AntÃ³nio Augusto Martins de Oliveira S

List of Publications by Year
in descending order

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389 papers	24,122 citations	6254 80 h-index	12946 131 g-index
412 all docs	412 docs citations	412 times ranked	20406 citing authors

#	Article	IF	Citations
1	Technological trends, global market, and challenges of bio-ethanol production. Biotechnology Advances, 2010, 28, 817-830.	11.7	585
2	Hydrothermal processing, as an alternative for upgrading agriculture residues and marine biomass according to the biorefinery concept: A review. Renewable and Sustainable Energy Reviews, 2013, 21, 35-51.	16.4	509
3	Nanoemulsions for Food Applications: Development and Characterization. Food and Bioprocess Technology, 2012, 5, 854-867.	4.7	483
4	The QUIC Transport Protocol. , 2017, , .		481
5	Environmental impact of novel thermal and non-thermal technologies in food processing. Food Research International, 2010, 43, 1936-1943.	6.2	433
6	Effect of glycerol and corn oil on physicochemical properties of polysaccharide films â€“ A comparative study. Food Hydrocolloids, 2012, 27, 175-184.	10.7	412
7	Yeast: the soul of beerâ€™s aromaâ€”a review of flavour-active esters and higher alcohols produced by the brewing yeast. Applied Microbiology and Biotechnology, 2014, 98, 1937-1949.	3.6	392
8	Influence of Î±-tocopherol on physicochemical properties of chitosan-based films. Food Hydrocolloids, 2012, 27, 220-227.	10.7	389
9	Effect of whey protein purity and glycerol content upon physical properties of edible films manufactured therefrom. Food Hydrocolloids, 2013, 30, 110-122.	10.7	360
10	Chitosan/clay films' properties as affected by biopolymer and clay micro/nanoparticles' concentrations. Food Hydrocolloids, 2009, 23, 1895-1902.	10.7	328
11	Chemical characterization and antioxidant activity of sulfated polysaccharide from the red seaweed Gracilaria birdiae. Food Hydrocolloids, 2012, 27, 287-292.	10.7	324
12	Nutrient limitation as a strategy for increasing starch accumulation in microalgae. Applied Energy, 2011, 88, 3331-3335.	10.1	315
13	Mixotrophic cultivation of Chlorella vulgaris using industrial dairy waste as organic carbon source. Bioresource Technology, 2012, 118, 61-66.	9.6	309
14	Optimization of edible coating composition to retard strawberry fruit senescence. Postharvest Biology and Technology, 2007, 44, 63-70.	6.0	308
15	Physico-mechanical properties of chitosan films with carvacrol and grape seed extract. Journal of Food Engineering, 2013, 115, 466-474.	5.2	279
16	Synergistic effects between Î²-carrageenan and locust bean gum on physicochemical properties of edible films made thereof. Food Hydrocolloids, 2012, 29, 280-289.	10.7	271
17	Ohmic heating â€“ a review. Trends in Food Science and Technology, 2010, 21, 436-441.	15.1	252
18	Effect of chitosanâ€“ Aloe vera coating on postharvest quality of blueberry (Vaccinium corymbosum) fruit. Postharvest Biology and Technology, 2016, 116, 88-97.	6.0	224

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19	Evaluation of a chitosan-based edible film as carrier of natamycin to improve the storability of Saloio cheese. Journal of Food Engineering, 2010, 101, 349-356.	5.2	217
20	Influence of concentration, ionic strength and pH on zeta potential and mean hydrodynamic diameter of edible polysaccharide solutions envisaged for multinanolayered films production. Carbohydrate Polymers, 2011, 85, 522-528.	10.2	216
21	Antimicrobial nanostructured starch based films for packaging. Carbohydrate Polymers, 2015, 129, 127-134.	10.2	215
