

Mario Roberto Marostica Junior

List of Publications by Year in descending order

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135
papers

5,470
citations

61984

43
h-index

98798

67
g-index

138
all docs

138
docs citations

138
times ranked

6632
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical characterization and antioxidant potential of Chilean chia seeds and oil (<i>Salvia hispanica</i> L.). <i>LWT - Food Science and Technology</i> , 2014, 59, 1304-1310.	5.2	197
2	Jaboticaba peel: Antioxidant compounds, antiproliferative and antimutagenic activities. <i>Food Research International</i> , 2012, 49, 596-603.	6.2	188
3	The Use of Endophytes to Obtain Bioactive Compounds and Their Application in Biotransformation Process. <i>Biotechnology Research International</i> , 2011, 2011, 1-11.	1.4	177
4	Interplay between food and gut microbiota in health and disease. <i>Food Research International</i> , 2019, 115, 23-31.	6.2	168
5	Extraction of phenolic compounds and anthocyanins from juãšara (<i>Euterpe edulis</i> Mart.) residues using pressurized liquids and supercritical fluids. <i>Journal of Supercritical Fluids</i> , 2017, 119, 9-16.	3.2	153
6	Characterization of antioxidant polyphenols from <i>Myrciaria jaboticaba</i> peel and their effects on glucose metabolism and antioxidant status: A pilot clinical study. <i>Food Chemistry</i> , 2016, 211, 185-197.	8.2	130
7	Anthocyanins: New techniques and challenges in microencapsulation. <i>Food Research International</i> , 2020, 133, 109092.	6.2	129
8	Subcritical water extraction of flavanones from defatted orange peel. <i>Journal of Supercritical Fluids</i> , 2018, 138, 7-16.	3.2	126
9	Fungal growth promotor endophytes: a pragmatic approach towards sustainable food and agriculture. <i>Symbiosis</i> , 2014, 62, 63-79.	2.3	118
10	Characterization of phenolic compounds in chia (<i>Salvia hispanica</i> L.) seeds, fiber flour and oil. <i>Food Chemistry</i> , 2017, 232, 295-305.	8.2	118
11	Antioxidant Potential of Rat Plasma by Administration of Freeze-Dried Jaboticaba Peel (<i>Myrciaria</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 114	3.2	114
12	Antioxidant activity of aqueous extract of passion fruit (<i>Passiflora edulis</i>) leaves: In vitro and in vivo study. <i>Food Research International</i> , 2013, 53, 882-890.	6.2	106
13	Volatile constituents of exotic fruits from Brazil. <i>Food Research International</i> , 2011, 44, 1843-1855.	6.2	104
14	Sorghum flour fractions: Correlations among polysaccharides, phenolic compounds, antioxidant activity and glycemic index. <i>Food Chemistry</i> , 2015, 180, 116-123.	8.2	95
15	Antioxidant potential of dietary chia seed and oil (<i>Salvia hispanica</i> L.) in diet-induced obese rats. <i>Food Research International</i> , 2015, 76, 666-674.	6.2	87
16	Bioaccessibility and catabolism of phenolic compounds from jaboticaba (<i>Myrciaria trunciflora</i>) fruit peel during in vitro gastrointestinal digestion and colonic fermentation. <i>Journal of Functional Foods</i> , 2020, 65, 103714.	3.4	85
17	Freeze-dried jaboticaba peel added to high-fat diet increases HDL-cholesterol and improves insulin resistance in obese rats. <i>Food Research International</i> , 2012, 49, 153-160.	6.2	84
18	Is Chickpea a Potential Substitute for Soybean? Phenolic Bioactives and Potential Health Benefits. <i>International Journal of Molecular Sciences</i> , 2019, 20, 2644.	4.1	79

