

Veridiana V De Rosso

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1114126/publications.pdf>

Version: 2024-02-01

111
papers

4,081
citations

109321

35
h-index

133252

59
g-index

111
all docs

111
docs citations

111
times ranked

4596
citing authors

#	ARTICLE	IF	CITATIONS
1	Identification and Quantification of Carotenoids, By HPLC-PDA-MS/MS, from Amazonian Fruits. Journal of Agricultural and Food Chemistry, 2007, 55, 5062-5072.	5.2	363
2	Knowledge, attitudes and practices of food handlers in food safety: An integrative review. Food Research International, 2017, 100, 53-62.	6.2	156
3	Phenolic Compounds and Carotenoids from Four Fruits Native from the Brazilian Atlantic Forest. Journal of Agricultural and Food Chemistry, 2014, 62, 5072-5084.	5.2	149
4	The role of theoretical food safety training on Brazilian food handlers' knowledge, attitude and practice. Food Control, 2014, 43, 167-174.	5.5	147
5	Determination of anthocyanins from acerola (<i>Malpighia emarginata</i> DC.) and açaí (<i>Euterpe oleracea</i>) Tj ETQq1 1 0,784314 reBT / Overl	3.9	143
6	Anthocyanins as inflammatory modulators and the role of the gut microbiota. Journal of Nutritional Biochemistry, 2016, 33, 1-7.	4.2	143
7	Bioavailability of anthocyanins: Gaps in knowledge, challenges and future research. Journal of Food Composition and Analysis, 2018, 68, 31-40.	3.9	132
8	HPLC-PDA-MS/MS of Anthocyanins and Carotenoids from Dovyalis and Tamarillo Fruits. Journal of Agricultural and Food Chemistry, 2007, 55, 9135-9141.	5.2	115
9	The high ascorbic acid content is the main cause of the low stability of anthocyanin extracts from acerola. Food Chemistry, 2007, 103, 935-943.	8.2	97
10	Bioavailability and biological effects of bioactive compounds extracted with natural deep eutectic solvents and ionic liquids: advantages over conventional organic solvents. Current Opinion in Food Science, 2019, 26, 25-34.	8.0	93
11	Carotenoid Composition of Jackfruit (<i>Artocarpus heterophyllus</i>), Determined by HPLC-PDA-MS/MS. Plant Foods for Human Nutrition, 2009, 64, 108-115.	3.2	89
12	Evaluation of the genotoxic and antigenotoxic effects after acute and subacute treatments with açaí pulp (<i>Euterpe oleracea</i> Mart.) on mice using the erythrocytes micronucleus test and the comet assay. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2010, 695, 22-28.	1.7	86
13	Carotenoid composition of two Brazilian genotypes of acerola (<i>Malpighia puniceifolia</i> L.) from two harvests. Food Research International, 2005, 38, 1073-1077.	6.2	81
14	Food safety knowledge, optimistic bias and risk perception among food handlers in institutional food services. Food Control, 2017, 73, 681-688.	5.5	80
15	Supercritical CO2 extraction of carotenoids from pitanga fruits (<i>Eugenia uniflora</i> L.). Journal of Supercritical Fluids, 2008, 46, 33-39.	3.2	79
16	Evaluation of colour and stability of anthocyanins from tropical fruits in an isotonic soft drink system. Innovative Food Science and Emerging Technologies, 2007, 8, 347-352.	5.6	77
17	Effects of cooking techniques on vegetable pigments: A meta-analytic approach to carotenoid and anthocyanin levels. Food Research International, 2014, 65, 177-183.	6.2	76
18	Carotenoid Biosynthesis in Intraerythrocytic Stages of <i>Plasmodium falciparum</i> . Journal of Biological Chemistry, 2009, 284, 9974-9985.	3.4	73

