

Ana Raquel Madureira

List of Publications by Year in descending order

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Version: 2024-02-01

77
papers

3,625
citations

136885

32
h-index

138417

58
g-index

79
all docs

79
docs citations

79
times ranked

4862
citing authors

#	ARTICLE	IF	CITATIONS
1	Protective effect of whey cheese matrix on probiotic strains exposed to simulated gastrointestinal conditions. <i>Food Research International</i> , 2011, 44, 465-470.	2.9	450
2	Bovine whey proteins – Overview on their main biological properties. <i>Food Research International</i> , 2007, 40, 1197-1211.	2.9	414
3	Invited review: Physiological properties of bioactive peptides obtained from whey proteins. <i>Journal of Dairy Science</i> , 2010, 93, 437-455.	1.4	275
4	Management of Fruit Industrial By-Products – A Case Study on Circular Economy Approach. <i>Molecules</i> , 2020, 25, 320.	1.7	180
5	Edible films as carrier for lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2016, 73, 543-550.	2.5	89
6	A comprehensive study into the impact of a chitosan mouthwash upon oral microorganism's biofilm formation in vitro. <i>Carbohydrate Polymers</i> , 2014, 101, 1081-1086.	5.1	83
7	Survival of probiotic bacteria in a whey cheese vector submitted to environmental conditions prevailing in the gastrointestinal tract. <i>International Dairy Journal</i> , 2005, 15, 921-927.	1.5	82
8	Study of the interactions between rosmarinic acid and bovine milk whey protein – Lactalbumin, – Lactoglobulin and Lactoferrin. <i>Food Research International</i> , 2015, 77, 450-459.	2.9	80
9	Recent insights in the use of nanocarriers for the oral delivery of bioactive proteins and peptides. <i>Peptides</i> , 2018, 101, 112-123.	1.2	71
10	Integral Valorization of Pineapple (<i>Ananas comosus</i> L.) By-Products through a Green Chemistry Approach towards Added Value Ingredients. <i>Foods</i> , 2020, 9, 60.	1.9	69
11	Characterization of solid lipid nanoparticles produced with carnauba wax for rosmarinic acid oral delivery. <i>RSC Advances</i> , 2015, 5, 22665-22673.	1.7	66
12	Therapeutic and Nutraceutical Potential of Rosmarinic Acid - Cytoprotective Properties and Pharmacokinetic Profile. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 00-00.	5.4	65
13	Chitosan nanoparticles as alternative anti-staphylococci agents: Bactericidal, antibiofilm and antiadhesive effects. <i>Materials Science and Engineering C</i> , 2017, 79, 221-226.	3.8	63
14	Combination of PLGA nanoparticles with mucoadhesive guar-gum films for buccal delivery of antihypertensive peptide. <i>International Journal of Pharmaceutics</i> , 2018, 547, 593-601.	2.6	63
15	Valorization of melon fruit (<i>Cucumis melo</i> L.) by-products: Phytochemical and Biofunctional properties with Emphasis on Recent Trends and Advances. <i>Trends in Food Science and Technology</i> , 2020, 99, 507-519.	7.8	63
16	Valorisation of food agro-industrial by-products: From the past to the present and perspectives. <i>Journal of Environmental Management</i> , 2021, 299, 113571.	3.8	63
17	Production of antimicrobial chitosan nanoparticles against food pathogens. <i>Journal of Food Engineering</i> , 2015, 167, 210-216.	2.7	62
18	Natural extracts into chitosan nanocarriers for rosmarinic acid drug delivery. <i>Pharmaceutical Biology</i> , 2015, 53, 642-652.	1.3	61

