

Veridiana V De Rosso

List of Publications by Year in descending order

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111
papers

4,081
citations

109137

35
h-index

133063

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.	2.8	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.	1.8	8
3	High-Performance Extraction Process of Anthocyanins from Jussara (<i>Euterpe edulis</i>) Using Deep Eutectic Solvents. <i>Processes</i> , 2022, 10, 615.	1.3	11
4	Fermented Jussara: Evaluation of Nanostructure Formation, Bioaccessibility, and Antioxidant Activity. <i>Frontiers in Bioengineering and Biotechnology</i> , 2022, 10, 814466.	2.0	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.	2.9	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.	4.2	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.	2.6	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.	5.9	21
9	Insights on the intestinal absorption of chlorophyll series from microalgae. <i>Food Research International</i> , 2021, 140, 110031.	2.9	16
10	Bioaccessibility and intestinal uptake of carotenoids from microalgae <i>Scenedesmus obliquus</i> . <i>LWT - Food Science and Technology</i> , 2021, 140, 110780.	2.5	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.	5.9	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.	2.1	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.	1.7	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.	1.6	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.	1.5	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, .	0.3	3
18	Red Propolis as a Source of Antimicrobial Phytochemicals: Extraction Using High-Performance Alternative Solvents. <i>Frontiers in Microbiology</i> , 2021, 12, 659911.	1.5	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.	1.7	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.	5.9	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 & Technology</i> , 2021, 1, 1285-1293.	1.3	7
22	Compostos bioativos de papas para alimenta�o complementar. <i>Semina: Ci�ncias Biol�gicas E Da Sa�de</i> , 2021, 42, 127.	0.0	0
23	Bioaccessibility of microalgae-based carotenoids and their association with the lipid matrix. <i>Food Research International</i> , 2021, 148, 110596.	2.9	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.	1.8	21
26	Determination of water-soluble vitamins and carotenoids in Brazilian tropical fruits by High Performance Liquid Chromatography. <i>Heliyon</i> , 2020, 6, e05307.	1.4	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.	1.9	12
28	Global health risks from pesticide use in Brazil. <i>Nature Food</i> , 2020, 1, 312-314.	6.2	45
29	Prebiotic potential 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.	1.8	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.	2.5	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.	3.2	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.	0.9	11
33	Overcoming restrictions of bioactive compounds biological effects in food using nanometer-sized structures. <i>Food Hydrocolloids</i> , 2020, 107, 105939.	5.6	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.	2.3	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.	2.9	48

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37	Ionic liquid associated with ultrasonic-assisted extraction: A new approach to obtain carotenoids from orange peel. <i>Food Research International</i> , 2019, 126, 108653.	2.9	71
38	Brazilian Biodiversity Fruits: Discovering Bioactive Compounds from Underexplored Sources. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1860-1876.	2.4	57
39	Addendum: de Souza Mesquita, L.M., et al. 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. <i>Molecules</i> , 2019, 24, 169.	1.7	0
40	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.	1.7	19
41	Ionic liquid-high performance extractive approach to recover carotenoids from <i>Bactris gasipaes</i> fruits. <i>Green Chemistry</i> , 2019, 21, 2380-2391.	4.6	48
42	Bioavailability and biological effects of bioactive compounds extracted with natural deep eutectic solvents and ionic liquids: advantages over conventional organic solvents. <i>Current Opinion in Food Science</i> , 2019, 26, 25-34.	4.1	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. <i>Antioxidants</i> , 2019, 8, 613.	2.2	37
46	Polyphenol rich fruit attenuates genomic instability, modulates inflammation and cell cycle progression of offspring from fatty acid intake maternal. <i>Pathophysiology</i> , 2019, 26, 369-374.	1.0	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. <i>Appetite</i> , 2019, 133, 174-183.	1.8	16
48	CHAPTER 8. Extraction and Cleanup of Xanthophyll Esters. <i>Food Chemistry, Function and Analysis</i> , 2019, , 285-303.	0.1	0
49	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.	5.4	70
50	Application of electrospray ionization mass spectrometry fingerprinting associated with macroscopic and histological analysis for <i>Plantago</i> major herbal infusions quality control. <i>Food Research International</i> , 2018, 107, 314-324.	2.9	4
51	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.	1.9	43
52	Bioavailability of anthocyanins: Gaps in knowledge, challenges and future research. <i>Journal of Food Composition and Analysis</i> , 2018, 68, 31-40.	1.9	132
53	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.	0.1	16
54	Effect of the application of an enzymatic pretreatment on bioactive compounds of <i>Caryocar brasiliense</i> Camb pulp oil. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13828.	0.9	6

