

Gabriela Alves Macedo

List of Publications by Year in descending order

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119
papers

2,995
citations

172207

29
h-index

205818

48
g-index

125
all docs

125
docs citations

125
times ranked

3453
citing authors

#	ARTICLE	IF	CITATIONS
1	Design of new lipids from bovine milk fat for baby nutrition. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 145-159.	5.4	8
2	Phytochemicals as Potential Inhibitors of Advanced Glycation End Products: Health Aspects and Patent Survey. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2022, 13, 3-16.	0.5	0
3	Integrating Biological Processing and Emerging Technologies for Polyphenol Extraction: A Review of Latest Developments. , 2021, , 183-190.		0
4	Integrated microwave- and enzyme-assisted extraction of phenolic compounds from olive pomace. <i>LWT - Food Science and Technology</i> , 2021, 138, 110621.	2.5	40
5	Enzyme-assisted extraction of flavanones from citrus pomace: Obtention of natural compounds with anti-virulence and anti-adhesive effect against <i>Salmonella enterica</i> subsp. <i>enterica</i> serovar Typhimurium. <i>Food Control</i> , 2021, 120, 107525.	2.8	16
6	Biotransformed Antioxidant isoflavone extracts present high-capacity to attenuate the in vitro formation of advanced glycation end products. <i>Food Biotechnology</i> , 2021, 35, 50-66.	0.6	5
7	Current trends on the valorization of waste fractions for the recovery of alkaloids and polyphenols: case study of guarana. , 2021, , 157-171.		2
8	In vitro effects of peanut skin polyphenolic extract on oxidative stress, adipogenesis, and lipid accumulation. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15815.	0.9	1
9	Effects of enzyme-assisted extraction on the profile and bioaccessibility of isoflavones from soybean flour. <i>Food Research International</i> , 2021, 147, 110474.	2.9	7
10	Production and characterization of nanoemulsion with low-calorie structured lipids and its potential to modulate biomarkers associated with obesity and comorbidities. <i>Food Research International</i> , 2021, 150, 110782.	2.9	0
11	Aglycone-rich extracts from citrus by-products induced endothelium-independent relaxation in isolated arteries. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 23, 101481.	1.5	4
12	Flavanones biotransformation of citrus by-products improves antioxidant and ACE inhibitory activities in vitro. <i>Food Bioscience</i> , 2020, 38, 100787.	2.0	10
13	STRUCTURED LIPID CONTAINING BEHENIC ACID VERSUS ORLISTAT FOR WEIGHT LOSS: AN EXPERIMENTAL STUDY IN MICE. <i>PharmaNutrition</i> , 2020, 14, 100213.	0.8	10
14	Effect of enzymatic treatment of citrus by-products on bacterial growth, adhesion and cytokine production by Caco-2 cells. <i>Food and Function</i> , 2020, 11, 8996-9009.	2.1	7
15	Combined isoflavones biotransformation increases the bioactive and antioxidant capacity of soymilk. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 10019-10031.	1.7	21
16	Conditions of enzyme-assisted extraction to increase the recovery of flavanone aglycones from pectin waste. <i>Journal of Food Science and Technology</i> , 2020, 58, 4303-4312.	1.4	5
17	Peanut skin polyphenols inhibit toxicity induced by advanced glycation end-products in RAW264.7 macrophages. <i>Food and Chemical Toxicology</i> , 2020, 145, 111619.	1.8	18
18	Synthesis and characterization of structured lipid rich in behenic acid by enzymatic interesterification. <i>Food and Bioproducts Processing</i> , 2020, 122, 303-310.	1.8	14

