: 2024-04-28

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

61
papers

727
citations

14
h-index

25
g-index

80
ext. papers

1,186
ext. citations

4.2
avg, IF

4.74
L-index

#	Paper	IF	Citations
61	Bisphenol A: Food Exposure and Impact on Human Health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 1503-1517	16.4	147
60	Traditional consumption of and rearing edible insects in Africa, Asia and Europe. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2169-2188	11.5	98
59	Microbial Biofilms in the Food Industry-A Comprehensive Review. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	38
58	Ibero?American Consensus on Low- and No-Calorie Sweeteners: Safety, Nutritional Aspects and Benefits in Food and Beverages. <i>Nutrients</i> , 2018 , 10,	6.7	36
57	Postural stability decreases in elite young soccer players after a competitive soccer match. <i>Physical Therapy in Sport</i> , 2012 , 13, 175-9	3	32
56	Influence of Different Cooking Methods on the Concentration of Glucosinolates and Vitamin C in Broccoli. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1387-1411	5.1	30
55	Identification of the risk factors associated with cheese production to implement the hazard analysis and critical control points (HACCP) system on cheese farms. <i>Journal of Dairy Science</i> , 2016 , 99, 2606-2616	4	27
54	Natural Sweeteners: The Relevance of Food Naturalness for Consumers, Food Security Aspects, Sustainability and Health Impacts. <i>International Journal of Environmental Research and Public Health</i> , 2020 , 17,	4.6	26
53	Entomophagy: Nutritional, ecological, safety and legislation aspects. <i>Food Research International</i> , 2019 , 126, 108672	7	23
52	Monitoring of cleanliness and disinfection in dairies: Comparison of traditional microbiological and ATP bioluminescence methods. <i>Food Control</i> , 2012 , 28, 368-373	6.2	20
51	Food Spoilage by <i>Pseudomonas</i> spp. An Overview 2017 , 41-71		19
50	Predictive models for bacterial growth in sea bass (<i>Dicentrarchus labrax</i>) stored in ice. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 354-363	3.8	17
49	Eating jellyfish: safety, chemical and sensory properties. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3973-3981	4.3	16
48	Highlights of Current Dietary Guidelines in Five Continents. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	15
47	Microbiological evolution of gilthead sea bream (<i>Sparus aurata</i>) in Canary Islands during ice storage. <i>Journal of Food Science and Technology</i> , 2015 , 52, 1586-93	3.3	12
46	An Overview on Nutritional Aspects of Plant-Based Beverages Used as Substitutes for Cow's Milk. <i>Nutrients</i> , 2021 , 13,	6.7	12
45	Maltitol: Analytical Determination Methods, Applications in the Food Industry, Metabolism and Health Impacts. <i>International Journal of Environmental Research and Public Health</i> , 2020 , 17,	4.6	11

44	To Dine, or Not to Dine on a Cruise Ship in the Time of the COVID-19 Pandemic: The Tripartite Approach towards an Understanding of Behavioral Intentions among Female Passengers. <i>Sustainability</i> , 2021 , 13, 2516	3.6	11
43	Vegetarian Diet: An Overview through the Perspective of Quality of Life Domains. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	10
42	Food Waste on Foodservice: An Overview through the Perspective of Sustainable Dimensions. <i>Foods</i> , 2021 , 10,	4.9	10
41	Glycemic Index of Gluten-Free Bread and Their Main Ingredients: A Systematic Review and Meta-Analysis. <i>Foods</i> , 2021 , 10,	4.9	10
40	Jellyfish ingestion was safe for patients with crustaceans, cephalopods, and fish allergy. <i>Asia Pacific Allergy</i> , 2018 , 8, e3	1.9	10
39	Vending machines: Food safety and quality assessment focused on food handlers and the variables involved in the industry. <i>Food Control</i> , 2015 , 56, 177-185	6.2	9
38	Puffer fish and its consumption: To eat or not to eat?. <i>Food Reviews International</i> , 2016 , 32, 305-322	5.5	8
37	Microbial Growth Models in Gilthead Sea Bream (<i>Sparus aurata</i>) Stored in Ice. <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 307-322	1.6	7
36	Texture-Modified Food for Dysphagic Patients: A Comprehensive Review. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	7
35	The Impact of COVID-19 on the Food Supply Chain and the Role of E-Commerce for Food Purchasing. <i>Sustainability</i> , 2022 , 14, 3074	3.6	7
34	A Systematic Review on Gluten-Free Bread Formulations Using Specific Volume as a Quality Indicator. <i>Foods</i> , 2021 , 10,	4.9	5
33	Eco-Inefficiency Formula: A Method to Verify the Cost of the Economic, Environmental, and Social Impact of Waste in Food Services. <i>Foods</i> , 2021 , 10,	4.9	5
32	Green Restaurants ASSESSMENT (GRASS): A Tool for Evaluation and Classification of Restaurants Considering Sustainability Indicators. <i>Sustainability</i> , 2021 , 13, 10928	3.6	4
31	: A Novel Alternative Flour on Gluten-Free Bread. <i>Foods</i> , 2021 , 10,	4.9	4
30	The Cardiovascular Therapeutic Potential of Propolis-A Comprehensive Review. <i>Biology</i> , 2021 , 10,	4.9	4
29	The Role of Food Supplementation in Microcirculation-A Comprehensive Review. <i>Biology</i> , 2021 , 10,	4.9	3
28	A Comprehensive Review on Bio-Preservation of Bread: An Approach to Adopt Wholesome Strategies.. <i>Foods</i> , 2022 , 11,	4.9	2
27	Contribution to Risk Analysis of a Standard Brewery: Application of a Hygiene Assessment System Survey 2013 , 01, 61-70		2

