Cristina Mr Rocha

List of Publications by Citations

50 papers	1,130 citations	20 h-index	33 g-index
54 ext. papers	1,518 ext. citations	6.2 avg, IF	4.91 L-index

#	Paper	IF	Citations
50	Physico-chemical characterization of chitosan-based edible films incorporating bioactive compounds of different molecular weight. *Journal of Food Engineering*, **2011**, 106, 111-118	6	116
49	Electric field-based technologies for valorization of bioresources. *Bioresource Technology*, **2018**, 254, 325-339	11	83
48	Preparation of ingredients containing an ACE-inhibitory peptide by tryptic hydrolysis of whey protein concentrates. *International Dairy Journal*, **2007**, 17, 481-487	3.5	69
47	Immobilization of commercial laccase on spent grain. *Process Biochemistry*, **2012**, 47, 1095-1101	4.8	56
46	Interactions of microbicide nanoparticles with a simulated vaginal fluid. *Molecular Pharmaceutics*, **2012**, 9, 3347-56	5.6	55
45	Rheological and structural characterization of gels from whey protein hydrolysates/locust bean gum mixed systems. *Food Hydrocolloids*, **2009**, 23, 1734-1745	10.6	53
44	Recent trends on seaweed fractionation for liquid biofuels production. *Bioresource Technology*, **2020**, 299, 122613	11	53
43	Effect of ferulic acid on the performance of soy protein isolate-based edible coatings applied to fresh-cut apples. *LWT - Food Science and Technology*, **2017**, 80, 409-415	5.4	52
42	Rheological characterization of κ-carrageenan/galactomannan and xanthan/galactomannan gels: Comparison of galactomannans from non-traditional sources with conventional galactomannans. *Carbohydrate Polymers*, **2011**, 83, 392-399	10.3	49
41	Evaluation of physicochemical/microbial properties and life cycle assessment (LCA) of PLA-based nanocomposite active packaging. *LWT - Food Science and Technology*, **2017**, 75, 305-315	5.4	48
40	Immobilization of trypsin on spent grains for whey protein hydrolysis. *Process Biochemistry*, **2011**, 46, 505-511	4.8	46
39	Green and Sustainable Valorization of Bioactive Phenolic Compounds from By-Products. *Molecules*, **2020**, 25,	4.8	42
38	Dietary supplementation of heat-treated and seaweeds enhanced acute hypoxia tolerance in gilthead sea bream (). *Biology Open*, **2017**, 6, 897-908	2.2	40
37	Synergistic interactions of locust bean gum with whey proteins: Effect on physicochemical and microstructural properties of whey protein-based films. *Food Hydrocolloids*, **2016**, 54, 179-188	10.6	39
36	Olive Tree Leaves□A Source of Valuable Active Compounds. *Processes*, **2020**, 8, 1177	2.9	39
35	Trypsin hydrolysis of whey protein concentrates: Characterization using multivariate data analysis. *Food Chemistry*, **2006**, 94, 278-286	8.5	32
34	Rheological and structural characterization of agar/whey proteins insoluble complexes. *Carbohydrate Polymers*, **2014**, 110, 345-53	10.3	30

