Mario Roberto Marostica Junior

List of Publications by Year
in descending order

135 papers	5,470 citations	61857 43 h-index	98622 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 (Salvia hispanica L.). LWT - Food Science and Technology, 2014, 59, 1304-1310.	2.5	197
2	Jaboticaba peel: Antioxidant compounds, antiproliferative and antimutagenic activities. Food Research International, 2012, 49, 596-603.	2.9	188
3	The Use of Endophytes to Obtain Bioactive Compounds and Their Application in Biotransformation Process. Biotechnology Research International, 2011, 2011, 1-11.	1.4	177
4	Interplay between food and gut microbiota in health and disease. Food Research International, 2019, 115, 23-31.	2.9	168
5	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.	1.6	153
6	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.	4.2	130
7	Anthocyanins: New techniques and challenges in microencapsulation. Food Research International, 2020, 133, 109092.	2.9	129
8	Subcritical water extraction of flavanones from defatted orange peel. Journal of Supercritical Fluids, 2018, 138, 7-16.	1.6	126
9	Fungal growth promotor endophytes: a pragmatic approach towards sustainable food and agriculture. Symbiosis, 2014, 62, 63-79.	1.2	118
10	Characterization of phenolic compounds in chia (Salvia hispanica L.) seeds, fiber flour and oil. Food Chemistry, 2017, 232, 295-305.	4.2	118
11	Antioxidant Potential of Rat Plasma by Administration of Freeze-Dried Jaboticaba Peel (Myrciaria) Tj ETQq1 1 0.784314 rgBT /Overlock	2.4	114
12	Antioxidant activity of aqueous extract of passion fruit (Passiflora edulis) leaves: In vitro and in vivo study. Food Research International, 2013, 53, 882-890.	2.9	106
13	Volatile constituents of exotic fruits from Brazil. Food Research International, 2011, 44, 1843-1855.	2.9	104
14	Sorghum flour fractions: Correlations among polysaccharides, phenolic compounds, antioxidant activity and glycemic index. Food Chemistry, 2015, 180, 116-123.	4.2	95
15	Antioxidant potential of dietary chia seed and oil (Salvia hispanica L.) in diet-induced obese rats. Food Research International, 2015, 76, 666-674.	2.9	87
16	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.	1.6	85
17	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.	2.9	84
18	Is Chickpea a Potential Substitute for Soybean? Phenolic Bioactives and Potential Health Benefits. International Journal of Molecular Sciences, 2019, 20, 2644.	1.8	79

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19	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.	2.9	77
20	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.	1.6	76
21	Probiotic yogurt offers higher immune-protection than probiotic whey beverage. Food Research International, 2013, 54, 118-124.	2.9	75
22	Yacon (Smallanthus sonchifolius): A Functional Food. Plant Foods for Human Nutrition, 2013, 68, 222-228.	1.4	71
23	PEGylation of Reduced Graphene Oxide Induces Toxicity in Cells of the Bloodâ€"Brain Barrier: An <i>in Vitro</i> and <i>in Vivo</i> Study. Molecular Pharmaceutics, 2016, 13, 3913-3924.	2.3	71
24	Natural prebiotic carbohydrates, carotenoids and flavonoids as ingredients in food systems. Current Opinion in Food Science, 2020, 33, 98-107.	4.1	71
25	Anthocyanins from jussara (Euterpe edulis Martius) extract carried by calcium alginate beads pre-prepared using ionic gelation. Powder Technology, 2019, 345, 283-291.	2.1	67
26	Ulcerative colitis: Gut microbiota, immunopathogenesis and application of natural products in animal models. Life Sciences, 2020, 258, 118129.	2.0	67
27	Sequential high pressure extractions applied to recover piceatannol and scirpusin B from passion fruit bagasse. Food Research International, 2016, 85, 51-58.	2.9	65
28	Chia (Salvia hispanica L.) enhances HSP, PGC-1Î± expressions and improves glucose tolerance in diet-induced obese rats. Nutrition, 2015, 31, 740-748.	1.1	62
29	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.	4.2	61
30	Physicochemical, technological properties, and health-benefits of Cucurbita moschata Duchense vs. Cehualca. Food Research International, 2011, 44, 2587-2593.	2.9	59
31	Freeze-dried jaboticaba peel powder improves insulin sensitivity in high-fat-fed mice. British Journal of Nutrition, 2013, 110, 447-455.	1.2	59
32	Pressurized liquids extraction as an alternative process to readily obtain bioactive compounds from passion fruit rinds. Food and Bioproducts Processing, 2016, 100, 382-390.	1.8	59
33	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.	2.9	59
34	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.	1.6	55
35	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
36	Reduced graphene oxide: nanotoxicological profile in rats. Journal of Nanobiotechnology, 2016, 14, 53.	4.2	54