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19	Use of agro-industrial residues as potent antioxidant, antiglycation agents, and α -amylase and pancreatic lipase inhibitory activity. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14397.	0.9	14
20	Anti-glycation effect and the α -amylase, lipase, and α -glucosidase inhibition properties of a polyphenolic fraction derived from citrus wastes. <i>Preparative Biochemistry and Biotechnology</i> , 2020, 50, 794-802.	1.0	16
21	Evaluation of cytotoxicity of nanolipid carriers with structured Buriti oil in the Caco-2 and HepG2 cell lines. <i>Bioprocess and Biosystems Engineering</i> , 2020, 43, 1105-1118.	1.7	5
22	Biotransformation processes in soymilk isoflavones to enhance anti-inflammatory potential in intestinal cellular model. <i>Journal of Food Biochemistry</i> , 2020, 44, e13149.	1.2	7
23	Dispersion-assisted extraction of guarana processing wastes on the obtaining of polyphenols and alkaloids. <i>Journal of Food Process Engineering</i> , 2020, 43, e13381.	1.5	5
24	Biotransformed grape pomace as a potential source of anti-inflammatory polyphenolics: Effects in Caco-2 cells. <i>Food Bioscience</i> , 2020, 35, 100607.	2.0	19
25	Evaluation of Nanostructured Lipid Carriers Produced with Interesterified Buriti Oil. <i>Food Technology and Biotechnology</i> , 2020, 58, 284-294.	0.9	3
26	Improving nutrient availability of defatted rice bran using different phytase sources applied to grass carp (<i>Ctenopharyngodon idella</i>) diet. <i>Anais Da Academia Brasileira De Ciencias</i> , 2020, 92, e20190201.	0.3	3
27	Enzyme-assisted biotransformation increases hesperetin content in citrus juice by-products. <i>Food Research International</i> , 2019, 124, 213-221.	2.9	49
28	Pressurized liquid- and supercritical fluid extraction of crude and waste seeds of guarana (<i>Paullinia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Processing, 2019, 117, 194-202.	1.8	31
29	Challenges on the processing of plant-based neuronutraceuticals and functional foods with emerging technologies: Extraction, encapsulation and therapeutic applications. <i>Trends in Food Science and Technology</i> , 2019, 91, 518-529.	7.8	15
30	The postprandial inflammatory response is attenuated by a dietary structured lipid containing behenic acid. <i>Journal of Functional Foods</i> , 2019, 58, 350-354.	1.6	12
31	Exploring in vitro effects of biotransformed isoflavones extracts: Antioxidant, antiinflammatory, and antilipogenic. <i>Journal of Food Biochemistry</i> , 2019, 43, e12850.	1.2	9
32	Effects of hydroalcoholic and enzyme-assisted extraction processes on the recovery of catechins and methylxanthines from crude and waste seeds of guarana (<i>Paullinia cupana</i>). <i>Food Chemistry</i> , 2019, 281, 222-230.	4.2	35
33	Influence of rye flour enzymatic biotransformation on the antioxidant capacity and transepithelial transport of phenolic acids. <i>Food and Function</i> , 2018, 9, 1889-1898.	2.1	5
34	Impact of microbiota on the use and effects of isoflavones in the relief of climacteric symptoms in menopausal women – A review. <i>Journal of Functional Foods</i> , 2018, 41, 100-111.	1.6	17
35	Effect of enzymatic treatment on phytate content and mineral bioaccessibility in soy drink. <i>Food Research International</i> , 2018, 108, 68-73.	2.9	23
36	Enhanced estrogenic effects of biotransformed soy extracts. <i>Journal of Functional Foods</i> , 2018, 48, 117-124.	1.6	9

