

# Cristina Mr Rocha

## List of Publications by Year in descending order

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54  
papers

1,957  
citations

218381

26  
h-index

253896

43  
g-index

54  
all docs

54  
docs citations

54  
times ranked

2374  
citing authors

#	ARTICLE	IF	CITATIONS
1	Physico-chemical characterization of chitosan-based edible films incorporating bioactive compounds of different molecular weight. <i>Journal of Food Engineering</i> , 2011, 106, 111-118.	2.7	137
2	Electric field-based technologies for valorization of bioresources. <i>Bioresource Technology</i> , 2018, 254, 325-339.	4.8	108
3	Algal proteins: Production strategies and nutritional and functional properties. <i>Bioresource Technology</i> , 2021, 332, 125125.	4.8	90
4	Green and Sustainable Valorization of Bioactive Phenolic Compounds from Pinus By-Products. <i>Molecules</i> , 2020, 25, 2931.	1.7	88
5	Recent trends on seaweed fractionation for liquid biofuels production. <i>Bioresource Technology</i> , 2020, 299, 122613.	4.8	83
6	Dietary supplementation of heat-treated <i>Gracilaria</i> and <i>Ulva</i> seaweeds enhanced acute hypoxia tolerance in gilthead seabream ( <i>Sparus aurata</i> ). <i>Biology Open</i> , 2017, 6, 897-908.	0.6	79
7	Preparation of ingredients containing an ACE-inhibitory peptide by tryptic hydrolysis of whey protein concentrates. <i>International Dairy Journal</i> , 2007, 17, 481-487.	1.5	76
8	Effect of ferulic acid on the performance of soy protein isolate-based edible coatings applied to fresh-cut apples. <i>LWT - Food Science and Technology</i> , 2017, 80, 409-415.	2.5	76
9	Olive Tree Leaves – A Source of Valuable Active Compounds. <i>Processes</i> , 2020, 8, 1177.	1.3	71
10	Physicochemical and microstructural properties of composite edible film obtained by complex coacervation between chitosan and whey protein isolate. <i>Food Hydrocolloids</i> , 2021, 113, 106471.	5.6	70
11	Rheological characterization of $\kappa$ -carrageenan/galactomannan and xanthan/galactomannan gels: Comparison of galactomannans from non-traditional sources with conventional galactomannans. <i>Carbohydrate Polymers</i> , 2011, 83, 392-399.	5.1	69
12	Evaluation of physicochemical/microbial properties and life cycle assessment (LCA) of PLA-based nanocomposite active packaging. <i>LWT - Food Science and Technology</i> , 2017, 75, 305-315.	2.5	69
13	Interactions of Microbicide Nanoparticles with a Simulated Vaginal Fluid. <i>Molecular Pharmaceutics</i> , 2012, 9, 3347-3356.	2.3	65
14	Rheological and structural characterization of gels from whey protein hydrolysates/locust bean gum mixed systems. <i>Food Hydrocolloids</i> , 2009, 23, 1734-1745.	5.6	59
15	Immobilization of commercial laccase on spent grain. <i>Process Biochemistry</i> , 2012, 47, 1095-1101.	1.8	59
16	Green Extraction Techniques as Advanced Sample Preparation Approaches in Biological, Food, and Environmental Matrices: A Review. <i>Molecules</i> , 2022, 27, 2953.	1.7	55
17	Unravelling the Biological Potential of Pinus pinaster Bark Extracts. <i>Antioxidants</i> , 2020, 9, 334.	2.2	52
18	Immobilization of trypsin on spent grains for whey protein hydrolysis. <i>Process Biochemistry</i> , 2011, 46, 505-511.	1.8	51

