

Alessandro De O Rios

List of Publications by Year in descending order

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139
papers

4,571
citations

76326

40
h-index

133252

59
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139
all docs

139
docs citations

139
times ranked

5646
citing authors

#	ARTICLE	IF	CITATIONS
1	Edible film production from chia seed mucilage: Effect of glycerol concentration on its physicochemical and mechanical properties. <i>Carbohydrate Polymers</i> , 2015, 130, 198-205.	10.2	200
2	Dietary fiber from orange byproducts as a potential fat replacer. <i>LWT - Food Science and Technology</i> , 2013, 53, 9-14.	5.2	172
3	Active food packaging prepared with chitosan and olive pomace. <i>Food Hydrocolloids</i> , 2018, 74, 139-150.	10.7	155
4	Cold storage of blueberry (<i>Vaccinium</i> spp.) fruits and juice: Anthocyanin stability and antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2014, 33, 111-116.	3.9	138
5	Development of active biofilms of quinoa (<i>Chenopodium quinoa</i> W.) starch containing gold nanoparticles and evaluation of antimicrobial activity. <i>Food Chemistry</i> , 2015, 173, 755-762.	8.2	128
6	Characterization and Antioxidant Potential of Brazilian Fruits from the Myrtaceae Family. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3061-3067.	5.2	127
7	Carotenoids, flavonoids, chlorophylls, phenolic compounds and antioxidant activity in fresh and cooked broccoli (<i>Brassica oleracea</i> var. Avenger) and cauliflower (<i>Brassica oleracea</i> var. Alpha F1). <i>LWT - Food Science and Technology</i> , 2015, 63, 177-183.	5.2	95
8	Nanoencapsulation of chia seed oil with chia mucilage (<i>Salvia hispanica</i> L.) as wall material: Characterization and stability evaluation. <i>Food Chemistry</i> , 2017, 234, 1-9.	8.2	92
9	Valorization of food-grade industrial waste in the obtaining active biodegradable films for packaging. <i>Industrial Crops and Products</i> , 2016, 87, 218-228.	5.2	89
10	Active biodegradable cassava starch films incorporated lycopene nanocapsules. <i>Industrial Crops and Products</i> , 2017, 109, 818-827.	5.2	84
11	Metabolomics: An analytical technique for food processing evaluation. <i>Food Chemistry</i> , 2022, 366, 130685.	8.2	79
12	Microencapsulation of Anthocyanins with Different Wall Materials and Its Application in Active Biodegradable Films. <i>Food and Bioprocess Technology</i> , 2016, 9, 172-181.	4.7	78
13	Encapsulation efficiency and thermal stability of norbixin microencapsulated by spray-drying using different combinations of wall materials. <i>Industrial Crops and Products</i> , 2018, 111, 846-855.	5.2	78
14	Antioxidant potential and physicochemical characterization of yellow, purple and orange passion fruit. <i>Journal of Food Science and Technology</i> , 2018, 55, 2679-2691.	2.8	78
15	Comparative study on the properties of films based on red rice (<i>Oryza glaberrima</i>) flour and starch. <i>Food Hydrocolloids</i> , 2017, 65, 96-106.	10.7	74
16	Characterisation and stability evaluation of bixin nanocapsules. <i>Food Chemistry</i> , 2013, 141, 3906-3912.	8.2	68
17	Effect of cooking on the concentration of bioactive compounds in broccoli (<i>Brassica oleracea</i> var.) Tj ETQq1 1 0.784314 rgBT /Overlook <i>Chemistry</i> , 2015, 172, 770-777.	8.2	66
18	Pigment Production by Filamentous Fungi on Agro-Industrial Byproducts: an Eco-Friendly Alternative. <i>Applied Biochemistry and Biotechnology</i> , 2013, 171, 616-625.	2.9	63

