Mario Roberto Marostica Junior

List of Publications by Year
in descending order

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	Systemic antioxidant and antiâ€inflammatory effects of yellow passion fruit bagasse extract during prostate cancer progression. Journal of Food Biochemistry, 2022, 46, e13885.	2.9	5
2	Evaluation of the antioxidant capacity, volatile composition and phenolic content of hybrid Vitis vinifera L. varieties sweet sapphire and sweet surprise. Food Chemistry, 2022, 366, 130644.	8.2	10
3	Prebiotics and probiotics. , 2022, , 55-118.		5
4	Jabuticaba juice improves postprandial glucagon-like peptide-1 and antioxidant status in healthy adults: a randomised crossover trial. British Journal of Nutrition, 2022, 128, 1545-1554.	2.3	2
5	Agro-industrial by-products: Valuable sources of bioactive compounds. Food Research International, 2022, 152, 110871.	6.2	42
6	The preventive and therapeutic potential of native Brazilian fruits on colorectal cancer. Food Bioscience, 2022, 46, 101539.	4.4	7
7	Brazilian tucumÃ£-do-Amazonas (Astrocaryum aculeatum) and tucumÃ£-do-ParÃ¡ (Astrocaryum vulgare) fruits: bioactive composition, health benefits, and technological potential. Food Research International, 2022, 151, 110902.	6.2	9
8	Gut microbiota modulation by jabuticaba peel and its effect on glucose metabolism via inflammatory signaling. Current Research in Food Science, 2022, 5, 382-391.	5.8	14
9	Pot-pollen supplementation reduces fasting glucose and modulates the gut microbiota in high-fat/high-sucrose fed C57BL/6 mice. Food and Function, 2022, 13, 3982-3992.	4.6	2
10	Signaling pathways and the potential anticarcinogenic effect of native Brazilian fruits on breast cancer. Food Research International, 2022, 155, 111117.	6.2	8
11	Co-precipitation of grape residue extract using sub- and supercritical CO2 technology. Journal of CO2 Utilization, 2022, 61, 102010.	6.8	3
12	Effect of Paternal Diet on Spermatogenesis and Offspring Health: Focus on Epigenetics and Interventions with Food Bioactive Compounds. Nutrients, 2022, 14, 2150.	4.1	7
13	White tea modulates antioxidant defense of endurance-trained rats. Current Research in Physiology, 2022, 5, 256-264.	1.7	2
14	Inulin/fructooligosaccharides/pectin-based structured systems: Promising encapsulating matrices of polyphenols recovered from jabuticaba peel. Food Hydrocolloids, 2021, 111, 106387.	10.7	25
15	Influence of high isostatic pressure and thermal pasteurization on chemical composition, color, antioxidant properties and sensory evaluation of jabuticaba juice. LWT - Food Science and Technology, 2021, 139, 110548.	5.2	11
16	Non-nutrients and nutrients from Latin American fruits for the prevention of cardiovascular diseases. Food Research International, 2021, 139, 109844.	6.2	7
17	Jabuticaba peel extract modulates adipocyte and osteoblast differentiation of MSCs from healthy and osteoporotic rats. Journal of Bone and Mineral Metabolism, 2021, 39, 163-173.	2.7	4
18	Polyphenols from food by-products: An alternative or complementary therapy to IBD conventional treatments. Food Research International, 2021, 140, 110018.	6.2	39

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19	High-intensity ultrasound-assisted recovery of anthocyanins from jabuticaba by-products using green solvents: Effects of ultrasound intensity and solvent composition on the extraction of phenolic compounds. Food Research International, 2021, 140, 110048.	6.2	40
20	Nutritional composition and bioactive compounds of <scp>Melipona seminigra</scp> potâ€pollen from Amazonas, Brazil. Journal of the Science of Food and Agriculture, 2021, 101, 4907-4915.	3.5	3
21	Modification of coffee coproducts by-products by dynamic high pressure, acetylation and hydrolysis by cellulase: A potential functional and sustainable food ingredient. Innovative Food Science and Emerging Technologies, 2021, 68, 102608.	5.6	9