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37	Recovery of phenolic compounds from citrus by-products using pressurized liquids " An application to orange peel. Food and Bioproducts Processing, 2018, 112, 9-21.	1.8	97
38	Comparison of different Brazilian citrus by-products as source of natural antioxidants. Food Science and Biotechnology, 2018, 27, 1301-1309.	1.2	22
39	Health and technological aspects of methylxanthines and polyphenols from guarana: A review. Journal of Functional Foods, 2018, 47, 457-468.	1.6	33
40	Improving the chemical properties of Buriti oil (&em>Mauritia flexuosa&/em> L.) by enzymatic interesterification. Grasas Y Aceites, 2018, 69, 282.	0.3	14
41	Fungi from Brazilian Savannah and Atlantic rainforest show high antibacterial and antifungal activity. Biocatalysis and Agricultural Biotechnology, 2017, 10, 1-8.	1.5	5
42	Evaluation of structured lipids with behenic acid in the prevention of obesity. Food Research International, 2017, 95, 52-58.	2.9	38
43	Production and characterization of structured lipids with antiobesity potential and as a source of essential fatty acids. Food Research International, 2017, 99, 713-719.	2.9	25
44	Biotransformed citrus extract as a source of anti-inflammatory polyphenols: Effects in macrophages and adipocytes. Food Research International, 2017, 97, 37-44.	2.9	24
45	Tannase enhances the anti-inflammatory effect of grape pomace in Caco-2 cells treated with IL-1 ² . Journal of Functional Foods, 2017, 29, 69-76.	1.6	31
46	Extraction of phenolic compounds from dry and fermented orange pomace using supercritical CO ₂ and cosolvents. Food and Bioproducts Processing, 2017, 101, 1-10.	1.8	117
47	Antioxidant Potential and Modulatory Effects of Amazonian Restructured Lipids in Liver Cells. Food Technology and Biotechnology, 2017, 55, 553-561.	0.9	4
48	Microbial Production of Added-Value Ingredients: State of the Art. , 2017, , 1-32.		2
49	The Importance of Microbial and Enzymatic Bioconversions of Isoflavones in Bioactive Compounds. , 2017, , 55-93.		4
50	A Review on Geotrichum Lipases: Production, Purification, Immobilization and Applications. Chemical and Biochemical Engineering Quarterly, 2017, 30, 439-454.	0.5	31
51	A new approach for flavor and aroma encapsulation. , 2016, , 623-661.		6
52	Enzymatic biotransformation of polyphenolics increases antioxidant activity of red and white grape pomace. Food Research International, 2016, 89, 533-539.	2.9	76
53	Immobilized tannase treatment alters polyphenolic composition in teas and their potential anti-obesity and hypoglycemic activities in vitro. Food and Function, 2016, 7, 3920-3932.	2.1	27
54	A new biotechnological process to enhance the soymilk bioactivity. Food Science and Biotechnology, 2016, 25, 763-770.	1.2	20

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55	Kinetics of Denaturation and Effects of Surfactants and Polyethylene Glycol on Soybean Esterase (<i>Glycine max</i> L) Stability. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 37-44.	0.8	2
56	Biotransformation effects on anti lipogenic activity of citrus extracts. Food Chemistry, 2016, 197, 1046-1053.	4.2	39
57	Application of lipases to regiospecific interesterification of exotic oils from an Amazonian area. Journal of Biotechnology, 2016, 218, 13-20.	1.9	17
58	Bioconversion of Isoflavones into Bioactive Equol: State of the Art. Recent Patents on Food, Nutrition & Agriculture, 2016, 8, 91-98.	0.5	7
59	Amazonian Buriti oil: chemical characterization and antioxidant potential. Grasas Y Aceites, 2016, 67, e135.	0.3	25
60	Tannase-treated grape pomace attenuates IL-1 β -induced inflammation in Caco-2 cells. FASEB Journal, 2016, 30, .	0.2	0
61	Simultaneous extraction and biotransformation process to obtain high bioactivity phenolic compounds from brazilian citrus residues. Biotechnology Progress, 2015, 31, 1273-1279.	1.3	30
62	Efficient tannase production using Brazilian citrus residues and potential application for orange juice valorization. Biocatalysis and Agricultural Biotechnology, 2015, 4, 91-97.	1.5	20
63	Evaluation of partial purification and immobilization of lipase from Geotrichum candidum. Biocatalysis and Agricultural Biotechnology, 2015, 4, 321-326.	1.5	10
64	Lipase catalyzed interesterification of Amazonian pataú oil and palm stearin for preparation of specific-structured oils. Journal of Food Science and Technology, 2015, 52, 8268-8275.	1.4	16
65	Biochemical Characterization of Purified Esterase from Soybean (<i>Glycine max</i>) Seed. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 37-45.	0.8	1
66	Biotransformation and bioconversion of phenolic compounds obtainment: an overview. Critical Reviews in Biotechnology, 2015, 35, 75-81.	5.1	53
67	Influence of emulsion droplet size on antimicrobial activity of interesterified Amazonian oils. LWT - Food Science and Technology, 2015, 60, 207-212.	2.5	18
68	Citrus bioactive phenolics: Role in the obesity treatment. LWT - Food Science and Technology, 2014, 59, 1205-1212.	2.5	59
69	Biocatalysis combined with physical technologies for development of a green biodiesel process. Renewable and Sustainable Energy Reviews, 2014, 33, 333-343.	8.2	27
70	Rich bioactive phenolic extract production by microbial biotransformation of Brazilian Citrus residues. Chemical Engineering Research and Design, 2014, 92, 1802-1810.	2.7	30
71	Improving the chemopreventive potential of orange juice by enzymatic biotransformation. Food Research International, 2013, 51, 526-535.	2.9	61
72	Simultaneous extraction of oil and antioxidant compounds from oil palm fruit (Elaeis guineensis) by an aqueous enzymatic process. Bioresource Technology, 2013, 129, 575-581.	4.8	82

