

Renata Puppini Zandonadi

List of Publications by Year in descending order

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Version: 2024-02-01

107
papers

1,613
citations

377584

21
h-index

445137

33
g-index

109
all docs

109
docs citations

109
times ranked

1544
citing authors

#	ARTICLE	IF	CITATIONS
1	Sustainability Recommendations and Practices in School Feeding: A Systematic Review. <i>Foods</i> , 2022, 11, 176.	1.9	7
2	Influence of Different Cooking Methods on Fillet Steak Physicochemical Characteristics. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 606.	1.2	5
3	Food Neophobia among Brazilian Children: Prevalence and Questionnaire Score Development. <i>Sustainability</i> , 2022, 14, 975.	1.6	6
4	A Comprehensive Review on Bio-Preservation of Bread: An Approach to Adopt Wholesome Strategies. <i>Foods</i> , 2022, 11, 319.	1.9	17
5	Occupational Risk Assessment in School Food Services: Instrumentsâ€™ Construction and Internal Validation. <i>Sustainability</i> , 2022, 14, 1728.	1.6	2
6	Challenging the Status Quo to Shape Food Systems Transformation from a Nutritional and Food Security Perspective. <i>Foods</i> , 2022, 11, 604.	1.9	4
7	Eating Competence, Food Consumption and Health Outcomes: An Overview. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 4484.	1.2	12
8	Amorphophallus konjac: Sensory Profile of This Novel Alternative Flour on Gluten-Free Bread. <i>Foods</i> , 2022, 11, 1379.	1.9	6
9	Are Vegan Alternatives to Meat Products Healthy? A Study on Nutrients and Main Ingredients of Products Commercialized in Brazil. <i>Frontiers in Public Health</i> , 2022, 10, .	1.3	9
10	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.	1.2	20
11	Eating Competence and Aspects Related to a Gluten-Free Diet in Brazilian Adults with Gluten-Related Disorders. <i>Nutrients</i> , 2022, 14, 2815.	1.7	3
12	Access to regional food in Brazilian community restaurants to strengthen the sustainability of local food systems. <i>International Journal of Gastronomy and Food Science</i> , 2021, 23, 100296.	1.3	6
13	Food Insecurity among Low-Income Food Handlers: A Nationwide Study in Brazilian Community Restaurants. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 1160.	1.2	3
14	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, 315.	1.2	6
15	How Are School Menus Evaluated in Different Countries? A Systematic Review. <i>Foods</i> , 2021, 10, 374.	1.9	4
16	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.	1.6	4
17	Glycemic Index of Gluten-Free Bread and Their Main Ingredients: A Systematic Review and Meta-Analysis. <i>Foods</i> , 2021, 10, 506.	1.9	31
18	Quality of Life Prior and in the Course of the COVID-19 Pandemic: A Nationwide Cross-Sectional Study with Brazilian Dietitians. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 2712.	1.2	9

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19	A Systematic Review on Gluten-Free Bread Formulations Using Specific Volume as a Quality Indicator. <i>Foods</i> , 2021, 10, 614.	1.9	25
20	Vegetarian Diet: An Overview through the Perspective of Quality of Life Domains. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 4067.	1.2	70
21	Self-Service Restaurants in SARS-CoV-2 Pandemic. <i>Encyclopedia</i> , 2021, 1, 401-408.	2.4	2
22	Amorphophallus konjac: A Novel Alternative Flour on Gluten-Free Bread. <i>Foods</i> , 2021, 10, 1206.	1.9	7
23	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, 1582.	1.7	11
24	Food Waste on Foodservice: An Overview through the Perspective of Sustainable Dimensions. <i>Foods</i> , 2021, 10, 1175.	1.9	26
25	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, 1369.	1.9	11
26	Presence and Quantification of Microplastic in Urban Tap Water: A Pre-Screening in Brasilia, Brazil. <i>Sustainability</i> , 2021, 13, 6404.	1.6	21
27	Brief Version of Caffeine Expectancy Questionnaire in Brazil. <i>Frontiers in Nutrition</i> , 2021, 8, 695385.	1.6	1
28	Well-Being at Work: A Cross-Sectional Study on the Portuguese Nutritionists. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 7839.	1.2	0
29	An Overview on Nutritional Aspects of Plant-Based Beverages Used as Substitutes for Cow's Milk. <i>Nutrients</i> , 2021, 13, 2650.	1.7	64
30	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, 2648.	1.7	6
31	Quality of Life of Vegetarians during the COVID-19 Pandemic in Brazil. <i>Nutrients</i> , 2021, 13, 2651.	1.7	5
32	Evaluation of the Effectiveness of Brazilian Community Restaurants for the Dimension of Low-Income People Access to Food. <i>Nutrients</i> , 2021, 13, 2671.	1.7	2
33	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, 1782.	1.9	9
34	Quality of Life in Caregivers of Children and Adolescents with Autistic Spectrum Disorder: Development and Validation of the Questionnaire. <i>Brain Sciences</i> , 2021, 11, 924.	1.1	3
35	Eating Competence among Brazilian Adults: A Comparison between before and during the COVID-19 Pandemic. <i>Foods</i> , 2021, 10, 2001.	1.9	6
36	Green Restaurants ASSESSment (GRASS): A Tool for Evaluation and Classification of Restaurants Considering Sustainability Indicators. <i>Sustainability</i> , 2021, 13, 10928.	1.6	9

