

Letricia Barbosa-Pereira

List of Publications by Year in descending order

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49
papers

1,533
citations

257101

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315357

38
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51
all docs

51
docs citations

51
times ranked

1822
citing authors

#	ARTICLE	IF	CITATIONS
1	Study on the chemical behaviour of Bisphenol S during the in vitro gastrointestinal digestion and its bioaccessibility. <i>Food Chemistry</i> , 2022, 367, 130758.	4.2	9
2	Almond Hull as a Functional Ingredient of Bread: Effects on Physico-Chemical, Nutritional, and Consumer Acceptability Properties. <i>Foods</i> , 2022, 11, 777.	1.9	6
3	Development of active films utilizing antioxidant compounds obtained from tomato and lemon by-products for use in food packaging. <i>Food Control</i> , 2022, 140, 109128.	2.8	22
4	Comparison of Analytical Methods for the Rapid Determination of Melatonin in Food Supplements. <i>Food Analytical Methods</i> , 2021, 14, 734-741.	1.3	7
5	Industrial Fruits By-Products and Their Antioxidant Profile: Can They Be Exploited for Industrial Food Applications?. <i>Foods</i> , 2021, 10, 272.	1.9	13
6	Nanoemulsions for Edible Coatings: Stabilizing and Bioactive Properties. , 2021, , 183-198.		0
7	Protective Effect of Cocoa Bean Shell against Intestinal Damage: An Example of Byproduct Valorization. <i>Antioxidants</i> , 2021, 10, 280.	2.2	14
8	Green tea extract and nanocellulose embedded into polylactic acid film: Properties and efficiency on retarding the lipid oxidation of a model fatty food. <i>Food Packaging and Shelf Life</i> , 2021, 27, 100609.	3.3	29
9	Development and Characterization of Inhaled Ethanol as a Novel Pharmacological Strategy Currently Evaluated in a Phase II Clinical Trial for Early-Stage SARS-CoV-2 Infection. <i>Pharmaceutics</i> , 2021, 13, 342.	2.0	8
10	Evaluation of Cocoa Bean Shell Antimicrobial Activity: A Tentative Assay Using a Metabolomic Approach for Active Compound Identification. <i>Planta Medica</i> , 2021, 87, 841-849.	0.7	4
11	Presence of Perfluoroalkyl and Polyfluoroalkyl Substances (PFAS) in Food Contact Materials (FCM) and Its Migration to Food. <i>Foods</i> , 2021, 10, 1443.	1.9	48
12	Characterization and Classification of Cocoa Bean Shells from Different Regions of Venezuela Using HPLC-PDA-MS/MS and Spectrophotometric Techniques Coupled to Chemometric Analysis. <i>Foods</i> , 2021, 10, 1791.	1.9	9
13	Chemometric Classification of Cocoa Bean Shells Based on Their Polyphenolic Profile Determined by RP-HPLC-PDA Analysis and Spectrophotometric Assays. <i>Antioxidants</i> , 2021, 10, 1533.	2.2	10
14	Phenolic Profile of Fruit Industry Byproducts Determined by LC-MS/MS. <i>Proceedings (mdpi)</i> , 2021, 70, 31.	0.2	0
15	Food applications of <i>Irvingia gabonensis</i> (Aubry-Lecomte ex. Oâ€™Rourke) Baill., the "bush mango": A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2446-2459.	5.4	22
16	Dehydration of protein lactoferrin-glycomacropeptide nanohydrogels. <i>Food Hydrocolloids</i> , 2020, 101, 105550.	5.6	16
17	Polyphenolic and Methylxanthine Bioaccessibility of Cocoa Bean Shell Functional Biscuits: Metabolomics Approach and Intestinal Permeability through Caco-2 Cell Models. <i>Antioxidants</i> , 2020, 9, 1164.	2.2	14
18	Physico-Chemical Characterization of Tunisian Canary Palm (<i>Phoenix canariensis</i> Hort. Ex Chabaud) Dates and Evaluation of Their Addition in Biscuits. <i>Foods</i> , 2020, 9, 695.	1.9	7