22	Anthocyanins Recovered from Agri-Food By-Products Using Innovative Processes: Trends, Challenges, and Perspectives for Their Application in Food Systems. Molecules, 2021, 26, 2632.	3.8	30
23	Antiplatelet Activity of Cucurbita maxima. Journal of Medicinal Food, 2021, 24, 1197-1205.	1.5	6
24	Microencapsulated Lemongrass (Cymbopogon flexuosus) Essential Oil Supplementation on Quality and Stability of Silver Catfish Fillets during Frozen Storage. Journal of Aquatic Food Product Technology, 2021, 30, 1124-1141.	1.4	5
25	Antiplatelet effects of bioactive compounds present in tomato pomace. Current Drug Targets, 2021, 22, 1716-1724.	2.1	10
26	Review on the potential application of non-phenolic compounds from native Latin American food byproducts in inflammatory bowel diseases. Food Research International, 2021, 139, 109796.	6.2	13
27	Chemoprevention with a tea from hawthorn (Crataegus oxyacantha) leaves and flowers attenuates colitis in rats by reducing inflammation and oxidative stress. Food Chemistry: X, 2021, 12, 100139.	4.3	7
28	Brazilian berries prevent colitis induced in obese mice by reducing the clinical signs and intestinal damage. Food Bioscience, 2021, 44, 101447.	4.4	6
29	High-fat diet effects on the prostatic adenocarcinoma model and jaboticaba peel extract intake: protective response in metabolic disorders and liver histopathology. Nutrition and Cancer, 2020, 72, 1366-1377.	2.0	3
30	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. Journal of Functional Foods, 2020, 64, 103644.	3.4	26
31	Passion fruit peel intake decreases inflammatory response and reverts lipid peroxidation and adiposity in diet-induced obese rats. Nutrition Research, 2020, 76, 106-117.	2.9	28
32	Syzygium malaccense fruit supplementation protects mice brain against high-fat diet impairment and improves cognitive functions. Journal of Functional Foods, 2020, 65, 103745.	3.4	12
33	Bioaccessibility and catabolism of phenolic compounds from jaboticaba (Myrciaria trunciflora) fruit peel during in vitro gastrointestinal digestion and colonic fermentation. Journal of Functional Foods, 2020, 65, 103714.	3.4	85
34	Effects of high hydrostatic pressure on the microbial inactivation and extraction of bioactive compounds from aÃ§aÃ-(Euterpe oleracea Martius) pulp. Food Research International, 2020, 130, 108856.	6.2	36
35	Recent advances and possibilities for the use of plant phenolic compounds to manage ageing-related diseases. Journal of Functional Foods, 2020, 75, 104203.	3.4	39
36	The effect of Î±-terpineol enantiomers on biomarkers of rats fed a high-fat diet. Heliyon, 2020, 6, e03752.	3.2	25

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37	Ulcerative colitis: Gut microbiota, immunopathogenesis and application of natural products in animal models. Life Sciences, 2020, 258, 118129.	4.3	67
38	Dietary fiber chemical structures and physicochemical properties of edible Pouteria glomerata fruits, native from Brazilian Pantanal. Food Research International, 2020, 137, 109576.	6.2	7
39	Platelet Anti-Aggregant Activity and Bioactive Compounds of Ultrasound-Assisted Extracts from Whole and Seedless Tomato Pomace. Foods, 2020, 9, 1564.	4.3	20
40	Two polyphenol-rich Brazilian fruit extracts protect from diet-induced obesity and hepatic steatosis in mice. Food and Function, 2020, 11, 8800-8810.	4.6	10
41	Passion fruit (Passiflora edulis) leaf aqueous extract ameliorates intestinal epithelial barrier dysfunction and reverts inflammatory parameters in Caco-2 cells monolayer. Food Research International, 2020, 133, 109162.	6.2	18
42	Natural prebiotic carbohydrates, carotenoids and flavonoids as ingredients in food systems. Current Opinion in Food Science, 2020, 33, 98-107.	8.0	71
43	Sequential subcritical water process applied to orange peel for the recovery flavanones and sugars. Journal of Supercritical Fluids, 2020, 160, 104789.	3.2	38