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19	Active biodegradable film with encapsulated anthocyanins: Effect on the quality attributes of extra-virgin olive oil during storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13218.	2.0	62
20	Biodegradable Films Based on Gelatin and Papaya Peel Microparticles with Antioxidant Properties. <i>Food and Bioprocess Technology</i> , 2018, 11, 536-550.	4.7	62
21	Incorporation of zeaxanthin nanoparticles in yogurt: Influence on physicochemical properties, carotenoid stability and sensory analysis. <i>Food Chemistry</i> , 2019, 301, 125230.	8.2	61
22	Characterization, bioactive compounds and antioxidant potential of three Brazilian fruits. <i>Journal of Food Composition and Analysis</i> , 2013, 29, 19-24.	3.9	60
23	Hot air drying of yacon (<i>Smallanthus sonchifolius</i>) and its effect on sugar concentrations. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2169-2175.	2.7	59
24	Stability of Carotenoids, Total Phenolics and In Vitro Antioxidant Capacity in the Thermal Processing of Orange-Fleshed Sweet Potato (<i>Ipomoea batatas</i> Lam.) Cultivars Grown in Brazil. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 262-270.	3.2	58
25	Effect of processing on the stability of bioactive compounds from red guava (<i>Psidium cattleianum</i>) Tj ETQq1 1 0.784314 rgBT/Overlo	3.9	58
26	Nanoencapsulation of carotenoids: a focus on different delivery systems and evaluation parameters. <i>Journal of Food Science and Technology</i> , 2018, 55, 3851-3860.	2.8	57
27	Characterization of blueberry fruits (<i>Vaccinium</i> spp.) and derived products. <i>Food Science and Technology</i> , 2014, 34, 773-779.	1.7	53
28	Biodegradable polymers as wall materials to the synthesis of bioactive compound nanocapsules. <i>Trends in Food Science and Technology</i> , 2016, 53, 23-33.	15.1	51
29	Orange fiber as a novel fat replacer in lemon ice cream. <i>Food Science and Technology</i> , 2014, 34, 332-340.	1.7	50
30	Model Studies on the Photosensitized Isomerization of Bixin. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 367-373.	5.2	49
31	Synthesis of biodegradable films based on cassava starch containing free and nanoencapsulated β -carotene. <i>Packaging Technology and Science</i> , 2018, 31, 157-166.	2.8	48
32	Development of lycopene-loaded lipid-core nanocapsules: physicochemical characterization and stability study. <i>Journal of Nanoparticle Research</i> , 2015, 17, 1.	1.9	47
33	Bixin and lycopene modulation of free radical generation induced by cisplatin-DNA interaction. <i>Food Chemistry</i> , 2009, 113, 1113-1118.	8.2	46
34	Phenolic enrichment in apple skin following post-harvest fruit UV-B treatment. <i>Postharvest Biology and Technology</i> , 2018, 138, 37-45.	6.0	46
35	Poly(acid lactic) films with carotenoids extracts: Release study and effect on sunflower oil preservation. <i>Food Chemistry</i> , 2019, 281, 213-221.	8.2	46
36	Bioactive compounds and antioxidant activity of pepper (<i>Capsicum</i> sp.) genotypes. <i>Journal of Food Science and Technology</i> , 2015, 52, 7457-7464.	2.8	45

