

# Veridiana V De Rosso

## List of Publications by Year in descending order

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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	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
2	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
3	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
4	Fermented Jussara: Evaluation of Nanostructure Formation, Bioaccessibility, and Antioxidant Activity. <i>Frontiers in Bioengineering and Biotechnology</i> , 2022, 10, 814466.	4.1	6
5	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
6	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
7	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
8	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
9	Insights on the intestinal absorption of chlorophyll series from microalgae. <i>Food Research International</i> , 2021, 140, 110031.	6.2	16
10	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
11	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
12	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
13	Including Biodiversity Food in the Brazilian School Feeding: A Strategy to Ensure Food and Nutritional Security in Childhood. <i>Ethnobiology</i> , 2021, , 361-375.	0.4	0
14	Uniaxial and Coaxial Electrospinning for Tailoring Jussara Pulp Nanofibers. <i>Molecules</i> , 2021, 26, 1206.	3.8	13
15	Low dose of Juçara 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
16	The controversial effects of dehydrated powder of <i>Gracilaria birdiae</i> as a food supplement to juvenile male rats. <i>Journal of Applied Phycology</i> , 2021, 33, 1853-1867.	2.8	1
17	Juçara ( <i>Euterpe edulis</i> Mart.) supplementation reduces body weight gain and protects mice from metabolic complications induced by high-fat diet. <i>Nutrire</i> , 2021, 46, .	0.7	3
18	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

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19	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
20	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
21	Improvement of Bioactive Compound Levels, Antioxidant Activity, and Bioaccessibility of Carotenoids from <i>Pereskia aculeata</i> after Different Cooking Techniques. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 1285-1293.	2.7	7
22	Compostos bioativos de papas para alimenta��o complementar. <i>Semina: Ci�ncias Biol�gicas E Da Sa�de</i> , 2021, 42, 127.	0.2	0
23	Bioaccessibility of microalgae-based carotenoids and their association with the lipid matrix. <i>Food Research International</i> , 2021, 148, 110596.	6.2	22
24	Polymer nanocomposite��s applications in food and bioprocessing industry. , 2021, , 237-250.		0
25	Obesity-related inflammatory modulation by ju�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
26	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
27	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
28	Global health risks from pesticide use in Brazil. <i>Nature Food</i> , 2020, 1, 312-314.	14.0	45
29	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
30	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
31	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
32	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
33	Overcoming restrictions of bioactive compounds biological effects in food using nanometer-sized structures. <i>Food Hydrocolloids</i> , 2020, 107, 105939.	10.7	41
34	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
35	Analytical Protocols in the Measurement of Pigments�� Bioavailability. , 2020, , 229-240.		0
36	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

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37	Ionic liquid associated with ultrasonic-assisted extraction: A new approach to obtain carotenoids from orange peel. Food Research International, 2019, 126, 108653.	6.2	71
38	Brazilian Biodiversity Fruits: Discovering Bioactive Compounds from Underexplored Sources. Journal of Agricultural and Food Chemistry, 2019, 67, 1860-1876.	5.2	57
39	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
40	Polyphenols-Rich Fruit (Euterpe edulis Mart.) Prevents Peripheral Inflammatory Pathway Activation by the Short-Term High-Fat Diet. Molecules, 2019, 24, 1655.	3.8	19
41	Ionic liquid-high performance extractive approach to recover carotenoids from <i>Bactris gasipaes</i> fruits. Green Chemistry, 2019, 21, 2380-2391.	9.0	48
42	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
43	Application of Ionic Liquid Solvents in the Food Industry. , 2019, , 1-16.		3
44	Introductory Chapter: A Global Perspective on Vitamin A. , 2019, , .		0
45	Green Extraction Approaches for Carotenoids and Esters: Characterization of Native Composition from Orange Peel. Antioxidants, 2019, 8, 613.	5.1	37
46	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
47	Adiposity and binge eating are related to liking and wanting for food in Brazil: A cultural adaptation of the Leeds Food Preference Questionnaire. Appetite, 2019, 133, 174-183.	3.7	16
48	CHAPTER 8. Extraction and Cleanup of Xanthophyll Esters. Food Chemistry, Function and Analysis, 2019, , 285-303.	0.2	0
49	Alterations in phenolic compound levels and antioxidant activity in response to cooking technique effects: A meta-analytic investigation. Critical Reviews in Food Science and Nutrition, 2018, 58, 169-177.	10.3	70
50	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
51	Lactobacillus fermentation of jussara pulp leads to the enzymatic conversion of anthocyanins increasing antioxidant activity. Journal of Food Composition and Analysis, 2018, 69, 162-170.	3.9	43
52	Bioavailability of anthocyanins: Gaps in knowledge, challenges and future research. Journal of Food Composition and Analysis, 2018, 68, 31-40.	3.9	132
53	Food safety performance and risk of food services from different natures and the role of nutritionist as food safety leader. Ciencia E Saude Coletiva, 2018, 23, 4033-4042.	0.5	16
54	Effect of the application of an enzymatic pretreatment on bioactive compounds of Caryocar brasiliense Camb pulp oil. Journal of Food Processing and Preservation, 2018, 42, e13828.	2.0	6