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19	Jaboticaba peel and jaboticaba peel aqueous extract shows in vitro and in vivo antioxidant properties in obesity model. <i>Food Research International</i> , 2015, 77, 162-170.	6.2	77
20	Intake of jaboticaba peel attenuates oxidative stress in tissues and reduces circulating saturated lipids of rats with high-fat diet-induced obesity. <i>Journal of Functional Foods</i> , 2014, 6, 450-461.	3.4	76
21	Probiotic yogurt offers higher immune-protection than probiotic whey beverage. <i>Food Research International</i> , 2013, 54, 118-124.	6.2	75
22	Yacon (<i>Smallanthus sonchifolius</i>): A Functional Food. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 222-228.	3.2	71
23	PEGylation of Reduced Graphene Oxide Induces Toxicity in Cells of the Blood-Brain Barrier: An <i>in Vitro</i> and <i>in Vivo</i> Study. <i>Molecular Pharmaceutics</i> , 2016, 13, 3913-3924.	4.6	71
24	Natural prebiotic carbohydrates, carotenoids and flavonoids as ingredients in food systems. <i>Current Opinion in Food Science</i> , 2020, 33, 98-107.	8.0	71
25	Anthocyanins from jussara (<i>Euterpe edulis Martius</i>) extract carried by calcium alginate beads pre-prepared using ionic gelation. <i>Powder Technology</i> , 2019, 345, 283-291.	4.2	67
26	Ulcerative colitis: Gut microbiota, immunopathogenesis and application of natural products in animal models. <i>Life Sciences</i> , 2020, 258, 118129.	4.3	67
27	Sequential high pressure extractions applied to recover piceatannol and scirpusin B from passion fruit bagasse. <i>Food Research International</i> , 2016, 85, 51-58.	6.2	65
28	Chia (<i>Salvia hispanica L.</i>) enhances HSP, PGC-1 α expressions and improves glucose tolerance in diet-induced obese rats. <i>Nutrition</i> , 2015, 31, 740-748.	2.4	62
29	Production of R-(+)- α -terpineol by the biotransformation of limonene from orange essential oil, using cassava waste water as medium. <i>Food Chemistry</i> , 2007, 101, 345-350.	8.2	61
30	Physicochemical, technological properties, and health-benefits of <i>Cucurbita moschata</i> Duchense vs. Cehualca. <i>Food Research International</i> , 2011, 44, 2587-2593.	6.2	59
31	Freeze-dried jaboticaba peel powder improves insulin sensitivity in high-fat-fed mice. <i>British Journal of Nutrition</i> , 2013, 110, 447-455.	2.3	59
32	Pressurized liquids extraction as an alternative process to readily obtain bioactive compounds from passion fruit rinds. <i>Food and Bioproducts Processing</i> , 2016, 100, 382-390.	3.6	59
33	Grape peel powder promotes intestinal barrier homeostasis in acute TNBS-colitis: A major role for dietary fiber and fiber-bound polyphenols. <i>Food Research International</i> , 2019, 123, 425-439.	6.2	59
34	Intestinal anti-inflammatory effects of <i>Passiflora edulis</i> peel in the dextran sodium sulphate model of mouse colitis. <i>Journal of Functional Foods</i> , 2016, 26, 565-576.	3.4	55
35	Carotenóides: propriedades, aplicaçóes e biotransformaçóo para formaçóo de compostos de aroma. <i>Quimica Nova</i> , 2007, 30, 616-622.	0.3	54
36	Reduced graphene oxide: nanotoxicological profile in rats. <i>Journal of Nanobiotechnology</i> , 2016, 14, 53.	9.1	54

