

# Cristina Caleja

## List of Publications by Year in descending order

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Version: 2024-02-01

33  
papers

1,211  
citations

430442

18  
h-index

433756

31  
g-index

35  
all docs

35  
docs citations

35  
times ranked

1749  
citing authors

#	ARTICLE	IF	CITATIONS
1	Current status of genus <i>Impatiens</i> : Bioactive compounds and natural pigments with health benefits. <i>Trends in Food Science and Technology</i> , 2021, 117, 106-124.	7.8	12
2	Chemical Composition and Bioactive Characterisation of <i>Impatiens walleriana</i> . <i>Molecules</i> , 2021, 26, 1347.	1.7	9
3	Characterization of Kefir Produced in Household Conditions: Physicochemical and Nutritional Profile, and Storage Stability. <i>Foods</i> , 2021, 10, 1057.	1.9	15
4	Development of a Natural Preservative from Chestnut Flowers: Ultrasound-Assisted Extraction Optimization and Functionality Assessment. <i>Chemosensors</i> , 2021, 9, 141.	1.8	5
5	Red Seaweeds as a Source of Nutrients and Bioactive Compounds: Optimization of the Extraction. <i>Chemosensors</i> , 2021, 9, 132.	1.8	25
6	Ultrasound-Assisted Extraction of Flavonoids from Kiwi Peel: Process Optimization and Bioactivity Assessment. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6416.	1.3	16
7	Study on the Potential Application of <i>Impatiens balsamina</i> L. Flowers Extract as a Natural Colouring Ingredient in a Pastry Product. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 9062.	1.2	7
8	$\beta$ -Carotene colouring systems based on solid lipid particles produced by hot melt dispersion. <i>Food Control</i> , 2021, 129, 108262.	2.8	2
9	The Compositional Aspects of Edible Flowers as an Emerging Horticultural Product. <i>Molecules</i> , 2021, 26, 6940.	1.7	20
10	Chemical composition and bioactive properties of byproducts from two different kiwi varieties. <i>Food Research International</i> , 2020, 127, 108753.	2.9	44
11	Infusions of Herbal Blends as Promising Sources of Phenolic Compounds and Bioactive Properties. <i>Molecules</i> , 2020, 25, 2151.	1.7	11
12	<i>Vaccinium myrtillus</i> L. Fruits as a Novel Source of Phenolic Compounds with Health Benefits and Industrial Applications - A Review. <i>Current Pharmaceutical Design</i> , 2020, 26, 1917-1928.	0.9	59
13	Characterization and Application of Pomegranate Epicarp Extracts as Functional Ingredients in a Typical Brazilian Pastry Product. <i>Molecules</i> , 2020, 25, 1481.	1.7	11
14	<i>Castanea sativa</i> male flower extracts as an alternative additive in the Portuguese pastry delicacy "pastel de nata". <i>Food and Function</i> , 2020, 11, 2208-2217.	2.1	6
15	Red Algae as Source of Nutrients with Antioxidant and Antimicrobial Potential. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
16	Challenges of traditional herbal teas: plant infusions and their mixtures with bioactive properties. <i>Food and Function</i> , 2019, 10, 5939-5951.	2.1	21
17	Exploring the chemical and bioactive properties of <i>Hibiscus sabdariffa</i> L. calyces from Guinea-Bissau (West Africa). <i>Food and Function</i> , 2019, 10, 2234-2243.	2.1	23
18	Development of a natural preservative obtained from male chestnut flowers: optimization of a heat-assisted extraction technique. <i>Food and Function</i> , 2019, 10, 1352-1363.	2.1	11

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19	Stability of a cyanidin-3-O-glucoside extract obtained from <i>Arbutus unedo</i> L. and incorporation into wafers for colouring purposes. <i>Food Chemistry</i> , 2019, 275, 426-438.	4.2	31
20	Suitability of lemon balm ( <i>Melissa officinalis</i> L.) extract rich in rosmarinic acid as a potential enhancer of functional properties in cupcakes. <i>Food Chemistry</i> , 2018, 250, 67-74.	4.2	34
21	<i>Arbutus unedo</i> L. and <i>Ocimum basilicum</i> L. as sources of natural preservatives for food industry: A case study using loaf bread. <i>LWT - Food Science and Technology</i> , 2018, 88, 47-55.	2.5	28
22	Optimization and comparison of heat and ultrasound assisted extraction techniques to obtain anthocyanin compounds from <i>Arbutus unedo</i> L. <i>Fruits. Food Chemistry</i> , 2018, 264, 81-91.	4.2	95
23	Extraction of rosmarinic acid from <i>Melissa officinalis</i> L. by heat-, microwave- and ultrasound-assisted extraction techniques: A comparative study through response surface analysis. <i>Separation and Purification Technology</i> , 2017, 186, 297-308.	3.9	55
24	A comparative study between natural and synthetic antioxidants: Evaluation of their performance after incorporation into biscuits. <i>Food Chemistry</i> , 2017, 216, 342-346.	4.2	155
25	Phenolic Compounds as Nutraceuticals or Functional Food Ingredients. <i>Current Pharmaceutical Design</i> , 2017, 23, 2787-2806.	0.9	91
26	Rosemary extracts in functional foods: extraction, chemical characterization and incorporation of free and microencapsulated forms in cottage cheese. <i>Food and Function</i> , 2016, 7, 2185-2196.	2.1	58
27	Fortification of yogurts with different antioxidant preservatives: A comparative study between natural and synthetic additives. <i>Food Chemistry</i> , 2016, 210, 262-268.	4.2	130
28	Cottage cheeses functionalized with fennel and chamomile extracts: Comparative performance between free and microencapsulated forms. <i>Food Chemistry</i> , 2016, 199, 720-726.	4.2	36
29	<i>Foeniculum vulgare</i> Mill. as natural conservation enhancer and health promoter by incorporation in cottage cheese. <i>Journal of Functional Foods</i> , 2015, 12, 428-438.	1.6	63
30	Development of a functional dairy food: Exploring bioactive and preservation effects of chamomile ( <i>Matricaria recutita</i> L.). <i>Journal of Functional Foods</i> , 2015, 16, 114-124.	1.6	64
31	<i>Salmonella</i> sp. in Game ( <i>Sus scrofa</i> and <i>Oryctolagus cuniculus</i> ). <i>Foodborne Pathogens and Disease</i> , 2011, 8, 739-740.	0.8	47
32	Antimicrobial resistance and class I integrons in <i>Salmonella enterica</i> isolates from wild boars and B��saro pigs. <i>International Microbiology</i> , 2011, 14, 19-24.	1.1	18
33	Flavonoids: A Group of Potential Food Additives with Beneficial Health Effects. , 0, , .		2