33	Moderate Electric Fields as a Potential Tool for Sustainable Recovery of Phenolic Compounds from Pinus pinaster Bark. *ACS Sustainable Chemistry and Engineering*, **2019**, 7, 8816-8826	8.3	28
32	Unravelling the Biological Potential of Bark Extracts. *Antioxidants*, **2020**, 9,	7.1	22
31	Physicochemical and microstructural properties of composite edible film obtained by complex coacervation between chitosan and whey protein isolate. *Food Hydrocolloids*, **2021**, 113, 106471	10.6	22
30	Influence of thermal and electrical effects of ohmic heating on C-phycocyanin properties and biocompounds recovery from Spirulina platensis. *LWT - Food Science and Technology*, **2020**, 128, 109491	5.4	16
29	Enzymatic Hydrolysis of Whey Protein Concentrates: Peptide HPLC Profiles. *Journal of Liquid Chromatography and Related Technologies*, **2004**, 27, 2625-2639	1.3	16
28	Algal proteins: Production strategies and nutritional and functional properties. *Bioresource Technology*, **2021**, 332, 125125	11	16
27	Characterization of agar from Gracilaria tikvahiae cultivated for nutrient bioextraction in open water farms. *Food Hydrocolloids*, **2019**, 89, 260-271	10.6	15
26	Bacterial Cellulose-Carboxymethyl Cellulose (BC:CMC) dry formulation as stabilizer and texturizing agent for surfactant-free cosmetic formulations. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2021**, 617, 126380	5.1	10
25	Valorization of Seaweed Carbohydrates: Autohydrolysis as a Selective and Sustainable Pretreatment. *ACS Sustainable Chemistry and Engineering*, **2020**, 8, 17143-17153	8.3	9
24	Advances in Extraction Methods to Recover Added-Value Compounds from Seaweeds: Sustainability and Functionality. *Foods*, **2021**, 10,	4.9	9
23	Valorization of agro-food by-products and their potential therapeutic applications. *Food and Bioproducts Processing*, **2021**, 128, 247-258	4.9	9
22	Study of the rheological behaviour of human blood using a controlled stress rheometer. *Clinical Hemorheology and Microcirculation*, **2013**, 53, 369-86	2.5	7
21	Protein-based resins for food packaging **2011**, 610-648		7
20	Valorization of rice by-products: Protein-phenolic based fractions with bioactive potential. *Journal of Cereal Science*, **2020**, 95, 103039	3.8	5
19	Physical and mass transfer properties of electrospun e-polycaprolactone nanofiber membranes. *Process Biochemistry*, **2015**, 50, 885-892	4.8	4
18	Valorization of lignocellulosic-based wastes **2020**, 383-410		4
17	Chemical Characterization of L. Flowers Aqueous Extract and Its Biological Implications. *Biomolecules*, **2021**, 11,	5.9	4
16	Phaeodactylum tricornutum extracts as structuring agents for food applications: Physicochemical and functional properties. *Food Hydrocolloids*, **2022**, 124, 107276	10.6	3

15	Encapsulated Pine Bark Polyphenolic Extract during Gastrointestinal Digestion: Bioaccessibility, Bioactivity and Oxidative Stress Prevention. *Foods*, **2021**, 10,	4.9	3
14	Galactose to tagatose isomerization by the l-arabinose isomerase from Bacillus subtilis: A biorefinery approach for Gelidium sesquipedale valorisation. *LWT - Food Science and Technology*, **2021**, 151, 112199	5.4	3
13	Preparation and characterization of biodegradable films from keratinous wastes of the leather industry **2011**,		2
12	Valorization of Passion Fruit Stalk by the Preparation of Cellulose Nanofibers and Immobilization of Trypsin. *Fibers and Polymers*, **2020**, 21, 2807-2816	2	2
11	Sequential multi-stage extraction of biocompounds from Spirulina platensis: Combined effect of ohmic heating and enzymatic treatment. *Innovative Food Science and Emerging Technologies*, **2021**, 71, 102707	6.8	2
10	Agar **2021**, 731-765		2
9	Influence of ohmic heating in the composition of extracts from Gracilaria vermiculophylla. *Algal Research*, **2021**, 58, 102360	5	2
8	Improving agar properties of farmed Gracilaria gracilis by using filtered sunlight. *Journal of Applied Phycology*, **2021**, 33, 3397-3411	3.2	1
7	Ohmic heating for preservation, transformation, and extraction **2019**, 159-191		1
6	Valorization of Natural Antioxidants for Nutritional and Health Applications		1
5	Effect of Ohmic Heating on the Extraction Yield, Polyphenol Content and Antioxidant Activity of Olive Mill Leaves. *Clean Technologies*, **2022**, 4, 512-528	3.4	1
4	Unveiling the Antioxidant Therapeutic Functionality of Sustainable Olive Pomace Active Ingredients. *Antioxidants*, **2022**, 11, 828	7.1	0
3	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*,	5.1	0
2	Integrated technologies for extractives recovery, fractionation, and bioethanol production from lignocellulose **2022**, 107-139		
1	Pulsed electric fields for the extraction of proteins and carbohydrates from marine resources **2022**, 173-195		