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55	Supplementation of Juá Sara 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.	1.7	19
56	Bifidobacterium spp. reshaping in the gut microbiota by low dose of juá Sara supplementation and hypothalamic insulin resistance in Wistar rats. <i>Journal of Functional Foods</i> , 2018, 46, 212-219.	1.6	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.	2.9	20
58	The Use of Juá 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.	1.7	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.	1.7	21
60	Avaliaão da qualidade higiãnico-sanitãria e prevalãncia de enterobactãrias resistentes a antibiãticos em carne moãda comercializada no municãpio 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.	7.8	61
63	Knowledge, attitudes and practices of food handlers in food safety: An integrative review. <i>Food Research International</i> , 2017, 100, 53-62.	2.9	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.	2.8	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.	0.8	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 (2008ã2009): carotenoid content and assessment of individual carotenoid intake. <i>Journal of Food Composition and Analysis</i> , 2016, 50, 88-96.	1.9	33
69	Juá Sara pulp supplementation improves glucose tolerance in mice. <i>Diabetology and Metabolic Syndrome</i> , 2016, 8, 8.	1.2	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.	2.9	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.	4.2	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.	2.9	18

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73	Anthocyanins as inflammatory modulators and the role of the gut microbiota. <i>Journal of Nutritional Biochemistry</i> , 2016, 33, 1-7.	1.9	143
74	Diversifying institutional food procurement. <i>Raões Revista De Ciências Sociais E Econômicas</i> , 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. <i>Food Research International</i> , 2015, 75, 27-33.	2.9	51
76	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.	2.9	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. <i>Food Control</i> , 2015, 50, 684-689.	2.8	16
79	Family farming products on menus in school feeding: a partnership for promoting healthy eating. <i>Ciencia Rural</i> , 2015, 45, 2267-2273.	0.3	23
80	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
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. <i>Mediators of Inflammation</i> , 2014, 2014, 1-11.	1.4	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.	2.8	30
83	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.	2.3	43
84	The role of theoretical food safety training on Brazilian food handlers' knowledge, attitude and practice. <i>Food Control</i> , 2014, 43, 167-174.	2.8	147
85	Phenolic Compounds and Carotenoids from Four Fruits Native from the Brazilian Atlantic Forest. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5072-5084.	2.4	149
86	Effects of cooking techniques on vegetable pigments: A meta-analytic approach to carotenoid and anthocyanin levels. <i>Food Research International</i> , 2014, 65, 177-183.	2.9	76
87	The use of health risk scores and classification in food service. <i>British Food Journal</i> , 2014, 116, 753-764.	1.6	5
88	Desafios da regulação sanitária para a segurança dos alimentos adquiridos da Agricultura Familiar para o PNAE. <i>Vigilância Sanitária Em Debate: Sociedade, Ciência & Tecnologia</i> , 2014, 2, .	0.3	1
89	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.	0.6	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. <i>Food Control</i> , 2013, 34, 662-667.	2.8	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.	0.6	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.	1.1	36
93	Influence of ethylene on carotenoid biosynthesis during papaya postharvesting ripening. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 620-624.	1.9	34
94	Compostos bioativos presentes em amora-preta (<i>Rubus spp.</i>). <i>Revista Brasileira De Fruticultura</i> , 2010, 32, 664-674.	0.2	35
95	Evaluation of the genotoxic and antigenotoxic effects after acute and subacute treatments with açaí pulp (<i>Euterpe oleracea Mart.</i>) on mice using the erythrocytes micronucleus test and the comet assay. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 2010, 695, 22-28.	0.9	86
96	Carotenoid Biosynthesis in Intraerythrocytic Stages of <i>Plasmodium falciparum</i> . <i>Journal of Biological Chemistry</i> , 2009, 284, 9974-9985.	1.6	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.	1.4	89
98	Singlet oxygen quenching and radical scavenging capacities of structurally-related flavonoids present in <i>Zuccagnia punctata Cav.</i> . <i>Free Radical Research</i> , 2009, 43, 553-564.	1.5	42
99	Determination of anthocyanins from acerola (<i>Malpighia emarginata DC.</i>) and açaí (<i>Euterpe oleracea</i>) Tj ETQq1 1 0,784314 rgBT /Ove	1.9	143
100	Supercritical CO ₂ extraction of carotenoids from pitanga fruits (<i>Eugenia uniflora L.</i>). <i>Journal of Supercritical Fluids</i> , 2008, 46, 33-39.	1.6	79
101	Singlet oxygen quenching by anthocyanin's flavylum cations. <i>Free Radical Research</i> , 2008, 42, 885-891.	1.5	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.	2.7	77
103	HPLC-PDA-MS/MS of Anthocyanins and Carotenoids from Dovyalis and Tamarillo Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9135-9141.	2.4	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.	4.2	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.	2.4	363
106	Carotenoid composition of two Brazilian genotypes of acerola (<i>Malpighia puniceifolia L.</i>) from two harvests. <i>Food Research International</i> , 2005, 38, 1073-1077.	2.9	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