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19	The potential of insects as food sources – a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3642-3652.	5.4	59
20	Addition of probiotic bacteria in a semi-hard goat cheese (coalho): Survival to simulated gastrointestinal conditions and inhibitory effect against pathogenic bacteria. <i>Food Research International</i> , 2014, 64, 241-247.	2.9	53
21	Effect of in vitro digestion upon the antioxidant capacity of aqueous extracts of <i>Agrimonia eupatoria</i> , <i>Rubus idaeus</i> , <i>Salvia sp.</i> and <i>Satureja montana</i> . <i>Food Chemistry</i> , 2012, 131, 761-767.	4.2	52
22	Optimization of the production of solid Witepsol nanoparticles loaded with rosmarinic acid. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 115, 109-117.	2.5	52
23	Current state on the development of nanoparticles for use against bacterial gastrointestinal pathogens. Focus on chitosan nanoparticles loaded with phenolic compounds. <i>Carbohydrate Polymers</i> , 2015, 130, 429-439.	5.1	52
24	Oral films as breakthrough tools for oral delivery of proteins/peptides. <i>Journal of Controlled Release</i> , 2015, 211, 63-73.	4.8	51
25	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.	3.3	48
26	Development and Characterization of Chitosan Microparticles-in-Films for Buccal Delivery of Bioactive Peptides. <i>Pharmaceuticals</i> , 2019, 12, 32.	1.7	47
27	Solid Lipid Nanoparticles as Oral Delivery Systems of Phenolic Compounds: Overcoming Pharmacokinetic Limitations for Nutraceutical Applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 57, 00-00.	5.4	43
28	A chemical valorisation of melon peels towards functional food ingredients: Bioactives profile and antioxidant properties. <i>Food Chemistry</i> , 2021, 335, 127579.	4.2	43
29	Impact of functional flours from pineapple by-products on human intestinal microbiota. <i>Journal of Functional Foods</i> , 2020, 67, 103830.	1.6	40
30	Stability of bioactive solid lipid nanoparticles loaded with herbal extracts when exposed to simulated gastrointestinal tract conditions. <i>Food Research International</i> , 2015, 78, 131-140.	2.9	37
31	Insights into the protective role of solid lipid nanoparticles on rosmarinic acid bioactivity during exposure to simulated gastrointestinal conditions. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 139, 277-284.	2.5	37
32	Incorporation of beads into oral films for buccal and oral delivery of bioactive molecules. <i>Carbohydrate Polymers</i> , 2018, 194, 411-421.	5.1	32
33	Fermentation of bioactive solid lipid nanoparticles by human gut microflora. <i>Food and Function</i> , 2016, 7, 516-529.	2.1	31
34	Study of in vitro digestion of <i>Tenebrio molitor</i> flour for evaluation of its impact on the human gut microbiota. <i>Journal of Functional Foods</i> , 2019, 59, 101-109.	1.6	31
35	Optimization of bromelain isolation from pineapple byproducts by polysaccharide complex formation. <i>Food Hydrocolloids</i> , 2019, 87, 792-804.	5.6	31
36	Novel Eco-Friendly Method to Extract Keratin from Hair. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 12268-12274.	3.2	30

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37	Chitosan mouthwash: Toxicity and in vivo validation. Carbohydrate Polymers, 2014, 111, 385-392.	5.1	28
38	NMR water transverse relaxation time approach to understand storage stability of fresh-cut "Rocha"™ pear. LWT - Food Science and Technology, 2016, 74, 280-285.	2.5	28
39	Optimization of two biopolymer-based oral films for the delivery of bioactive molecules. Materials Science and Engineering C, 2017, 76, 171-180.	3.8	28
40	Sweet whey cheese matrices inoculated with the probiotic strain Lactobacillus Paracasei LAFTI® L26. Dairy Science and Technology, 2008, 88, 649-665.	2.2	27
41	Fresh-cut melon quality during storage: An NMR study of water transverse relaxation time. Journal of Food Engineering, 2015, 167, 71-76.	2.7	26
42	Film-nanoparticle composite for enhanced oral delivery of alpha-casozepine. Colloids and Surfaces B: Biointerfaces, 2019, 181, 149-157.	2.5	25
43	Incorporation of Probiotic Bacteria in Whey Cheese: Decreasing the Risk of Microbial Contamination. Journal of Food Protection, 2011, 74, 1194-1199.	0.8	24
44	Potential of sugarcane extracts as cosmetic and skincare ingredients. Industrial Crops and Products, 2021, 169, 113625.	2.5	24
45	Bioactivity of probiotic whey cheese: characterization of the content of peptides and organic acids. Journal of the Science of Food and Agriculture, 2013, 93, 1458-1465.	1.7	23
46	Evaluation of the interactions between rosmarinic acid and bovine milk casein. RSC Advances, 2015, 5, 88529-88538.	1.7	20
47	Polyphenol Extraction by Different Techniques for Valorisation of Non-Compliant Portuguese Sweet Cherries towards a Novel Antioxidant Extract. Sustainability, 2020, 12, 5556.	1.6	20
48	Technological stability of solid lipid nanoparticles loaded with phenolic compounds: Drying process and stability along storage. Journal of Food Engineering, 2017, 196, 1-10.	2.7	19
49	Preservation of Human Gut Microbiota Inoculum for In Vitro Fermentations Studies. Fermentation, 2021, 7, 14.	1.4	19
50	Incorporation and Survival of Probiotic Bacteria in Whey Cheese Matrices. Journal of Food Science, 2005, 70, M160-M165.	1.5	18
51	Importance of gastrointestinal in vitro models for the poultry industry and feed formulations. Animal Feed Science and Technology, 2021, 271, 114730.	1.1	18
52	Potential prebiotic activity of Tenebrio molitor insect flour using an optimized in vitro gut microbiota model. Food and Function, 2019, 10, 3909-3922.	2.1	17
53	Rheological, textural and microstructural features of probiotic whey cheeses. LWT - Food Science and Technology, 2011, 44, 75-81.	2.5	16
54	Development of Frozen Pulps and Powders from Carrot and Tomato by-Products: Impact of Processing and Storage Time on Bioactive and Biological Properties. Horticulturae, 2021, 7, 185.	1.2	15