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37	Antioxidant films based on gelatin capsules and minimally processed beet root (<i>Beta vulgaris</i> L.) Tj ETQq1 1 0.784314 rgBT /Over	2.6	45
38	Physicochemical Characterization and Oxidative Stability of Microencapsulated Crude Palm Oil by Spray Drying. Food and Bioprocess Technology, 2016, 9, 124-136.	4.7	45
39	Biodegradable packaging of cellulose acetate incorporated with norbixin, lycopene or zeaxanthin. Industrial Crops and Products, 2020, 147, 112212.	5.2	44
40	Residues of minimally processed carrot and gelatin capsules: Potential materials for packaging films. Industrial Crops and Products, 2015, 76, 1071-1078.	5.2	43
41	Valorization of <i>Opuntia monacantha</i> (Willd.) Haw. cladodes to obtain a mucilage with hydrocolloid features: Physicochemical and functional performance. International Journal of Biological Macromolecules, 2019, 123, 900-909.	7.5	43
42	Synthesis of biodegradable films with antioxidant properties based on cassava starch containing bixin nanocapsules. Journal of Food Science and Technology, 2016, 53, 3197-3205.	2.8	42
43	Thermal Degradation Kinetics of Bixin in an Aqueous Model System. Journal of Agricultural and Food Chemistry, 2005, 53, 2307-2311.	5.2	41
44	Minimally processed beetroot waste as an alternative source to obtain functional ingredients. Journal of Food Science and Technology, 2017, 54, 2050-2058.	2.8	41
45	Hydroethanolic extracts from different genotypes of <i>Euterpe oleracea</i> presented antioxidant potential and protected human neuron-like cells (SH-SY5Y). Food Chemistry, 2017, 222, 94-104.	8.2	41
46	Chronic ozone exposure alters the secondary metabolite profile, antioxidant potential, anti-inflammatory property, and quality of red pepper fruit from <i>Capsicum baccatum</i> . Ecotoxicology and Environmental Safety, 2016, 129, 16-24.	6.0	39
47	Zeaxanthin nanoencapsulation with <i>Opuntia monacantha</i> mucilage as structuring material: Characterization and stability evaluation under different temperatures. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 558, 410-421.	4.7	39
48	Mucilage and cladode flour from cactus (<i>Opuntia monacantha</i>) as alternative ingredients in gluten-free crackers. Food Chemistry, 2020, 314, 126178.	8.2	36
49	Triplet state energy of the carotenoid bixin determined by photoacoustic calorimetry. Dyes and Pigments, 2007, 74, 561-565.	3.7	35
50	Lutein-loaded lipid-core nanocapsules: Physicochemical characterization and stability evaluation. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 522, 477-484.	4.7	35
51	The characterisation and profile of the bioactive compounds in red guava (<i>Psidium cattleianum</i>) Tj ETQq1 1 0.784314 rgBT /Over Science and Technology, 2014, 49, 1842-1849.	2.7	34
52	Characterization and application of red pitaya (<i>Hylocereus polyrhizus</i>) peel powder as a fat replacer in ice cream. Journal of Food Processing and Preservation, 2020, 44, e14420.	2.0	33
53	Stability of functional compounds and antioxidant activity of fresh and pasteurized orange passion fruit (<i>Passiflora caerulea</i>) during cold storage. Food Research International, 2018, 106, 481-486.	6.2	32
54	Effects of orange by-product fiber incorporation on the functional and technological properties of pasta. Food Science and Technology, 2015, 35, 546-551.	1.7	31

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55	Carotenoids extracts as natural colorants in poly(lactic acid) films. Journal of Applied Polymer Science, 2018, 135, 46585.	2.6	29
56	Detection of the origin of Brazilian wines based on the determination of only four elements using high-resolution continuum source flame AAS. Talanta, 2013, 111, 147-155.	5.5	28
57	Evaluation of stability of bixin in nanocapsules in model systems of photosensitization and heating. LWT - Food Science and Technology, 2015, 60, 8-14.	5.2	28
58	Evaluation of the Use of Industrial Wastes on the Encapsulation of Betalains Extracted from Red Pitaya Pulp (<i>Hylocereus polyrhizus</i>) by Spray Drying: Powder Stability and Application. Food and Bioprocess Technology, 2020, 13, 1940-1953.	4.7	28
59	BIOACTIVE COMPOUNDS AND ANTIOXIDANT ACTIVITY OF PINEAPPLE FRUIT OF DIFFERENT CULTIVARS. Revista Brasileira De Fruticultura, 2016, 38, .	0.5	27
60	Evaluation of bioactive compounds, chemical and technological properties of fruits byproducts powder. Journal of Food Science and Technology, 2016, 53, 4067-4075.	2.8	26
61	Vitamin and bioactive compound diversity of seven fruit species from south Brazil. Journal of the Science of Food and Agriculture, 2019, 99, 3307-3317.	3.5	26
62	Active food packaging of cellulose acetate: Storage stability, protective effect on oxidation of riboflavin and release in food simulants. Food Chemistry, 2021, 349, 129140.	8.2	26
63	Edible films based on chia flour: Development and characterization. Journal of Applied Polymer Science, 2016, 133, .	2.6	25
64	Stability assessment of anthocyanins obtained from skin grape applied in kefir and carbonated water as a natural colorant. Journal of Food Processing and Preservation, 2018, 42, e13698.	2.0	25
65	The Production, Characterization, and the Stability of Carotenoids Loaded in Lipid-Core Nanocapsules. Food and Bioprocess Technology, 2016, 9, 1148-1158.	4.7	24
66	Thermal and ultraviolet-visible light stability kinetics of co-nanoencapsulated carotenoids. Food and Bioprocess Technology, 2017, 105, 86-94.	3.6	24
67	Processamento e caracterização de snack extrudado a partir de farinhas de quirera de arroz e de bandinha de feijão. Brazilian Journal of Food Technology, 2012, 15, 72-83.	0.8	24
68	Characterization, antioxidant potential and cytotoxic study of mangaba fruits. Ciencia Rural, 2014, 44, 1297-1303.	0.5	23
69	Mineral characterization of native fruits from the southern region of Brazil. Food Science and Technology, 2014, 34, 258-266.	1.7	23
70	Desenvolvimento de sorvete de chocolate utilizando fibra de casca de laranja como substituto de gordura. Ciencia Rural, 2013, 43, 1892-1897.	0.5	21
71	Bioactive Compounds and Stability of Organic and Conventional <i>Vitis</i> <i>labrusca</i> Grape Seed Oils. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 115-124.	1.9	21
72	Bioactive compounds and protective effect of red and black rice brans extracts in human neuron-like cells (SH-SY5Y). Food Research International, 2018, 113, 57-64.	6.2	21

