Joana Costa

List of Publications by Year in descending order

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94 papers	3,565 citations	101384 36 h-index	149479 56 g-index
98 all docs	98 docs citations	98 times ranked	3155 citing authors

#	Article	IF	Citations
1	Rosaceae food allergy: a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 7423-7460.	5.4	10
2	Are Physicochemical Properties Shaping the Allergenic Potency of Plant Allergens?. Clinical Reviews in Allergy and Immunology, 2022, 62, 37-63.	2.9	99
3	Are Physicochemical Properties Shaping the Allergenic Potency of Animal Allergens?. Clinical Reviews in Allergy and Immunology, 2022, 62, 1-36.	2.9	86
4	New applications of advanced instrumental techniques for the characterization of food allergenic proteins. Critical Reviews in Food Science and Nutrition, 2022, 62, 8686-8702.	5.4	9
5	Botanical authentication of globe artichoke-containing foods: Differentiation of Cynara scolymus by a novel HRM approach. Food Chemistry, 2022, 366, 130621.	4.2	2
6	Molecularly imprinted polymer as a synthetic antibody for the biorecognition of hazelnut Cor a 14-allergen. Analytica Chimica Acta, 2022, 1191, 339310.	2.6	9
7	Î²-Lactoglobulin versus casein indirect ELISA for the detection of cow's milk allergens in raw and processed model meat products. Food Control, 2022, 135, 108818.	2.8	10
8	Authentication of carnaroli rice by HRM analysis targeting nucleotide polymorphisms in the Alk and Waxy genes. Food Control, 2022, 135, 108829.	2.8	2
9	Animal Species Authentication in Dairy Products. Foods, 2022, 11, 1124.	1.9	16
10	DNA barcode markers applied to seafood authentication: an updated review. Critical Reviews in Food Science and Nutrition, 2021, 61, 3904-3935.	5.4	65
11	Milk Ingredients in Meat Products: Can Autoclaving and In Vitro Gastroduodenal Digestion Mitigate Their IgE-Binding Capacity?. Nutrients, 2021, 13, 931.	1.7	5
12	Tracing Styphnolobium japonicum (syn: Sophora japonica) as a potential adulterant of ginkgo-containing foods by real-time PCR. Journal of Food Composition and Analysis, 2021, 100, 103891.	1.9	5
13	Influence of ohmic heating on the structural and immunoreactive properties of soybean proteins. LWT - Food Science and Technology, 2021, 148, 111710.	2.5	23
14	Electrochemical and optical biosensing platforms for the immunorecognition of hazelnut Cor a 14 allergen. Food Chemistry, 2021, 361, 130122.	4.2	12
15	Towards authentication of Korean ginseng-containing foods: Differentiation of five Panax species by a novel diagnostic tool. LWT - Food Science and Technology, 2021, 151, 112211.	2.5	6
16	High-Resolution Melting Analysis as a Tool for Plant Species Authentication. Methods in Molecular Biology, 2021, 2264, 55-73.	0.4	5
17	Surveying genetically modified maize in foods marketed in Algeria. Food Control, 2020, 109, 106928.	2.8	2
18	Cow's milk allergens: Screening gene markers for the detection of milk ingredients in complex meat products. Food Control, 2020, 108, 106823.	2.8	19

