

Juliano Garavaglia

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

585
citations

840119

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h-index

887659

17
g-index

18
all docs

18
docs citations

18
times ranked

1198
citing authors

#	ARTICLE	IF	CITATIONS
1	Grape Seed Oil Compounds: Biological and Chemical Actions for Health. Nutrition and Metabolic Insights, 2016, 9, NMI.S32910.	0.8	170
2	Molecular Properties of Red Wine Compounds and Cardiometabolic Benefits. Nutrition and Metabolic Insights, 2016, 9, NMI.S32909.	0.8	73
3	Polyphenols benefits of olive leaf (<i>Olea europaea</i> L) to human health. Nutricion Hospitalaria, 2014, 31, 1427-33.	0.2	56
4	Bioconversion of l-phenylalanine into 2-phenylethanol by <i>Kluyveromyces marxianus</i> in grape must cultures. World Journal of Microbiology and Biotechnology, 2007, 23, 1273-1279.	1.7	51
5	Evaluation of <i>Zygosaccharomyces bailii</i> BCV 08 as a co-starter in wine fermentation for the improvement of ethyl esters production. Microbiological Research, 2015, 173, 59-65.	2.5	48
6	Red Wine, Resveratrol and Atrial Fibrillation. Nutrients, 2017, 9, 1190.	1.7	41
7	Sensory Profile, Consumer Preference and Chemical Composition of Craft Beers from Brazil. Beverages, 2018, 4, 106.	1.3	31
8	THE EFFECT OF GARCINIA CAMBOGIA AS COADJUVANT IN THE WEIGHT LOSS PROCESS. Nutricion Hospitalaria, 2015, 32, 2400-8.	0.2	26
9	Effects of a healthy diet enriched or not with pecan nuts or extra virgin olive oil on the lipid profile of patients with stable coronary artery disease: a randomised clinical trial. Journal of Human Nutrition and Dietetics, 2020, 33, 439-450.	1.3	19
10	Determination of volatile compounds responsible for sensory characteristics from Brazilian extra virgin olive oil using HS-SPME/GC-MS direct method. Journal of Food Science, 2020, 85, 3764-3775.	1.5	18
11	The impact of CUP1 gene copy-number and XVI-VIII/XV-XVI translocations on copper and sulfite tolerance in vineyard <i>Saccharomyces cerevisiae</i> strain populations. FEMS Yeast Research, 2020, 20, .	1.1	13
12	Natamycin and nisin to improve shelf life and minimize benzene generation in lemon soft drinks. Food Science and Technology, 2019, 39, 274-279.	0.8	12
13	A new method for rapid screening of ester-producing yeasts using in situ HS-SPME. Journal of Microbiological Methods, 2014, 103, 1-2.	0.7	6
14	Development of crackers with the addition of olive leaf flour (<i>Olea europaea</i> L.): Chemical and sensory characterization. LWT - Food Science and Technology, 2021, 141, 110848.	2.5	6
15	Oral administration of oleuropein and olive leaf extract has cardioprotective effects in rodents: A systematic review. Revista Portuguesa De Cardiologia, 2022, 41, 167-175.	0.2	6
16	Genetic variability and physiological traits of <i>Saccharomyces cerevisiae</i> strains isolated from "Vale dos Vinhedos" vineyards reflect agricultural practices and history of this Brazilian wet subtropical area. World Journal of Microbiology and Biotechnology, 2018, 34, 105.	1.7	4
17	Development of a freeze-dried symbiotic obtained from rice bran. Biotechnology Reports (Amsterdam,) Tj ETQq1 1 0,784314,rgBT /Over 2.1	2.1	2