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73	Biochemical characterization of highly organic solvent-tolerant cutinase from <i>Fusarium oxysporum</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2013, 2, 372-376.	1.5	15
74	Improvement of lipase production from <i>Geotrichum</i> sp. in shaken flasks. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2012, 18, 459-464.	0.4	9
75	Lipase-mediated production of specific lipids with improved biological and physicochemical properties. <i>Process Biochemistry</i> , 2012, 47, 1699-1706.	1.8	25
76	Crystallization isotherms of enzymatically interesterified oils from Amazon, using free and immobilized enzymes. <i>New Biotechnology</i> , 2012, 29, S94-S95.	2.4	1
77	Biotransformation of lactones by <i>Fusarium oxysporum</i> using different hydrolyzed oils. <i>New Biotechnology</i> , 2012, 29, S83.	2.4	0
78	Fermentation and enzyme treatments for sorghum. <i>Brazilian Journal of Microbiology</i> , 2012, 43, 89-97.	0.8	13
79	Chemopreventive potential of the tannase-mediated biotransformation of green tea. <i>Food Chemistry</i> , 2012, 133, 358-365.	4.2	31
80	Production of Cutinase by <i>Fusarium oxysporum</i> on Brazilian Agricultural By-products and its Enantioselective Properties. <i>Food and Bioprocess Technology</i> , 2012, 5, 138-146.	2.6	16
81	Influence of Nitrogen and Carbon Sources on Riboflavin Production by Wild Strain of <i>Candida</i> sp.. <i>Food and Bioprocess Technology</i> , 2012, 5, 466-473.	2.6	6
82	A new process for simultaneous production of tannase and phytase by <i>Paecilomyces variotii</i> in solid-state fermentation of orange pomace. <i>Bioprocess and Biosystems Engineering</i> , 2012, 35, 477-482.	1.7	22
83	Fermentation and enzyme treatments for sorghum. <i>Brazilian Journal of Microbiology</i> , 2012, 43, 89-97.	0.8	4
84	Production of Lipase from <i>Candida rugosa</i> Using Cheese Whey through Experimental Design and Surface Response Methodology. <i>Food and Bioprocess Technology</i> , 2011, 4, 1473-1481.	2.6	15
85	Medium composition influence on Biotin and Riboflavin production by newly isolated <i>Candida</i> sp. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1093-1100.	0.8	5
86	Effect of enzymatic treatment on tannins and phytate in sorghum (<i>Sorghum bicolor</i>) and its nutritional study in rats. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1253-1258.	1.3	24
87	Effects of different solid state fermentation substrate on biochemical properties of cutinase from <i>Fusarium</i> sp.. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2011, 72, 181-186.	1.8	19
88	Biochemical characterization of esterase from soybean (<i>Glycine max</i> L.). <i>Food Science and Biotechnology</i> , 2011, 20, 1195-1201.	1.2	4
89	Biosynthesis of oleyl oleate wax ester by non-commercial lipase. <i>Food Science and Biotechnology</i> , 2011, 20, 1203-1209.	1.2	11
90	Detoxification of castor bean residues and the simultaneous production of tannase and phytase by solid-state fermentation using <i>Paecilomyces variotii</i> . <i>Bioresource Technology</i> , 2011, 102, 7343-7348.	4.8	79

