

Elizabeth Aparecida Ferraz Da Silva Tor

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2879723/publications.pdf>

Version: 2024-02-01

25
papers

491
citations

758635

12
h-index

713013

21
g-index

26
all docs

26
docs citations

26
times ranked

678
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Polycyclic Aromatic Hydrocarbons in Foods: Biological Effects, Legislation, Occurrence, Analytical Methods, and Strategies to Reduce Their Formation. <i>International Journal of Molecular Sciences</i> , 2021, 22, 6010. | 1.8 | 100 |
| 2 | Bioavailability of catechins from guaraná (Paullinia cupana) and its effect on antioxidant enzymes and other oxidative stress markers in healthy human subjects. <i>Food and Function</i> , 2016, 7, 2970-2978. | 2.1 | 59 |
| 3 | Aroeira fruit (<i>Schinus terebinthifolius</i> Raddi) as a natural antioxidant: Chemical constituents, bioactive compounds and in vitro and in vivo antioxidant capacity. <i>Food Chemistry</i> , 2020, 315, 126274. | 4.2 | 39 |
| 4 | Guaraná (Paullinia cupana) catechins and procyanidins: Gastrointestinal/colonic bioaccessibility, Caco-2 cell permeability and the impact of macronutrients. <i>Journal of Functional Foods</i> , 2019, 55, 352-361. | 1.6 | 32 |
| 5 | Association between plasma fatty acids and inflammatory markers in patients with and without insulin resistance and in secondary prevention of cardiovascular disease, a cross-sectional study. <i>Nutrition Journal</i> , 2018, 17, 26. | 1.5 | 31 |
| 6 | Optimization and validation of a method using UHPLC-fluorescence for the analysis of polycyclic aromatic hydrocarbons in cold-pressed vegetable oils. <i>Food Chemistry</i> , 2017, 221, 809-814. | 4.2 | 30 |
| 7 | Impact of Air Frying on Cholesterol and Fatty Acids Oxidation in Sardines: Protective Effects of Aromatic Herbs. <i>Journal of Food Science</i> , 2017, 82, 2823-2831. | 1.5 | 27 |
| 8 | Insoluble-Bound Polyphenols Released from Guarana Powder: Inhibition of Alpha-Glucosidase and Proanthocyanidin Profile. <i>Molecules</i> , 2020, 25, 679. | 1.7 | 23 |
| 9 | Cholesterol Oxidation in Fish and Fish Products. <i>Journal of Food Science</i> , 2015, 80, R2627-39. | 1.5 | 19 |
| 10 | Bioactive compounds of parsley (<i>Petroselinum crispum</i>), chives (<i>Allium schoenoprasum</i> L) and their mixture (Brazilian cheiro-verde) as promising antioxidant and anti-cholesterol oxidation agents in a food system. <i>Food Research International</i> , 2022, 151, 110864. | 2.9 | 17 |
| 11 | Effect of aroeira (<i>Schinus terebinthifolius</i> Raddi) fruit against polyunsaturated fatty acids and cholesterol thermo-oxidation in model systems containing sardine oil (<i>Sardinella brasiliensis</i>). <i>Food Research International</i> , 2020, 132, 109091. | 2.9 | 16 |
| 12 | Effects of the consumption of guarana on human health: A narrative review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 272-295. | 5.9 | 15 |
| 13 | An Apple Plus a Brazil Nut a Day Keeps the Doctors Away: Antioxidant Capacity of Foods and their Health Benefits. <i>Current Pharmaceutical Design</i> , 2015, 22, 189-195. | 0.9 | 14 |
| 14 | Plasma and erythrocyte ω -3 and ω -6 fatty acids are associated with multiple inflammatory and oxidative stress biomarkers in breast cancer. <i>Nutrition</i> , 2019, 58, 194-200. | 1.1 | 12 |
| 15 | Lipid profile and high contents of cholesterol oxidation products (COPs) in different commercial brands of canned tuna. <i>Food Chemistry</i> , 2021, 352, 129334. | 4.2 | 10 |
| 16 | The anticholesterol oxidation effects of garlic (<i>Allium sativum</i> L.) and leek (<i>Allium</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 T</i> 2416-2426. | 1.5 | 9 |
| 17 | Biquinho pepper (<i>Capsium chinense</i>): Bioactive compounds, in vivo and in vitro antioxidant capacities and anti-cholesterol oxidation kinetics in fish balls during frozen storage. <i>Food Bioscience</i> , 2022, 47, 101647. | 2.0 | 8 |
| 18 | Do Flavonoids from Durum Wheat Contribute to Its Bioactive Properties? A Prospective Study. <i>Molecules</i> , 2021, 26, 463. | 1.7 | 7 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Phytosterols Content in Vegetable Oils of Brazil: Coconut, Safflower, Linseed and Evening Primrose. <i>Brazilian Archives of Biology and Technology</i> , 0, 63, . | 0.5 | 7 |
| 20 | Effects of extra virgin olive oil and pecans on plasma fatty acids in patients with stable coronary artery disease. <i>Nutrition</i> , 2021, 91-92, 111411. | 1.1 | 5 |
| 21 | A possible link between polyunsaturated fatty acids and uremic toxins from the gut microbiota in hemodialysis patients: A hypothesis. <i>Hemodialysis International</i> , 2019, 23, 189-197. | 0.4 | 4 |
| 22 | Effects of a Brazilian cardioprotective diet and nuts on cardiometabolic parameters after myocardial infarction: study protocol for a randomized controlled clinical trial. <i>Trials</i> , 2021, 22, 582. | 0.7 | 3 |
| 23 | Vitamin C and Phenolic Antioxidants of Jua (<i>Ziziphus joazeiro</i> M.) Pulp: A Rich Underexplored Brazilian Source of Ellagic Acid Recovered by Aqueous Ultrasound-Assisted Extraction. <i>Molecules</i> , 2022, 27, 627. | 1.7 | 3 |
| 24 | Herbal Salt in Beef Burgers: Promoting the Retention of Acceptability in Reducing Sodium. <i>Journal of Culinary Science and Technology</i> , 0, , 1-19. | 0.6 | 1 |
| 25 | Infusion time for fish oilâ€“containing parenteral emulsions in surgery: A study on ̄-3 fatty acid dynamics in rats. <i>Nutrition</i> , 2021, 83, 111066. | 1.1 | 0 |