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19	Homologous tropomyosins from vertebrate and invertebrate: Recombinant calibrator proteins in functional biological assays for tropomyosin allergenicity assessment of novel animal foods. Clinical and Experimental Allergy, 2020, 50, 105-116.	1.4	32
20	Are current analytical methods suitable to verify VITALÂ® 2.0/3.0 allergen reference doses for EU allergens in foods?. Food and Chemical Toxicology, 2020, 145, 111709.	1.8	83
21	Lupine allergens: Clinical relevance, molecular characterization, crossâ€reactivity, and detection strategies. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3886-3915.	5.9	30
22	Natural Variation of Hazelnut Allergenicity: Is There Any Potential for Selecting Hypoallergenic Varieties?. Nutrients, 2020, 12, 2100.	1.7	12
23	Authentication of Ginkgo biloba Herbal Products by a Novel Quantitative Real-Time PCR Approach. Foods, 2020, 9, 1233.	1.9	8
24	Immunological Outcomes of Allergen-Specific Immunotherapy in Food Allergy. Frontiers in Immunology, 2020, 11, 568598.	2.2	53
25	Effects of ohmic heating on the immunoreactivity of Î²-lactoglobulin â€“ a relationship towards structural aspects. Food and Function, 2020, 11, 4002-4013.	2.1	26
26	Botanical origin authentication of dietary supplements by DNAâ€based approaches. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1080-1109.	5.9	58
27	Immunoreactivity of Lupine and Soybean Allergens in Foods as Affected by Thermal Processing. Foods, 2020, 9, 254.	1.9	13
28	Immunomodulatory Effect of Laccase/Caffeic Acid and Transglutaminase in Alleviating Shrimp Tropomyosin (Met e 1) Allergenicity. Journal of Agricultural and Food Chemistry, 2020, 68, 7765-7778.	2.4	33
29	Potential efficacy of processing technologies for mitigating crustacean allergenicity. Critical Reviews in Food Science and Nutrition, 2019, 59, 2807-2830.	5.4	41
30	Towards honey authentication: Differentiation of Apis mellifera subspecies in European honeys based on mitochondrial DNA markers. Food Chemistry, 2019, 283, 294-301.	4.2	27
31	Detection and Quantification of Milk Ingredients as Hidden Allergens in Meat Products by a Novel Specific Real-Time PCR Method. Biomolecules, 2019, 9, 804.	1.8	13
32	Pistachio nut allergy: An updated overview. Critical Reviews in Food Science and Nutrition, 2019, 59, 546-562.	5.4	30
33	Cashew Nut Allergy: Clinical Relevance and Allergen Characterisation. Clinical Reviews in Allergy and Immunology, 2019, 57, 1-22.	2.9	47
34	Bovine Milk Allergens: A Comprehensive Review. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 137-164.	5.9	147
35	Effect of food matrix and thermal processing on the performance of a normalised quantitative real-time PCR approach for lupine (Lupinus albus) detection as a potential allergenic food. Food Chemistry, 2018, 262, 251-259.	4.2	33
36	COI barcode-HRM as a novel approach for the discrimination of hake species. Fisheries Research, 2018, 197, 50-59.	0.9	31

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37	Exploiting 16S rRNA gene for the detection and quantification of fish as a potential allergenic food: A comparison of two real-time PCR approaches. Food Chemistry, 2018, 245, 1034-1041.	4.2	25
38	Botanical authentication of lavender (Lavandula spp.) honey by a novel DNA-barcoding approach coupled to high resolution melting analysis. Food Control, 2018, 86, 367-373.	2.8	43
39	A new real-time PCR quantitative approach for the detection of shrimp crustaceans as potential allergens. Journal of Food Composition and Analysis, 2018, 72, 7-14.	1.9	18
40	Novel diagnostic tools for Asian (Apis cerana) and European (Apis mellifera) honey authentication. Food Research International, 2018, 105, 686-693.	2.9	37
41	Advances on the molecular characterization, clinical relevance, and detection methods of Gadiform parvalbumin allergens. Critical Reviews in Food Science and Nutrition, 2017, 57, 3281-3296.	5.4	10
42	Novel quantitative real-time PCR approach to determine safflower (Carthamus tinctorius) adulteration in saffron (Crocus sativus). Food Chemistry, 2017, 229, 680-687.	4.2	48
43	DNA barcoding coupled to HRM analysis as a new and simple tool for the authentication of Gadidae fish species. Food Chemistry, 2017, 230, 49-57.	4.2	59
44	High resolution melting analysis of a COI mini-barcode as a new approach for Penaeidae shrimp species discrimination. Food Control, 2017, 82, 8-17.	2.8	27
45	Peptide selection and antibody generation for the prospective immunorecognition of Cry1Ab16 protein of transgenic maize. Food Chemistry, 2017, 231, 340-347.	4.2	2
46	A Comprehensive Review on the Main Honey Authentication Issues: Production and Origin. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 1072-1100.	5.9	191
47	Matrix-normalised real-time PCR approach to quantify soybean as a potential food allergen as affected by thermal processing. Food Chemistry, 2017, 221, 1843-1850.	4.2	34
48	Quantitative detection of pork meat by EvaGreen real-time PCR to assess the authenticity of processed meat products. Food Control, 2017, 72, 53-61.	2.8	73
49	EvaGreen real-time PCR to determine horse meat adulteration in processed foods. LWT - Food Science and Technology, 2017, 75, 408-416.	2.5	44
50	Tracing two Roundup Readyâ„¢ soybean lines (GTS 40-3-2 and MON89788) in foods commercialised in Portugal. Food Control, 2017, 73, 1053-1060.	2.8	6
51	Seasonal change in main alkaloids of jaborandi (Pilocarpus microphyllus Stapf ex Wardleworth), an economically important species from the Brazilian flora. PLoS ONE, 2017, 12, e0170281.	1.1	8
52	Peanut Allergy: Clinical Relevance and Allergen Characterisation. , 2017, , 35-57.		0
53	Genetically Modified Organism Analysis as Affected by DNA Degradation. , 2016, , 111-118.		4
54	Combined effects of matrix and gene marker on the realâ€time <scp>PCR</scp> detection of wheat. International Journal of Food Science and Technology, 2016, 51, 1680-1688.	1.3	9