44	Anthocyanins: New techniques and challenges in microencapsulation. Food Research International, 2020, 133, 109092.	6.2	129
45	Dietary supplementation with annatto food-coloring extracts increases the resistance of human erythrocytes to hemolysis. Nutrition Research, 2020, 76, 71-81.	2.9	6
46	Grape peel powder attenuates the inflammatory and oxidative response of experimental colitis in rats by modulating the NF-Î²B pathway and activity of antioxidant enzymes. Nutrition Research, 2020, 76, 52-70.	2.9	27
47	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. Journal of Cancer Prevention, 2020, 25, 87-99.	2.0	14
48	Bioactive Compounds of Red-Jambo Fruit (Syzygium malaccense (L.) Merr. & L.M. Perry). Reference Series in Phytochemistry, 2020, , 395-407.	0.4	0
49	Interplay between food and gut microbiota in health and disease. Food Research International, 2019, 115, 23-31.	6.2	168
50	Red-jambo peel extract shows antiproliferative activity against HepG2 human hepatoma cells. Food Research International, 2019, 124, 93-100.	6.2	11
51	Editorial on Food Science and its impact on a Changing World. Food Research International, 2019, 124, 108486.	6.2	0
52	Is Chickpea a Potential Substitute for Soybean? Phenolic Bioactives and Potential Health Benefits. International Journal of Molecular Sciences, 2019, 20, 2644.	4.1	79
53	Grape peel powder promotes intestinal barrier homeostasis in acute TNBS-colitis: A major role for dietary fiber and fiber-bound polyphenols. Food Research International, 2019, 123, 425-439.	6.2	59
54	Gastroprotective effect of soluble dietary fibres from yellow passion fruit (Passiflora edulis f.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Tc	3.4	31

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55	Passiflora edulis Peel Flour and Health Effects. , 2019, , 249-258.		2
56	Short-Term Bixin Supplementation of Healthy Subjects Decreases the Susceptibility of LDL to Cu²⁺-Induced OxidationEx Vivo. Journal of Nutrition and Metabolism, 2019, 2019, 1-13.	1.8	11
57	Current evidence on cognitive improvement and neuroprotection promoted by anthocyanins. Current Opinion in Food Science, 2019, 26, 71-78.	8.0	23
58	Aqueous Extract of Brazilian Berry (Myrciaria jaboticaba) Peel Improves Inflammatory Parameters and Modulates Lactobacillus and Bifidobacterium in Rats with Induced-Colitis. Nutrients, 2019, 11, 2776.	4.1	23
59	Transgenic Adenocarcinoma of the Mouse Prostate (TRAMP) model: A good alternative to study PCa progression and chemoprevention approaches. Life Sciences, 2019, 217, 141-147.	4.3	24
60	N-Acetylcysteine reverses silver nanoparticle intoxication in rats. Nanotoxicology, 2019, 13, 326-338.	3.0	18
61	Aqueous extract of berry (Plinia jaboticaba)byproduct modulates gut microbiota and maintains the balance on antioxidant defense system in rats. Journal of Food Biochemistry, 2019, 43, e12705.	2.9	25
62	Influence of different types of acids and pH in the recovery of bioactive compounds in Jabuticaba peel (Plinia cauliflora). Food Research International, 2019, 124, 16-26.	6.2	33
63	Anthocyanins from jussara (Euterpe edulis Martius) extract carried by calcium alginate beads pre-prepared using ionic gelation. Powder Technology, 2019, 345, 283-291.	4.2	67
64	Jaboticaba peel powder and jaboticaba peel aqueous extract reduces obesity, insulin resistance and hepatic fat accumulation in rats. Food Research International, 2019, 120, 880-887.	6.2	34
65	Influence of maceration time on phenolic compounds and antioxidant activity of the Syrah must and wine. Journal of Food Biochemistry, 2018, 42, e12471.	2.9	11
66	Subcritical water extraction of flavanones from defatted orange peel. Journal of Supercritical Fluids, 2018, 138, 7-16.	3.2	126
67	Fructooligosaccharide intake promotes epigenetic changes in the intestinal mucosa in growing and ageing rats. European Journal of Nutrition, 2018, 57, 1499-1510.	3.9	10
