Mayara Schulz

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/1956196/publications.pdf

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29	905	567247 15	501174 28
papers	citations	h-index	g-index

30	30	30	1123
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Phenolic Compounds in Euterpe Fruits: Composition, Digestibility, and Stability â€“ A Review. Food Reviews International, 2023, 39, 369-396.	8.4	3
2	Stingless bee honey: a precious but unregulated product - reality and expectations. Food Reviews International, 2022, 38, 683-712.	8.4	18
3	Grumixama (Eugenia brasiliensis Lamarck) functional phytochemicals: Effect of environmental conditions and ripening process. Food Research International, 2022, 157, 111460.	6.2	4
4	Pyrrolizidine alkaloids and beehive products: A review. Food Chemistry, 2021, 342, 128384.	8.2	40
5	Aliphatic organic acids and sugars in seven edible ripening stages of juÃ§ara fruit (Euterpe edulis) Tj ETQq1 1 0.784314 rgBT /Overlock	3.9	15
6	Assessment of Sorbate and Benzoate Content in Mustard, Ketchup and Tomato Sauce by Sub-Minute Capillary Electrophoresis. Food Technology and Biotechnology, 2021, 59, 376-384.	2.1	3
7	Quality, composition and health-protective properties of citrus honey: A review. Food Research International, 2021, 143, 110268.	6.2	37
8	Physicochemical characterization of honeys from Brazilian monitored beehives. European Food Research and Technology, 2021, 247, 2709-2719.	3.3	5
9	Current status of the gastrointestinal digestion effects on honey: A comprehensive review. Food Chemistry, 2021, 357, 129807.	8.2	20
10	Antioxidant and juÃ§ara fruits (Euterpe edulis Martius): Potential applications in toxicology. , 2021, , 329-336.		0
11	Stability of volatile compounds of honey during prolonged storage. Journal of Food Science and Technology, 2020, 57, 1167-1182.	2.8	11
12	Determination of Phenolic Compounds in Three Edible Ripening Stages of Yellow Guava (Psidium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 110-115.	3.2	11
13	Composition and potential health effects of dark-colored underutilized Brazilian fruits â€“ A review. Food Research International, 2020, 137, 109744.	6.2	30
14	Stability of Brazilian Apis mellifera L. honey during prolonged storage: Physicochemical parameters and bioactive compounds. LWT - Food Science and Technology, 2020, 129, 109521.	5.2	16
15	Acute effect of juÃ§ara juice (Euterpe edulis Martius) on oxidative stress biomarkers and fatigue in a high-intensity interval training session: A single-blind cross-over randomized study. Journal of Functional Foods, 2020, 67, 103835.	3.4	11
16	AÃ§aÃ-(Euterpe oleracea Mart.) and juÃ§ara (Euterpe edulis Mart.) juices improved HDL-c levels and antioxidant defense of healthy adults in a 4-week randomized cross-over study. Clinical Nutrition, 2020, 39, 3629-3636.	5.0	30
17	Nutritional and bioactive value of Rubus berries. Food Bioscience, 2019, 31, 100438.	4.4	59
18	Brazilian sardinella (Sardinella brasiliensis) conservation by immersion in seawater added with sea salt and refrigerated onâ€board. Aquaculture Research, 2019, 50, 3429-3434.	1.8	0

#	Article	IF	Citations
19	Blackberry (Rubus ulmifolius Schott): Chemical composition, phenolic compounds and antioxidant capacity in two edible stages. Food Research International, 2019, 122, 627-634.	6.2	66
20	Neuroprotective effect of juÃ§ara (Euterpe edulis Martius) fruits extracts against glutamate-induced oxytosis in HT22 hippocampal cells. Food Research International, 2019, 120, 114-123.	6.2	20
21	Apple intake improves antioxidant parameters in hemodialysis patients without affecting serum potassium levels. Nutrition Research, 2019, 64, 56-63.	2.9	14
22	DETERMINAÃ‡ÃƒO DE COMPOSTOS FENÃ“LICOS POR LC-MS/MS E CAPACIDADE ANTIOXIDANTE DE ACEROLA EM TRÊS ESTÁDIOS DE MATURAÃ‡ÃƒO COMESTÍVEIS. Revista Do Congresso Sul Brasileiro De Engenharia De Alimentos, 2019, 4, 96-110.	0.1	2
23	Nutritional and bioactive potential of Myrtaceae fruits during ripening. Food Chemistry, 2018, 239, 649-656.	8.2	93
24	Phenolic Compounds Determined by LC-MS/MS and In Vitro Antioxidant Capacity of Brazilian Fruits in Two Edible Ripening Stages. Plant Foods for Human Nutrition, 2018, 73, 302-307.	3.2	33
25	Effects of gastrointestinal digestion models in vitro on phenolic compounds and antioxidant activity of juÃ§ara (Euterpe edulis). International Journal of Food Science and Technology, 2018, 53, 1824-1831.	2.7	13
26	Bioaccessibility of bioactive compounds and antioxidant potential of juÃ§ara fruits (Euterpe edulis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	8.2	74
27	Phenolic compounds, antioxidant capacity and bioaccessibility of minerals of stingless bee honey (Meliponinae). Journal of Food Composition and Analysis, 2017, 63, 89-97.	3.9	79
28	JuÃ§ara fruit (Euterpe edulis Mart.): Sustainable exploitation of a source of bioactive compounds. Food Research International, 2016, 89, 14-26.	6.2	80
29	Chemical composition, bioactive compounds and antioxidant capacity of juÃ§ara fruit (Euterpe edulis) Tj ETQq1 1 0.784314 rgBT /Ov	6.2	114