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55	High resolution melting analysis as a new approach to discriminate gluten-containing cereals. Food Chemistry, 2016, 211, 383-391.	4.2	14
56	Exploiting DNA mini-barcodes as molecular markers to authenticate saffron (Crocus sativus L.). Food Control, 2016, 65, 21-31.	2.8	35
57	HRM analysis targeting ITS1 and matK loci as potential DNA mini-barcodes for the authentication of Hypericum perforatum and Hypericum androsaemum in herbal infusions. Food Control, 2016, 61, 105-114.	2.8	50
58	Electrochemical magnetoassay coupled to PCR as a quantitative approach to detect the soybean transgenic event GTS40-3-2 in foods. Sensors and Actuators B: Chemical, 2016, 222, 1050-1057.	4.0	17
59	Hazelnut Allergens: Molecular Characterization, Detection, and Clinical Relevance. Critical Reviews in Food Science and Nutrition, 2016, 56, 2579-2605.	5.4	49
60	Novel Strategies for Genetically Modified Organism Detection. , 2016, , 119-131.		4
61	In silico peptide prediction for antibody generation to recognize 5â€enolpyruvylshikimateâ€3â€phosphate synthase (<scp>EPSPS</scp>) in genetically modified organisms. Biopolymers, 2015, 104, 91-100.	1.2	9
62	DNA extraction from plant food supplements: Influence of different pharmaceutical excipients. Molecular and Cellular Probes, 2015, 29, 473-478.	0.9	20
63	An overview on fish and shellfish allergens and current methods of detection. Food and Agricultural Immunology, 2015, 26, 848-869.	0.7	46
64	Screening new gene markers for gluten detection in foods. Food Control, 2015, 56, 57-63.	2.8	20
65	Tracing tree nut allergens in chocolate: A comparison of DNA extraction protocols. Food Chemistry, 2015, 187, 469-476.	4.2	23
66	In silico and experimental evaluation of DNA-based detection methods for the ability to discriminate almond from other Prunus spp.. Molecular and Cellular Probes, 2015, 29, 99-115.	0.9	5
67	Improving DNA isolation from honey for the botanical origin identification. Food Control, 2015, 48, 130-136.	2.8	62
68	Development of a sandwich ELISA-type system for the detection and quantification of hazelnut in model chocolates. Food Chemistry, 2015, 173, 257-265.	4.2	32
69	Identification of duck, partridge, pheasant, quail, chicken and turkey meats by species-specific PCR assays to assess the authenticity of traditional game meat Alheira sausages. Food Control, 2015, 47, 190-195.	2.8	42
70	Authentication of a traditional game meat sausage (Alheira) by species-specific PCR assays to detect hare, rabbit, red deer, pork and cow meats. Food Research International, 2014, 60, 140-145.	2.9	51
71	Assessing hazelnut allergens by protein- and DNA-based approaches: LC-MS/MS, ELISA and real-time PCR. Analytical and Bioanalytical Chemistry, 2014, 406, 2581-2590.	1.9	43
72	Walnut allergens: molecular characterization, detection and clinical relevance. Clinical and Experimental Allergy, 2014, 44, 319-341.	1.4	73