#	ARTICLE	IF	CITATIONS
19	Cooking techniques improve the levels of bioactive compounds and antioxidant activity in kale and red cabbage. <i>Food Chemistry</i> , 2016, 196, 1101-1107.	8.2	71
20	Ionic liquid associated with ultrasonic-assisted extraction: A new approach to obtain carotenoids from orange peel. <i>Food Research International</i> , 2019, 126, 108653.	6.2	71
21	Alterations in phenolic compound levels and antioxidant activity in response to cooking technique effects: A meta-analytic investigation. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 169-177.	10.3	70
22	Can ionic liquid solvents be applied in the food industry?. <i>Trends in Food Science and Technology</i> , 2017, 66, 117-124.	15.1	61
23	Brazilian Biodiversity Fruits: Discovering Bioactive Compounds from Underexplored Sources. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1860-1876.	5.2	57
24	The existence of optimistic bias about foodborne disease by food handlers and its association with training participation and food safety performance. <i>Food Research International</i> , 2015, 75, 27-33.	6.2	51
25	The differences between observed and self-reported food safety practices: A study with food handlers using structural equation modeling. <i>Food Research International</i> , 2019, 125, 108637.	6.2	48
26	Ionic liquid-high performance extractive approach to recover carotenoids from <i>Bactris gasipaes</i> fruits. <i>Green Chemistry</i> , 2019, 21, 2380-2391.	9.0	48
27	Global health risks from pesticide use in Brazil. <i>Nature Food</i> , 2020, 1, 312-314.	14.0	45
28	Singlet oxygen quenching by anthocyanin's flavylum cations. <i>Free Radical Research</i> , 2008, 42, 885-891.	3.3	44
29	Thermal and light stabilities and antioxidant activity of carotenoids from tomatoes extracted using an ultrasound-assisted completely solvent-free method. <i>Food Research International</i> , 2016, 82, 156-164.	6.2	44
30	He is worse than I am: The positive outlook of food handlers about foodborne disease. <i>Food Quality and Preference</i> , 2014, 35, 95-97.	4.6	43
31	Lactobacillus fermentation of jussara pulp leads to the enzymatic conversion of anthocyanins increasing antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2018, 69, 162-170.	3.9	43
32	Ionic Liquid-Mediated Recovery of Carotenoids from the <i>Bactris gasipaes</i> Fruit Waste and Their Application in Food-Packaging Chitosan Films. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 4085-4095.	6.7	43
33	Singlet oxygen quenching and radical scavenging capacities of structurally-related flavonoids present in <i>Zuccagnia punctata</i> Cav.. <i>Free Radical Research</i> , 2009, 43, 553-564.	3.3	42
34	Overcoming restrictions of bioactive compounds biological effects in food using nanometer-sized structures. <i>Food Hydrocolloids</i> , 2020, 107, 105939.	10.7	41
35	Improvement of food safety in school meal service during a long-term intervention period: a strategy based on the knowledge, attitude and practice triad. <i>Food Control</i> , 2013, 34, 662-667.	5.5	40
36	Polyphenols-rich fruit in maternal diet modulates inflammatory markers and the gut microbiota and improves colonic expression of ZO-1 in offspring. <i>Food Research International</i> , 2015, 77, 186-193.	6.2	39

#	ARTICLE	IF	CITATIONS
37	Green Extraction Approaches for Carotenoids and Esters: Characterization of Native Composition from Orange Peel. <i>Antioxidants</i> , 2019, 8, 613.	5.1	37
38	PERCEIVED RISK OF FOODBORNE DISEASE BY SCHOOL FOOD HANDLERS AND PRINCIPALS: THE INFLUENCE OF FREQUENT TRAINING. <i>Journal of Food Safety</i> , 2012, 32, 219-225.	2.3	36
39	Insights on the use of alternative solvents and technologies to recover bio-based food pigments. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 787-818.	11.7	36
40	Compostos bioativos presentes em amora-preta (<i>Rubus spp.</i>). <i>Revista Brasileira De Fruticultura</i> , 2010, 32, 664-674.	0.5	35
41	Influence of ethylene on carotenoid biosynthesis during papaya postharvesting ripening. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 620-624.	3.9	34
42	Fruits and vegetables in the Brazilian Household Budget Survey (2008–2009): carotenoid content and assessment of individual carotenoid intake. <i>Journal of Food Composition and Analysis</i> , 2016, 50, 88-96.	3.9	33
43	Evaluation of the Antihypertensive Properties of Yellow Passion Fruit Pulp (<i>Passiflora edulis</i>) Tj ETQq1 1 0.784314 rgBT /Overlook 28-32.	5.8	30
44	Bioaccessibility and cellular uptake by Caco-2 cells of carotenoids and chlorophylls from orange peels: A comparison between conventional and ionic liquid mediated extractions. <i>Food Chemistry</i> , 2021, 339, 127818.	8.2	30
45	Jussara (<i>Euterpe edulis</i> Mart.) Supplementation during Pregnancy and Lactation Modulates the Gene and Protein Expression of Inflammation Biomarkers Induced by <i>trans</i> -Fatty Acids in the Colon of Offspring. <i>Mediators of Inflammation</i> , 2014, 2014, 1-11.	3.0	29
46	Juã Sara pulp supplementation improves glucose tolerance in mice. <i>Diabetology and Metabolic Syndrome</i> , 2016, 8, 8.	2.7	28
47	Determination of water-soluble vitamins and carotenoids in Brazilian tropical fruits by High Performance Liquid Chromatography. <i>Heliyon</i> , 2020, 6, e05307.	3.2	24
48	Family farming products on menus in school feeding: a partnership for promoting healthy eating. <i>Ciencia Rural</i> , 2015, 45, 2267-2273.	0.5	23
49	Mayonnaise as a model food for improving the bioaccessibility of carotenoids from <i>Bactris gasipaes</i> fruits. <i>LWT - Food Science and Technology</i> , 2020, 122, 109022.	5.2	22
50	Bioaccessibility and intestinal uptake of carotenoids from microalgae <i>Scenedesmus obliquus</i> . <i>LWT - Food Science and Technology</i> , 2021, 140, 110780.	5.2	22
51	Bioaccessibility of microalgae-based carotenoids and their association with the lipid matrix. <i>Food Research International</i> , 2021, 148, 110596.	6.2	22
52	The Use of Juã Sara (<i>Euterpe edulis</i> Mart.) Supplementation for Suppression of NF-ÎB Pathway in the Hypothalamus after High-Fat Diet in Wistar Rats. <i>Molecules</i> , 2018, 23, 1814.	3.8	21
53	Modulatory Effect of Polyphenolic Compounds from the Mangrove Tree <i>Rhizophora mangle</i> L. on Non-Alcoholic Fatty Liver Disease and Insulin Resistance in High-Fat Diet Obese Mice. <i>Molecules</i> , 2018, 23, 2114.	3.8	21
54	Obesity-related inflammatory modulation by juã Sara berry (<i>Euterpe edulis</i> Mart.) supplementation in Brazilian adults: a double-blind randomized controlled trial. <i>European Journal of Nutrition</i> , 2020, 59, 1693-1705.	3.9	21