26	Sustainability Recommendations and Practices in School Feeding: A Systematic Review.. <i>Foods</i> , 2022 , 11,	4.9	2
25	Degree of implementation and satisfaction in food companies with the International Food Standards (IFS) and British Retail Consortium (BRC) certifications on the Canary Islands. <i>Biomedical and Biopharmaceutical Research</i> , 2018 , 15, 8-24	0.1	2
24	Health-Related Quality of Life and Experiences of Brazilian Celiac Individuals over the Course of the Sars-Cov-2 Pandemic. <i>Nutrients</i> , 2021 , 13,	6.7	2
23	Quality of Life of Brazilian Vegetarians Measured by the WHOQOL-BREF: Influence of Type of Diet, Motivation and Sociodemographic Data. <i>Nutrients</i> , 2021 , 13,	6.7	2
22	Quality of Life of Vegetarians during the COVID-19 Pandemic in Brazil. <i>Nutrients</i> , 2021 , 13,	6.7	2
21	Is the use of supermarket trolleys microbiologically safe? Study of microbiological contamination. <i>Journal of Applied Animal Research</i> , 2019 , 47, 17-23	1.7	2
20	Characterization, Nutrient Intake, and Nutritional Status of Low-Income Students Attending a Brazilian University Restaurant. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	2
19	Halal Food Performance and Its Influence on Patron Retention Process at Tourism Destination. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	2
18	Impact of Ginger Root Powder Dietary Supplement on Productive Performance, Egg Quality, Antioxidant Status and Blood Parameters in Laying Japanese Quails. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	2
17	Plasma-Activated Water for Food Safety and Quality: A Review of Recent Developments. <i>International Journal of Environmental Research and Public Health</i> , 2022 , 19, 6630	4.6	2
16	Use of gamma radiation in sheep butter manufacturing process for shelf-life extension. <i>International Dairy Journal</i> , 2017 , 71, 43-49	3.5	1
15	A study of vegetable (thistle) rennet in the production of Flor de Guã cheese. <i>Biomedical and Biopharmaceutical Research</i> , 2020 , 17, 1-13	0.1	1
14	Microbiological Evaluation of Prepared/Cooked Foods in a HACCP Environment. <i>Food and Nutrition Sciences (Print)</i> , 2011 , 02, 549-552	0.4	1
13	How Are School Menus Evaluated in Different Countries? A Systematic Review. <i>Foods</i> , 2021 , 10,	4.9	1
12	Influence of Cooking Method on the Nutritional Quality of Organic and Conventional Brazilian Vegetables: A Study on Sodium, Potassium, and Carotenoids. <i>Foods</i> , 2021 , 10,	4.9	1
11	Food Neophobia among Brazilian Children: Prevalence and Questionnaire Score Development. <i>Sustainability</i> , 2022 , 14, 975	3.6	0
10	Occupational Risk Assessment in School Food Services: Instruments Construction and Internal Validation. <i>Sustainability</i> , 2022 , 14, 1728	3.6	0
9	Design and Development of an Instrument on Knowledge of Food Safety, Practices, and Risk Perception Addressed to Children and Adolescents from Low-Income Families. <i>Sustainability</i> , 2021 , 13, 2324	3.6	0

8	Investigating International Students' Perception of Foodservice Attributes in Malaysian Research Universities. <i>Sustainability</i> , 2021 , 13, 8190	3.6	0
7	Amorphophallus konjac: Sensory Profile of This Novel Alternative Flour on Gluten-Free Bread. <i>Foods</i> , 2022 , 11, 1379	4.9	0
6	Gastroesophageal reflux (Clinical case). <i>Biomedical and Biopharmaceutical Research</i> , 2020 , 17, 1-4	0.1	
5	Development of cereal bars with adequate nutritional profile for each trimester of pregnancy: An exploratory study. <i>Biomedical and Biopharmaceutical Research</i> , 2018 , 15, 37-49	0.1	
4	Studying the compliance of the labelling in different types of farm fresh eggs for human consumption marketed in Gran Canaria (Spain) : An egg labelling proposition for those produced in Canary Islands. <i>Biomedical and Biopharmaceutical Research</i> , 2018 , 15, 138-155	0.1	
3	CBiOS Science Sessions - 2016 -Supplement. <i>Biomedical and Biopharmaceutical Research</i> , 2017 , 14, 111-116	0.6	
2	Small Food Businesses: Trying to Improve Taking Records with a Mobile Device Application. <i>Intelligent Information Management</i> , 2011 , 03, 125-130	0.8	
1	Social and Personal Determining Factors in the Results on Contents of Food Handlers' Formation Plans. <i>Food and Nutrition Sciences (Print)</i> , 2011 , 02, 560-574	0.4	