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73	Quantitative detection of soybean in meat products by a TaqMan real-time PCR assay. Meat Science, 2014, 98, 41-46.	2.7	27
74	A survey on genetically modified maize in foods commercialised in Portugal. Food Control, 2014, 35, 338-344.	2.8	22
75	Development of a novel system based on single-tube nested real-time pcr system for the quantification of hazelnut in complex foods. Clinical and Translational Allergy, 2013, 3, .	1.4	1
76	Applicability of a real-time PCR system to verify labelling compliance of nut allergens in chocolates. Clinical and Translational Allergy, 2013, 3, .	1.4	1
77	Tracing transgenic maize as affected by breadmaking process and raw material for the production of a traditional maize bread, broa. Food Chemistry, 2013, 138, 687-692.	4.2	36
78	Novel approach based on single-tube nested real-time PCR to detect almond allergens in foods. Food Research International, 2013, 51, 228-235.	2.9	26
79	Effect of thermal processing on the performance of the novel single-tube nested real-time PCR for the detection of walnut allergens in sponge cakes. Food Research International, 2013, 54, 1722-1729.	2.9	59
80	A SYBR Green real-time PCR assay to detect and quantify pork meat in processed poultry meat products. Meat Science, 2013, 94, 115-120.	2.7	128
81	Advances in vegetable oil authentication by DNA-based markers. Trends in Food Science and Technology, 2012, 26, 43-55.	7.8	63
82	Single-Tube Nested Real-Time PCR as a New Highly Sensitive Approach to Trace Hazelnut. Journal of Agricultural and Food Chemistry, 2012, 60, 8103-8110.	2.4	40
83	Identification of hare meat by a species-specific marker of mitochondrial origin. Meat Science, 2012, 90, 836-841.	2.7	28
84	Almond Allergens: Molecular Characterization, Detection, and Clinical Relevance. Journal of Agricultural and Food Chemistry, 2012, 60, 1337-1349.	2.4	75
85	High resolution melting analysis as a new approach to detect almond DNA encoding for Pru du 5 allergen in foods. Food Chemistry, 2012, 133, 1062-1069.	4.2	48
86	Refining of Roundup ReadyÂ® soya bean oil: Effect on the fatty acid, phytosterol and tocopherol profiles. European Journal of Lipid Science and Technology, 2011, 113, 528-535.	1.0	6
87	Detection of genetically modified soybean DNA in refined vegetable oils. European Food Research and Technology, 2010, 230, 915-923.	1.6	41
88	A PCR assay to detect trace amounts of soybean in meat sausages. International Journal of Food Science and Technology, 2010, 45, 2581-2588.	1.3	22
89	Quantitative detection of poultry meat adulteration with pork by a duplex PCR assay. Meat Science, 2010, 85, 531-536.	2.7	86
90	Monitoring genetically modified soybean along the industrial soybean oil extraction and refining processes by polymerase chain reaction techniques. Food Research International, 2010, 43, 301-306.	2.9	43

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91	Food authentication by PCR-based methods. European Food Research and Technology, 2008, 227, 649-665.	1.6	301
92	Comparative study of DNA extraction methods for soybean derived food products. Food Control, 2008, 19, 1183-1190.	2.8	102
93	Paradoxical nifedipine facilitation of 45Ca uptake into rat hippocampal synaptosomes. European Journal of Pharmacology, 2006, 544, 39-48.	1.7	3
94	A Novel Approach to the Quantification of Bovine Milk in Ovine Cheeses Using a Duplex Polymerase Chain Reaction Method. Journal of Agricultural and Food Chemistry, 2004, 52, 4943-4947.	2.4	65