

# Juliano Garavaglia

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

585  
citations

840119

11  
h-index

887659

17  
g-index

18  
all docs

18  
docs citations

18  
times ranked

1198  
citing authors

#	ARTICLE	IF	CITATIONS
1	Oral administration of oleuropein and olive leaf extract has cardioprotective effects in rodents: A systematic review. <i>Revista Portuguesa De Cardiologia</i> , 2022, 41, 167-175.	0.2	6
2	Development of crackers with the addition of olive leaf flour ( <i>Olea europaea</i> L.): Chemical and sensory characterization. <i>LWT - Food Science and Technology</i> , 2021, 141, 110848.	2.5	6
3	Development of a freeze-dried symbiotic obtained from rice bran. <i>Biotechnology Reports (Amsterdam)</i> , 2021, 10, 102114.	2.1	2
4	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. <i>Journal of Human Nutrition and Dietetics</i> , 2020, 33, 439-450.	1.3	19
5	Determination of volatile compounds responsible for sensory characteristics from Brazilian extra virgin olive oil using HS-SPME/GC-MS direct method. <i>Journal of Food Science</i> , 2020, 85, 3764-3775.	1.5	18
6	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. <i>FEMS Yeast Research</i> , 2020, 20, .	1.1	13
7	Natamycin and nisin to improve shelf life and minimize benzene generation in lemon soft drinks. <i>Food Science and Technology</i> , 2019, 39, 274-279.	0.8	12
8	Sensory Profile, Consumer Preference and Chemical Composition of Craft Beers from Brazil. <i>Beverages</i> , 2018, 4, 106.	1.3	31
9	Genetic variability and physiological traits of <i>Saccharomyces cerevisiae</i> strains isolated from vineyards reflect agricultural practices and history of this Brazilian wet subtropical area. <i>World Journal of Microbiology and Biotechnology</i> , 2018, 34, 105.	1.7	4
10	Red Wine, Resveratrol and Atrial Fibrillation. <i>Nutrients</i> , 2017, 9, 1190.	1.7	41
11	Molecular Properties of Red Wine Compounds and Cardiometabolic Benefits. <i>Nutrition and Metabolic Insights</i> , 2016, 9, NMI.S32909.	0.8	73
12	Grape Seed Oil Compounds: Biological and Chemical Actions for Health. <i>Nutrition and Metabolic Insights</i> , 2016, 9, NMI.S32910.	0.8	170
13	Evaluation of <i>Zygosaccharomyces bailii</i> BCV 08 as a co-starter in wine fermentation for the improvement of ethyl esters production. <i>Microbiological Research</i> , 2015, 173, 59-65.	2.5	48
14	THE EFFECT OF GARCINIA CAMBOGIA AS COADJUVANT IN THE WEIGHT LOSS PROCESS. <i>Nutricion Hospitalaria</i> , 2015, 32, 2400-8.	0.2	26
15	A new method for rapid screening of ester-producing yeasts using in situ HS-SPME. <i>Journal of Microbiological Methods</i> , 2014, 103, 1-2.	0.7	6
16	Polyphenols benefits of olive leaf ( <i>Olea europaea</i> L) to human health. <i>Nutricion Hospitalaria</i> , 2014, 31, 1427-33.	0.2	56
17	Bioconversion of l-phenylalanine into 2-phenylethanol by <i>Kluyveromyces marxianus</i> in grape must cultures. <i>World Journal of Microbiology and Biotechnology</i> , 2007, 23, 1273-1279.	1.7	51