22	Micro- and nano bio-based delivery systems for food applications: In vitro behavior. Advances in Colloid and Interface Science, 2017, 243, 23-45.	14.7	215
23	Optimization of CO2 bio-mitigation by Chlorella vulgaris. Bioresource Technology, 2013, 139, 149-154.	9.6	210
24	Structural and thermal characterization of galactomannans from non-conventional sources. Carbohydrate Polymers, 2011, 83, 179-185.	10.2	206
25	Alginate/chitosan nanoparticles for encapsulation and controlled release of vitamin B2. International Journal of Biological Macromolecules, 2014, 71, 141-146.	7.5	195
26	Galactomannans use in the development of edible films/coatings for food applications. Trends in Food Science and Technology, 2011, 22, 662-671.	15.1	182
27	Edible oleogels: an opportunity for fat replacement in foods. Food and Function, 2018, 9, 758-773.	4.6	181
28	Ohmic heating of strawberry products: electrical conductivity measurements and ascorbic acid degradation kinetics. Innovative Food Science and Emerging Technologies, 2004, 5, 27-36.	5.6	177
29	Nanoemulsions of Î²-carotene using a high-energy emulsificationâ€“evaporation technique. Journal of Food Engineering, 2011, 102, 130-135.	5.2	174
30	Advances in nutraceutical delivery systems: From formulation design for bioavailability enhancement to efficacy and safety evaluation. Trends in Food Science and Technology, 2018, 78, 270-291.	15.1	160
31	Chitosan/fucoidan multilayer nanocapsules as a vehicle for controlled release of bioactive compounds. Carbohydrate Polymers, 2015, 115, 1-9.	10.2	159
32	Extraction, purification and characterization of galactomannans from non-traditional sources. Carbohydrate Polymers, 2009, 75, 408-414.	10.2	153
33	Use of edible films and coatings in cheese preservation: Opportunities and challenges. Food Research International, 2018, 107, 84-92.	6.2	144
34	Emergent food proteins â€“ Towards sustainability, health and innovation. Food Research International, 2019, 125, 108586.	6.2	141
35	Characterization of galactomannans extracted from seeds of Gleditsia triacanthos and Sophora japonica through shear and extensional rheology: Comparison with guar gum and locust bean gum. Food Hydrocolloids, 2010, 24, 184-192.	10.7	139
36	Cellulose nanofibers produced from banana peel by chemical and mechanical treatments: Characterization and cytotoxicity assessment. Food Hydrocolloids, 2018, 75, 192-201.	10.7	138

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37	Effects of Electric Fields on Protein Unfolding and Aggregation: Influence on Edible Films Formation. Biomacromolecules, 2010, 11, 2912-2918.	5.4	137
38	Physico-chemical characterization of chitosan-based edible films incorporating bioactive compounds of different molecular weight. Journal of Food Engineering, 2011, 106, 111-118.	5.2	137
39	Shelf Life Extension of Ricotta Cheese Using Coatings of Galactomannans from Nonconventional Sources Incorporating Nisin against Listeria monocytogenes. Journal of Agricultural and Food Chemistry, 2010, 58, 1884-1891.	5.2	135
40	InÂvitro behaviour of curcumin nanoemulsions stabilized by biopolymer emulsifiers â€“ Effect of interfacial composition. Food Hydrocolloids, 2016, 52, 460-467.	10.7	134
41	Effect of alginate molecular weight and M/G ratio in beads properties foreseeing the protection of probiotics. Food Hydrocolloids, 2018, 77, 8-16.	10.7	134
42	Influence of surfactant and processing conditions in the stability of oil-in-water nanoemulsions. Journal of Food Engineering, 2015, 167, 89-98.	5.2	131
43	Effect of Chitosan-Based Coatings on the Shelf Life of Salmon (Salmo salar). Journal of Agricultural and Food Chemistry, 2010, 58, 11456-11462.	5.2	130