#	ARTICLE	IF	CITATIONS
55	Effects of seasoning on the formation of heterocyclic amines and polycyclic aromatic hydrocarbons in meats: A meta-analysis. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 526-541.	11.7	21
56	Relationship between fatty acids intake and <i>Clostridium coccoides</i> in obese individuals with metabolic syndrome. <i>Food Research International</i> , 2018, 113, 86-92.	6.2	20
57	Jussara (<i>Euterpe edulis</i> Mart.) supplementation during pregnancy and lactation modulates UCP-1 and inflammation biomarkers induced by trans-fatty acids in the brown adipose tissue of offspring. <i>Clinical Nutrition Experimental</i> , 2017, 12, 50-65.	2.0	19
58	Introductory Chapter: Carotenoids - A Brief Overview on Its Structure, Biosynthesis, Synthesis, and Applications. , 0, , .		19
59	Supplementation of Juçara Berry (<i>Euterpe edulis</i> Mart.) Modulates Epigenetic Markers in Monocytes from Obese Adults: A Double-Blind Randomized Trial. <i>Nutrients</i> , 2018, 10, 1899.	4.1	19
60	Polyphenols-Rich Fruit (<i>Euterpe edulis</i> Mart.) Prevents Peripheral Inflammatory Pathway Activation by the Short-Term High-Fat Diet. <i>Molecules</i> , 2019, 24, 1655.	3.8	19
61	Acquisition of family farm foods for school meals: Analysis of public procurements within rural family farming published by the cities of São Paulo state. <i>Revista De Nutricao</i> , 2016, 29, 297-306.	0.4	18
62	The ripening influence of two papaya cultivars on carotenoid biosynthesis and radical scavenging capacity. <i>Food Research International</i> , 2016, 81, 197-202.	6.2	18
63	<i>Bifidobacterium</i> spp. reshaping in the gut microbiota by low dose of juçara supplementation and hypothalamic insulin resistance in Wistar rats. <i>Journal of Functional Foods</i> , 2018, 46, 212-219.	3.4	18
64	Diversifying institutional food procurement:. <i>Raízes Revista De Ciências Sociais E Econômicas</i> , 2016, 36, 55-72.	0.2	18
65	Food safety knowledge and training participation are associated with lower stress and anxiety levels of Brazilian food handlers. <i>Food Control</i> , 2015, 50, 684-689.	5.5	16
66	Genotoxicity, mutagenicity and cytotoxicity of carotenoids extracted from ionic liquid in multiples organs of Wistar rats. <i>Experimental and Toxicologic Pathology</i> , 2016, 68, 571-578.	2.1	16
67	Food safety performance and risk of food services from different natures and the role of nutritionist as food safety leader. <i>Ciencia E Saude Coletiva</i> , 2018, 23, 4033-4042.	0.5	16
68	Adiposity and binge eating are related to liking and wanting for food in Brazil: A cultural adaptation of the Leeds Food Preference Questionnaire. <i>Appetite</i> , 2019, 133, 174-183.	3.7	16
69	Insights on the intestinal absorption of chlorophyll series from microalgae. <i>Food Research International</i> , 2021, 140, 110031.	6.2	16
70	Regional food dishes in the Brazilian National School Food Program: Acceptability and nutritional composition. <i>Revista De Nutricao</i> , 2014, 27, 423-434.	0.4	14
71	Should Weights and Risk Categories Be Used for Inspection Scores To Evaluate Food Safety in Restaurants?. <i>Journal of Food Protection</i> , 2016, 79, 501-506.	1.7	14
72	The role of vitamin A and its pro-vitamin carotenoids in fetal and neonatal programming: gaps in knowledge and metabolic pathways. <i>Nutrition Reviews</i> , 2021, 79, 76-87.	5.8	14

