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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

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454834

30
g-index

35
all docs

35
docs citations

35
times ranked

1899
citing authors

#	ARTICLE	IF	CITATIONS
1	Generation and alterations of bioactive organosulfur and phenolic compounds. , 2021, , 537-577.		2
2	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
3	Passion fruit peel intake decreases inflammatory response and reverts lipid peroxidation and adiposity in diet-induced obese rats. <i>Nutrition Research</i> , 2020, 76, 106-117.	1.3	28
4	<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
5	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
6	Red-jambo peel extract shows antiproliferative activity against HepG2 human hepatoma cells. <i>Food Research International</i> , 2019, 124, 93-100.	2.9	11
7	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
8	Current evidence on cognitive improvement and neuroprotection promoted by anthocyanins. <i>Current Opinion in Food Science</i> , 2019, 26, 71-78.	4.1	23
9	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
10	N-Acetylcysteine reverses silver nanoparticle intoxication in rats. <i>Nanotoxicology</i> , 2019, 13, 326-338.	1.6	18
11	Aqueous extract of berry (<i>Plinia jaboticaba</i>) byproduct modulates gut microbiota and maintains the balance on antioxidant defense system in rats. <i>Journal of Food Biochemistry</i> , 2019, 43, e12705.	1.2	25
12	Jaboticaba berry peel intake increases short chain fatty acids production and prevent hepatic steatosis in mice fed high-fat diet. <i>Journal of Functional Foods</i> , 2018, 48, 266-274.	1.6	35
13	Functional tea from a Brazilian berry: Overview of the bioactives compounds. <i>LWT - Food Science and Technology</i> , 2017, 76, 292-298.	2.5	44
14	Red-jambo (<i>Syzygium malaccense</i>): Bioactive compounds in fruits and leaves. <i>LWT - Food Science and Technology</i> , 2017, 76, 284-291.	2.5	47
15	Jaboticaba berry peel intake prevents insulinâ€resistanceâ€induced tau phosphorylation in mice. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600952.	1.5	45
16	Bioactive compounds of juices from two Brazilian grape cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1990-1996.	1.7	30
17	Reduced graphene oxide: nanotoxicological profile in rats. <i>Journal of Nanobiotechnology</i> , 2016, 14, 53.	4.2	54
18	Characterization of antioxidant polyphenols from <i>Myrciaria jaboticaba</i> peel and their effects on glucose metabolism and antioxidant status: A pilot clinical study. <i>Food Chemistry</i> , 2016, 211, 185-197.	4.2	130

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19	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. <i>Molecular Pharmaceutics</i> , 2016, 13, 3913-3924.	2.3	71
20	Passiflora edulis peel intake improves insulin sensitivity, increasing incretins and hypothalamic satiety peptide in rats on a high-fat diet. <i>Nutrition</i> , 2016, 32, 863-870.	1.1	24
21	Polyphenols, antioxidants, and antimutagenic effects of <i>Copaifera langsdorffii</i> fruit. <i>Food Chemistry</i> , 2016, 197, 1153-1159.	4.2	47
22	Intake of <i>Passiflora edulis</i> leaf extract improves antioxidant and anti-inflammatory status in rats with 2,4,6-trinitrobenzenesulphonic acid induced colitis. <i>Journal of Functional Foods</i> , 2015, 17, 575-586.	1.6	42
23	<i>Passiflora edulis</i> peel intake and ulcerative colitis: Approaches for prevention and treatment. <i>Experimental Biology and Medicine</i> , 2014, 239, 542-551.	1.1	41
24	Intake of jaborcaba peel attenuates oxidative stress in tissues and reduces circulating saturated lipids of rats with high-fat diet-induced obesity. <i>Journal of Functional Foods</i> , 2014, 6, 450-461.	1.6	76
25	<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
26	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
27	Antioxidant activity of aqueous extract of passion fruit (<i>Passiflora edulis</i>) leaves: In vitro and in vivo study. <i>Food Research International</i> , 2013, 53, 882-890.	2.9	106
28	Jaborcaba (<i>Myrciaria jaborcaba</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
29	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
30	Jaborcaba peel: Antioxidant compounds, antiproliferative and antimutagenic activities. <i>Food Research International</i> , 2012, 49, 596-603.	2.9	188
31	Freeze-dried jaborcaba peel added to high-fat diet increases HDL-cholesterol and improves insulin resistance in obese rats. <i>Food Research International</i> , 2012, 49, 153-160.	2.9	84
32	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
33	Perfil do consumidor de alimentos funcionais: identidade e h�bitos de vida. <i>Brazilian Journal of Food Technology</i> , 0, 25, .	0.8	2