

# Alessandro De O Rios

## List of Publications by Year in descending order

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139  
papers

4,571  
citations

87401

40  
h-index

150775

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g-index

139  
all docs

139  
docs citations

139  
times ranked

6021  
citing authors

#	ARTICLE	IF	CITATIONS
1	Metabolomics: An analytical technique for food processing evaluation. Food Chemistry, 2022, 366, 130685.	4.2	79
2	New opportunities for gluten-free diet: teff ( <i>Eragrostis tef</i> ) as fibre source in baking products. International Journal of Food Science and Technology, 2022, 57, 4697-4704.	1.3	4
3	Potential of teff ( <i>Eragrostis tef</i> ) flour as an ingredient in gluten-free cakes: chemical, technological and sensory quality. International Journal of Food Science and Technology, 2022, 57, 2051-2059.	1.3	3
4	Antioxidant capacity, phenolic compounds, carotenoids, and vitamins in gluten-free breads made with teff ( <i>Eragrostis tef</i> ) and associated flours. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2
5	Can the intake of synthetic food colour Amaranth (INS 123) put the health of Brazilian consumers at risk?. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2022, 39, 1222-1238.	1.1	2
6	Influence of processing conditions on the composition of feijoa ( <i>Acca sellowiana</i> ) juices during storage. Journal of Food Composition and Analysis, 2022, 114, 104769.	1.9	2
7	Combination of carotenoids from Spirulina and PLA/PLGA or PHB: New options to obtain bioactive nanoparticles. Food Chemistry, 2021, 346, 128742.	4.2	15
8	Poly lactide films produced with bixin and acetyl tributyl citrate: Functional properties for active packaging. Journal of Applied Polymer Science, 2021, 138, 50302.	1.3	7
9	Incorporation of norbixin in biodegradable alginate films crosslinked with Ca <sup>2+</sup> : Pro-oxidant action. Journal of Applied Polymer Science, 2021, 138, 49876.	1.3	4
10	Effects of the intensification of soybean defects: Degradation metabolism of carbohydrates, organic acids, proteins, lipids, and phenolics. Journal of Food Processing and Preservation, 2021, 45, e15516.	0.9	3
11	Seven Brazilian Native Fruits as Potential Sources of Bioactive Compounds and Antioxidants. Current Bioactive Compounds, 2021, 17, 120-129.	0.2	1
12	Effects of indoor, greenhouse, and field cultivation on bioactive compounds from parsley and basil. Journal of the Science of Food and Agriculture, 2021, 101, 6320-6330.	1.7	4
13	Effect of whey protein and mixed flours on the quality parameters of gluten-free breads. International Journal of Gastronomy and Food Science, 2021, 24, 100361.	1.3	13
14	Active food packaging of cellulose acetate: Storage stability, protective effect on oxidation of riboflavin and release in food simulants. Food Chemistry, 2021, 349, 129140.	4.2	26
15	Effect of enzymatic treatments and microfiltration on the physicochemical quality parameters of feijoa ( <i>Acca sellowiana</i> ) juice. International Journal of Food Science and Technology, 2021, 56, 4983-4994.	1.3	4
16	Characterization of Orange Passion Fruit Peel Flour and Its Use as an Ingredient in Bakery Products. Journal of Culinary Science and Technology, 2020, 18, 214-230.	0.6	15
17	Physicochemical and Sensory Evaluation in Sautéed Caps and Stems of Edible Mushrooms. Journal of Culinary Science and Technology, 2020, 18, 306-316.	0.6	3
18	Effect of Teff ( <i>Eragrostis tef</i> ) on Chemical and Technological Quality of Gluten-free Breads. Journal of Culinary Science and Technology, 2020, 18, 535-548.	0.6	5