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37	Occupational Risks in Hospitals, Quality of Life, and Quality of Work Life: A Systematic Review. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 11434.	1.2	4
38	Green Restaurants. , 2021, , 1-22.		0
39	Gluten contamination in food services and industry: A systematic review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 479-493.	5.4	44
40	Survival of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> LBC 81 in Fermented Milk Enriched with Green Banana Pulp Under Acid Stress and in the Presence of Bile Salts. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 320-324.	1.9	6
41	Production of frozen probiotic fermented milk enriched with green banana biomass: The effects of freezing, acid stress conditions and bile salts on <i>Lactobacillus paracasei</i> subsp <i>paracasei</i> LBC 81 viability. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14318.	0.9	3
42	Evaluation of Quality of Life of Adult Patients with Celiac Disease in Argentina: From Questionnaire Validation to Assessment. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 7051.	1.2	7
43	Repercussion of COVID-19 Pandemic on Brazilians' Quality of Life: A Nationwide Cross-Sectional Study. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 8554.	1.2	23
44	Chemical Composition and Glycemic Index of Gluten-Free Bread Commercialized in Brazil. <i>Nutrients</i> , 2020, 12, 2234.	1.7	15
45	Worldwide public policies for celiac disease: are patients well assisted?. <i>International Journal of Public Health</i> , 2020, 65, 937-945.	1.0	6
46	Wellbeing at Work before and during the SARS-COV-2 Pandemic: A Brazilian Nationwide Study among Dietitians. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 5541.	1.2	8
47	Instrument to Identify Food Neophobia in Brazilian Children by Their Caregivers. <i>Nutrients</i> , 2020, 12, 1943.	1.7	7
48	Eating Competence among a Select Sample of Brazilian Adults: Translation and Reproducibility Analyses of the Satter Eating Competence Inventory. <i>Nutrients</i> , 2020, 12, 2145.	1.7	12
49	Translation and Validation of the Caffeine Expectancy Questionnaire in Brazil (CaffEQ-BR). <i>Nutrients</i> , 2020, 12, 2248.	1.7	6
50	Eating Competence Associated with Food Consumption and Health Outcomes among Brazilian Adult Population. <i>Nutrients</i> , 2020, 12, 3218.	1.7	8
51	Brazilian Vegetarian Population's Influence of Type of Diet, Motivation and Sociodemographic Variables on Quality of Life Measured by Specific Tool (VEGQOL). <i>Nutrients</i> , 2020, 12, 1406.	1.7	17
52	Brazilian vegetarians diet quality markers and comparison with the general population: A nationwide cross-sectional study. <i>PLoS ONE</i> , 2020, 15, e0232954.	1.1	15
53	Sustainability Indicators in Restaurants: The Development of a Checklist. <i>Sustainability</i> , 2020, 12, 4076.	1.6	24
54	Main Regional Foods Offered in Northeast Brazilian Restaurants and Motives for Their Offer. <i>Journal of Culinary Science and Technology</i> , 2020, , 1-18.	0.6	3

