Adna P Massarioli

List of Publications by Year
in descending order

36	1,022	471477 17	434170 31
papers	citations	h-index	g-index

36	36	36	1806
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Lignans as new chemical markers of a certified Brazilian organic propolis. Natural Product Research, 2022, 36, 2135-2139.	1.8	4
2	Optimizing Procedures for Antioxidant Phenolics Extraction from Skin and Kernel of Peanuts with Contrasting Levels of Drought Tolerance. Foods, 2022, 11, 449.	4.3	4
3	Co-encapsulation of guaranÃ¡ extracts and probiotics increases probiotic survivability and simultaneously delivers bioactive compounds in simulated gastrointestinal fluids. LWT - Food Science and Technology, 2022, 161, 113351.	5.2	13
4	The phytoactive constituents of Eugenia selloi B.D. Jacks (pitangatuba): Toxicity and elucidation of their anti-inflammatory mechanism(s) of action. Food Chemistry Molecular Sciences, 2022, 4, 100093.	2.1	3
5	Active Antioxidant Phenolics from Brazilian Red Propolis: An Optimization Study for Their Recovery and Identification by LC-ESI-QTOF-MS/MS. Antioxidants, 2021, 10, 297.	5.1	19
6	AÃ§aÃ-seeds: An unexplored agro-industrial residue as a potential source of lipids, fibers, and antioxidant phenolic compounds. Industrial Crops and Products, 2021, 161, 113204.	5.2	41
7	Do drought-adapted peanut genotypes have different bioactive compounds and ROS-scavenging activity?. European Food Research and Technology, 2021, 247, 1369-1378.	3.3	2
8	Antihyperglycemic activity of crude extract and isolation of phenolic compounds with antioxidant activity from Moringa oleifera Lam. leaves grown in Southern Brazil. Food Research International, 2021, 141, 110082.	6.2	23
9	Obtaining high-quality oil from monguba (Pachira aquatica Aubl.) seeds by using supercritical CO2 process. Journal of Supercritical Fluids, 2021, 171, 105192.	3.2	5
10	Polyphenols in Brazilian organic honey and their scavenging capacity against reactive oxygen and nitrogen species. Journal of Apicultural Research, 2020, 59, 136-145.	1.5	6
11	Polyphenol analysis using highâ€resolution mass spectrometry allows differentiation of drought tolerant peanut genotypes. Journal of the Science of Food and Agriculture, 2020, 100, 721-731.	3.5	16
12	Simulated gastrointestinal digestion of Brazilian aÃ§aÃ-seeds affects the content of flavan-3-ol derivatives, and their antioxidant and anti-inflammatory activities. Heliyon, 2020, 6, e05214.	3.2	19
13	Phenolic profile and potential beneficial effects of underutilized Brazilian native fruits on scavenging of ROS and RNS and anti-inflammatory and antimicrobial properties. Food and Function, 2020, 11, 8905-8917.	4.6	7
14	Essential Oil Content of Baccharis crispa Spreng. Regulated by Water Stress and Seasonal Variation. AgriEngineering, 2020, 2, 458-470.	3.2	0
15	Iron-Fortified Pineapple Chips Produced Using Microencapsulation, Ethanol, Ultrasound and Convective Drying. Food Engineering Reviews, 2020, 13, 726.	5.9	14
16	Anti-inflammatory and antioxidant potential, in vivo toxicity, and polyphenolic composition of Eugenia selloi B.D.Jacks. (pitangatuba), a Brazilian native fruit. PLoS ONE, 2020, 15, e0234157.	2.5	7
17	Antioxidant activity and development of one chromatographic method to determine the phenolic compounds from Agroindustrial Pomace. Anais Da Academia Brasileira De Ciencias, 2020, 92, e20181068.	0.8	3
18	Can we conserve transâ€resveratrol content and antioxidant activity during industrial production of chocolate?. Journal of the Science of Food and Agriculture, 2019, 99, 83-89.	3.5	28

#	Article	IF	Citations
19	Incorporation of pink pepper residue extract into chitosan film combined with a modified atmosphere packaging: Effects on the shelf life of salmon fillets. Food Research International, 2019, 125, 108633.	6.2	70
20	Comprehensive characterization of bioactive phenols from new Brazilian superfruits by LC-ESI-QTOF-MS, and their ROS and RNS scavenging effects and anti-inflammatory activity. Food Chemistry, 2019, 281, 178-188.	8.2	43
21	Antioxidant Activity of Spray-Dried Extracts of Psidium guajava Leaves. Journal of Food Research, 2018, 7, 141.	0.3	6
22	Exploration of avocado by-products as natural sources of bioactive compounds. PLoS ONE, 2018, 13, e0192577.	2.5	119
23	Evaluation of the release profile, stability and antioxidant activity of a proanthocyanidin-rich cinnamon (Cinnamomum zeylanicum) extract co-encapsulated with Î±-tocopherol by spray chilling. Food Research International, 2017, 95, 117-124.	6.2	41
24	Volatile and non-volatile/semi-volatile compounds and in vitro bioactive properties of Chilean Ulmo () Tj ETQq0 0 0 rgBT /Overlock 10 Tf	6.2	30
25	Characterization of antioxidant and antimicrobial properties of spray-dried extracts from peanut skins. Food and Bioproducts Processing, 2017, 105, 215-223.	3.6	31
26	Extraction yield, antioxidant activity andphenolics from grape, mango and peanut agro-industrial by-products. Ciencia Rural, 2016, 46, 1498-1504.	0.5	16
27	Physicochemical, Functional and Antioxidant Properties of Tropical Fruits Co-products. Plant Foods for Human Nutrition, 2016, 71, 137-144.	3.2	42
28	Bioassay-guided isolation of proanthocyanidins with antioxidant activity from peanut (Arachis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	8.2	90
29	Anti-Inflammatory, Anti-Osteoclastogenic and Antioxidant Effects of Malva sylvestris Extract and Fractions: In Vitro and In Vivo Studies. PLoS ONE, 2016, 11, e0162728.	2.5	29
30	Volatile compounds profile of Bromeliaceae flowers. Revista De Biologia Tropical, 2016, 64, 1101-16.	0.4	4
31	Inhibition of <scp>DMBA</scp>â€induced Oral Squamous Cells Carcinoma Growth by Brazilian Red Propolis in Rodent Model. Basic and Clinical Pharmacology and Toxicology, 2015, 117, 85-95.	2.5	25
32	Winery by-products: Extraction optimization, phenolic composition and cytotoxic evaluation to act as a new source of scavenging of reactive oxygen species. Food Chemistry, 2015, 181, 160-169.	8.2	132
33	Bioprospection of Petit Verdot grape pomace as a source of anti-inflammatory compounds. Journal of Functional Foods, 2014, 8, 292-300.	3.4	31
34	Guava pomace: a new source of anti-inflammatory and analgesic bioactives. BMC Complementary and Alternative Medicine, 2013, 13, 235.	3.7	23
35	ComposiÃ§Ã£o fenÃ³lica e atividade antioxidante de resÃduos agroindustriais. Ciencia Rural, 2011, 41, 1088-1093.	0.5	47
36	Potential benefits of phenolics from pomegranate pulp and peel in Alzheimerâ€™s disease: antioxidant activity and inhibition of acetylcholinesterase. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 0, 5, .	2.4	29