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19	Gelatin capsule residue-based films crosslinked with the natural agent genipin. <i>Packaging Technology and Science</i> , 2020, 33, 15-26.	1.3	14
20	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.	1.4	21
21	Biodegradable sodium alginate films incorporated with norbixin salts. <i>Journal of Food Process Engineering</i> , 2020, 43, e13345.	1.5	9
22	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.	2.9	14
23	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. <i>Food and Bioprocess Technology</i> , 2020, 13, 1940-1953.	2.6	28
24	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.	2.9	10
25	Native fruits from southern Brazil: Physicochemical characterization, centesimal composition, and mineral content. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14582.	0.9	5
26	Characterization and application of red pitaya ( <i>Hylocereus polyrhizus</i> ) peel powder as a fat replacer in ice cream. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14420.	0.9	33
27	Biodegradable packaging of cellulose acetate incorporated with norbixin, lycopene or zeaxanthin. <i>Industrial Crops and Products</i> , 2020, 147, 112212.	2.5	44
28	Mucilage and cladode flour from cactus ( <i>Opuntia monacantha</i> ) as alternative ingredients in gluten-free crackers. <i>Food Chemistry</i> , 2020, 314, 126178.	4.2	36
29	Influence of PH on the properties of sodium alginate films with norbixin salt. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14475.	0.9	5
30	Characterization, Bioactive Compounds and Antioxidant Potential of AÃ§aÃ­ ( <i>Euterpe oleracea</i> ) Genotypes. <i>Current Bioactive Compounds</i> , 2020, 15, 637-647.	0.2	3
31	The Influence of Heating and Photosensitization on the Stability of Lutein- Loaded Lipid-Core Nanocapsules. <i>Current Bioactive Compounds</i> , 2020, 16, 1340-1345.	0.2	0
32	Incorporation of zeaxanthin nanoparticles in yogurt: Influence on physicochemical properties, carotenoid stability and sensory analysis. <i>Food Chemistry</i> , 2019, 301, 125230.	4.2	61
33	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.	1.3	16
34	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.	0.9	12
35	Characterization of mutamba ( <i>Guazuma ulmifolia</i> LAM.) fruit flour and development of bread. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 19, 101120.	1.5	18
36	Low phenylalanine breads as an alternative for patients with phenylketonuria. <i>British Food Journal</i> , 2019, 122, 26-35.	1.6	1

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37	Vitamin and bioactive compound diversity of seven fruit species from south Brazil. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3307-3317.	1.7	26
38	Poly(acid lactic) films with carotenoids extracts: Release study and effect on sunflower oil preservation. <i>Food Chemistry</i> , 2019, 281, 213-221.	4.2	46
39	Valorization of <i>Opuntia monacantha</i> (Willd.) Haw. cladodes to obtain a mucilage with hydrocolloid features: Physicochemical and functional performance. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 900-909.	3.6	43
40	Effect of moderate electric field on the properties of gelatin capsule residue-based films. <i>Food Hydrocolloids</i> , 2019, 89, 29-35.	5.6	11
41	Physico-chemical and sensory characteristics of gluten-free breads made with pine nuts ( <i>Araucaria</i> ) Tj ETQq1 1 0.784314 rgBT /Ov 136-145.	0.6	4
42	Avalia�o comparativa dos par�metros f�sico-qu�micos 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
43	Phenolic enrichment in apple skin following post-harvest fruit UV-B treatment. <i>Postharvest Biology and Technology</i> , 2018, 138, 37-45.	2.9	46
44	Stability of functional compounds and antioxidant activity of fresh and pasteurized orange passion fruit ( <i>Passiflora caerulea</i> ) during cold storage. <i>Food Research International</i> , 2018, 106, 481-486.	2.9	32
45	Synthesis of biodegradable films based on cassava starch containing free and nanoencapsulated �-carotene. <i>Packaging Technology and Science</i> , 2018, 31, 157-166.	1.3	48
46	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.	0.9	16
47	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.	2.5	78
48	Biodegradable Films Based on Gelatin and Papaya Peel Microparticles with Antioxidant Properties. <i>Food and Bioprocess Technology</i> , 2018, 11, 536-550.	2.6	62
49	Active food packaging prepared with chitosan and olive pomace. <i>Food Hydrocolloids</i> , 2018, 74, 139-150.	5.6	155
50	Stability assessment of anthocyanins obtained from skin grape applied in kefir and carbonated water as a natural colorant. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13698.	0.9	25
51	Zeaxanthin nanoencapsulation with <i>Opuntia monacantha</i> mucilage as structuring material: Characterization and stability evaluation under different temperatures. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018, 558, 410-421.	2.3	39
52	Nanoencapsulation of carotenoids: a focus on different delivery systems and evaluation parameters. <i>Journal of Food Science and Technology</i> , 2018, 55, 3851-3860.	1.4	57
53	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.	1.3	20
54	Bioactive compounds and protective effect of red and black rice brans extracts in human neuron-like cells (SH-SY5Y). <i>Food Research International</i> , 2018, 113, 57-64.	2.9	21

