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List of Publications by Year in descending order

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51
papers

1,653
citations

257450

24
h-index

289244

40
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52
all docs

52
docs citations

52
times ranked

2444
citing authors

#	ARTICLE	IF	CITATIONS
1	Cholesterol, inflammation, and phospholipids: COVID-19 share traits with cardiovascular disease. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2021, 1866, 158839.	2.4	3
2	Bioactive Sugarcane Lipids in a Circular Economy Context. <i>Foods</i> , 2021, 10, 1125.	4.3	2
3	Phytosterols and Novel Triterpenes Recovered from Industrial Fermentation Coproducts Exert In Vitro Anti-Inflammatory Activity in Macrophages. <i>Pharmaceuticals</i> , 2021, 14, 583.	3.8	12
4	Fatty acids role on obesity induced hypothalamus inflammation: From problem to solution – A review. <i>Trends in Food Science and Technology</i> , 2021, 112, 592-607.	15.1	18
5	Impact of exposure to cold and cold-osmotic stresses on virulence-associated characteristics of <i>Listeria monocytogenes</i> strains. <i>Food Microbiology</i> , 2020, 87, 103351.	4.2	22
6	<i>Lactobacillus mulieris</i> sp. nov., a new species of <i>Lactobacillus delbrueckii</i> group. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020, 70, 1522-1527.	1.7	36
7	Lipidomic Characterization of the Milk Fat Globule Membrane Polar Lipids. , 2020, , 91-108.		0
8	Alterations in the Fatty Acid Composition in Infant Formulas and ω -3-PUFA Enriched UHT Milk during Storage. <i>Foods</i> , 2019, 8, 163.	4.3	6
9	Microbiological In Vivo Production of CLNA as a Tool in the Regulation of Host Microbiota in Obesity Control. <i>Studies in Natural Products Chemistry</i> , 2019, 61, 369-394.	1.8	3
10	Suitable simple and fast methods for selective isolation of phospholipids as a tool for their analysis. <i>Electrophoresis</i> , 2018, 39, 1835-1845.	2.4	10
11	Quercus based coffee-like beverage: effect of roasting process and functional characterization. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 471-479.	3.2	10
12	Enzymes in Physiological Samples. , 2018, , 138-138.		1
13	Effect of Pufa Substrates on Fatty Acid Profile of <i>Bifidobacterium breve</i> Ncimb 702258 and CLA/CLNA Production in Commercial Semi-Skimmed Milk. <i>Scientific Reports</i> , 2018, 8, 15591.	3.3	26
14	Sardine Canning Byproducts as Sources of Functional Ingredients. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 15447-15454.	6.7	6
15	Microbial Production of Conjugated Linoleic Acid and Conjugated Linolenic Acid Relies on a Multienzymatic System. <i>Microbiology and Molecular Biology Reviews</i> , 2018, 82, .	6.6	51
16	Impact of different thermal treatments and storage conditions on the stability of soybean byproduct (okara). <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1981-1996.	3.2	25
17	Evidences and perspectives in the utilization of CLNA isomers as bioactive compounds in foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2611-2622.	10.3	33
18	Milk fat components with potential anticancer activity – a review. <i>Bioscience Reports</i> , 2017, 37, .	2.4	42

