

Solange Teresinha Carpes

List of Publications by Year in descending order

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papers

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times ranked

1415
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of a biodegradable plastic film extruded with the addition of a Brazilian propolis by-product. <i>LWT - Food Science and Technology</i> , 2022, 157, 113124.	2.5	17
2	Understanding drought response mechanisms in wheat and multi-trait selection. <i>PLoS ONE</i> , 2022, 17, e0266368.	1.1	8
3	Antihyperglycemic activity of crude extract and isolation of phenolic compounds with antioxidant activity from <i>Moringa oleifera</i> Lam. leaves grown in Southern Brazil. <i>Food Research International</i> , 2021, 141, 110082.	2.9	23
4	Bioactive compounds extraction of <i>Croton lechleri</i> barks from Amazon forest using chemometrics tools. <i>Journal of King Saud University - Science</i> , 2021, 33, 101416.	1.6	5
5	Bio-based films prepared with apple pomace: Volatiles compound composition and mechanical, antioxidant and antibacterial properties. <i>LWT - Food Science and Technology</i> , 2021, 144, 111241.	2.5	18
6	Chemical profile, antioxidant and anti-inflammatory properties of <i>Miconia albicans</i> (Sw.) Triana (<i>Melastomataceae</i>) fruits extract. <i>Journal of Ethnopharmacology</i> , 2021, 273, 113979.	2.0	10
7	Microencapsulated and Lyophilized Propolis Co-Product Extract as Antioxidant Synthetic Replacer on Traditional Brazilian Starch Biscuit. <i>Molecules</i> , 2021, 26, 6400.	1.7	7
8	RGB pattern of images allows rapid and efficient prediction of antioxidant potential in <i>Calycophyllum spruceanum</i> barks. <i>Arabian Journal of Chemistry</i> , 2020, 13, 7104-7114.	2.3	6
9	Study of the Influence of Sociodemographic and Lifestyle Factors on Consumption of Dairy Products: Preliminary Study in Portugal and Brazil. <i>Foods</i> , 2020, 9, 1775.	1.9	13
10	Antioxidant Properties of Lyophilized Rosemary and Sage Extracts and its Effect to Prevent Lipid Oxidation in Poultry Pâté. <i>Molecules</i> , 2020, 25, 5160.	1.7	23
11	Volatile and non-volatile compounds of shiitake mushrooms treated with pulsed light after twenty-four hour storage at different conditions. <i>Food Bioscience</i> , 2020, 36, 100619.	2.0	36
12	Extraction of Phenolic Compounds from <i>Tabernaemontana catharinensis</i> Leaves and Their Effect on Oxidative Stress Markers in Diabetic Rats. <i>Molecules</i> , 2020, 25, 2391.	1.7	9
13	Antioxidant activity and development of one chromatographic method to determine the phenolic compounds from Agroindustrial Pomace. <i>Anais Da Academia Brasileira De Ciencias</i> , 2020, 92, e20181068.	0.3	3
14	Effect of lactase, transglutaminase and temperature on ice cream crystal by a response surface methodology approach. <i>Research, Society and Development</i> , 2020, 9, e72191110138.	0.0	2
15	Bioguided extraction of phenolic compounds and UHPLC-ESI-Q-TOF-MS/MS characterization of extracts of <i>Moringa oleifera</i> leaves collected in Brazil. <i>Food Research International</i> , 2019, 125, 108647.	2.9	56
16	Bee pollen as a natural antioxidant source to prevent lipid oxidation in black pudding. <i>LWT - Food Science and Technology</i> , 2019, 111, 869-875.	2.5	48
17	Optimization of the extraction of antioxidant phenolic compounds from grape pomace using response surface methodology. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1120-1129.	1.6	23
18	Effect of Drying Method in the Maintenance of Bioactive Compounds and Antioxidant Activity of Feijoa Pulp (<i>Acca sellowiana</i>). <i>Orbital</i> , 2019, 11, .	0.1	2

