

# Genilton Alves da Silva

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10103903/publications.pdf>

Version: 2024-02-01

7  
papers

223  
citations

1478280

6  
h-index

1872570

6  
g-index

7  
all docs

7  
docs citations

7  
times ranked

322  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioaccessibility and Gut Metabolism of Free and Melanoidin-Bound Phenolic Compounds From Coffee and Bread. <i>Frontiers in Nutrition</i> , 2021, 8, 708928.	1.6	17
2	Contribution of melanoidins from heat-processed foods to the phenolic compound intake and antioxidant capacity of the Brazilian diet. <i>Journal of Food Science and Technology</i> , 2020, 57, 3119-3131.	1.4	19
3	Betainin, a Natural Food Additive: Stability, Bioavailability, Antioxidant and Preservative Ability Assessments. <i>Molecules</i> , 2019, 24, 458.	1.7	102
4	Chronic effects of nitrate supplementation with a newly designed beetroot formulation on biochemical and hemodynamic parameters of individuals presenting risk factors for cardiovascular diseases: A pilot study. <i>Journal of Functional Foods</i> , 2019, 58, 85-94.	1.6	15
5	Recovery of Antimicrobials and Bioaccessible Isoflavones and Phenolics from Soybean ( <i>Glycine max</i> ) Meal by Aqueous Extraction. <i>Molecules</i> , 2019, 24, 74.	1.7	28
6	Breads enriched with guava flour as a tool for studying the incorporation of phenolic compounds in bread melanoidins. <i>Food Chemistry</i> , 2015, 185, 65-74.	4.2	40
7	Insights into Developing Persimmon-based Food Products: Bibliometric Analysis and the Innovative Formulation of Chutney and Ketchup. <i>Journal of Culinary Science and Technology</i> , 0, , 1-36.	0.6	2