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55	Identifier of Regional Food Presence (IRFP): A New Perspective to Evaluate Sustainable Menus. Sustainability, 2020, 12, 3992.	1.6	10
56	Environmental, Social and Economic Sustainability Indicators Applied to Food Services: A Systematic Review. Sustainability, 2020, 12, 1804.	1.6	51
57	Breakfast Characterization and Consumption by Low-Income Brazilians: Food Identity and Regional Food. Sustainability, 2020, 12, 4998.	1.6	4
58	Food Safety Conditions in Home-Kitchens: A Cross-Sectional Study in the Federal District/Brazil. International Journal of Environmental Research and Public Health, 2020, 17, 4897.	1.2	7
59	Brazilian Community Restaurants™ Low-Income Food Handlers: Association between the Nutritional Status and the Presence of Non-Communicable Chronic Diseases. Sustainability, 2020, 12, 3467.	1.6	6
60	Clinical Manifestations of Kawasaki Disease at Different Age Spectrum: A Ten-Year Study. Medicina (Lithuania), 2020, 56, 145.	0.8	7
61	Lipid content in French fries after submission to different pre-frying methods. Journal of Culinary Science and Technology, 2019, 17, 534-541.	0.6	1
62	Importance and level of adoption of food safety tools in foodservices. Journal of Culinary Science and Technology, 2019, 17, 415-434.	0.6	0
63	Food Safety Knowledge, Attitudes, and Practices of Brazilian Food Truck Food Handlers. Nutrients, 2019, 11, 1784.	1.7	30
64	Accidental Gluten Contamination in Traditional Lunch Meals from Food Services in Brasilia, Brazil. Nutrients, 2019, 11, 1924.	1.7	12
65	Nutritional Quality of Breakfast Consumed by the Low-Income Population in Brazil: A Nationwide Cross-Sectional Survey. Nutrients, 2019, 11, 1418.	1.7	9
66	Measuring Quality of Life in Parents or Caregivers of Children and Adolescents with Celiac Disease: Development and Content Validation of the Questionnaire. Nutrients, 2019, 11, 2302.	1.7	10
67	Brazilian Food Truck Consumers™ Profile, Choices, Preferences, and Food Safety Importance Perception. Nutrients, 2019, 11, 1175.	1.7	21
68	Health Benefits of Green Banana Consumption: A Systematic Review. Nutrients, 2019, 11, 1222.	1.7	62
69	Do production and storage affect the quality of green banana biomass?. LWT - Food Science and Technology, 2019, 111, 190-203.	2.5	12
70	Low-Income Population Sugar (Sucrose) Intake: A Cross-Sectional Study among Adults Assisted by a Brazilian Food Assistance Program. Nutrients, 2019, 11, 798.	1.7	10
71	Self-Reported Non-Celiac Gluten Sensitivity in Brazil: Translation, Cultural Adaptation, and Validation of Italian Questionnaire. Nutrients, 2019, 11, 781.	1.7	11
72	Unhygienic Practices of Health Professionals in Brazilian Public Hospital Restaurants: An Alert to Promote New Policies and Hygiene Practices in the Hospitals. International Journal of Environmental Research and Public Health, 2019, 16, 1224.	1.2	3

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73	Good Practices in Home Kitchens: Construction and Validation of an Instrument for Household Food-Borne Disease Assessment and Prevention. <i>International Journal of Environmental Research and Public Health</i> , 2019, 16, 1005.	1.2	12
74	Food Trucks: Assessment of an Evaluation Instrument Designed for the Prevention of Foodborne Diseases. <i>Nutrients</i> , 2019, 11, 430.	1.7	11
75	Brazilian Foodborne Disease National Survey: Evaluating the Landscape after 11 Years of Implementation to Advance Research, Policy, and Practice in Public Health. <i>Nutrients</i> , 2019, 11, 40.	1.7	24
76	Gluten-Free Pasta: Replacing Wheat with Chickpea. <i>Journal of Culinary Science and Technology</i> , 2019, 17, 1-8.	0.6	14
77	Sensory analysis of ready-to-eat meals in the Brazilian Army. <i>Journal of Culinary Science and Technology</i> , 2019, 17, 313-325.	0.6	0
78	Apple as sugar substitute in cake. <i>Journal of Culinary Science and Technology</i> , 2019, 17, 224-231.	0.6	4
79	Flaxseed and Chia Seed Gel on Characteristics of Gluten-Free Cake. <i>Journal of Culinary Science and Technology</i> , 2018, 16, 378-388.	0.6	9
80	Textural, physical and sensory impacts of the use of green banana puree to replace fat in reduced sugar pound cakes. <i>LWT - Food Science and Technology</i> , 2018, 89, 617-623.	2.5	33
81	Who Is Serving Us? Food Safety Rules Compliance Among Brazilian Food Truck Vendors. <i>International Journal of Environmental Research and Public Health</i> , 2018, 15, 2807.	1.2	9
82	Epidemiological Surveillance System on Foodborne Diseases in Brazil after 10-Years of Its Implementation: Completeness Evaluation. <i>International Journal of Environmental Research and Public Health</i> , 2018, 15, 2284.	1.2	11
83	Development of a Brazilian Food Truck Risk Assessment Instrument. <i>International Journal of Environmental Research and Public Health</i> , 2018, 15, 2624.	1.2	10
84	Food Rating Scale in Food Services: From Development to Assessment of a Strategy for Consumer Healthier Choices. <i>Nutrients</i> , 2018, 10, 1303.	1.7	2
85	Gluten-Free Diet: From Development to Assessment of a Check-List Designed for the Prevention of Gluten Cross-Contamination in Food Services. <i>Nutrients</i> , 2018, 10, 1274.	1.7	12
86	Quality of Life of Celiac Patients in Brazil: Questionnaire Translation, Cultural Adaptation and Validation. <i>Nutrients</i> , 2018, 10, 1167.	1.7	35
87	Is What Low-Income Brazilians Are Eating in Popular Restaurants Contributing to Promote Their Health?. <i>Nutrients</i> , 2018, 10, 414.	1.7	21
88	Enrichment of Probiotic Fermented Milk with Green Banana Pulp: Characterization Microbiological, Physicochemical and Sensory. <i>Nutrients</i> , 2018, 10, 427.	1.7	24
89	Consumption of Fruits and Vegetables by Low-Income Brazilian Undergraduate Students: A Cross-Sectional Study. <i>Nutrients</i> , 2018, 10, 1121.	1.7	11
90	What is Offered by Public Foodservices for Low Income Population in Brazil is Adequate to Health Promotion Regarding Energy Density. <i>Journal of Culinary Science and Technology</i> , 2017, , 1-13.	0.6	5