44	Quercetin-Loaded Lecithin/Chitosan Nanoparticles for Functional Food Applications. Food and Bioprocess Technology, 2014, 7, 1149-1159.	4.7	129
45	Perspectives on Utilization of Edible Coatings and Nano-laminate Coatings for Extension of Postharvest Storage of Fruits and Vegetables. Food Engineering Reviews, 2016, 8, 292-305.	5.9	129
46	Inulin potential for encapsulation and controlled delivery of Oregano essential oil. Food Hydrocolloids, 2013, 33, 199-206.	10.7	122
47	Physical and thermal properties of a chitosan/alginate nanolayered PET film. Carbohydrate Polymers, 2010, 82, 153-159.	10.2	119
48	Beeswax organogels: Influence of gelator concentration and oil type in the gelation process. Food Research International, 2016, 84, 170-179.	6.2	119
49	Bacterial cellulose-lactoferrin as an antimicrobial edible packaging. Food Hydrocolloids, 2016, 58, 126-140.	10.7	117
50	The Effect of Electric Field on Important Foodâ€processing Enzymes: Comparison of Inactivation Kinetics under Conventional and Ohmic Heating. Journal of Food Science, 2004, 69, C696.	3.1	114
51	Relationship between starch and lipid accumulation induced by nutrient depletion and replenishment in the microalga Parachlorella kessleri. Bioresource Technology, 2013, 144, 268-274.	9.6	114
52	Functional Polysaccharides as Edible Coatings for Cheese. Journal of Agricultural and Food Chemistry, 2009, 57, 1456-1462.	5.2	112
53	Pulsed electric field in combination with vacuum impregnation with trehalose improves the freezing tolerance of spinach leaves. Journal of Food Engineering, 2008, 88, 144-148.	5.2	111
54	Suitability of novel galactomannans as edible coatings for tropical fruits. Journal of Food Engineering, 2009, 94, 372-378.	5.2	111

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55	Biorefinery valorization of autohydrolysis wheat straw hemicellulose to be applied in a polymer-blend film. Carbohydrate Polymers, 2013, 92, 2154-2162.	10.2	109
56	Electric field-based technologies for valorization of bioresources. Bioresource Technology, 2018, 254, 325-339.	9.6	108
57	Cellulose nanocrystals from grape pomace: Production, properties and cytotoxicity assessment. Carbohydrate Polymers, 2018, 192, 327-336.	10.2	108
58	Encapsulation and controlled release of bioactive compounds in lactoferrin-glycomacropeptide nanohydrogels: Curcumin and caffeine as model compounds. Journal of Food Engineering, 2016, 180, 110-119.	5.2	106
59	Preparation and characterization of a chitosan film with grape seed extract-carvacrol microcapsules and its effect on the shelf-life of refrigerated Salmon (Salmo salar). LWT - Food Science and Technology, 2018, 89, 525-534.	5.2	105
60	Bioethanol production from hydrothermal pretreated wheat straw by a flocculating Saccharomyces cerevisiae strain â€“ Effect of process conditions. Fuel, 2012, 95, 528-536.	6.4	100
61	New edible coatings composed of galactomannans and collagen blends to improve the postharvest quality of fruits â€“ Influence on fruits gas transfer rate. Journal of Food Engineering, 2010, 97, 101-109.	5.2	99
62	Development and characterization of a nanomultilayer coating of pectin and chitosan â€“ Evaluation of its gas barrier properties and application on â€˜Tommy Atkinsâ€™ mangoes. Journal of Food Engineering, 2012, 110, 457-464.	5.2	99
63	Design of Bio-nanosystems for Oral Delivery of Functional Compounds. Food Engineering Reviews, 2014, 6, 1-19.	5.9	99
64	Hybrid gels: Influence of oleogel/hydrogel ratio on rheological and textural properties. Food Research International, 2019, 116, 1298-1305.	6.2	96
65	Oleogels for development of health-promoting food products. Food Science and Human Wellness, 2020, 9, 31-39.	4.9	96
