

Cheyenne Braojos

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Understanding the Gastrointestinal Behavior of the Coffee Pulp Phenolic Compounds under Simulated Conditions. <i>Antioxidants</i> , 2022, 11, 1818.	5.2	17
2	Critical Evaluation of Coffee Pulp as an Innovative Antioxidant Dietary Fiber Ingredient: Nutritional Value, Functional Properties, and Acute and Sub-Chronic Toxicity. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	12
3	Radical Scavenging and Cellular Antioxidant Activity of the Cocoa Shell Phenolic Compounds after Simulated Digestion. <i>Antioxidants</i> , 2023, 12, 1007.	5.2	6
4	Changes in the cocoa shell dietary fiber and phenolic compounds after extrusion determine its functional and physiological properties. <i>Current Research in Food Science</i> , 2023, 6, 100516.	6.0	4
5	Evaluation of the Hypolipidemic Properties of Cocoa Shell after Simulated Digestion Using In Vitro Techniques and a Cell Culture Model of Non-Alcoholic Fatty Liver Disease. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	3
6	Effect of Supplementation with Coffee and Cocoa By-Products to Ameliorate Metabolic Syndrome Alterations Induced by High-Fat Diet in Female Mice. <i>Foods</i> , 2023, 12, 2708.	4.3	3
7	Biorefinery and Stepwise Strategies for Valorizing Coffee By-Products as Bioactive Food Ingredients and Nutraceuticals. <i>Applied Sciences (Switzerland)</i> , 2023, 13, 8326.	2.6	3
8	Simulated gastrointestinal digestion influences the in vitro hypolipidemic properties of coffee pulp, a potential ingredient for the prevention of non-alcoholic fatty liver disease. <i>Proceedings (mdpi)</i> , 2020, , .	0.2	2
9	Bioaccessibility of Phenolic Compounds from Cocoa Shell Subjected to In Vitro Digestion and Its Antioxidant Activity in Intestinal and Hepatic Cells. <i>Medical Sciences Forum</i> , 2020, 2, .	0.0	2
10	Comparative Investigation on Coffee Cascara from Dry and Wet Methods: Chemical and Functional Properties. <i>Biology and Life Sciences Forum</i> , 2021, 6, .	0.0	2
11	Association between Adherence to the Healthy Food Pyramid and Breast Milk Fatty Acids in the First Month of Lactation. <i>Nutrients</i> , 2022, 14, 5280.	4.2	1
12	Hypolipidemic Properties of Cocoa and Coffee By-Products after Simulated Gastrointestinal Digestion: A Comparative Approach. <i>Biology and Life Sciences Forum</i> , 2021, 7, 1.	0.0	0
13	Role of the Phytochemicals from the Cocoa Shell on the Prevention of Metabolic Syndrome by an Integrated Network Pharmacology Analysis. <i>Biology and Life Sciences Forum</i> , 2021, 7, .	0.0	0
14	Gastrointestinal Digestion and Absorption of Antioxidant Phenolic Compounds and Caffeine from the Coffee Pulp under Simulated Conditions. <i>Biology and Life Sciences Forum</i> , 2022, 12, .	0.0	0
15	Coffee pulp simulated digestion enhances its in vitro ability to decrease emulsification and digestion of fats, and attenuates lipid accumulation in HepG2 cell model. <i>Current Research in Food Science</i> , 2024, 9, 100804.	6.0	0
16	Cocoa shell ingredients improve their lipid-lowering properties under simulated digestion: In vitro and HepG2 cells study. <i>Food Research International</i> , 2024, 196, 115037.	6.4	0