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37	Evaluation of the antioxidant, antiproliferative and antimutagenic potential of araçá-boi fruit (<i>Eugenia stipitata</i> Mc Vaughn "Myrtaceae) of the Brazilian Amazon Forest. <i>Food Research International</i> , 2013, 50, 70-76.	6.2	52
38	Opinion on the Hurdles and Potential Health Benefits in Value-Added Use of Plant Food Processing By-Products as Sources of Phenolic Compounds. <i>International Journal of Molecular Sciences</i> , 2018, 19, 3498.	4.1	52
39	Surfactina: propriedades químicas, tecnológicas e funcionais para aplicações em alimentos. <i>Química Nova</i> , 2007, 30, 409-414.	0.3	51
40	Polyphenols, antioxidants, and antimutagenic effects of <i>Copaifera langsdorffii</i> fruit. <i>Food Chemistry</i> , 2016, 197, 1153-1159.	8.2	47
41	Red-jambo (<i>Syzygium malaccense</i>): Bioactive compounds in fruits and leaves. <i>LWT - Food Science and Technology</i> , 2017, 76, 284-291.	5.2	47
42	Biopolymer-prebiotic carbohydrate blends and their effects on the retention of bioactive compounds and maintenance of antioxidant activity. <i>Carbohydrate Polymers</i> , 2016, 144, 149-158.	10.2	46
43	Antioxidant potential of aroma compounds obtained by limonene biotransformation of orange essential oil. <i>Food Chemistry</i> , 2009, 116, 8-12.	8.2	45
44	Jaboticaba berry peel intake prevents insulin resistance-induced tau phosphorylation in mice. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600952.	3.3	45
45	Functional tea from a Brazilian berry: Overview of the bioactives compounds. <i>LWT - Food Science and Technology</i> , 2017, 76, 292-298.	5.2	44
46	Intake of <i>Passiflora edulis</i> leaf extract improves antioxidant and anti-inflammatory status in rats with 2,4,6-trinitrobenzenesulphonic acid induced colitis. <i>Journal of Functional Foods</i> , 2015, 17, 575-586.	3.4	42
47	Agro-industrial by-products: Valuable sources of bioactive compounds. <i>Food Research International</i> , 2022, 152, 110871.	6.2	42
48	<i>Passiflora edulis</i> peel intake and ulcerative colitis: Approaches for prevention and treatment. <i>Experimental Biology and Medicine</i> , 2014, 239, 542-551.	2.4	41
49	Extraction of bioactive compounds from genipap (<i>Genipa americana</i> L.) by pressurized ethanol: Iridoids, phenolic content and antioxidant activity. <i>Food Research International</i> , 2017, 102, 595-604.	6.2	40
50	High-intensity ultrasound-assisted recovery of anthocyanins from jaboticaba by-products using green solvents: Effects of ultrasound intensity and solvent composition on the extraction of phenolic compounds. <i>Food Research International</i> , 2021, 140, 110048.	6.2	40
51	MANUFACTURING COST OF SUPERCRITICAL-EXTRACTED OILS AND CAROTENOIDS FROM AMAZONIAN PLANTS. <i>Journal of Food Process Engineering</i> , 2010, 33, 348-369.	2.9	39
52	The putative effects of prebiotics as immunomodulatory agents. <i>Food Research International</i> , 2011, 44, 3167-3173.	6.2	39
53	Recent advances and possibilities for the use of plant phenolic compounds to manage ageing-related diseases. <i>Journal of Functional Foods</i> , 2020, 75, 104203.	3.4	39
54	Polyphenols from food by-products: An alternative or complementary therapy to IBD conventional treatments. <i>Food Research International</i> , 2021, 140, 110018.	6.2	39