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19	In Vitro Bioaccessibility and Functional Properties of Phenolic Compounds from Enriched Beverages Based on Cocoa Bean Shell. <i>Foods</i> , 2020, 9, 715.	1.9	25
20	Physical Properties and Consumer Evaluation of Cocoa Bean Shell-Functionalized Biscuits Adapted for Diabetic Consumers by the Replacement of Sucrose with Tagatose. <i>Foods</i> , 2020, 9, 814.	1.9	18
21	Cocoa Bean Shell—A By-Product with Nutritional Properties and Biofunctional Potential. <i>Nutrients</i> , 2020, 12, 1123.	1.7	90
22	Analytical dataset on volatile compounds of cocoa bean shells from different cultivars and geographical origins. <i>Data in Brief</i> , 2019, 25, 104268.	0.5	13
23	Determination of Xanthohumol in Hops, Food Supplements and Beers by HPLC. <i>Foods</i> , 2019, 8, 435.	1.9	16
24	A Dietary Mixture of Oxysterols Induces In Vitro Intestinal Inflammation through TLR2/4 Activation: The Protective Effect of Cocoa Bean Shells. <i>Antioxidants</i> , 2019, 8, 151.	2.2	24
25	Effects of Particle Size and Extraction Methods on Cocoa Bean Shell Functional Beverage. <i>Nutrients</i> , 2019, 11, 867.	1.7	49
26	Assessment of volatile fingerprint by HS-SPME/GC-qMS and E-nose for the classification of cocoa bean shells using chemometrics. <i>Food Research International</i> , 2019, 123, 684-696.	2.9	52
27	Traceability of Functional Volatile Compounds Generated on Inoculated Cocoa Fermentation and Its Potential Health Benefits. <i>Nutrients</i> , 2019, 11, 884.	1.7	27
28	Coffee silverskin as nutraceutical ingredient in yogurt: its effect on functional properties and its bioaccessibility. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4267-4275.	1.7	40
29	Authentication of cocoa bean shells by near- and mid-infrared spectroscopy and inductively coupled plasma-optical emission spectroscopy. <i>Food Chemistry</i> , 2019, 292, 47-57.	4.2	31
30	Characterization of Polyphenolic Compounds Extracted from Different Varieties of Almond Hulls (<i>Prunus dulcis</i> L.). <i>Antioxidants</i> , 2019, 8, 647.	2.2	38
31	Coffee Supplements. , 2019, , 177-185.		0
32	Pulsed Electric Field Assisted Extraction of Bioactive Compounds from Cocoa Bean Shell and Coffee Silverskin. <i>Food and Bioprocess Technology</i> , 2018, 11, 818-835.	2.6	103
33	Nanocoating with extract of tarbush to retard Fuji apples senescence. <i>Postharvest Biology and Technology</i> , 2017, 134, 67-75.	2.9	16
34	Functional Foods. , 2017, , 165-200.		3
35	A multifunctional extract from corn steep liquor: antioxidant and surfactant activities. <i>Food and Function</i> , 2016, 7, 3724-3732.	2.1	39
36	Molecularly imprinted hydrogels as functional active packaging materials. <i>Food Chemistry</i> , 2016, 190, 487-494.	4.2	39

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37	Selective removal of ATP degradation products from food matrices II: Rapid screening of hypoxanthine and inosine by molecularly imprinted matrix solid-phase dispersion for evaluation of fish freshness. <i>Talanta</i> , 2015, 135, 58-66.	2.9	19
38	Heterogenous Lignocellulosic Composites as Bio-Based Adsorbents for Wastewater Dye Removal: a Kinetic Comparison. <i>Water, Air, and Soil Pollution</i> , 2015, 226, 1.	1.1	21
39	Optimization of liquid-liquid extraction of biosurfactants from corn steep liquor. <i>Bioprocess and Biosystems Engineering</i> , 2015, 38, 1629-1637.	1.7	54
40	Optimization of extraction conditions and fatty acid characterization of <i>Lactobacillus pentosus</i> cell-bound biosurfactant/bioemulsifier. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 313-320.	1.7	68
41	Brewery waste as a potential source of phenolic compounds: Optimisation of the extraction process and evaluation of antioxidant and antimicrobial activities. <i>Food Chemistry</i> , 2014, 145, 191-197.	4.2	67
42	Removal of pigments from aqueous solution by a calcium alginate-grape marc biopolymer: A kinetic study. <i>Carbohydrate Polymers</i> , 2014, 101, 954-960.	5.1	26
43	Development of new active packaging films coated with natural phenolic compounds to improve the oxidative stability of beef. <i>Meat Science</i> , 2014, 97, 249-254.	2.7	96
44	Capacity of biological soil crusts colonized by the lichen <i>Diploschistes</i> to metabolize simple phenols. <i>Plant and Soil</i> , 2014, 385, 229-240.	1.8	6
45	Development of new active packaging films containing bioactive nanocomposites. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 310-318.	2.7	76
46	Study of the Surfactant Properties of Aqueous Stream from the Corn Milling Industry. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5451-5457.	2.4	43
47	Phenolic profile and antioxidant properties of a crude extract obtained from a brewery waste stream. <i>Food Research International</i> , 2013, 51, 663-669.	2.9	44
48	Development of antioxidant active films containing tocopherols to extend the shelf life of fish. <i>Food Control</i> , 2013, 31, 236-243.	2.8	100
49	Fractionation and Purification of Bioactive Compounds Obtained from a Brewery Waste Stream. <i>BioMed Research International</i> , 2013, 2013, 1-11.	0.9	52