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List of Publications by Year in descending order

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Version: 2024-02-01

33
papers

1,311
citations

331538

21
h-index

454834

30
g-index

35
all docs

35
docs citations

35
times ranked

1899
citing authors

#	ARTICLE	IF	CITATIONS
1	Jaboticaba peel: Antioxidant compounds, antiproliferative and antimutagenic activities. Food Research International, 2012, 49, 596-603.	2.9	188
2	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
3	Antioxidant activity of aqueous extract of passion fruit (<i>Passiflora edulis</i>) leaves: In vitro and in vivo study. Food Research International, 2013, 53, 882-890.	2.9	106
4	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
5	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
6	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. Molecular Pharmaceutics, 2016, 13, 3913-3924.	2.3	71
7	Reduced graphene oxide: nanotoxicological profile in rats. Journal of Nanobiotechnology, 2016, 14, 53.	4.2	54
8	Polyphenols, antioxidants, and antimutagenic effects of <i>Copaifera langsdorffii</i> fruit. Food Chemistry, 2016, 197, 1153-1159.	4.2	47
9	Red-jambo (<i>Syzygium malaccense</i>): Bioactive compounds in fruits and leaves. LWT - Food Science and Technology, 2017, 76, 284-291.	2.5	47
10	Jaboticaba berry peel intake prevents insulin-resistance-induced tau phosphorylation in mice. Molecular Nutrition and Food Research, 2017, 61, 1600952.	1.5	45
11	Functional tea from a Brazilian berry: Overview of the bioactives compounds. LWT - Food Science and Technology, 2017, 76, 292-298.	2.5	44
12	Intake of <i>Passiflora edulis</i> 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
13	<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
14	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
15	Bioactive compounds of juices from two Brazilian grape cultivars. Journal of the Science of Food and Agriculture, 2016, 96, 1990-1996.	1.7	30
16	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
17	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
18	<i>Passiflora edulis</i> 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

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19	<i>Myrciaria cauliflora</i> Peel Flour Had a Hypolipidemic Effect in Rats Fed a Moderately High-Fat Diet. <i>Journal of Medicinal Food</i> , 2014, 17, 262-267.	0.8	23
20	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.	2.5	23
21	Current evidence on cognitive improvement and neuroprotection promoted by anthocyanins. <i>Current Opinion in Food Science</i> , 2019, 26, 71-78.	4.1	23
22	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.	1.7	23
23	N-Acetylcysteine reverses silver nanoparticle intoxication in rats. <i>Nanotoxicology</i> , 2019, 13, 326-338.	1.6	18
24	Nutritional composition of <i>Annona crassiflora</i> pulp and acceptability of bakery products prepared with its flour. <i>Food Science and Technology</i> , 2013, 33, 417-423.	0.8	17
25	<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.	1.6	12
26	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
27	Red-jambo peel extract shows antiproliferative activity against HepG2 human hepatoma cells. <i>Food Research International</i> , 2019, 124, 93-100.	2.9	11
28	Immune status, well-being and gut microbiota in military supplemented with synbiotic ice cream and submitted to field training: a randomised clinical trial. <i>British Journal of Nutrition</i> , 2021, 126, 1794-1808.	1.2	11
29	Difficulties in Translating Appetite Sensations Effect of Turmeric-Based Beverage When Given Prior to Isoenergetic Medium- or High-Fat Meals in Healthy Subjects. <i>Nutrients</i> , 2019, 11, 736.	1.7	10
30	Nutritional composition of <i>Copaifera langsdorffii</i> Desf. aril flour and its effect on serum lipids and glucose in rats. <i>Food Research International</i> , 2011, 44, 2357-2361.	2.9	8
31	Generation and alterations of bioactive organosulfur and phenolic compounds. , 2021, , 537-577.		2
32	Perfil do consumidor de alimentos funcionais: identidade e hábitos de vida. <i>Brazilian Journal of Food Technology</i> , 0, 25, .	0.8	2
33	Bioactive Compounds of Red-Jambo Fruit (<i>Syzygium malaccense</i> (L.) Merr. & L.M. Perry). <i>Reference Series in Phytochemistry</i> , 2020, , 395-407.	0.2	0