68	Whole sorghum flour improves glucose tolerance, insulin resistance and preserved pancreatic islets function in obesity diet-induced rats. Journal of Functional Foods, 2018, 45, 530-540.	3.4	21
69	Opinion on the Hurdles and Potential Health Benefits in Value-Added Use of Plant Food Processing By-Products as Sources of Phenolic Compounds. International Journal of Molecular Sciences, 2018, 19, 3498.	4.1	52
70	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. Journal of Nutrition and Metabolism, 2018, 2018, 1-13.	1.8	9
71	Effects of dietary microencapsulated Cymbopogon flexuosus essential oil on reproductive-related parameters in male Rhamdia quelen. Fish Physiology and Biochemistry, 2018, 44, 1253-1264.	2.3	2
72	Jaboticaba peel extract decrease autophagy in white adipose tissue and prevents metabolic disorders in mice fed with a high-fat diet. PharmaNutrition, 2018, 6, 147-156.	1.7	14

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73	Jaboticaba berry peel intake increases short chain fatty acids production and prevent hepatic steatosis in mice fed high-fat diet. Journal of Functional Foods, 2018, 48, 266-274.	3.4	35
74	Functional tea from a Brazilian berry: Overview of the bioactives compounds. LWT - Food Science and Technology, 2017, 76, 292-298.	5.2	44
75	Red-jambo (Syzygium malaccense): Bioactive compounds in fruits and leaves. LWT - Food Science and Technology, 2017, 76, 284-291.	5.2	47
76	Jaboticaba berry peel intake prevents insulinâ€resistanceâ€induced tau phosphorylation in mice. Molecular Nutrition and Food Research, 2017, 61, 1600952.	3.3	45
77	Characterization of phenolic compounds in chia (Salvia hispanica L.) seeds, fiber flour and oil. Food Chemistry, 2017, 232, 295-305.	8.2	118
78	Extraction of bioactive compounds from genipap (Genipa americana L.) by pressurized ethanol: Iridoids, phenolic content and antioxidant activity. Food Research International, 2017, 102, 595-604.	6.2	40
79	Inclusion of Hass avocado-oil improves postprandial metabolic responses to a hypercaloric-hyperlipidic meal in overweight subjects. Journal of Functional Foods, 2017, 38, 349-354.	3.4	22
80	Extraction of phenolic compounds and anthocyanins from juÃ§ara (Euterpe edulis Mart.) residues using pressurized liquids and supercritical fluids. Journal of Supercritical Fluids, 2017, 119, 9-16.	3.2	153
81	Bioactive compounds of juices from two Brazilian grape cultivars. Journal of the Science of Food and Agriculture, 2016, 96, 1990-1996.	3.5	30
82	Reduced graphene oxide: nanotoxicological profile in rats. Journal of Nanobiotechnology, 2016, 14, 53.	9.1	54
83	Characterization of antioxidant polyphenols from Myrciaria jaboticaba peel and their effects on glucose metabolism and antioxidant status: A pilot clinical study. Food Chemistry, 2016, 211, 185-197.	8.2	130
84	Pressurized liquids extraction as an alternative process to readily obtain bioactive compounds from passion fruit rinds. Food and Bioproducts Processing, 2016, 100, 382-390.	3.6	59
85	PEGylation of Reduced Graphene Oxide Induces Toxicity in Cells of the Bloodâ€“Brain Barrier: An in Vitro and in Vivo Study. Molecular Pharmaceutics, 2016, 13, 3913-3924.	4.6	71
86	Intestinal anti-inflammatory effects of Passiflora edulis peel in the dextran sodium sulphate model of mouse colitis. Journal of Functional Foods, 2016, 26, 565-576.	3.4	55
87	Sequential high pressure extractions applied to recover piceatannol and scirpusin B from passion fruit bagasse. Food Research International, 2016, 85, 51-58.	6.2	65
88	Passiflora edulis peel intake improves insulin sensitivity, increasing incretins and hypothalamic satietogenic neuropeptide in rats on a high-fat diet. Nutrition, 2016, 32, 863-870.	2.4	24