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55	Biotransformação de limoneno: uma revisão das principais rotas metabólicas. <i>Química Nova</i> , 2007, 30, 382-387.	0.3	38
56	Sequential subcritical water process applied to orange peel for the recovery flavanones and sugars. <i>Journal of Supercritical Fluids</i> , 2020, 160, 104789.	3.2	38
57	Passion fruit (<i>Passiflora edulis</i>) peel increases colonic production of short-chain fatty acids in Wistar rats. <i>LWT - Food Science and Technology</i> , 2014, 59, 1252-1257.	5.2	36
58	Effects of high hydrostatic pressure on the microbial inactivation and extraction of bioactive compounds from <i>Euterpe oleracea</i> Martius pulp. <i>Food Research International</i> , 2020, 130, 108856.	6.2	36
59	Capacidade antioxidante e composição química da casca de maracujá (<i>Passiflora edulis</i>). <i>Ciencia Rural</i> , 2014, 44, 1699-1704.	0.5	35
60	Jaboticaba berry peel intake increases short chain fatty acids production and prevent hepatic steatosis in mice fed high-fat diet. <i>Journal of Functional Foods</i> , 2018, 48, 266-274.	3.4	35
61	Jaboticaba peel powder and jaboticaba peel aqueous extract reduces obesity, insulin resistance and hepatic fat accumulation in rats. <i>Food Research International</i> , 2019, 120, 880-887.	6.2	34
62	Influence of different types of acids and pH in the recovery of bioactive compounds in Jaboticaba peel (<i>Plinia cauliflora</i>). <i>Food Research International</i> , 2019, 124, 16-26.	6.2	33
63	Odor-Active Alcohols from the Fungal Transformation of β -Farnesene. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9079-9084.	5.2	31
64	Antioxidant and anti-diabetic potential of <i>Passiflora alata</i> Curtis aqueous leaves extract in type 1 diabetes mellitus (NOD-mice). <i>International Immunopharmacology</i> , 2014, 18, 106-115.	3.8	31
65	Gastroprotective effect of soluble dietary fibres from yellow passion fruit (<i>Passiflora edulis</i> f.) Tj ETQq1 1 0.784314.gBT /Overlock 10	3.4	31
66	Bioactive compounds of juices from two Brazilian grape cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1990-1996.	3.5	30
67	Anthocyanins Recovered from Agri-Food By-Products Using Innovative Processes: Trends, Challenges, and Perspectives for Their Application in Food Systems. <i>Molecules</i> , 2021, 26, 2632.	3.8	30
68	Volatile constituents of jaboticaba (<i>Myrciaria jaboticaba</i> (Vell.) O. Berg) fruits. <i>Journal of Essential Oil Research</i> , 2012, 24, 45-51.	2.7	29
69	Passion fruit peel intake decreases inflammatory response and reverts lipid peroxidation and adiposity in diet-induced obese rats. <i>Nutrition Research</i> , 2020, 76, 106-117.	2.9	28
70	Grape peel powder attenuates the inflammatory and oxidative response of experimental colitis in rats by modulating the NF- κ B pathway and activity of antioxidant enzymes. <i>Nutrition Research</i> , 2020, 76, 52-70.	2.9	27
71	Antioxidant effects of the combination of conjugated linoleic acid and phytosterol supplementation in Sprague-Dawley rats. <i>Food Research International</i> , 2012, 49, 487-493.	6.2	26
72	Effect of prebiotics on the health of the elderly. <i>Food Research International</i> , 2013, 53, 426-432.	6.2	26