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37	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.	2.9	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. International Journal of Molecular Sciences, 2018, 19, 3498.	1.8	52
39	Surfactina: propriedades quÃmicas, tecnolÃ³gicas e funcionais para aplicaÃ§Ãµes em alimentos. Quimica Nova, 2007, 30, 409-414.	0.3	51
40	Polyphenols, antioxidants, and antimutagenic effects of Copaifera langsdorffii fruit. Food Chemistry, 2016, 197, 1153-1159.	4.2	47
41	Red-jambo (Syzygium malaccense): Bioactive compounds in fruits and leaves. LWT - Food Science and Technology, 2017, 76, 284-291.	2.5	47
42	Biopolymer-prebiotic carbohydrate blends and their effects on the retention of bioactive compounds and maintenance of antioxidant activity. Carbohydrate Polymers, 2016, 144, 149-158.	5.1	46
43	Antioxidant potential of aroma compounds obtained by limonene biotransformation of orange essential oil. Food Chemistry, 2009, 116, 8-12.	4.2	45
44	Jaboticaba berry peel intake prevents insulinâ€resistanceâ€induced tau phosphorylation in mice. Molecular Nutrition and Food Research, 2017, 61, 1600952.	1.5	45
45	Functional tea from a Brazilian berry: Overview of the bioactives compounds. LWT - Food Science and Technology, 2017, 76, 292-298.	2.5	44
46	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.	1.6	42
47	Agro-industrial by-products: Valuable sources of bioactive compounds. Food Research International, 2022, 152, 110871.	2.9	42
48	<i>Passiflora edulis</i> peel intake and ulcerative colitis: Approaches for prevention and treatment. Experimental Biology and Medicine, 2014, 239, 542-551.	1.1	41
49	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.	2.9	40
50	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.	2.9	40
51	MANUFACTURING COST OF SUPERCRITICALâ€EXTRACTED OILS AND CAROTENOIDS FROM AMAZONIAN PLANTS. Journal of Food Process Engineering, 2010, 33, 348-369.	1.5	39
52	The putative effects of prebiotics as immunomodulatory agents. Food Research International, 2011, 44, 3167-3173.	2.9	39
53	Recent advances and possibilities for the use of plant phenolic compounds to manage ageing-related diseases. Journal of Functional Foods, 2020, 75, 104203.	1.6	39
54	Polyphenols from food by-products: An alternative or complementary therapy to IBD conventional treatments. Food Research International, 2021, 140, 110018.	2.9	39