89	Biopolymer-prebiotic carbohydrate blends and their effects on the retention of bioactive compounds and maintenance of antioxidant activity. Carbohydrate Polymers, 2016, 144, 149-158.	10.2	46
90	Polyphenols, antioxidants, and antimutagenic effects of Copaifera langsdorffii fruit. Food Chemistry, 2016, 197, 1153-1159.	8.2	47

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91	Oxidative and Microbiological Profiles of Chicken Drumsticks Treated with Ultraviolet-C Radiation. Journal of Food Processing and Preservation, 2015, 39, 2780-2791.	2.0	5
92	Sorghum flour fractions: Correlations among polysaccharides, phenolic compounds, antioxidant activity and glycemic index. Food Chemistry, 2015, 180, 116-123.	8.2	95
93	Chia (Salvia hispanica L.) enhances HSP, PGC-1Î± expressions and improves glucose tolerance in diet-induced obese rats. Nutrition, 2015, 31, 740-748.	2.4	62
94	Antioxidant potential of dietary chia seed and oil (Salvia hispanica L.) in diet-induced obese rats. Food Research International, 2015, 76, 666-674.	6.2	87
95	Intake of Passiflora edulis leaf extract improves antioxidant and anti-inflammatory status in rats with 2,4,6-trinitrobenzenesulphonic acid induced colitis. Journal of Functional Foods, 2015, 17, 575-586.	3.4	42
96	Jaboticaba peel and jaboticaba peel aqueous extract shows in vitro and in vivo antioxidant properties in obesity model. Food Research International, 2015, 77, 162-170.	6.2	77
97	Capacidade antioxidante e composiÃ§Ã£o quÃmica da casca de maracujÃ¡ (Passiflora edulis). Ciencia Rural, 2014, 44, 1699-1704.	0.5	35
98	Fungal growth promotor endophytes: a pragmatic approach towards sustainable food and agriculture. Symbiosis, 2014, 62, 63-79.	2.3	118
99	Chemical characterization and antioxidant potential of Chilean chia seeds and oil (Salvia hispanica L.). LWT - Food Science and Technology, 2014, 59, 1304-1310.	5.2	197
100	Passiflora edulis peel intake and ulcerative colitis: Approaches for prevention and treatment. Experimental Biology and Medicine, 2014, 239, 542-551.	2.4	41
101	Intake of jaboticaba peel attenuates oxidative stress in tissues and reduces circulating saturated lipids of rats with high-fat diet-induced obesity. Journal of Functional Foods, 2014, 6, 450-461.	3.4	76
102	Antioxidant and anti-diabetic potential of Passiflora alata Curtis aqueous leaves extract in type 1 diabetes mellitus (NOD-mice). International Immunopharmacology, 2014, 18, 106-115.	3.8	31
103	Optimization of headspace solid-phase microextraction conditions to determine fruity-aroma compounds produced by Neurospora sitophila. Analytical Methods, 2014, 6, 7984-7988.	2.7	2
104	Effects of passion fruit (Passiflora edulis) byproduct intake in antioxidant status of Wistar rats tissues. LWT - Food Science and Technology, 2014, 59, 1213-1219.	5.2	23
105	Passion fruit (Passiflora edulis) peel increases colonic production of short-chain fatty acids in Wistar rats. LWT - Food Science and Technology, 2014, 59, 1252-1257.	5.2	36
106	Antioxidant activity of aqueous extract of passion fruit (Passiflora edulis) leaves: In vitro and in vivo study. Food Research International, 2013, 53, 882-890.	6.2	106
107	Probiotic yogurt offers higher immune-protection than probiotic whey beverage. Food Research International, 2013, 54, 118-124.	6.2	75
108	Evaluation of the antioxidant, antiproliferative and antimutagenic potential of araÃ§Ã¡-boi fruit (Eugenia stipitata Mc Vaugh â€" Myrtaceae) of the Brazilian Amazon Forest. Food Research International, 2013, 50, 70-76.	6.2	52

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109	Conjugated linoleic acid and phytosterols counteract obesity induced by high-fat diet. Food Research International, 2013, 51, 429-435.	6.2	20
110	Yacon (Smallanthus sonchifolius): A Functional Food. Plant Foods for Human Nutrition, 2013, 68, 222-228.	3.2	71
111	Effect of prebiotics on the health of the elderly. Food Research International, 2013, 53, 426-432.	6.2	26
