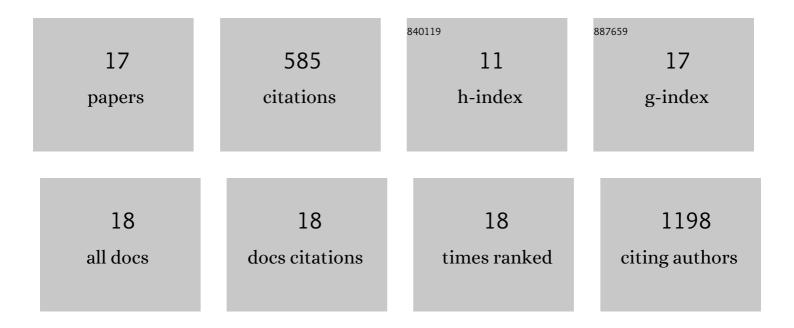
Juliano Garavaglia

List of Publications by Year in descending order

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#	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 (Olea europaea L) to human health. Nutricion Hospitalaria, 2014, 31, 1427-33.	0.2	56
4	Bioconversion of l-phenylalanine into 2-phenylethanol by Kluyveromyces marxianus in grape must cultures. World Journal of Microbiology and Biotechnology, 2007, 23, 1273-1279.	1.7	51
5	Evaluation of Zygosaccharomyces bailii 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 extraâ€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‧PME/GCâ€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 Saccharomyces cerevisiae 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 (Olea europaea 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 Saccharomyces cerevisiae 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 ETQq	1 1 0.7843 2.1	814 _. rgBT /Ov