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55	Antioxidant potential and physicochemical characterization of yellow, purple and orange passion fruit. <i>Journal of Food Science and Technology</i> , 2018, 55, 2679-2691.	1.4	78
56	Carotenoids extracts as natural colorants in poly(lactic acid) films. <i>Journal of Applied Polymer Science</i> , 2018, 135, 46585.	1.3	29
57	Obtention of Natural Dyes from Industrial Blackberry Pulp Residues ( <i>Rubus sp</i> ). <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12777.	0.9	8
58	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.	1.3	17
59	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.	0.9	62
60	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.	1.1	5
61	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.	4.2	92
62	Minimally processed beetroot waste as an alternative source to obtain functional ingredients. <i>Journal of Food Science and Technology</i> , 2017, 54, 2050-2058.	1.4	41
63	Lutein-loaded lipid-core nanocapsules: Physicochemical characterization and stability evaluation. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 522, 477-484.	2.3	35
64	Hydroethanolic extracts from different genotypes of <i>Euterpe oleracea</i> presented antioxidant potential and protected human neuron-like cells (SH-SY5Y). <i>Food Chemistry</i> , 2017, 222, 94-104.	4.2	41
65	Active biodegradable cassava starch films incorporated lycopene nanocapsules. <i>Industrial Crops and Products</i> , 2017, 109, 818-827.	2.5	84
66	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.	1.8	19
67	Thermal and ultraviolet-visible light stability kinetics of co-nanoencapsulated carotenoids. <i>Food and Bioprocess Technology</i> , 2017, 105, 86-94.	1.8	24
68	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.	5.6	74
69	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.	2.6	16
70	Gelatin capsule waste: new source of protein to develop a biodegradable film. <i>Polimeros</i> , 2017, 27, 100-107.	0.2	11
71	Tannin extracts on quality of fresh cut crisp leaf lettuce. <i>Ciencia Rural</i> , 2016, 46, 1357-1363.	0.3	5
72	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.	0.8	12

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73	BIOACTIVE COMPOUNDS AND ANTIOXIDANT ACTIVITY OF PINEAPPLE FRUIT OF DIFFERENT CULTIVARS. Revista Brasileira De Fruticultura, 2016, 38, .	0.2	27
74	Antioxidants from Annatto Seeds as Possible Inhibitory Agents of the Hepatotoxicity Induced by the Antitumor Agent Cisplatin. Natural Product Communications, 2016, 11, 1934578X1601100.	0.2	0
75	Heat Processing of Blueberries and Its Effect on Their Physicochemical and Bioactive Properties. Journal of Food Process Engineering, 2016, 39, 564-572.	1.5	9
76	Antioxidant films based on gelatin capsules and minimally processed beet root ( <i>Beta vulgaris</i> L.) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.35	45
77	Physical and antimicrobial properties of quinoa flour-based films incorporated with essential oil. Journal of Applied Polymer Science, 2016, 133, .	1.3	14
78	Carrot Flour from Minimally Processed Residue as Substitute of $\beta$ -Carotene Commercial in Dry Pasta Prepared with Common Wheat ( <i>Triticum aestivum</i> ). Journal of Food Quality, 2016, 39, 590-598.	1.4	9
79	Evaluation of bioactive compounds, chemical and technological properties of fruits byproducts powder. Journal of Food Science and Technology, 2016, 53, 4067-4075.	1.4	26
80	Physicochemical and sensory evaluation of cakes made with passion fruit and orange residues. Journal of Culinary Science and Technology, 2016, 14, 166-175.	0.6	19
81	The effect of the carotenoid bixin and annatto seeds on hematological markers and nephrotoxicity in rats subjected to chronic treatment with cisplatin. Revista Brasileira De Farmacognosia, 2016, 26, 446-450.	0.6	6
82	Valorization of food-grade industrial waste in the obtaining active biodegradable films for packaging. Industrial Crops and Products, 2016, 87, 218-228.	2.5	89
83	Stability study of lycopene-loaded lipid-core nanocapsules under temperature and photosensitization. LWT - Food Science and Technology, 2016, 71, 190-195.	2.5	15
84	Biodegradable polymers as wall materials to the synthesis of bioactive compound nanocapsules. Trends in Food Science and Technology, 2016, 53, 23-33.	7.8	51
85	Synthesis of biodegradable films with antioxidant properties based on cassava starch containing bixin nanocapsules. Journal of Food Science and Technology, 2016, 53, 3197-3205.	1.4	42
86	Edible films based on chia flour: Development and characterization. Journal of Applied Polymer Science, 2016, 133, .	1.3	25
87	The Production, Characterization, and the Stability of Carotenoids Loaded in Lipid-Core Nanocapsules. Food and Bioprocess Technology, 2016, 9, 1148-1158.	2.6	24
88	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.	2.9	39
89	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.	0.8	21
90	Physicochemical Characterization and Oxidative Stability of Microencapsulated Crude Palm Oil by Spray Drying. Food and Bioprocess Technology, 2016, 9, 124-136.	2.6	45