112	Freeze-dried jaboticaba peel powder improves insulin sensitivity in high-fat-fed mice. British Journal of Nutrition, 2013, 110, 447-455.	2.3	59
113	Jaboticaba (Myrciaria jaboticaba (Vell.) Berg.) peel improved triglycerides excretion and hepatic lipid peroxidation in high-fat-fed rats. Revista De Nutricao, 2013, 26, 571-581.	0.4	11
114	Jaboticaba peel: Antioxidant compounds, antiproliferative and antimutagenic activities. Food Research International, 2012, 49, 596-603.	6.2	188
115	Antioxidant effects of the combination of conjugated linoleic acid and phytosterol supplementation in Sprague–Dawley rats. Food Research International, 2012, 49, 487-493.	6.2	26
116	Freeze-dried jaboticaba peel added to high-fat diet increases HDL-cholesterol and improves insulin resistance in obese rats. Food Research International, 2012, 49, 153-160.	6.2	84
117	Volatile constituents of jabuticaba (Myrciaria jaboticaba(Vell.) O. Berg) fruits. Journal of Essential Oil Research, 2012, 24, 45-51.	2.7	29
118	ReduÃ§Ã£o do peso e da glicemia resultante da suplementaÃ§Ã£o de Ã¡cido linoleico conjugado e fitosterÃ³is Ã dieta hiperlipÃdica de camundongos. Ciencia Rural, 2012, 42, 374-380.	0.5	3
119	Are skeletally mature female rats a suitable model to study osteoporosis?. Arquivos Brasileiros De Endocrinologia E Metabologia, 2012, 56, 259-264.	1.3	7
120	Antioxidant Potential of Rat Plasma by Administration of Freeze-Dried Jaboticaba Peel (Myrciaria) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	5.2	114
121	Volatile constituents of exotic fruits from Brazil. Food Research International, 2011, 44, 1843-1855.	6.2	104
122	Physicochemical, technological properties, and health-benefits of Cucurbita moschata Duchense vs. Cehualca. Food Research International, 2011, 44, 2587-2593.	6.2	59
123	The putative effects of prebiotics as immunomodulatory agents. Food Research International, 2011, 44, 3167-3173.	6.2	39
124	The Use of Endophytes to Obtain Bioactive Compounds and Their Application in Biotransformation Process. Biotechnology Research International, 2011, 2011, 1-11.	1.4	177
125	Conjugated linoleic acid supplementation: lipid content and hepatic histology in healthy Wistar rats. Food Science and Technology, 2011, 31, 141-146.	1.7	2
126	MANUFACTURING COST OF SUPERCRITICALâ€EXTRACTED OILS AND CAROTENOIDS FROM AMAZONIAN PLANTS. Journal of Food Process Engineering, 2010, 33, 348-369.	2.9	39

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127	Antioxidant potential of aroma compounds obtained by limonene biotransformation of orange essential oil. Food Chemistry, 2009, 116, 8-12.	8.2	45
128	Comparison of volatile and polyphenolic compounds in Brazilian green propolis and its botanical origin Baccharis dracunculifolia. Food Science and Technology, 2008, 28, 178-181.	1.7	25
129	CarotenÃ³ides: propriedades, aplicaÃ§Ãµes e biotransformaÃ§Ã£o para formaÃ§Ã£o de compostos de aroma. Quimica Nova, 2007, 30, 616-622.	0.3	54
130	BiotransformaÃ§Ã£o de limoneno: uma revisÃ£o das principais rotas metabÃ³licas. Quimica Nova, 2007, 30, 382-387.	0.3	38
131	Surfactina: propriedades quÃmicas, tecnolÃ³gicas e funcionais para aplicaÃ§Ãµes em alimentos. Quimica Nova, 2007, 30, 409-414.	0.3	51
132	Production of R-(+)-Î±-terpineol by the biotransformation of limonene from orange essential oil, using cassava waste water as medium. Food Chemistry, 2007, 101, 345-350.	8.2	61
133	Odor-Active Alcohols from the Fungal Transformation of Î±-Farnesene. Journal of Agricultural and Food Chemistry, 2006, 54, 9079-9084.	5.2	31
134	Biotransformation of citronellol in rose-oxide using cassava wastewater as a medium. Food Science and Technology, 2006, 26, 690-696.	1.7	11
135	AvaliaÃ§Ã£o da resposta glicÃªmica ao consumo de casca de tucumÃ£-da-amazÃ´nia (astrocaryum aculeatum) em modelo experimental de obesidade. , 0, , .		1