#	ARTICLE	IF	CITATIONS
73	Uniaxial and Coaxial Electrospinning for Tailoring Jussara Pulp Nanofibers. <i>Molecules</i> , 2021, 26, 1206.	3.8	13
74	Effects of the ju��sara fruit supplementation on metabolic parameters in individuals with obesity: a double-blind randomized controlled trial. <i>Journal of Nutritional Biochemistry</i> , 2020, 83, 108430.	4.2	12
75	Red Propolis as a Source of Antimicrobial Phytochemicals: Extraction Using High-Performance Alternative Solvents. <i>Frontiers in Microbiology</i> , 2021, 12, 659911.	3.5	12
76	Consumer risk perceptions concerning different consequences of foodborne disease acquired from food consumed away from home: A case study in Brazil. <i>Food Control</i> , 2022, 133, 108602.	5.5	12
77	Prebiotic potencial of ju��sara berry on changes in gut bacteria and acetate of individuals with obesity. <i>European Journal of Nutrition</i> , 2020, 59, 3767-3778.	3.9	11
78	Development and Characterization of Electrospun Nanostructures Using Polyethylene Oxide: Potential Means for Incorporation of Bioactive Compounds. <i>Colloids and Interfaces</i> , 2020, 4, 14.	2.1	11
79	High-Performance Extraction Process of Anthocyanins from Jussara (<i>Euterpe edulis</i>) Using Deep Eutectic Solvents. <i>Processes</i> , 2022, 10, 615.	2.8	11
80	Carotenoids obtained from an ionic liquid-mediated process display anti-inflammatory response in the adipose tissue-liver axis. <i>Food and Function</i> , 2021, 12, 8478-8491.	4.6	8
81	Chemical composition, bioactive compounds extraction, and observed biological activities from jussara (<i>Euterpe edulis</i>): The exotic and endangered Brazilian superfruit. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3192-3224.	11.7	8
82	Supplementation of carotenoids from peach palm waste (<i>Bactris gasipaes</i>) obtained with an ionic liquid mediated process displays kidney anti-inflammatory and antioxidant outcomes. <i>Food Chemistry: X</i> , 2022, 13, 100245.	4.3	8
83	Low dose of Ju��sara pulp (<i>Euterpe edulis</i> Mart.) minimizes the colon inflammatory milieu promoted by hypercaloric and hyperlipidic diet in mice. <i>Journal of Functional Foods</i> , 2021, 77, 104343.	3.4	7
84	Improvement of Bioactive Compound Levels, Antioxidant Activity, and Bioaccessibility of Carotenoids from <i>Pereskia aculeata</i> after Different Cooking Techniques. <i>ACS Food Science & Technology</i> , 2021, 1, 1285-1293.	2.7	7
85	Differential impact of consuming foods perceived to be high or low in fat on subsequent food reward. <i>Food Quality and Preference</i> , 2020, 85, 103977.	4.6	7
86	Guidance for formulating ingredients/products from <i>Chlorella vulgaris</i> and <i>Arthrospira platensis</i> considering carotenoid and chlorophyll bioaccessibility and cellular uptake. <i>Food Research International</i> , 2022, 157, 111469.	6.2	7
87	The Role of Training Strategies in Food Safety Performance. , 2015, , 365-394.		6
88	Effect of the application of an enzymatic pretreatment on bioactive compounds of Caryocar brasiliense Camb pulp oil. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13828.	2.0	6
89	Bioaccessibility and Cellular Uptake of Carotenoids Extracted from <i>Bactris gasipaes</i> Fruit: Differences between Conventional and Ionic Liquid-Mediated Extraction. <i>Molecules</i> , 2021, 26, 3989.	3.8	6
90	Fermented Jussara: Evaluation of Nanostructure Formation, Bioaccessibility, and Antioxidant Activity. <i>Frontiers in Bioengineering and Biotechnology</i> , 2022, 10, 814466.	4.1	6