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19	Absorption Kinetics of the Main Conjugated Linoleic Acid Isomers in Commercial-Rich Oil after Oral Administration in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7680-7686.	5.2	2
20	<i>Pedobacter lusitanus</i> sp. nov., isolated from sludge of a deactivated uranium mine. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2017, 67, 1339-1348.	1.7	26
21	Isolation and Analysis of Phospholipids in Dairy Foods. <i>Journal of Analytical Methods in Chemistry</i> , 2016, 2016, 1-12.	1.6	35
22	Safety profile of solid lipid nanoparticles loaded with rosmarinic acid for oral use: in vitro and animal approaches. <i>International Journal of Nanomedicine</i> , 2016, Volume 11, 3621-3640.	6.7	48
23	Milk and blood biomarkers associated to the clinical efficacy of a probiotic for the treatment of infectious mastitis. <i>Beneficial Microbes</i> , 2016, 7, 305-318.	2.4	36
24	Antiproliferative activity of buttermilk lipid fractions isolated using food grade and non-food grade solvents on human cancer cell lines. <i>Food Chemistry</i> , 2016, 212, 695-702.	8.2	40
25	Effect of chronic consumption of blackberry extract on high-fat induced obesity in rats and its correlation with metabolic and brain outcomes. <i>Food and Function</i> , 2016, 7, 127-139.	4.6	21
26	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. <i>Food and Function</i> , 2016, 7, 516-529.	4.6	31
27	Considerations about the in situ derivatization and fractionation of EFA and NEFA in biological and food samples. <i>MethodsX</i> , 2015, 2, 475-484.	1.6	13
28	Oral Absorption and Disposition of alpha-Linolenic, Rumenic and Vaccenic Acids After Administration as a Naturally Enriched Goat Dairy Fat to Rats. <i>Lipids</i> , 2015, 50, 659-666.	1.7	8
29	Chemical composition and nutritive value of <i>Pleurotus citrinopileatus</i> var <i>cornucopiae</i> , <i>P. eryngii</i> , <i>P. salmoneo stramineus</i> , <i>Pholiota nameko</i> and <i>Hericium erinaceus</i> . <i>Journal of Food Science and Technology</i> , 2015, 52, 6927-6939.	2.8	42
30	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.	8.2	241
31	Comprehensive Study of the Lipid Classes of Krill Oil by Fractionation and Identification of Triacylglycerols, Diacylglycerols, and Phospholipid Molecular Species by Using UPLC/QToF-MS. <i>Food Analytical Methods</i> , 2015, 8, 2568-2580.	2.6	48
32	Effect of processing of cow milk by high pressures under conditions up to 900 MPa on the composition of neutral, polar lipids and fatty acids. <i>LWT - Food Science and Technology</i> , 2015, 62, 265-270.	5.2	37
33	Endocrine Disruptor DDE Associated with a High-Fat Diet Enhances the Impairment of Liver Fatty Acid Composition in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9341-9348.	5.2	37
34	Characterization of the Aroma-Active, Phenolic, and Lipid Profiles of the Pistachio (<i>Pistacia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 <i>Food Chemistry</i> , 2015, 63, 7830-7839.	5.2	72
35	Production of Conjugated Linoleic and Conjugated Linolenic Acid in a Reconstituted Skim Milk-Based Medium by Bifidobacterial Strains Isolated from Human Breast Milk. <i>BioMed Research International</i> , 2014, 2014, 1-6.	1.9	21
36	Total milk fat extraction and quantification of polar and neutral lipids of cow, goat, and ewe milk by using a pressurized liquid system and chromatographic techniques. <i>Journal of Dairy Science</i> , 2014, 97, 6719-6728.	3.4	80

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37	Stability of fatty acid composition after thermal, high pressure, and microwave processing of cow milk as affected by polyunsaturated fatty acid concentration. <i>Journal of Dairy Science</i> , 2014, 97, 7307-7315.	3.4	34
38	Effects of hypercholesterolemic diet enriched with onion as functional ingredient on fatty acid metabolism in Wistar rats. <i>Food Research International</i> , 2014, 64, 546-552.	6.2	8
39	A high-performance direct transmethylation method for total fatty acids assessment in biological and foodstuff samples. <i>Talanta</i> , 2014, 128, 518-523.	5.5	56
40	CLA-enriched milk powder reverses hypercholesterolemic risk factors in hamsters. <i>Food Research International</i> , 2013, 51, 244-249.	6.2	10
41	A Quick, Optimized Method for Routine Analysis of Essential and Trans-Octadecenoic Acids in Edible Fats and Oils by GLC. <i>Journal of Chromatographic Science</i> , 2013, 51, 70-81.	1.4	5
42	Commercial Conjugated Linoleic Acid (CLA) Fortified Dairy Products. , 2013, , 173-184.		5
43	Bioactive Milk Lipids. <i>Current Nutrition and Food Science</i> , 2011, 7, 155-159.	0.6	18
44	Quantitative and qualitative determination of CLA produced by Bifidobacterium and lactic acid bacteria by combining spectrophotometric and Ag+-HPLC techniques. <i>Food Chemistry</i> , 2011, 125, 1373-1378.	8.2	71
45	Major lipid classes separation of buttermilk, and cows, goats and ewes milk by high performance liquid chromatography with an evaporative light scattering detector focused on the phospholipid fraction. <i>Journal of Chromatography A</i> , 2010, 1217, 3063-3066.	3.7	109
46	Lipid stability in powdered infant formula stored at ambient temperatures. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2337-2344.	2.7	19
47	Influence of Betaine on Milk Yield and Fatty Acid Composition in Lactating Dairy Goats. <i>Journal of Applied Animal Research</i> , 2009, 36, 89-92.	1.2	5
48	Fatty acid profile and CLA isomers content of cow, ewe and goat milks processed by high pressure homogenization. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 32-36.	5.6	46
49	Effect of extruded linseed on productive and reproductive performance of lactating dairy cows. <i>Livestock Science</i> , 2008, 113, 144-154.	1.6	35
50	Hot Topic: Fatty Acid and Conjugated Linoleic Acid (CLA) Isomer Composition of Commercial CLA-Fortified Dairy Products: Evaluation After Processing and Storage. <i>Journal of Dairy Science</i> , 2007, 90, 2083-2090.	3.4	67
51	Changes in the Lipid Composition of Powdered Infant Formulas during Long-Term Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6533-6538.	5.2	19