Jocelem Mastrodi Salgado

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Antioxidant and antiproliferative activities in different maturation stages of broccoli (Brassica) Tj ETQq1 1 0.78	4314 rgBT 4.2	·/Oyerlock 10
2	Increased Antioxidant Content in Juice Enriched with Dried Extract of Pomegranate (Punica granatum) Peel. Plant Foods for Human Nutrition, 2012, 67, 39-43.	1.4	67
3	Neuroprotective Effects of Pomegranate Peel Extract after Chronic Infusion with Amyloid-β Peptide in Mice. PLoS ONE, 2016, 11, e0166123.	1.1	60
4	Stability of Carotenoids, Total Phenolics and In Vitro Antioxidant Capacity in the Thermal Processing of Orange-Fleshed Sweet Potato (Ipomoea batatas Lam.) Cultivars Grown in Brazil. Plant Foods for Human Nutrition, 2012, 67, 262-270.	1.4	58
5	The Capacity of Manno-Oligosaccharides, Thermolysed Yeast and Active Yeast to Attenuate Aflatoxicosis. World Journal of Microbiology and Biotechnology, 2004, 20, 475-481.	1.7	54
6	O óleo de abacate (Persea americana Mill) como matéria-prima para a indústria alimentÃcia. Food Science and Technology, 0, 28, 20-26.	0.8	48
7	The Effects of Green Tea Consumption and Resistance Training on Body Composition and Resting Metabolic Rate in Overweight or Obese Women. Journal of Medicinal Food, 2013, 16, 120-127.	0.8	47
8	Cupuassu (Theobroma grandiflorum) Peel as Potential Source of Dietary Fiber and Phytochemicals in Whole-Bread Preparations. Plant Foods for Human Nutrition, 2011, 66, 384-390.	1.4	45
9	The Role of Black Rice (<i>Oryza sativa</i> L.) in the Control of Hypercholesterolemia in Rats. Journal of Medicinal Food, 2010, 13, 1355-1362.	0.8	34
10	Effect of thermal treatments on the chemical and biological value of irradiated and non-irradiated cowpea bean (Vigna unguiculata L. Walp) flour. Plant Foods for Human Nutrition, 1994, 46, 181-186.	1.4	27
11	Chemical, nutritional and technological characteristics of buck wheat and non-prolamine buckwheat flours in comparison of wheat flour. Plant Foods for Human Nutrition, 1994, 46, 323-329.	1.4	20
12	Immunological analysis of serum for buckwheat fed celiac patients. Plant Foods for Human Nutrition, 1994, 46, 207-211.	1.4	20
13	Thermolysed and active yeast to reduce the toxicity of aflatoxin. Scientia Agricola, 2002, 59, 257-260.	0.6	12
14	Análise tecnológica, nutricional e sensorial de macarrão elaborado com farinha de trigo adicionada de farinha de feijão-guandu. Revista De Nutricao, 1999, 12, 137-143.	0.4	11
15	Rheological, Physico-chemical and Sensorial Properties of Ice Cream Made with Powdered Form with Low Energetic Value and High Content of Prebiotic Fibers. Journal of Culinary Science and Technology, 2021, 19, 331-351.	0.6	9
16	Nutritional and sensory characteristics of ice cream from savana fruits. Revista Do Instituto De LatĂcinios CĂ¢ndido Tostes, 2012, 67, 70-78.	0.3	9
17	<i>Cissus sicyoides</i> : Analysis of Glycemic Control in Diabetic Rats Through Biomarkers. Journal of Medicinal Food, 2009, 12, 722-727.	0.8	7
18	Enrichment of Commercially-Prepared Juice With Pomegranate (Punica granatum L.) Peel Extract as a Source of Antioxidants. Journal of Food Research, 2014, 3, 179.	0.1	7

#	Article	IF	CITATIONS
19	Supplementation of irradiated and non-irradiated cowpea bean (Vigna unguiculata L. Walp) protein with cereal proteins. Plant Foods for Human Nutrition, 1994, 46, 213-219.	1.4	5
20	Benchtop and Handheld Energy-Dispersive X-Ray Fluorescence (EDXRF) as Alternative for Selenium Concentration Measurement in Biofortified Broccoli Seedling. Food Analytical Methods, 2019, 12, 1520-1527.	1.3	5
21	Avaliação sensorial de maionese tradicional e maionese enriquecida com ervas aromáticas. Food Science and Technology, 2006, 26, 731-734.	0.8	3
22	Conjugated Linoleic Acid Combined with Physical Activity Reduces Body Fat Accumulation But Does Not Modify Lean Body Mass in Male and Female Wistar Rats. Journal of Medicinal Food, 2012, 15, 406-412.	0.8	3
23	Efeito da dieta, estatina e ácidos graxos ômega-3 sobre a pressão arterial e a lipidemia em humanos. Food Science and Technology, 2009, 29, 863-867.	0.8	0