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91	Increasing the antioxidant power of tea extracts by biotransformation of polyphenols. Food Chemistry, 2011, 126, 491-497.	4.2	88
92	Immobilization of Paecilomyces variotiitannase and properties of the immobilized enzyme. Journal of Microencapsulation, 2011, 28, 211-219.	1.2	14
93	Improvement of Phytase Activity by a New Saccharomyces cerevisiae Strain Using Statistical Optimization. Enzyme Research, 2011, 2011, 1-6.	1.8	17
94	Seed lipases: sources, applications and properties - a review. Brazilian Journal of Chemical Engineering, 2010, 27, 15-29.	0.7	150
95	Aspergillus sp. lipase: Potential biocatalyst for industrial use. Journal of Molecular Catalysis B: Enzymatic, 2010, 67, 163-171.	1.8	155
96	Enzymes in juice processing: a review. International Journal of Food Science and Technology, 2010, 45, 635-641.	1.3	97
97	Chapter 4 Cutinases:. Advances in Applied Microbiology, 2009, 66, 77-95.	1.3	51
98	Cutinase production by Fusarium oxysporum in liquid medium using central composite design. Journal of Industrial Microbiology and Biotechnology, 2008, 35, 59-67.	1.4	17
99	Hydrolysis of epigallocatechin gallate using a tannase from Paecilomyces variotii. Food Chemistry, 2008, 108, 228-233.	4.2	66
100	Inoculum padronization for the production of cutinase by Fusarium oxysporum. Brazilian Journal of Microbiology, 2008, 39, 74-77.	0.8	0
101	Cutinases fÃngicas: propriedades e aplicaÃµes industriais. Quimica Nova, 2008, 31, 2118-2123.	0.3	1
102	Production of cutinase by Fusarium oxysporum in solid-state fermentation using agro-industrial residues. Journal of Biotechnology, 2007, 131, S212.	1.9	3
103	Sequential selection for thermostable phytase from newly yeasts. Journal of Biotechnology, 2007, 131, S212.	1.9	0
104	Purification and Biochemical Characterization of Tannase from a Newly Isolated Strain of Paecilomyces Variotii. Food Biotechnology, 2007, 21, 207-216.	0.6	23
105	Tannase production by Paecilomyces variotii. Bioresource Technology, 2007, 98, 1832-1837.	4.8	106
106	Optimizing the production of cutinase by Fusarium oxysporum using response surface methodology. Enzyme and Microbial Technology, 2007, 41, 613-619.	1.6	37
107	Effects of temperature, pH and additives on the activity of tannase produced by Paecilomyces variotii. Electronic Journal of Biotechnology, 2007, 10, 0-0.	1.2	51
108	Lipases de lÃtex vegetais: propriedades e aplicaÃµes industriais. Quimica Nova, 2006, 29, 93-99.	0.3	50

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109	Optimization of enantioselective resolution of racemic ibuprofen by native lipase from <i>Aspergillus niger</i> . <i>Journal of Industrial Microbiology and Biotechnology</i> , 2006, 33, 713-718.	1.4	27
110	Optimized synthesis of citronellyl flavour esters using free and immobilized lipase from <i>Rhizopus</i> sp.. <i>Process Biochemistry</i> , 2005, 40, 3181-3185.	1.8	46
111	Seleção de fungos produtores de tanase em resíduos vegetais ricos em taninos. <i>Ciencia E Agrotecnologia</i> , 2005, 29, 833-838.	1.5	11
112	Potencial de biocatálise enantiosseletiva de lipases microbianas. <i>Quimica Nova</i> , 2005, 28, 614-621.	0.3	42
113	A rapid screening method for cutinase producing microorganisms. <i>Brazilian Journal of Microbiology</i> , 2005, 36, 388.	0.8	25
114	Kinetic Properties and Enantioselectivity of The Lipases Produced by Four <i>Aspergillus</i> Species. <i>Food Biotechnology</i> , 2005, 19, 183-192.	0.6	17
115	Optimising the synthesis of isoamyl butyrate using <i>Rhizopus</i> sp. lipase with a central composite rotatable design. <i>Process Biochemistry</i> , 2004, 39, 687-693.	1.8	56
116	Enzymatic synthesis of short chain citronellyl esters by a new lipase from <i>Rhizopus</i> sp. <i>Electronic Journal of Biotechnology</i> , 2003, 6, .	1.2	12
117	Lipases microbianas na produção de ésteres formadores de aroma. <i>Food Science and Technology</i> , 1997, 17, 115-119.	0.8	10
118	Partial purification and biochemical characterization of an alkaline esterase from <i>Sorghum bicolor</i> . <i>Acta Scientiarum - Biological Sciences</i> , 0, 42, e52115.	0.3	0
119	Comparing chemical and enzymatic synthesis of rich behenic lipids products: technological and nutritional potential. <i>Food Science and Technology</i> , 0, , .	0.8	1