#	ARTICLE	IF	CITATIONS
91	Dyes in South America. , 0, , 53-64.		5
92	The use of health risk scores and classification in food service. British Food Journal, 2014, 116, 753-764.	2.9	5
93	Application of electrospray ionization mass spectrometry fingerprinting associated with macroscopic and histological analysis for Plantago major herbal infusions quality control. Food Research International, 2018, 107, 314-324.	6.2	4
94	Dimensioning of the physical area and required number of food handlers for school food services. Revista De Nutricao, 0, 32, .	0.4	4
95	Application of Ionic Liquid Solvents in the Food Industry. , 2019, , 1-16.		3
96	Juãsara (Euterpe edulis Mart.) supplementation reduces body weight gain and protects mice from metabolic complications induced by high-fat diet. Nutrire, 2021, 46, .	0.7	3
97	Soybean extracts enriched with free isol avones promote nitric oxide synthesis and affect the proliferation of breast adenocarcinoma cells. Revista Brasileira De Farmacognosia, 2013, 23, 86-93.	1.4	1
98	Polyphenol rich fruit attenuates genomic instability, modulates inflammation and cell cycle progression of offspring from fatty acid intake maternal. Pathophysiology, 2019, 26, 369-374.	2.2	1
99	The controversial effects of dehydrated powder of Gracilaria birdiae as a food supplement to juvenile male rats. Journal of Applied Phycology, 2021, 33, 1853-1867.	2.8	1
100	Desafios da regulaãõo sanitãria para a seguranãsa dos alimentos adquiridos da Agricultura Familiar para o PNAE. Vigilãncia Sanitãria Em Debate: Sociedade, Ciãncia & Tecnologia, 2014, 2, .	0.1	1
101	Addendum: de Souza Mesquita, L.M., et al. Modulatory Effect of Polyphenolic Compounds from the Mangrove Tree Rhizophora mangle L. on Non-Alcoholic Fatty Liver Disease and Insulin Resistance in High-Fat Diet Obese Mice. Molecules, 2018, 23, 2114. Molecules, 2019, 24, 169.	3.8	0
102	Introductory Chapter: A Global Perspective on Vitamin A. , 2019, , .		0
103	Including Biodiversity Food in the Brazilian School Feeding: A Strategy to Ensure Food and Nutritional Security in Childhood. Ethnobiology, 2021, , 361-375.	0.4	0
104	Compostos bioativos de papas para alimentaãõo complementar. Semina: Ciãncias Biolãgicas E Da Saãde, 2021, 42, 127.	0.2	0
105	Polymer nanocompositeâ€™s applications in food and bioprocessing industry. , 2021, , 237-250.		0
106	Soybean extracts enriched with free isoflavones promote nitric oxide synthesis and affect the proliferation of breast adenocarcinoma cells. Revista Brasileira De Farmacognosia, 2013, 23, 86-93.	1.4	0
107	BIOCONVERSãO DE ANTOCIANINAS DE POLPA DE JUãARA (Euterpe edulis Mart.) FERMENTADA POR Lactobacillus. , 0, , .		0
108	ATIVIDADE DAS ENZIMAS Î²-GALACTOSIDASE, Î²-GLUCOSIDASE E Î±-GALACTOSIDASE DURANTE A FERMENTAãO DA POLPA DE JUãARA (Euterpe edulis Mart.). , 0, , .		0

#	ARTICLE	IF	CITATIONS
109	Avaliação da qualidade higiênico-sanitária e prevalência de enterobactérias resistentes a antibióticos em carne moída comercializada no município de Santos, São Paulo, Brasil. Brazilian Journal of Food Research, 2018, 9, 64.	0.0	0
110	CHAPTER 8. Extraction and Cleanup of Xanthophyll Esters. Food Chemistry, Function and Analysis, 2019, , 285-303.	0.2	0
111	Analytical Protocols in the Measurement of Pigments™ Bioavailability. , 2020, , 229-240.		0