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55	BiotransformaÃ§Ã£o de limoneno: uma revisÃ£o das principais rotas metabÃ³licas. Quimica Nova, 2007, 30, 382-387.	0.3	38
56	Sequential subcritical water process applied to orange peel for the recovery flavanones and sugars. Journal of Supercritical Fluids, 2020, 160, 104789.	1.6	38
57	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.	2.5	36
58	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.	2.9	36
59	Capacidade antioxidante e composiÃ§Ã£o quÃmica da casca de maracujÃ¡ (Passiflora edulis). Ciencia Rural, 2014, 44, 1699-1704.	0.3	35
60	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.	1.6	35
61	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.	2.9	34
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.	2.9	33
63	Odor-Active Alcohols from the Fungal Transformation of Î±-Farnesene. Journal of Agricultural and Food Chemistry, 2006, 54, 9079-9084.	2.4	31
64	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.	1.7	31
65	Gastroprotective effect of soluble dietary fibres from yellow passion fruit (Passiflora edulis f.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	1.6	31
66	Bioactive compounds of juices from two Brazilian grape cultivars. Journal of the Science of Food and Agriculture, 2016, 96, 1990-1996.	1.7	30
67	Anthocyanins Recovered from Agri-Food By-Products Using Innovative Processes: Trends, Challenges, and Perspectives for Their Application in Food Systems. Molecules, 2021, 26, 2632.	1.7	30
68	Volatile constituents of jabuticaba (Myrciaria jaboticaba(Vell.) O. Berg) fruits. Journal of Essential Oil Research, 2012, 24, 45-51.	1.3	29
69	Passion fruit peel intake decreases inflammatory response and reverts lipid peroxidation and adiposity in diet-induced obese rats. Nutrition Research, 2020, 76, 106-117.	1.3	28
70	Grape peel powder attenuates the inflammatory and oxidative response of experimental colitis in rats by modulating the NF-ÎºB pathway and activity of antioxidant enzymes. Nutrition Research, 2020, 76, 52-70.	1.3	27
71	Antioxidant effects of the combination of conjugated linoleic acid and phytosterol supplementation in Spragueâ€“Dawley rats. Food Research International, 2012, 49, 487-493.	2.9	26
72	Effect of prebiotics on the health of the elderly. Food Research International, 2013, 53, 426-432.	2.9	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. Journal of Functional Foods, 2020, 64, 103644.	1.6	26
74	Comparison of volatile and polyphenolic compounds in Brazilian green propolis and its botanical origin Baccharis dracunculifolia. Food Science and Technology, 2008, 28, 178-181.	0.8	25
75	Aqueous extract of berry (<i>Plinia jaboticaba)</i>byproduct modulates gut microbiota and maintains the balance on antioxidant defense system in rats. Journal of Food Biochemistry, 2019, 43, e12705.	1.2	25
76	The effect of Î±-terpineol enantiomers on biomarkers of rats fed a high-fat diet. Heliyon, 2020, 6, e03752.	1.4	25
77	Inulin/fructooligosaccharides/pectin-based structured systems: Promising encapsulating matrices of polyphenols recovered from jabuticaba peel. Food Hydrocolloids, 2021, 111, 106387.	5.6	25
78	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.	1.1	24
79	Transgenic Adenocarcinoma of the Mouse Prostate (TRAMP) model: A good alternative to study PCa progression and chemoprevention approaches. Life Sciences, 2019, 217, 141-147.	2.0	24
80	Effects of passion fruit (Passiflora edulis) byproduct intake in antioxidant status of Wistar rats tissues. LWT - Food Science and Technology, 2014, 59, 1213-1219.	2.5	23
81	Current evidence on cognitive improvement and neuroprotection promoted by anthocyanins. Current Opinion in Food Science, 2019, 26, 71-78.	4.1	23
82	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.	1.7	23
83	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.	1.6	22
84	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.	1.6	21
85	Conjugated linoleic acid and phytosterols counteract obesity induced by high-fat diet. Food Research International, 2013, 51, 429-435.	2.9	20
86	Platelet Anti-Aggregant Activity and Bioactive Compounds of Ultrasound-Assisted Extracts from Whole and Seedless Tomato Pomace. Foods, 2020, 9, 1564.	1.9	20
87	N-Acetylcysteine reverses silver nanoparticle intoxication in rats. Nanotoxicology, 2019, 13, 326-338.	1.6	18
88	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.	2.9	18
89	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.	0.8	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. Journal of Cancer Prevention, 2020, 25, 87-99.	0.8	14

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91	Gut microbiota modulation by jabuticaba peel and its effect on glucose metabolism via inflammatory signaling. Current Research in Food Science, 2022, 5, 382-391.	2.7	14
92	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.	2.9	13
93	Syzygium malaccense fruit supplementation protects mice brain against high-fat diet impairment and improves cognitive functions. Journal of Functional Foods, 2020, 65, 103745.	1.6	12
94	Biotransformation of citronellol in rose-oxide using cassava wastewater as a medium. Food Science and Technology, 2006, 26, 690-696.	0.8	11
95	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
96	Influence of maceration time on phenolic compounds and antioxidant activity of the Syrah must and wine. Journal of Food Biochemistry, 2018, 42, e12471.	1.2	11
97	Red-jambo peel extract shows antiproliferative activity against HepG2 human hepatoma cells. Food Research International, 2019, 124, 93-100.	2.9	11
98	Short-Term Bixin Supplementation of Healthy Subjects Decreases the Susceptibility of LDL to Cu²⁺-Induced Oxidation<i>Ex Vivo</i>. Journal of Nutrition and Metabolism, 2019, 2019, 1-13.	0.7	11
99	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.	2.5	11
100	Fructooligosaccharide intake promotes epigenetic changes in the intestinal mucosa in growing and ageing rats. European Journal of Nutrition, 2018, 57, 1499-1510.	1.8	10
101	Two polyphenol-rich Brazilian fruit extracts protect from diet-induced obesity and hepatic steatosis in mice. Food and Function, 2020, 11, 8800-8810.	2.1	10
102	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.	4.2	10
103	Antiplatelet effects of bioactive compounds present in tomato pomace. Current Drug Targets, 2021, 22, 1716-1724.	1.0	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. Journal of Nutrition and Metabolism, 2018, 2018, 1-13.	0.7	9
105	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.	2.7	9
106	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.	2.9	9
107	Signaling pathways and the potential anticarcinogenic effect of native Brazilian fruits on breast cancer. Food Research International, 2022, 155, 111117.	2.9	8
108	Are skeletally mature female rats a suitable model to study osteoporosis?. Arquivos Brasileiros De Endocrinologia E Metabologia, 2012, 56, 259-264.	1.3	7