66	THE INFLUENCE of FIELD STRENGTH, SUGAR and SOLID CONTENT ON ELECTRICAL CONDUCTIVITY of STRAWBERRY PRODUCTS. Journal of Food Process Engineering, 2003, 26, 17-29.	2.9	95
67	Chitosan coating surface properties as affected by plasticizer, surfactant and polymer concentrations in relation to the surface properties of tomato and carrot. Food Hydrocolloids, 2008, 22, 1452-1459.	10.7	95
68	Edible films and coatings based on mango (var. Ataulfo) by-products to improve gas transfer rate of peach. LWT - Food Science and Technology, 2018, 97, 624-631.	5.2	95
69	Continuous cultivation of photosynthetic microorganisms: Approaches, applications and future trends. Biotechnology Advances, 2015, 33, 1228-1245.	11.7	93
70	Effects of ohmic heating on extraction of food-grade phytochemicals from colored potato. LWT - Food Science and Technology, 2016, 74, 493-503.	5.2	93
71	Exploring the potentialities of using lignocellulosic fibres derived from three food by-products as constituents of biocomposites for food packaging. Industrial Crops and Products, 2015, 69, 110-122.	5.2	91
72	Synergistic interactions between lecithin and fruit wax in oleogel formation. Food and Function, 2018, 9, 1755-1767.	4.6	91

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73	Use of galactomannan edible coating application and storage temperature for prolonging shelf-life of â€œRegionalâ€•cheese. Journal of Food Engineering, 2010, 97, 87-94.	5.2	90
74	Algal proteins: Production strategies and nutritional and functional properties. Bioresource Technology, 2021, 332, 125125.	9.6	90
75	Physiological protection of probiotic microcapsules by coatings. Critical Reviews in Food Science and Nutrition, 2018, 58, 1864-1877.	10.3	89
76	Evaluation of linseed oil oleogels to partially replace pork backfat in fermented sausages. Journal of the Science of Food and Agriculture, 2020, 100, 218-224.	3.5	89
77	Development and Characterization of an Environmentally Friendly Process Sequence (Autohydrolysis) Tj ETQq1 1 0.784314 rgBT /Ove 629-641.	2.9	88
78	Structural and mechanical properties of organogels: Role of oil and gelator molecular structure. Food Research International, 2017, 96, 161-170.	6.2	87
79	Fortified beeswax oleogels: effect of Î²-carotene on the gel structure and oxidative stability. Food and Function, 2017, 8, 4241-4250.	4.6	87
80	Continuous Beer Fermentation Using Immobilized Yeast Cell Bioreactor Systems. Biotechnology Progress, 2008, 21, 653-663.	2.6	86
81	Antioxidant Potential of Two Red Seaweeds from the Brazilian Coasts. Journal of Agricultural and Food Chemistry, 2011, 59, 5589-5594.	5.2	86
82	Development and Characterization of an Active Chitosan-Based Film Containing Quercetin. Food and Bioprocess Technology, 2015, 8, 2183-2191.	4.7	85
83	Banana starch nanocomposite with cellulose nanofibers isolated from banana peel by enzymatic treatment: In vitro cytotoxicity assessment. Carbohydrate Polymers, 2019, 207, 169-179.	10.2	84
84	A Review of Flavour Formation in Continuous Beer Fermentations*. Journal of the Institute of Brewing, 2008, 114, 3-13.	2.3	83
85	Design of whey protein nanostructures for incorporation and release of nutraceutical compounds in food. Critical Reviews in Food Science and Nutrition, 2017, 57, 1377-1393.	10.3	83
86	Physical properties of edible coatings and films made with a polysaccharide from Anacardium occidentale L.. Journal of Food Engineering, 2009, 95, 379-385.	5.2	82
87	Influence of moderate electric fields on gelation of whey protein isolate. Food Hydrocolloids, 2015, 43, 329-339.	10.7	82
88	Influence of electric fields on the structure of chitosan edible coatings. Food Hydrocolloids, 2010, 24, 330-335.	10.7	81