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55	Chitosan nanoparticles loaded with 2,5-dihydroxybenzoic acid and protocatechuic acid: Properties and digestion. <i>Journal of Food Engineering</i> , 2016, 174, 8-14.	2.7	13
56	Platform design for extraction and isolation of Bromelain: Complex formation and precipitation with carrageenan. <i>Process Biochemistry</i> , 2017, 54, 156-161.	1.8	13
57	Nanoencapsulation of Polyphenols towards Dairy Beverage Incorporation. <i>Beverages</i> , 2018, 4, 61.	1.3	13
58	Impact of Processing Approach and Storage Time on Bioactive and Biological Properties of Rocket, Spinach and Watercress Byproducts. <i>Foods</i> , 2021, 10, 2301.	1.9	12
59	Apical periodontitis and related risk factors: Cross-sectional study. <i>Revista Portuguesa De Estomatologia, Medicina Dentaria E Cirurgia Maxilofacial</i> , 2015, 56, 226-232.	0.1	11
60	Technological Optimization of Manufacture of Probiotic Whey Cheese Matrices. <i>Journal of Food Science</i> , 2011, 76, E203-11.	1.5	10
61	Biological protein precipitation: A green process for the extraction of cucumisin from melon (<i>Cucumis melo L. inodorus</i>) by-products. <i>Food Hydrocolloids</i> , 2021, 116, 106650.	5.6	10
62	Comparative Analysis between Synthetic Vitamin E and Natural Antioxidant Sources from Tomato, Carrot and Coriander in Diets for Market-Sized <i>Dicentrarchus labrax</i> . <i>Antioxidants</i> , 2022, 11, 636.	2.2	10
63	Prebiotic effect, bioactive compounds and antioxidant capacity of melon peel (<i>Cucumis melo L.</i>) Tj ETQq1 1 0.784314 rgBT /Overlock Research International, 2022, 154, 111045.	2.9	10
64	Effect of the incorporation of salted additives on probiotic whey cheeses. <i>Food Bioscience</i> , 2015, 10, 8-17.	2.0	9
65	Impact of Simulated Human Gastrointestinal Digestion on the Bioactive Fraction of Upcycled Pineapple By-Products. <i>Foods</i> , 2022, 11, 126.	1.9	9
66	Biocontamination and diversity of epilithic bacteria and fungi colonising outdoor stone and mortar sculptures. <i>Applied Microbiology and Biotechnology</i> , 2022, 106, 3811-3828.	1.7	8
67	Development of Oral Strips Containing Chitosan as Active Ingredient: A Product for Buccal Health. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2015, 64, 906-918.	1.8	7
68	Preparation, Characterization and Evaluation of Guar Films Impregnated with Relaxing Peptide Loaded into Chitosan Microparticles. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 9849.	1.3	6
69	A novel direct contact method for the assessment of the antimicrobial activity of dental cements. <i>Journal of Microbiological Methods</i> , 2013, 93, 168-172.	0.7	5
70	Can Supplemented Skim Milk (SKM) Boost Your Gut Health?. <i>Fermentation</i> , 2022, 8, 126.	1.4	5
71	Intake of nanoparticles and impact on gut microbiota: <i>in vitro</i> and animal models available for testing. <i>Gut Microbiome</i> , 2022, 3, .	0.8	5
72	Tissue-based <i>in vitro</i> and <i>ex vivo</i> models for buccal permeability studies. , 2016, , 189-202.		3

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73	Organic nanocomposites for the delivery of bioactive molecules. , 2019, , 471-493.		1
74	Oral Administration of Nanoparticles and Gut Microbiotaâ€™Mediated Effects. , 2018, , 111-132.		1
75	Non-compliant Fruit as New Functional Food Ingredients. Food Engineering Series, 2021, , 189-204.	0.3	0
76	Agro-food wastes: new sources of antioxidants. , 2022, , 197-227.		0
77	Extraction and characterisation of cellulose nanocrystals from pineapple peel. International Journal of Food Studies, 2018, 7, .	0.5	0