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73	Addition of norbixin microcapsules obtained by spray drying in an isotonic tangerine soft drink as a natural dye. <i>Journal of Food Science and Technology</i> , 2020, 57, 1021-1031.	2.8	21
74	Effect of Whey protein addition on the nutritional, technological and sensory quality of banana cake. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2617-2623.	2.7	20
75	Physicochemical and sensory evaluation of cakes made with passion fruit and orange residues. <i>Journal of Culinary Science and Technology</i> , 2016, 14, 166-175.	1.4	19
76	Microcystin-LR exposure induces oxidative damage in <i>Caenorhabditis elegans</i> : Protective effect of lutein extracted from marigold flowers. <i>Food and Chemical Toxicology</i> , 2017, 109, 60-67.	3.6	19
77	Characterization of mutamba (<i>Guazuma ulmifolia</i> LAM.) fruit flour and development of bread. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 19, 101120.	3.1	18
78	Processing and characterization of extruded breakfast meal formulated with broken rice and bean flour. <i>Food Science and Technology</i> , 2012, 32, 515-524.	1.7	17
79	Waste from peach (<i>Prunus persica</i>) processing used for optimisation of carotenoids ethanolic extraction. <i>International Journal of Food Science and Technology</i> , 2017, 52, 757-762.	2.7	17
80	Efeito da estocagem e das condições de colheita sobre algumas propriedades físicas, químicas e nutricionais de três cultivares de feijão (<i>Phaseolus vulgaris</i> , L.). <i>Food Science and Technology</i> , 2003, 23, 39.	1.7	16
81	Novel method for the determination of added annatto colour in extruded corn snack products. <i>Food Additives and Contaminants</i> , 2004, 21, 125-133.	2.0	16
82	Protective effect of guabiju (<i>Myrcianthes pungens</i> (O. Berg) D. Legrand) and red guava (<i>Psidium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 <i>Pharmaceutical Sciences</i> , 2014, 50, 483-491.	1.2	16
83	Effect of Tannin Extracts on Biofilms and Attachment of <i>Escherichia coli</i> on Lettuce Leaves. <i>Food and Bioprocess Technology</i> , 2017, 10, 275-283.	4.7	16
84	The nutraceutical quality of tomato fruit during domestic storage is affected by chitosan coating. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13326.	2.0	16
85	Improvement of Enzymatic Assisted Extraction Conditions on Anthocyanin Recovery from Different Varieties of <i>V. vinifera</i> and <i>V. labrusca</i> Grape Pomaces. <i>Food Analytical Methods</i> , 2019, 12, 2056-2068.	2.6	16
86	Active metabolites produced by <i>Penicillium chrysogenum</i> IFL1 growing on agro-industrial residues. <i>Annals of Microbiology</i> , 2013, 63, 771-778.	2.6	15
87	Stability study of lycopene-loaded lipid-core nanocapsules under temperature and photosensitization. <i>LWT - Food Science and Technology</i> , 2016, 71, 190-195.	5.2	15
88	Bioactive compounds in pindo palm (<i>Butia capitata</i>) juice and in pomace resulting of the extraction process. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1216-1222.	3.5	15
89	Characterization of Orange Passion Fruit Peel Flour and Its Use as an Ingredient in Bakery Products. <i>Journal of Culinary Science and Technology</i> , 2020, 18, 214-230.	1.4	15
90	Combination of carotenoids from <i>Spirulina</i> and PLA/PLGA or PHB: New options to obtain bioactive nanoparticles. <i>Food Chemistry</i> , 2021, 346, 128742.	8.2	15