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109	Dietary fiber chemical structures and physicochemical properties of edible Pouteria glomerata fruits, native from Brazilian Pantanal. Food Research International, 2020, 137, 109576.	2.9	7
110	Non-nutrients and nutrients from Latin American fruits for the prevention of cardiovascular diseases. Food Research International, 2021, 139, 109844.	2.9	7
111	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.	1.8	7
112	The preventive and therapeutic potential of native Brazilian fruits on colorectal cancer. Food Bioscience, 2022, 46, 101539.	2.0	7
113	Effect of Paternal Diet on Spermatogenesis and Offspring Health: Focus on Epigenetics and Interventions with Food Bioactive Compounds. Nutrients, 2022, 14, 2150.	1.7	7
114	Dietary supplementation with annatto food-coloring extracts increases the resistance of human erythrocytes to hemolysis. Nutrition Research, 2020, 76, 71-81.	1.3	6
115	Antiplatelet Activity of <i>Cucurbita maxima</i>. Journal of Medicinal Food, 2021, 24, 1197-1205.	0.8	6
116	Brazilian berries prevent colitis induced in obese mice by reducing the clinical signs and intestinal damage. Food Bioscience, 2021, 44, 101447.	2.0	6
117	Oxidative and Microbiological Profiles of Chicken Drumsticks Treated with Ultraviolet-C Radiation. Journal of Food Processing and Preservation, 2015, 39, 2780-2791.	0.9	5
118	Systemic antioxidant and antiâ€inflammatory effects of yellow passion fruit bagasse extract during prostate cancer progression. Journal of Food Biochemistry, 2022, 46, e13885.	1.2	5
119	Microencapsulated Lemongrass (<i>Cymbopogon flexuosus</i>) Essential Oil Supplementation on Quality and Stability of Silver Catfish Fillets during Frozen Storage. Journal of Aquatic Food Product Technology, 2021, 30, 1124-1141.	0.6	5
120	Prebiotics and probiotics. , 2022, , 55-118.		5
121	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.	1.3	4
122	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.	0.3	3
123	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.	0.9	3
124	Nutritional composition and bioactive compounds of <scp><i>Melipona seminigra</i></scp> potâ€pollen from Amazonas, Brazil. Journal of the Science of Food and Agriculture, 2021, 101, 4907-4915.	1.7	3
125	Co-precipitation of grape residue extract using sub- and supercritical CO2 technology. Journal of CO2 Utilization, 2022, 61, 102010.	3.3	3
126	Optimization of headspace solid-phase microextraction conditions to determine fruity-aroma compounds produced by Neurospora sitophila. Analytical Methods, 2014, 6, 7984-7988.	1.3	2

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127	Effects of dietary microencapsulated Cymbopogon flexuosus essential oil on reproductive-related parameters in male Rhamdia quelen. Fish Physiology and Biochemistry, 2018, 44, 1253-1264.	0.9	2
128	Passiflora edulis Peel Flour and Health Effects. , 2019, , 249-258.		2
129	Conjugated linoleic acid supplementation: lipid content and hepatic histology in healthy Wistar rats. Food Science and Technology, 2011, 31, 141-146.	0.8	2
130	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.	1.2	2
131	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.	2.1	2
132	White tea modulates antioxidant defense of endurance-trained rats. Current Research in Physiology, 2022, 5, 256-264.	0.8	2
133	AvaliaÃ§Ã£o da resposta glicÃªmica ao consumo de casca de tucumÃ£-da-amazÃ´nia (astrocaryum aculeatum) em modelo experimental de obesidade. , 0, , .		1
134	Editorial on Food Science and its impact on a Changing World. Food Research International, 2019, 124, 108486.	2.9	0
135	Bioactive Compounds of Red-Jambo Fruit (Syzygium malaccense (L.) Merr. & L.M. Perry). Reference Series in Phytochemistry, 2020, , 395-407.	0.2	0