89	Unravelling the behaviour of curcumin nanoemulsions during in vitro digestion: effect of the surface charge. Soft Matter, 2013, 9, 3147.	2.7	81
90	Physical Characterisation of an Alginate/Lysozyme Nano-Laminate Coating and Its Evaluation on â€˜Coalhoâ€™ Cheese Shelf Life. Food and Bioprocess Technology, 2014, 7, 1088-1098.	4.7	81

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91	Effect of an Edible Nanomultilayer Coating by Electrostatic Self-Assembly on the Shelf Life of Fresh-Cut Mangoes. Food and Bioprocess Technology, 2015, 8, 647-654.	4.7	80
92	Electrotechnologies applied to microalgal biotechnology â€“ Applications, techniques and future trends. Renewable and Sustainable Energy Reviews, 2018, 94, 656-668.	16.4	80
93	Lignin from an integrated process consisting of liquid hot water and ethanol organosolv: Physicochemical and antioxidant properties. International Journal of Biological Macromolecules, 2018, 120, 159-169.	7.5	80
94	Strategy towards Replacing Pork Backfat with a Linseed Oleogel in Frankfurter Sausages and Its Evaluation on Physicochemical, Nutritional, and Sensory Characteristics. Foods, 2019, 8, 366.	4.3	80
95	A direct correlation between the antioxidant efficiencies of caffeic acid and its alkyl esters and their concentrations in the interfacial region of olive oil emulsions. The pseudophase model interpretation of the â€œcut-offâ€•effect. Food Chemistry, 2015, 175, 233-242.	8.2	79
96	3D printed functional cookies fortified with Arthrospira platensis: Evaluation of its antioxidant potential and physical-chemical characterization. Food Hydrocolloids, 2020, 107, 105893.	10.7	76
97	Spent grains â€“ a new support for brewing yeast immobilisation. Biotechnology Letters, 2001, 23, 1073-1078.	2.2	75
98	Biocomposite Films Based on Î²-Carrageenan/Locust Bean Gum Blends and Clays: Physical and Antimicrobial Properties. Food and Bioprocess Technology, 2013, 6, 2081-2092.	4.7	75
99	Evaluating the effect of chitosan layer on bioaccessibility and cellular uptake of curcumin nanoemulsions. Journal of Food Engineering, 2019, 243, 89-100.	5.2	73
100	Kinetic modeling of enzymatic saccharification using wheat straw pretreated under autohydrolysis and organosolv process. Industrial Crops and Products, 2012, 36, 100-107.	5.2	72
101	Use of wheat bran arabinoxylans in chitosan-based films: Effect on physicochemical properties. Industrial Crops and Products, 2015, 66, 305-311.	5.2	71
102	Residence times and mixing of a novel continuous oscillatory flow screening reactor. Chemical Engineering Science, 2004, 59, 4967-4974.	3.8	70
103	Îš-carrageenan/chitosan nanolayered coating for controlled release of a model bioactive compound. Innovative Food Science and Emerging Technologies, 2012, 16, 227-232.	5.6	70
104	Starch determination in Chlorella vulgarisâ€"a comparison between acid and enzymatic methods. Journal of Applied Phycology, 2012, 24, 1203-1208.	2.8	70
105	Interactions between Î²-carrageenan and chitosan in nanolayered coatingsâ€"Structural and transport properties. Carbohydrate Polymers, 2012, 87, 1081-1090.	10.2	70
106	Evaluating the behaviour of curcumin nanoemulsions and multilayer nanoemulsions during dynamic in vitro digestion. Journal of Functional Foods, 2018, 48, 605-613.	3.4	70
107	Liposomes loaded with phenolic extracts of Spirulina LEB-18: Physicochemical characterization and behavior under simulated gastrointestinal conditions. Food Research International, 2019, 120, 656-667.	6.2	70
108	Metabolomic evaluation of pulsed electric field-induced stress on potato tissue. Planta, 2009, 230, 469-479.	3.2	69