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19	Synergistic interactions of locust bean gum with whey proteins: Effect on physicochemical and microstructural properties of whey protein-based films. <i>Food Hydrocolloids</i> , 2016, 54, 179-188.	5.6	50
20	Moderate Electric Fields as a Potential Tool for Sustainable Recovery of Phenolic Compounds from <i>Pinus pinaster</i> Bark. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 8816-8826.	3.2	49
21	Rheological and structural characterization of agar/whey proteins insoluble complexes. <i>Carbohydrate Polymers</i> , 2014, 110, 345-353.	5.1	39
22	Advances in Extraction Methods to Recover Added-Value Compounds from Seaweeds: Sustainability and Functionality. <i>Foods</i> , 2021, 10, 516.	1.9	39
23	Trypsin hydrolysis of whey protein concentrates: Characterization using multivariate data analysis. <i>Food Chemistry</i> , 2006, 94, 278-286.	4.2	34
24	Influence of thermal and electrical effects of ohmic heating on C-phycoyanin properties and biocompounds recovery from <i>Spirulina platensis</i> . <i>LWT - Food Science and Technology</i> , 2020, 128, 109491.	2.5	32
25	Bacterial Cellulose-Carboxymethyl Cellulose (BC:CMC) dry formulation as stabilizer and texturizing agent for surfactant-free cosmetic formulations. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 617, 126380.	2.3	31
26	Valorization of agro-food by-products and their potential therapeutic applications. <i>Food and Bioproducts Processing</i> , 2021, 128, 247-258.	1.8	30
27	Characterization of agar from <i>Gracilaria tikvahiae</i> cultivated for nutrient bioextraction in open water farms. <i>Food Hydrocolloids</i> , 2019, 89, 260-271.	5.6	28
28	Valorization of Seaweed Carbohydrates: Autohydrolysis as a Selective and Sustainable Pretreatment. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 17143-17153.	3.2	27
29	Influence of ohmic heating in the composition of extracts from <i>Gracilaria vermiculophylla</i> . <i>Algal Research</i> , 2021, 58, 102360.	2.4	19
30	Encapsulated Pine Bark Polyphenolic Extract during Gastrointestinal Digestion: Bioaccessibility, Bioactivity and Oxidative Stress Prevention. <i>Foods</i> , 2021, 10, 328.	1.9	17
31	Enzymatic Hydrolysis of Whey Protein Concentrates: Peptide HPLC Profiles. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2004, 27, 2625-2639.	0.5	16
32	Chemical Characterization of <i>Sambucus nigra</i> L. Flowers Aqueous Extract and Its Biological Implications. <i>Biomolecules</i> , 2021, 11, 1222.	1.8	16
33	Galactose to tagatose isomerization by the L-arabinose isomerase from <i>Bacillus subtilis</i> : A biorefinery approach for <i>Gelidium sesquipedale</i> valorisation. <i>LWT - Food Science and Technology</i> , 2021, 151, 112199.	2.5	16
34	Valorization of rice by-products: Protein-phenolic based fractions with bioactive potential. <i>Journal of Cereal Science</i> , 2020, 95, 103039.	1.8	14
35	Unveiling the Antioxidant Therapeutic Functionality of Sustainable Olive Pomace Active Ingredients. <i>Antioxidants</i> , 2022, 11, 828.	2.2	14
36	Sequential multi-stage extraction of biocompounds from <i>Spirulina platensis</i> : Combined effect of ohmic heating and enzymatic treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 71, 102707.	2.7	13

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37	Protein-based resins for food packaging. , 2011, , 610-648.		12
38	Valorization of lignocellulosic-based wastes. , 2020, , 383-410.		11
39	Hydrothermal treatments “ A quick and efficient alternative for agar extraction from Gelidium sesquipedale. Food Hydrocolloids, 2022, 132, 107898.	5.6	11
40	Phaeodactylum tricornutum extracts as structuring agents for food applications: Physicochemical and functional properties. Food Hydrocolloids, 2022, 124, 107276.	5.6	10
41	Effect of Ohmic Heating on the Extraction Yield, Polyphenol Content and Antioxidant Activity of Olive Mill Leaves. Clean Technologies, 2022, 4, 512-528.	1.9	10
42	Recent Advances in the Valorization of Algae Polysaccharides for Food and Nutraceutical Applications: a Review on the Role of Green Processing Technologies. Food and Bioprocess Technology, 2022, 15, 1948-1976.	2.6	9
43	Study of the rheological behaviour of human blood using a controlled stress rheometer. Clinical Hemorheology and Microcirculation, 2013, 53, 369-386.	0.9	8
44	Improving agar properties of farmed Gracilaria gracilis by using filtered sunlight. Journal of Applied Phycology, 2021, 33, 3397-3411.	1.5	7
45	Physical and mass transfer properties of electrospun É-polycaprolactone nanofiber membranes. Process Biochemistry, 2015, 50, 885-892.	1.8	6
46	Valorization of Passion Fruit Stalk by the Preparation of Cellulose Nanofibers and Immobilization of Trypsin. Fibers and Polymers, 2020, 21, 2807-2816.	1.1	6
47	Agar. , 2021, , 731-765.		5
48	Extracts From Red Eggplant: Impact of Ohmic Heating and Different Extraction Solvents on the Chemical Profile and Bioactivity. Frontiers in Sustainable Food Systems, 2021, 5, .	1.8	5
49	<i>Sambucus nigra</i> flower and berry extracts for food and therapeutic applications: effect of gastrointestinal digestion on <i>in vitro</i> and <i>in vivo</i> bioactivity and toxicity. Food and Function, 2022, 13, 6762-6776.	2.1	5
50	Valorization of Natural Antioxidants for Nutritional and Health Applications. , 0, , .		4
51	Preparation and characterization of biodegradable films from keratinous wastes of the leather industry. , 2011, , .		3
52	Ohmic heating for preservation, transformation, and extraction. , 2019, , 159-191.		2
53	Pulsed electric fields for the extraction of proteins and carbohydrates from marine resources. , 2022, , 173-195.		1
54	Integrated technologies for extractives recovery, fractionation, and bioethanol production from lignocellulose. , 2022, , 107-139.		1