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73	Dietary fiber and fiber-bound polyphenols of grape peel powder promote GSH recycling and prevent apoptosis in the colon of rats with TNBS-induced colitis. <i>Journal of Functional Foods</i> , 2020, 64, 103644.	3.4	26
74	Comparison of volatile and polyphenolic compounds in Brazilian green propolis and its botanical origin <i>Baccharis dracunculifolia</i> . <i>Food Science and Technology</i> , 2008, 28, 178-181.	1.7	25
75	Aqueous extract of berry (<i>Plinia jaboticaba</i>) byproduct modulates gut microbiota and maintains the balance on antioxidant defense system in rats. <i>Journal of Food Biochemistry</i> , 2019, 43, e12705.	2.9	25
76	The effect of \pm -terpineol enantiomers on biomarkers of rats fed a high-fat diet. <i>Heliyon</i> , 2020, 6, e03752.	3.2	25
77	Inulin/fructooligosaccharides/pectin-based structured systems: Promising encapsulating matrices of polyphenols recovered from jaboticaba peel. <i>Food Hydrocolloids</i> , 2021, 111, 106387.	10.7	25
78	<i>Passiflora edulis</i> peel intake improves insulin sensitivity, increasing incretins and hypothalamic satiety peptide in rats on a high-fat diet. <i>Nutrition</i> , 2016, 32, 863-870.	2.4	24
79	Transgenic Adenocarcinoma of the Mouse Prostate (TRAMP) model: A good alternative to study PCa progression and chemoprevention approaches. <i>Life Sciences</i> , 2019, 217, 141-147.	4.3	24
80	Effects of passion fruit (<i>Passiflora edulis</i>) byproduct intake in antioxidant status of Wistar rats tissues. <i>LWT - Food Science and Technology</i> , 2014, 59, 1213-1219.	5.2	23
81	Current evidence on cognitive improvement and neuroprotection promoted by anthocyanins. <i>Current Opinion in Food Science</i> , 2019, 26, 71-78.	8.0	23
82	Aqueous Extract of Brazilian Berry (<i>Myrciaria jaboticaba</i>) Peel Improves Inflammatory Parameters and Modulates <i>Lactobacillus</i> and <i>Bifidobacterium</i> in Rats with Induced-Colitis. <i>Nutrients</i> , 2019, 11, 2776.	4.1	23
83	Inclusion of Hass avocado-oil improves postprandial metabolic responses to a hypercaloric-hyperlipidic meal in overweight subjects. <i>Journal of Functional Foods</i> , 2017, 38, 349-354.	3.4	22
84	Whole sorghum flour improves glucose tolerance, insulin resistance and preserved pancreatic islets function in obesity diet-induced rats. <i>Journal of Functional Foods</i> , 2018, 45, 530-540.	3.4	21
85	Conjugated linoleic acid and phytosterols counteract obesity induced by high-fat diet. <i>Food Research International</i> , 2013, 51, 429-435.	6.2	20
86	Platelet Anti-Aggregant Activity and Bioactive Compounds of Ultrasound-Assisted Extracts from Whole and Seedless Tomato Pomace. <i>Foods</i> , 2020, 9, 1564.	4.3	20
87	N-Acetylcysteine reverses silver nanoparticle intoxication in rats. <i>Nanotoxicology</i> , 2019, 13, 326-338.	3.0	18
88	Passion fruit (<i>Passiflora edulis</i>) leaf aqueous extract ameliorates intestinal epithelial barrier dysfunction and reverts inflammatory parameters in Caco-2 cells monolayer. <i>Food Research International</i> , 2020, 133, 109162.	6.2	18
89	Jaboticaba peel extract decrease autophagy in white adipose tissue and prevents metabolic disorders in mice fed with a high-fat diet. <i>PharmaNutrition</i> , 2018, 6, 147-156.	1.7	14
90	Prevention of Prostate Cancer in Transgenic Adenocarcinoma of the Mouse Prostate Mice by Yellow Passion Fruit Extract and Antiproliferative Effects of Its Bioactive Compound Piceatannol. <i>Journal of Cancer Prevention</i> , 2020, 25, 87-99.	2.0	14