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19	Improvement of fatty acid profile in breads supplemented with Kinako flour and chia seed. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 49, 211-214.	2.7	19
20	Assessment of antioxidant activity of ethanolic extracts of marjoram (<i>Origanum majorana</i> L.) evaluated by different in vitro methods. <i>Acta Horticulturae</i> , 2018, , 85-92.	0.1	4
21	Lyophilized bee pollen extract: A natural antioxidant source to prevent lipid oxidation in refrigerated sausages. <i>LWT - Food Science and Technology</i> , 2017, 76, 299-305.	2.5	86
22	Physico-chemical characteristics of microencapsulated propolis co-product extract and its effect on storage stability of burger meat during storage at 15°C. <i>LWT - Food Science and Technology</i> , 2017, 76, 306-313.	2.5	61
23	Rosemary as natural antioxidant to prevent oxidation in chicken burgers. <i>Food Science and Technology</i> , 2017, 37, 17-23.	0.8	39
24	Rosemary Essential Oil and Lyophilized Extract as Natural Antioxidant Source to Prevent Lipid Oxidation in Pork Sausage. <i>Advance Journal of Food Science and Technology</i> , 2017, 13, 210-217.	0.1	9
25	Selecting and training a panel to evaluate the rancid defect in soybean oil and fish hamburgers. <i>Grasas Y Aceites</i> , 2017, 68, 203.	0.3	3
26	Chromatographic characterization of isoflavones in soy flour variety BRS 257, and recognition of their patterns by chemometrics. <i>LWT - Food Science and Technology</i> , 2015, 64, 1209-1216.	2.5	7
27	Shelf Life and Quality Study of Minced Tilapia with Nori and Hijiki Seaweeds as Natural Additives. <i>Scientific World Journal</i> , The, 2014, 2014, 1-7.	0.8	8
28	Extraction and quantification of phenolic acids and flavonols from <i>Eugenia pyriformis</i> using different solvents. <i>Journal of Food Science and Technology</i> , 2014, 51, 2862-2866.	1.4	89
29	Polyphenols and palynological origin of bee pollen of <i>Apis mellifera</i> L. from Brazil. Characterization of polyphenols of bee pollen. <i>CYTA - Journal of Food</i> , 2013, 11, 150-161.	0.9	39
30	Chemical, antioxidant and antibacterial study of Brazilian fruits. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1529-1537.	1.3	61
31	Avaliação do potencial antioxidante do pólen apícola produzido na região sul do Brasil. <i>Quimica Nova</i> , 2008, 31, 1660-1664.	0.3	32
32	Study of preparations of bee pollen extracts, antioxidant and antibacterial activity. <i>Ciencia E Agrotecnologia</i> , 2007, 31, 1818-1825.	1.5	100
33	Comparison of the susceptibility of two hardwood species, <i>Mimosa scabrella</i> Benth and <i>Eucalyptus viminalis</i> Labill, to steam explosion and enzymatic hydrolysis. <i>Brazilian Archives of Biology and Technology</i> , 2000, 43, 195-206.	0.5	12
34	Lyophilized and microencapsulated extracts of grape pomace from winemaking industry to prevent lipid oxidation in chicken patties. <i>Brazilian Journal of Food Technology</i> , 0, 23, .	0.8	16
35	Optimization of phenolic compounds extraction with antioxidant activity from açai, blueberry and goji berry using response surface methodology. <i>Emirates Journal of Food and Agriculture</i> , 0, , 180.	1.0	4
36	Fortification of beef burger with the addition of bee pollen from <i>Apis mellifera</i> L.. <i>Emirates Journal of Food and Agriculture</i> , 0, , 895.	1.0	6

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37	Extraction, characterization and antioxidant properties of phenolic compounds in aÃ§aÃ§uÃ§ara (Euterpe edulis Mart.) from Atlantic Forest. Brazilian Journal of Food Technology, 0, 24, .	0.8	3