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91	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.	1.7	15
92	Microencapsulation of Anthocyanins with Different Wall Materials and Its Application in Active Biodegradable Films. <i>Food and Bioprocess Technology</i> , 2016, 9, 172-181.	2.6	78
93	Pelargonidin 3-Glucoside Extraction from the Residue from Strawberry Processing ( <i>Fragaria X</i> ) <i>TJ ETQq1 1 0.784314 rgBT /Overlock 10</i>	0.2	6
94	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.	0.9	11
95	Effect of Different Thawing Conditions on the Concentration of Bioactive Substances in Broccoli ( <i>Brassica oleracea</i> var. <i>Avenger</i> ). <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2673-2679.	0.9	2
96	Effects of orange by-product fiber incorporation on the functional and technological properties of pasta. <i>Food Science and Technology</i> , 2015, 35, 546-551.	0.8	31
97	Elaboração e avaliação de biscoitos sem glúten 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
98	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.	5.1	200
99	Effect of cooking on the concentration of bioactive compounds in broccoli ( <i>Brassica oleracea</i> var.) <i>TJ ETQq1 1 0.784314 rgBT /Overlock 10</i> <i>Chemistry</i> , 2015, 172, 770-777.	4.2	66
100	Development of lycopene-loaded lipid-core nanocapsules: physicochemical characterization and stability study. <i>Journal of Nanoparticle Research</i> , 2015, 17, 1.	0.8	47
101	Bioactive compounds and antioxidant activity of pepper ( <i>Capsicum</i> sp.) genotypes. <i>Journal of Food Science and Technology</i> , 2015, 52, 7457-7464.	1.4	45
102	Carotenoids, flavonoids, chlorophylls, phenolic compounds and antioxidant activity in fresh and cooked broccoli ( <i>Brassica oleracea</i> var. <i>Avenger</i> ) and cauliflower ( <i>Brassica oleracea</i> var. <i>Alphina F1</i> ). <i>LWT - Food Science and Technology</i> , 2015, 63, 177-183.	2.5	95
103	Residues of minimally processed carrot and gelatin capsules: Potential materials for packaging films. <i>Industrial Crops and Products</i> , 2015, 76, 1071-1078.	2.5	43
104	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.	4.2	128
105	Evaluation of stability of bixin in nanocapsules in model systems of photosensitization and heating. <i>LWT - Food Science and Technology</i> , 2015, 60, 8-14.	2.5	28
106	Carotenoid Content and Antioxidant Activity of Organic and Conventional Grape Juice Processing Waste. <i>Current Bioactive Compounds</i> , 2015, 11, 249-255.	0.2	4
107	Orange fiber as a novel fat replacer in lemon ice cream. <i>Food Science and Technology</i> , 2014, 34, 332-340.	0.8	50
108	Characterization of blueberry fruits ( <i>Vaccinium</i> spp.) and derived products. <i>Food Science and Technology</i> , 2014, 34, 773-779.	0.8	53