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91	Gut microbiota modulation by jaboticaba peel and its effect on glucose metabolism via inflammatory signaling. <i>Current Research in Food Science</i> , 2022, 5, 382-391.	5.8	14
92	Review on the potential application of non-phenolic compounds from native Latin American food byproducts in inflammatory bowel diseases. <i>Food Research International</i> , 2021, 139, 109796.	6.2	13
93	<i>Syzygium malaccense</i> fruit supplementation protects mice brain against high-fat diet impairment and improves cognitive functions. <i>Journal of Functional Foods</i> , 2020, 65, 103745.	3.4	12
94	Biotransformation of citronellol in rose-oxide using cassava wastewater as a medium. <i>Food Science and Technology</i> , 2006, 26, 690-696.	1.7	11
95	Jaboticaba (<i>Myrciaria jaboticaba</i> (Vell.) Berg.) peel improved triglycerides excretion and hepatic lipid peroxidation in high-fat-fed rats. <i>Revista De Nutricao</i> , 2013, 26, 571-581.	0.4	11
96	Influence of maceration time on phenolic compounds and antioxidant activity of the Syrah must and wine. <i>Journal of Food Biochemistry</i> , 2018, 42, e12471.	2.9	11
97	Red-jambo peel extract shows antiproliferative activity against HepG2 human hepatoma cells. <i>Food Research International</i> , 2019, 124, 93-100.	6.2	11
98	Short-Term Bixin Supplementation of Healthy Subjects Decreases the Susceptibility of LDL to Cu ²⁺ -Induced Oxidation <i>Ex Vivo</i> . <i>Journal of Nutrition and Metabolism</i> , 2019, 2019, 1-13.	1.8	11
99	Influence of high isostatic pressure and thermal pasteurization on chemical composition, color, antioxidant properties and sensory evaluation of jaboticaba juice. <i>LWT - Food Science and Technology</i> , 2021, 139, 110548.	5.2	11
100	Fructooligosaccharide intake promotes epigenetic changes in the intestinal mucosa in growing and ageing rats. <i>European Journal of Nutrition</i> , 2018, 57, 1499-1510.	3.9	10
101	Two polyphenol-rich Brazilian fruit extracts protect from diet-induced obesity and hepatic steatosis in mice. <i>Food and Function</i> , 2020, 11, 8800-8810.	4.6	10
102	Evaluation of the antioxidant capacity, volatile composition and phenolic content of hybrid <i>Vitis vinifera</i> L. varieties sweet sapphire and sweet surprise. <i>Food Chemistry</i> , 2022, 366, 130644.	8.2	10
103	Antiplatelet effects of bioactive compounds present in tomato pomace. <i>Current Drug Targets</i> , 2021, 22, 1716-1724.	2.1	10
104	The Hepatoprotective Effect of Jaboticaba Peel Powder in a Rat Model of Type 2 Diabetes Mellitus Involves the Modulation of Thiol/Disulfide Redox State through the Upregulation of Glutathione Synthesis. <i>Journal of Nutrition and Metabolism</i> , 2018, 2018, 1-13.	1.8	9
105	Modification of coffee coproducts by-products by dynamic high pressure, acetylation and hydrolysis by cellulase: A potential functional and sustainable food ingredient. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102608.	5.6	9
106	Brazilian tucumã-do-Amazonas (<i>Astrocaryum aculeatum</i>) and tucumã-do-Parã (<i>Astrocaryum vulgare</i>) fruits: bioactive composition, health benefits, and technological potential. <i>Food Research International</i> , 2022, 151, 110902.	6.2	9
107	Signaling pathways and the potential anticarcinogenic effect of native Brazilian fruits on breast cancer. <i>Food Research International</i> , 2022, 155, 111117.	6.2	8
108	Are skeletally mature female rats a suitable model to study osteoporosis?. <i>Arquivos Brasileiros De Endocrinologia E Metabologia</i> , 2012, 56, 259-264.	1.3	7

