

Cristina Mr Rocha

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Integrated technologies for extractives recovery, fractionation, and bioethanol production from lignocellulose 2022 , 107-139		
49	Pulsed electric fields for the extraction of proteins and carbohydrates from marine resources 2022 , 173-195		
48	Phaeodactylum tricornutum extracts as structuring agents for food applications: Physicochemical and functional properties. <i>Food Hydrocolloids</i> , 2022 , 124, 107276	10.6	3
47	Unveiling the Antioxidant Therapeutic Functionality of Sustainable Olive Pomace Active Ingredients. <i>Antioxidants</i> , 2022 , 11, 828	7.1	0
46	Effect of Ohmic Heating on the Extraction Yield, Polyphenol Content and Antioxidant Activity of Olive Mill Leaves. <i>Clean Technologies</i> , 2022 , 4, 512-528	3.4	1
45	Advances in Extraction Methods to Recover Added-Value Compounds from Seaweeds: Sustainability and Functionality. <i>Foods</i> , 2021 , 10,	4.9	9
44	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	5.1	10
43	Improving agar properties of farmed Gracilaria gracilis by using filtered sunlight. <i>Journal of Applied Phycology</i> , 2021 , 33, 3397-3411	3.2	1
42	Sequential multi-stage extraction of biocompounds from Spirulina platensis: Combined effect of ohmic heating and enzymatic treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 71, 102707	6.8	2
41	Algal proteins: Production strategies and nutritional and functional properties. <i>Bioresource Technology</i> , 2021 , 332, 125125	11	16
40	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	10.6	22
39	Agar 2021 , 731-765		2
38	Encapsulated Pine Bark Polyphenolic Extract during Gastrointestinal Digestion: Bioaccessibility, Bioactivity and Oxidative Stress Prevention. <i>Foods</i> , 2021 , 10,	4.9	3
37	Valorization of agro-food by-products and their potential therapeutic applications. <i>Food and Bioproducts Processing</i> , 2021 , 128, 247-258	4.9	9
36	Chemical Characterization of L. Flowers Aqueous Extract and Its Biological Implications. <i>Biomolecules</i> , 2021 , 11,	5.9	4
35	Influence of ohmic heating in the composition of extracts from Gracilaria vermiculophylla. <i>Algal Research</i> , 2021 , 58, 102360	5	2
34	Galactose to tagatose isomerization by the l-arabinose isomerase from Bacillus subtilis: A biorefinery approach for Gelidium sesquipedale valorisation. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112199	5.4	3

33	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	5.4	16
32	Valorization of lignocellulosic-based wastes 2020 , 383-410		4
31	Valorization of rice by-products: Protein-phenolic based fractions with bioactive potential. <i>Journal of Cereal Science</i> , 2020 , 95, 103039	3.8	5
30	Green and Sustainable Valorization of Bioactive Phenolic Compounds from By-Products. <i>Molecules</i> , 2020 , 25,	4.8	42
29	Unravelling the Biological Potential of Bark Extracts. <i>Antioxidants</i> , 2020 , 9,	7.1	22
28	Valorization of Passion Fruit Stalk by the Preparation of Cellulose Nanofibers and Immobilization of Trypsin. <i>Fibers and Polymers</i> , 2020 , 21, 2807-2816	2	2
27	Recent trends on seaweed fractionation for liquid biofuels production. <i>Bioresource Technology</i> , 2020 , 299, 122613	11	53
26	Olive Tree Leaves A Source of Valuable Active Compounds. <i>Processes</i> , 2020 , 8, 1177	2.9	39
25	Valorization of Seaweed Carbohydrates: Autohydrolysis as a Selective and Sustainable Pretreatment. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 17143-17153	8.3	9
24	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	8.3	28
23	Ohmic heating for preservation, transformation, and extraction 2019 , 159-191		1
22	Characterization of agar from <i>Gracilaria tikvahiae</i> cultivated for nutrient bioextraction in open water farms. <i>Food Hydrocolloids</i> , 2019 , 89, 260-271	10.6	15
21	Electric field-based technologies for valorization of bioresources. <i>Bioresource Technology</i> , 2018 , 254, 325-339	11	83
20	Dietary supplementation of heat-treated and seaweeds enhanced acute hypoxia tolerance in gilthead sea bream (). <i>Biology Open</i> , 2017 , 6, 897-908	2.2	40
19	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	5.4	52
18	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	5.4	48
17	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	10.6	39
16	Physical and mass transfer properties of electrospun e-polycaprolactone nanofiber membranes. <i>Process Biochemistry</i> , 2015 , 50, 885-892	4.8	4

15	Rheological and structural characterization of agar/whey proteins insoluble complexes. <i>Carbohydrate Polymers</i> , 2014 , 110, 345-53	10.3	30
14	Study of the rheological behaviour of human blood using a controlled stress rheometer. <i>Clinical Hemorheology and Microcirculation</i> , 2013 , 53, 369-86	2.5	7
13	Immobilization of commercial laccase on spent grain. <i>Process Biochemistry</i> , 2012 , 47, 1095-1101	4.8	56
12	Interactions of microbicide nanoparticles with a simulated vaginal fluid. <i>Molecular Pharmaceutics</i> , 2012 , 9, 3347-56	5.6	55
11	Rheological characterization of κ-carrageenan/galactomannan and xanthan/galactomannan gels: Comparison of galactomannans from non-traditional sources with conventional galactomannans. <i>Carbohydrate Polymers</i> , 2011 , 83, 392-399	10.3	49
10	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	6	116
9	Immobilization of trypsin on spent grains for whey protein hydrolysis. <i>Process Biochemistry</i> , 2011 , 46, 505-511	4.8	46
8	Protein-based resins for food packaging 2011 , 610-648		7
7	Preparation and characterization of biodegradable films from keratinous wastes of the leather industry 2011 ,		2
6	Rheological and structural characterization of gels from whey protein hydrolysates/locust bean gum mixed systems. <i>Food Hydrocolloids</i> , 2009 , 23, 1734-1745	10.6	53
5	Preparation of ingredients containing an ACE-inhibitory peptide by tryptic hydrolysis of whey protein concentrates. <i>International Dairy Journal</i> , 2007 , 17, 481-487	3.5	69
4	Trypsin hydrolysis of whey protein concentrates: Characterization using multivariate data analysis. <i>Food Chemistry</i> , 2006 , 94, 278-286	8.5	32
3	Enzymatic Hydrolysis of Whey Protein Concentrates: Peptide HPLC Profiles. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2004 , 27, 2625-2639	1.3	16
2	Valorization of Natural Antioxidants for Nutritional and Health Applications		1
1	Recent Advances in the Valorization of Algae Polysaccharides for Food and Nutraceutical Applications: a Review on the Role of Green Processing Technologies. <i>Food and Bioprocess Technology</i> ,	5.1	0