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109	Rheological characterization of Î²-carrageenan/galactomannan and xanthan/galactomannan gels: Comparison of galactomannans from non-traditional sources with conventional galactomannans. Carbohydrate Polymers, 2011, 83, 392-399.	10.2	69
110	Fluid Mechanics and Design Aspects of a Novel Oscillatory Flow Screening Mesoreactor. Chemical Engineering Research and Design, 2005, 83, 357-371.	5.6	68
111	Development, Characterization, and Stability of O/W Pepper Nanoemulsions Produced by High-Pressure Homogenization. Food and Bioprocess Technology, 2018, 11, 355-367.	4.7	68
112	Effect of moderate electric fields in the permeation properties of chitosan coatings. Food Hydrocolloids, 2009, 23, 2110-2115.	10.7	67
113	Moderate electric fields can inactivate Escherichia coli at room temperature. Journal of Food Engineering, 2010, 96, 520-527.	5.2	67
114	CFD simulation and experimental measurement of gas holdup and liquid interstitial velocity in internal loop airlift reactor. Chemical Engineering Science, 2011, 66, 3268-3279.	3.8	67
115	Effect of the matrix system in the delivery and in vitro bioactivity of microencapsulated Oregano essential oil. Journal of Food Engineering, 2012, 110, 190-199.	5.2	67
116	Physical effects upon whey protein aggregation for nano-coating production. Food Research International, 2014, 66, 344-355.	6.2	66
117	Use of Electrospinning to Develop Antimicrobial Biodegradable Multilayer Systems: Encapsulation of Cinnamaldehyde and Their Physicochemical Characterization. Food and Bioprocess Technology, 2016, 9, 1874-1884.	4.7	65
118	Interfacial Concentrations of Hydroxytyrosol and Its Lipophilic Esters in Intact Olive Oil-in-Water Emulsions: Effects of Antioxidant Hydrophobicity, Surfactant Concentration, and the Oil-to-Water Ratio on the Oxidative Stability of the Emulsions. Journal of Agricultural and Food Chemistry, 2016, 64, 5274-5283.	5.2	63
119	Production of Whey Protein-Based Aggregates Under Ohmic Heating. Food and Bioprocess Technology, 2016, 9, 576-587.	4.7	63
120	Application of edible nanolaminate coatings with antimicrobial extract of Flourensia cernua to extend the shelf-life of tomato (Solanum lycopersicum L.) fruit. Postharvest Biology and Technology, 2019, 150, 19-27.	6.0	63
121	Formation, stability and antioxidant activity of food-grade multilayer emulsions containing resveratrol. Food Hydrocolloids, 2017, 71, 207-215.	10.7	62
122	Antimicrobial and Antioxidant Performance of Various Essential Oils and Natural Extracts and Their Incorporation into Biowaste Derived Poly(3-hydroxybutyrate-co-3-hydroxyvalerate) Layers Made from Electrospun Ultrathin Fibers. Nanomaterials, 2019, 9, 144.	4.1	62
123	The Use of Electric Fields for Edible Coatings and Films Development and Production: A Review. Food Engineering Reviews, 2010, 2, 244-255.	5.9	60
124	Polysaccharide/Protein Nanomultilayer Coatings: Construction, Characterization and Evaluation of Their Effect on â€˜Rochaâ€™ Pear (Pyrus communis L.) Shelf-Life. Food and Bioprocess Technology, 2012, 5, 2435-2445.	4.7	60
125	Hollow chitosan/alginate nanocapsules for bioactive compound delivery. International Journal of Biological Macromolecules, 2015, 79, 95-102.	7.5	59
126	Applications of yeast flocculation in biotechnological processes. Biotechnology and Bioprocess Engineering, 2000, 5, 288-305.	2.6	58

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127	Development and characterization of lactoferrin-GMP nanohydrogels: Evaluation of pH, ionic strength and temperature effect. Food Hydrocolloids, 2015, 48, 292-300.	10.7	58