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109	Mudan�as nos compostos bioativos e atividade antioxidante de pimentas da regi�o amaz�nica. Pesquisa Agropecuaria Tropical, 2014, 44, 399-408.	1.0	5
110	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 7 Pharmaceutical Sciences, 2014, 50, 483-491.	1.2	16
111	Characterization, antioxidant potential and cytotoxic study of mangaba fruits. Ciencia Rural, 2014, 44, 1297-1303.	0.3	23
112	The characterisation and profile of the bioactive compounds in red guava ( <i>Psidium cattleianum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 Science and Technology, 2014, 49, 1842-1849.	1.3	34
113	Mineral characterization of native fruits from the southern region of Brazil. Food Science and Technology, 2014, 34, 258-266.	0.8	23
114	Effect of processing on the stability of bioactive compounds from red guava ( <i>Psidium cattleianum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 Food Science and Technology, 2014, 34, 258-266.	1.9	58
115	Cold storage of blueberry ( <i>Vaccinium</i> spp.) fruits and juice: Anthocyanin stability and antioxidant activity. Journal of Food Composition and Analysis, 2014, 33, 111-116.	1.9	138
116	The Quality, Stability, and Bioactive Compound Composition of Virgin and Refined Organic Grape Seed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 2035-2042.	0.8	7
117	STUDY OF ENZYME INACTIVATION USING STEAM IN YACON ( <i>SMALLANTHUS SONCHIFOLIUS</i> ) ROOTS. Journal of Food Processing and Preservation, 2013, 37, 16-24.	0.9	14
118	Active metabolites produced by <i>Penicillium chrysogenum</i> IFL1 growing on agro-industrial residues. Annals of Microbiology, 2013, 63, 771-778.	1.1	15
119	Pigment Production by Filamentous Fungi on Agro-Industrial Byproducts: an Eco-Friendly Alternative. Applied Biochemistry and Biotechnology, 2013, 171, 616-625.	1.4	63
120	Characterisation and stability evaluation of bixin nanocapsules. Food Chemistry, 2013, 141, 3906-3912.	4.2	68
121	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.	2.9	28
122	Characterization, bioactive compounds and antioxidant potential of three Brazilian fruits. Journal of Food Composition and Analysis, 2013, 29, 19-24.	1.9	60
123	Dietary fiber from orange byproducts as a potential fat replacer. LWT - Food Science and Technology, 2013, 53, 9-14.	2.5	172
124	Physicochemical, technological and sensory characteristics of a rice ( <i>Oryza sativa</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 Journal of Food Science and Technology, 2013, 48, 2057-2063.	1.3	5
125	Desenvolvimento de sorvete de chocolate utilizando fibra de casca de laranja como substituto de gordura. Ciencia Rural, 2013, 43, 1892-1897.	0.3	21
126	Characterization of pre-gelatinized rice and bean flour. Food Science and Technology, 2013, 33, 245-250.	0.8	5



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127	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.	1.4	58
128	Characterization and Antioxidant Potential of Brazilian Fruits from the Myrtaceae Family. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3061-3067.	2.4	127
129	Processing and characterization of extruded breakfast meal formulated with broken rice and bean flour. <i>Food Science and Technology</i> , 2012, 32, 515-524.	0.8	17
130	Processamento e caracterização de snack extrudado a partir de farinhas de quirera de arroz e de bandinha de feijão. <i>Brazilian Journal of Food Technology</i> , 2012, 15, 72-83.	0.8	24
131	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.	1.3	59
132	Bixin and lycopene modulation of free radical generation induced by cisplatin-DNA interaction. <i>Food Chemistry</i> , 2009, 113, 1113-1118.	4.2	46
133	Triplet state energy of the carotenoid bixin determined by photoacoustic calorimetry. <i>Dyes and Pigments</i> , 2007, 74, 561-565.	2.0	35
134	Thermal Degradation Kinetics of Bixin in an Aqueous Model System. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2307-2311.	2.4	41
135	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
136	Model Studies on the Photosensitized Isomerization of Bixin. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 367-373.	2.4	49
137	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.	0.8	16
138	Apples ( <i>Malus Domestica</i> Borkh) Minimally Processed Biofortified with Nanoencapsulated $\beta$ -carotene. <i>Journal of Culinary Science and Technology</i> , 0, , 1-15.	0.6	1
139	Sociobiodiversidade e alimentação escolar: uma experiência no Litoral Norte do Rio Grande do Sul. <i>Interações</i> (Campo Grande), 0, , 1003-1020.	0.1	1