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55	Supplementation of JuáSara 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
56	Bifidobacterium spp. reshaping in the gut microbiota by low dose of juáSara supplementation and hypothalamic insulin resistance in Wistar rats. <i>Journal of Functional Foods</i> , 2018, 46, 212-219.	3.4	18
57	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
58	The Use of JuáSara ( <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
59	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
60	AvaliaÃ§Ã£o da qualidade higiÃªnico-sanitÃ¡ria e prevalÃªncia de enterobactÃ©rias resistentes a antibiÃ³ticos em carne moÃda comercializada no municÃ­pio de Santos, SÃ£o Paulo, Brasil. <i>Brazilian Journal of Food Research</i> , 2018, 9, 64.	0.0	0
61	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
62	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
63	Knowledge, attitudes and practices of food handlers in food safety: An integrative review. <i>Food Research International</i> , 2017, 100, 53-62.	6.2	156
64	Food safety knowledge, optimistic bias and risk perception among food handlers in institutional food services. <i>Food Control</i> , 2017, 73, 681-688.	5.5	80
65	Acquisition of family farm foods for school meals: Analysis of public procurements within rural family farming published by the cities of SÃ£o Paulo state. <i>Revista De Nutricao</i> , 2016, 29, 297-306.	0.4	18
66	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
67	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
68	Fruits and vegetables in the Brazilian Household Budget Survey (2008â€“2009): carotenoid content and assessment of individual carotenoid intake. <i>Journal of Food Composition and Analysis</i> , 2016, 50, 88-96.	3.9	33
69	JuáSara pulp supplementation improves glucose tolerance in mice. <i>Diabetology and Metabolic Syndrome</i> , 2016, 8, 8.	2.7	28
70	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
71	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
72	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

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73	Anthocyanins as inflammatory modulators and the role of the gut microbiota. Journal of Nutritional Biochemistry, 2016, 33, 1-7.	4.2	143
74	Diversifying institutional food procurement: Ra�zes Revista De Ci�ncias Sociais E Econ�micas, 2016, 36, 55-72.	0.2	18
75	The existence of optimistic bias about foodborne disease by food handlers and its association with training participation and food safety performance. Food Research International, 2015, 75, 27-33.	6.2	51
76	Polyphenols-rich fruit in maternal diet modulates inflammatory markers and the gut microbiota and improves colonic expression of ZO-1 in offspring. Food Research International, 2015, 77, 186-193.	6.2	39
77	The Role of Training Strategies in Food Safety Performance. , 2015, , 365-394.		6
78	Food safety knowledge and training participation are associated with lower stress and anxiety levels of Brazilian food handlers. Food Control, 2015, 50, 684-689.	5.5	16
79	Family farming products on menus in school feeding: a partnership for promoting healthy eating. Ciencia Rural, 2015, 45, 2267-2273.	0.5	23
80	Regional food dishes in the Brazilian National School Food Program: Acceptability and nutritional composition. Revista De Nutricao, 2014, 27, 423-434.	0.4	14
81	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. Mediators of Inflammation, 2014, 2014, 1-11.	3.0	29
82	Evaluation of the Antihypertensive Properties of Yellow Passion Fruit Pulp (<i>Passiflora edulis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 28-32.	5.8	30
83	He is worse than I am: The positive outlook of food handlers about foodborne disease. Food Quality and Preference, 2014, 35, 95-97.	4.6	43
84	The role of theoretical food safety training on Brazilian food handlers' knowledge, attitude and practice. Food Control, 2014, 43, 167-174.	5.5	147
85	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
86	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
87	The use of health risk scores and classification in food service. British Food Journal, 2014, 116, 753-764.	2.9	5
88	Desafios da regula��o sanit�ria para a seguran�a dos alimentos adquiridos da Agricultura Familiar para o PNAE. Vigil�ncia Sanit�ria Em Debate: Sociedade, Ci�ncia & Tecnologia, 2014, 2, .	0.1	1
89	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	1
90	Improvement of food safety in school meal service during a long-term intervention period: a strategy based on the knowledge, attitude and practice triad. Food Control, 2013, 34, 662-667.	5.5	40