128	Emerging opportunities in exploring the nutritional/functional value of amaranth. Food and Function, 2018, 9, 5499-5512.	4.6	58
129	Light Regime Characterization in an Airlift Photobioreactor for Production of Microalgae with High Starch Content. Applied Biochemistry and Biotechnology, 2010, 161, 218-226.	2.9	57
130	Ohmic heating for the dairy industry: a potential technology to develop probiotic dairy foods in association with modifications of whey protein structure. Current Opinion in Food Science, 2018, 22, 95-101.	8.0	57
131	Characterization of Enriched Meat-Based PÃ¢tÃ© Manufactured with Oleogels as Fat Substitutes. Gels, 2020, 6, 17.	4.5	57
132	Physicochemical surface properties of brewing yeast influencing their immobilization onto spent grains in a continuous reactor. Biotechnology and Bioengineering, 2004, 88, 84-93.	3.3	56
133	Characterization of split cylinder airlift photobioreactors for efficient microalgae cultivation. Chemical Engineering Science, 2014, 117, 445-454.	3.8	56
134	Melt processability, characterization, and antibacterial activity of compression-molded green composite sheets made of poly(3-hydroxybutyrate-co-3-hydroxyvalerate) reinforced with coconut fibers impregnated with oregano essential oil. Food Packaging and Shelf Life, 2018, 17, 39-49.	7.5	56
135	Seed extracts of Gleditsia triacanthos: Functional properties evaluation and incorporation into galactomannan films. Food Research International, 2010, 43, 2031-2038.	6.2	55
136	Exploring the Denaturation of Whey Proteins upon Application of Moderate Electric Fields: A Kinetic and Thermodynamic Study. Journal of Agricultural and Food Chemistry, 2011, 59, 11589-11597.	5.2	54
137	Omegaâ€3 and Polyunsaturated Fatty Acidsâ€Enriched Hamburgers Using Sterolâ€Based Oleogels. European Journal of Lipid Science and Technology, 2019, 121, 1900111.	1.5	54
138	Methods for determining bioavailability and bioaccessibility of bioactive compounds and nutrients. , 2019, , 23-54.		53
139	Continuous-flow precipitation of hydroxyapatite in ultrasonic microsystems. Chemical Engineering Journal, 2013, 215-216, 979-987.	12.7	52
140	Relationship between galactomannan structure and physicochemical properties of films produced thereof. Journal of Food Science and Technology, 2015, 52, 8292-8299.	2.8	52
141	Quantification of metal release from stainless steel electrodes during conventional and pulsed ohmic heating. Innovative Food Science and Emerging Technologies, 2014, 21, 66-73.	5.6	51
142	The role of emergent processing technologies in tailoring plant protein functionality: New insights. Trends in Food Science and Technology, 2021, 113, 219-231.	15.1	51
143	Development of polyhydroxyalkanoate/beer spent grain fibers composites for film blowing applications. Polymer Composites, 2015, 36, 1859-1865.	4.6	50
144	InÂvitro digestion and stability assessment of Î²-lactoglobulin/riboflavin nanostructures. Food Hydrocolloids, 2016, 58, 89-97.	10.7	50

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145	Creating functional nanostructures: Encapsulation of caffeine into Î±-lactalbumin nanotubes. Innovative Food Science and Emerging Technologies, 2017, 40, 10-17.	5.6	50
146	Perspective on oleogelator mixtures, structure design and behaviour towards digestibility of oleogels. Current Opinion in Food Science, 2020, 35, 27-35.	8.0	50
147	Goat Milk Free Fatty Acid Characterization During Conventional and Ohmic Heating Pasteurization. Journal of Dairy Science, 2008, 91, 2925-2937.	3.4	49
148	Film blowing of PHBV blends and PHBVâ€based multilayers for the production of biodegradable packages. Journal of Applied Polymer Science, 2016, 133, .	2.6	49