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91	STUDY OF ENZYME INACTIVATION USING STEAM IN YACON (<i>SMALLANTHUS SONCHIFOLIUS</i>) ROOTS. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 16-24.	2.0	14
92	Elabora��o e avalia��o de biscoitos sem gl��ten a partir de farelo de arroz e farinhas de arroz e de soja. <i>Brazilian Journal of Food Technology</i> , 2015, 18, 70-78.	0.8	14
93	Physical and antimicrobial properties of quinoa <sc>flour</sc>-based films incorporated with essential oil. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	2.6	14
94	Gelatin capsule residue-based films crosslinked with the natural agent genipin. <i>Packaging Technology and Science</i> , 2020, 33, 15-26.	2.8	14
95	Phenolic compounds and antioxidant activity in vitro and in vivo of <i>Butia</i> and <i>Opuntia</i> fruits. <i>Food Research International</i> , 2020, 137, 109740.	6.2	14
96	Effect of whey protein and mixed flours on the quality parameters of gluten-free breads. <i>International Journal of Gastronomy and Food Science</i> , 2021, 24, 100361.	3.0	13
97	Effect of incorporation of nutraceutical capsule waste of safflower oil in the mechanical characteristics of corn starch films. <i>Food Science and Technology</i> , 2016, 36, 33-36.	1.7	12
98	Application of supplemental UV-B radiation in pre-harvest to enhance health-promoting compounds accumulation in green and red lettuce. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14213.	2.0	12
99	Expanded Gluten-Free Extrudates Made from Rice Grits and Bandinha (Bean) Flour Mixes: Main Quality Properties. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2267-2275.	2.0	11
100	Gelatin capsule waste: new source of protein to develop a biodegradable film. <i>Polimeros</i> , 2017, 27, 100-107.	0.7	11
101	Effect of moderate electric field on the properties of gelatin capsule residue-based films. <i>Food Hydrocolloids</i> , 2019, 89, 29-35.	10.7	11
102	New insights into the phenolic compounds and antioxidant capacity of feijoa and cherry fruits cultivated in Brazil. <i>Food Research International</i> , 2020, 136, 109564.	6.2	10
103	Heat Processing of Blueberries and Its Effect on Their Physicochemical and Bioactive Properties. <i>Journal of Food Process Engineering</i> , 2016, 39, 564-572.	2.9	9
104	Carrot Flour from Minimally Processed Residue as Substitute of ��-Carotene Commercial in Dry Pasta Prepared with Common Wheat (<i>Triticum aestivum</i>). <i>Journal of Food Quality</i> , 2016, 39, 590-598.	2.6	9
105	Biodegradable sodium alginate films incorporated with norbixin salts. <i>Journal of Food Process Engineering</i> , 2020, 43, e13345.	2.9	9
106	Obtention of Natural Dyes from Industrial Blackberry Pulp Residues (<i>Rubus sp</i>). <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12777.	2.0	8
107	The Quality, Stability, and Bioactive Compound Composition of Virgin and Refined Organic Grape Seed Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 2035-2042.	1.9	7
108	Polylactide films produced with bixin and acetyl tributyl citrate: Functional properties for active packaging. <i>Journal of Applied Polymer Science</i> , 2021, 138, 50302.	2.6	7