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91	Soybean extracts enriched with free isoflavones promote nitric oxide synthesis and affect the proliferation of breast adenocarcinoma cells. <i>Revista Brasileira De Farmacognosia</i> , 2013, 23, 86-93.	1.4	0
92	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
93	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
94	Compostos bioativos presentes em amora-preta ( <i>Rubus spp.</i> ). <i>Revista Brasileira De Fruticultura</i> , 2010, 32, 664-674.	0.5	35
95	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. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 2010, 695, 22-28.	1.7	86
96	Carotenoid Biosynthesis in Intraerythrocytic Stages of <i>Plasmodium falciparum</i> . <i>Journal of Biological Chemistry</i> , 2009, 284, 9974-9985.	3.4	73
97	Carotenoid Composition of Jackfruit ( <i>Artocarpus heterophyllus</i> ), Determined by HPLC-PDA-MS/MS. <i>Plant Foods for Human Nutrition</i> , 2009, 64, 108-115.	3.2	89
98	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
99	Determination of anthocyanins from acerola ( <i>Malpighia emarginata</i> DC.) and açaí ( <i>Euterpe oleracea</i> ) by HPLC-PDA-MS/MS. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 107-113.	3.9	143
100	Supercritical CO <sub>2</sub> extraction of carotenoids from pitanga fruits ( <i>Eugenia uniflora</i> L.). <i>Journal of Supercritical Fluids</i> , 2008, 46, 33-39.	3.2	79
101	Singlet oxygen quenching by anthocyanin's flavylum cations. <i>Free Radical Research</i> , 2008, 42, 885-891.	3.3	44
102	Evaluation of colour and stability of anthocyanins from tropical fruits in an isotonic soft drink system. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 347-352.	5.6	77
103	HPLC-PDA-MS/MS of Anthocyanins and Carotenoids from <i>Dovyalis</i> and <i>Tamarillo</i> Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9135-9141.	5.2	115
104	The high ascorbic acid content is the main cause of the low stability of anthocyanin extracts from acerola. <i>Food Chemistry</i> , 2007, 103, 935-943.	8.2	97
105	Identification and Quantification of Carotenoids, By HPLC-PDA-MS/MS, from Amazonian Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5062-5072.	5.2	363
106	Carotenoid composition of two Brazilian genotypes of acerola ( <i>Malpighia puniceifolia</i> L.) from two harvests. <i>Food Research International</i> , 2005, 38, 1073-1077.	6.2	81
107	Dyes in South America. , 0, , 53-64.		5
108	Introductory Chapter: Carotenoids - A Brief Overview on Its Structure, Biosynthesis, Synthesis, and Applications. , 0, , .		19

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109	Dimensioning of the physical area and required number of food handlers for school food services. Revista De Nutricao, 0, 32, .	0.4	4
110	BIOCONVERSÃO DE ANTOCIANINAS DE POLPA DE JUAÇARA (Euterpe edulis Mart.) FERMENTADA POR Lactobacillus. , 0, , .		0
111	ATIVIDADE DAS ENZIMAS Î²-GALACTOSIDASE, Î²-GLUCOSIDASE E Î±-GALACTOSIDASE DURANTE A FERMENTAÇÃO DA POLPA DE JUAÇARA (Euterpe edulis Mart.). , 0, , .		0