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91	Gluten contamination in gluten-free bakery products: a risk for coeliac disease patients. <i>Public Health Nutrition</i> , 2017, 20, 413-416.	1.1	45
92	Content Validation and Semantic Evaluation of a Check-List Elaborated for the Prevention of Gluten Cross-Contamination in Food Services. <i>Nutrients</i> , 2017, 9, 36.	1.7	19
93	Sensory impact of lowering sugar content in orange nectars to design healthier, low-sugar industrialized beverages. <i>Appetite</i> , 2016, 96, 239-244.	1.8	46
94	Low glycemic index and increased protein content in a novel quinoa milk. <i>LWT - Food Science and Technology</i> , 2015, 63, 1261-1267.	2.5	62
95	Psyllium as a Substitute for Gluten in Pastas. <i>Journal of Culinary Science and Technology</i> , 2014, 12, 181-190.	0.6	4
96	Evaluation of the Presence of Gluten in Beans Served at Self-Service Restaurants: A Problem for Celiac Disease Carriers. <i>Journal of Culinary Science and Technology</i> , 2014, 12, 22-33.	0.6	15
97	Nutritional adequacy of meals offered and consumed by soldiers of the Brazilian Army. <i>Revista De Nutricao</i> , 2014, 27, 229-239.	0.4	6
98	Sodium and health: New proposal of distribution for major meals. <i>Health</i> , 2014, 06, 195-201.	0.1	8
99	Methods, Instruments, and Parameters for Analyzing the Menu Nutritionally and Sensorially: A Systematic Review. <i>Journal of Culinary Science and Technology</i> , 2012, 10, 294-310.	0.6	13
100	Green Banana Pasta: An Alternative for Gluten-Free Diets. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2012, 112, 1068-1072.	0.4	81
101	Food service compliance with ISO 14001 and ISO 22000. <i>Revista De Nutricao</i> , 2012, 25, 373-380.	0.4	10
102	Doença celíaca, hábitos e práticas alimentares e qualidade de vida. <i>Revista De Nutricao</i> , 2010, 23, 467-474.	0.4	36
103	Reducing Fat Content of Brazilian Traditional Preparations Does Not Alter Food Acceptance: Development of a Model for Fat Reduction That Conciliates Health and Culture. <i>Journal of Culinary Science and Technology</i> , 2010, 8, 229-241.	0.6	10
104	Psyllium as a Substitute for Gluten in Bread. <i>Journal of the American Dietetic Association</i> , 2009, 109, 1781-1784.	1.3	73
105	Atitudes de risco do consumidor em restaurantes de auto-serviço. <i>Revista De Nutricao</i> , 2007, 20, 19-26.	0.4	30
106	Quality of life prior and in the course of the COVID-19 pandemic: a nationwide cross-sectional study with Brazilian dietitians. , 0, , .		0
107	A Study on Perception and Exposure to Occupational Risks at Public School Food Services in Bahia, Brazil. <i>Frontiers in Public Health</i> , 0, 10, .	1.3	1