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109	The effect of the carotenoid bixin and annatto seeds on hematological markers and nephrotoxicity in rats subjected to chronic treatment with cisplatin. <i>Revista Brasileira De Farmacognosia</i> , 2016, 26, 446-450.	1.4	6
110	Pelargonidin 3-Glucoside Extraction from the Residue from Strawberry Processing (<i>Fragaria X</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	0.5	6
111	Physicochemical, technological and sensory characteristics of a rice (<i>Oryza sativa</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 702 <i>Journal of Food Science and Technology</i> , 2013, 48, 2057-2063.	2.7	5
112	Characterization of pre-gelatinized rice and bean flour. <i>Food Science and Technology</i> , 2013, 33, 245-250.	1.7	5
113	Mudanças nos compostos bioativos e atividade antioxidante de pimentas da região amazônica. <i>Pesquisa Agropecuaria Tropical</i> , 2014, 44, 399-408.	1.0	5
114	Tannin extracts on quality of fresh cut crisp leaf lettuce. <i>Ciencia Rural</i> , 2016, 46, 1357-1363.	0.5	5
115	Estimate of the theoretical maximum daily intake of Sunset Yellow FCF by the Brazilian population. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1-8.	2.3	5
116	Effect of Teff (<i>Eragrostis tef</i>) on Chemical and Technological Quality of Gluten-free Breads. <i>Journal of Culinary Science and Technology</i> , 2020, 18, 535-548.	1.4	5
117	Native fruits from southern Brazil: Physicochemical characterization, centesimal composition, and mineral content. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14582.	2.0	5
118	Influence of PH on the properties of sodium alginate films with norbixin salt. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14475.	2.0	5
119	Physico-chemical and sensory characteristics of gluten-free breads made with pine nuts (<i>Araucaria</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 702 136-145.	1.4	4
120	Incorporation of norbixin in biodegradable alginate films crosslinked with Ca ²⁺ : Prooxidant action. <i>Journal of Applied Polymer Science</i> , 2021, 138, 49876.	2.6	4
121	Effects of indoor, greenhouse, and field cultivation on bioactive compounds from parsley and basil. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6320-6330.	3.5	4
122	Effect of enzymatic treatments and microfiltration on the physicochemical quality parameters of feijoa (<i>Acca sellowiana</i>) juice. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4983-4994.	2.7	4
123	Carotenoid Content and Antioxidant Activity of Organic and Conventional Grape Juice Processing Waste. <i>Current Bioactive Compounds</i> , 2015, 11, 249-255.	0.5	4
124	New opportunities for gluten-free diet:teff (<i>Eragrostis tef</i>) as fibre source in baking products. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4697-4704.	2.7	4
125	Physicochemical and Sensory Evaluation in Sautéed Caps and Stems of Edible Mushrooms. <i>Journal of Culinary Science and Technology</i> , 2020, 18, 306-316.	1.4	3
126	Effects of the intensification of soybean defects: Degradation metabolism of carbohydrates, organic acids, proteins, lipids, and phenolics. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15516.	2.0	3

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127	Characterization, Bioactive Compounds and Antioxidant Potential of AÃ§aÃ­(Euterpe oleracea) Genotypes. <i>Current Bioactive Compounds</i> , 2020, 15, 637-647.	0.5	3
128	Potential of teff (<i>Eragrostis tef</i>) flour as an ingredient in gluten-free cakes: chemical, technological and sensory quality. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2051-2059.	2.7	3
129	Effect of Different Thawing Conditions on the Concentration of Bioactive Substances in Broccoli (<i>Brassica oleracea</i> var. <i>Capitata</i>). <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2673-2679.	2.0	2
130	Antioxidant capacity, phenolic compounds, carotenoids, and vitamins in gluten-free breads made with teff (<i>Eragrostis tef</i>) and associated flours. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	2
131	Can the intake of synthetic food colour Amaranth (INS 123) put the health of Brazilian consumers at risk?. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2022, 39, 1222-1238.	2.3	2
132	Influence of processing conditions on the composition of feijoa (<i>Acca sellowiana</i>) juices during storage. <i>Journal of Food Composition and Analysis</i> , 2022, 114, 104769.	3.9	2
133	Low phenylalanine breads as an alternative for patients with phenylketonuria. <i>British Food Journal</i> , 2019, 122, 26-35.	2.9	1
134	Seven Brazilian Native Fruits as Potential Sources of Bioactive Compounds and Antioxidants. <i>Current Bioactive Compounds</i> , 2021, 17, 120-129.	0.5	1
135	Apples (<i>Malus Domestica</i> Borkh) Minimally Processed Biofortified with Nanoencapsulated β -carotene. <i>Journal of Culinary Science and Technology</i> , 0, , 1-15.	1.4	1
136	Sociobiodiversidade e alimentaÃ§Ã£o escolar: uma experiÃªncia no Litoral Norte do Rio Grande do Sul. <i>InteraÃ§Ãµes (Campo Grande)</i> , 0, , 1003-1020.	0.1	1
137	Antioxidants from Annatto Seeds as Possible Inhibitory Agents of the Hepatotoxicity Induced by the Antitumor Agent Cisplatin. <i>Natural Product Communications</i> , 2016, 11, 1934578X1601100.	0.5	0
138	AvaliaÃ§Ã£o comparativa dos parÃ¢metros fÃsico-quÃmicos de azeites de oliva produzidos no estado do Rio Grande do Sul com azeites de oliva importados. <i>Revista Brasileira De Tecnologia Agroindustrial</i> , 2019, 13, .	0.1	0
139	The Influence of Heating and Photosensitization on the Stability of Lutein- Loaded Lipid-Core Nanocapsules. <i>Current Bioactive Compounds</i> , 2020, 16, 1340-1345.	0.5	0