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109	Dietary fiber chemical structures and physicochemical properties of edible <i>Pouteria glomerata</i> fruits, native from Brazilian Pantanal. <i>Food Research International</i> , 2020, 137, 109576.	6.2	7
110	Non-nutrients and nutrients from Latin American fruits for the prevention of cardiovascular diseases. <i>Food Research International</i> , 2021, 139, 109844.	6.2	7
111	Chemoprevention with a tea from hawthorn (<i>Crataegus oxyacantha</i>) leaves and flowers attenuates colitis in rats by reducing inflammation and oxidative stress. <i>Food Chemistry: X</i> , 2021, 12, 100139.	4.3	7
112	The preventive and therapeutic potential of native Brazilian fruits on colorectal cancer. <i>Food Bioscience</i> , 2022, 46, 101539.	4.4	7
113	Effect of Paternal Diet on Spermatogenesis and Offspring Health: Focus on Epigenetics and Interventions with Food Bioactive Compounds. <i>Nutrients</i> , 2022, 14, 2150.	4.1	7
114	Dietary supplementation with annatto food-coloring extracts increases the resistance of human erythrocytes to hemolysis. <i>Nutrition Research</i> , 2020, 76, 71-81.	2.9	6
115	Antiplatelet Activity of <i>Cucurbita maxima</i> . <i>Journal of Medicinal Food</i> , 2021, 24, 1197-1205.	1.5	6
116	Brazilian berries prevent colitis induced in obese mice by reducing the clinical signs and intestinal damage. <i>Food Bioscience</i> , 2021, 44, 101447.	4.4	6
117	Oxidative and Microbiological Profiles of Chicken Drumsticks Treated with Ultraviolet-C Radiation. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2780-2791.	2.0	5
118	Systemic antioxidant and anti-inflammatory effects of yellow passion fruit bagasse extract during prostate cancer progression. <i>Journal of Food Biochemistry</i> , 2022, 46, e13885.	2.9	5
119	Microencapsulated Lemongrass (<i>Cymbopogon flexuosus</i>) Essential Oil Supplementation on Quality and Stability of Silver Catfish Fillets during Frozen Storage. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 1124-1141.	1.4	5
120	Prebiotics and probiotics. , 2022, , 55-118.		5
121	Jaboticaba peel extract modulates adipocyte and osteoblast differentiation of MSCs from healthy and osteoporotic rats. <i>Journal of Bone and Mineral Metabolism</i> , 2021, 39, 163-173.	2.7	4
122	Redu�o do peso e da glicemia resultante da suplementa�o de �cido linoleico conjugado e fitoster�is � dieta hiperlip�dica de camundongos. <i>Ciencia Rural</i> , 2012, 42, 374-380.	0.5	3
123	High-fat diet effects on the prostatic adenocarcinoma model and jaboticaba peel extract intake: protective response in metabolic disorders and liver histopathology. <i>Nutrition and Cancer</i> , 2020, 72, 1366-1377.	2.0	3
124	Nutritional composition and bioactive compounds of <i>Melipona seminigra</i> pot�epollen from Amazonas, Brazil. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4907-4915.	3.5	3
125	Co-precipitation of grape residue extract using sub- and supercritical CO2 technology. <i>Journal of CO2 Utilization</i> , 2022, 61, 102010.	6.8	3
126	Optimization of headspace solid-phase microextraction conditions to determine fruity-aroma compounds produced by <i>Neurospora sitophila</i> . <i>Analytical Methods</i> , 2014, 6, 7984-7988.	2.7	2

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127	Effects of dietary microencapsulated <i>Cymbopogon flexuosus</i> essential oil on reproductive-related parameters in male <i>Rhamdia quelen</i> . <i>Fish Physiology and Biochemistry</i> , 2018, 44, 1253-1264.	2.3	2
128	<i>Passiflora edulis</i> Peel Flour and Health Effects. , 2019, , 249-258.		2
129	Conjugated linoleic acid supplementation: lipid content and hepatic histology in healthy Wistar rats. <i>Food Science and Technology</i> , 2011, 31, 141-146.	1.7	2
130	Jabuticaba juice improves postprandial glucagon-like peptide-1 and antioxidant status in healthy adults: a randomised crossover trial. <i>British Journal of Nutrition</i> , 2022, 128, 1545-1554.	2.3	2
131	Pot-pollen supplementation reduces fasting glucose and modulates the gut microbiota in high-fat/high-sucrose fed C57BL/6 mice. <i>Food and Function</i> , 2022, 13, 3982-3992.	4.6	2
132	White tea modulates antioxidant defense of endurance-trained rats. <i>Current Research in Physiology</i> , 2022, 5, 256-264.	1.7	2
133	Avaliaç�o da resposta glic�mica ao consumo de casca de tucum�da-amaz�nia (<i>astrocaryum aculeatum</i>) em modelo experimental de obesidade. , 0, , .		1
134	Editorial on Food Science and its impact on a Changing World. <i>Food Research International</i> , 2019, 124, 108486.	6.2	0
135	Bioactive Compounds of Red-Jambo Fruit (<i>Syzygium malaccense</i> (L.) Merr. & L.M. Perry). <i>Reference Series in Phytochemistry</i> , 2020, , 395-407.	0.4	0