149	Effect of chitosan-based solutions applied as edible coatings and water glazing on frozen salmon preservation â€“ A pilot-scale study. Journal of Food Engineering, 2013, 119, 316-323.	5.2	48
150	Influence of chitosan coating on protein-based nanohydrogels properties and inÂvitro gastric digestibility. Food Hydrocolloids, 2016, 60, 109-118.	10.7	48
151	Computational Shelf-Life Dating: Complex Systems Approaches to Food Quality and Safety. Food and Bioprocess Technology, 2008, 1, 207-222.	4.7	47
152	An Alternative Application to the Portuguese Agro-Industrial Residue: Wheat Straw. Applied Biochemistry and Biotechnology, 2008, 147, 85-96.	2.9	47
153	Effect of pulsed electric field on the germination of barley seeds. LWT - Food Science and Technology, 2012, 47, 161-166.	5.2	47
154	Effects of Interactions between the Constituents of Chitosan-Edible Films on Their Physical Properties. Food and Bioprocess Technology, 2012, 5, 3181-3192.	4.7	47
155	Cashew Nut Allergy: Clinical Relevance and Allergen Characterisation. Clinical Reviews in Allergy and Immunology, 2019, 57, 1-22.	6.5	47
156	Acquisition-analysis system for the DANCE (detector for advanced neutron capture experiments) BaF/sub 2/ gamma-ray calorimeter. IEEE Transactions on Nuclear Science, 2006, 53, 880-885.	2.0	46
157	Green synthesis of lignin nano- and micro-particles: Physicochemical characterization, bioactive properties and cytotoxicity assessment. International Journal of Biological Macromolecules, 2020, 163, 1798-1809.	7.5	46
158	Factors affecting polyhydroxyalkanoates biodegradation in soil. Polymer Degradation and Stability, 2020, 182, 109408.	5.8	45
159	Exploring Metabolic Responses of Potato Tissue Induced by Electric Pulses. Food Biophysics, 2008, 3, 352-360.	3.0	44
160	Effect of moderate electric fields in the properties of starch and chitosan films reinforced with microcrystalline cellulose. Carbohydrate Polymers, 2017, 174, 1181-1191.	10.2	44
161	Evaluation of a hydrothermal process for pretreatment of wheat strawâ€"effect of particle size and process conditions. Journal of Chemical Technology and Biotechnology, 2011, 86, 88-94.	3.2	43
162	Physical evidence that the variations in the efficiency of homologous series of antioxidants in emulsions are a result of differences in their distribution. Journal of the Science of Food and Agriculture, 2017, 97, 564-571.	3.5	43

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163	Optimization of a chitosan solution as potential carrier for the incorporation of Santolina chamaecyparissus L. solid by-product in an edible vegetal coating on â€˜Manchegoâ€™ cheese. Food Hydrocolloids, 2019, 89, 272-282.	10.7	43
164	Effects of droplet size on the interfacial concentrations of antioxidants in fish and olive oil-in-water emulsions and nanoemulsions and on their oxidative stability. Journal of Colloid and Interface Science, 2020, 562, 352-362.	9.4	43
165	Layer-by-Layer Technique to Developing Functional Nanolaminate Films with Antifungal Activity. Food and Bioprocess Technology, 2016, 9, 471-480.	4.7	42
166	Protein-Based Structures for Food Applications: From Macro to Nanoscale. Frontiers in Sustainable Food Systems, 2018, 2, .	3.9	42
167	Lecithin and phytosterols-based mixtures as hybrid structuring agents in different organic phases. Food Research International, 2018, 111, 168-177.	6.2	42
168	Electric field effects on Î²-lactoglobulin thermal unfolding as a function of pH â€“ Impact on protein functionality. Innovative Food Science and Emerging Technologies, 2019, 52, 1-7.	5.6	42
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