

# Xavier, A A O

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

509  
citations

759055

12  
h-index

940416

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all docs

17  
docs citations

17  
times ranked

788  
citing authors

#	ARTICLE	IF	CITATIONS
1	Static and semi-dynamic in vitro digestion methods: state of the art and recent achievements towards standardization. <i>Current Opinion in Food Science</i> , 2021, 41, 260-273.	4.1	20
2	In Vitro Digestion of Human Milk: Influence of the Lactation Stage on the Micellar Carotenoids Content. <i>Antioxidants</i> , 2019, 8, 291.	2.2	12
3	The bioaccessibility of carotenoids impacts the design of functional foods. <i>Current Opinion in Food Science</i> , 2019, 26, 1-8.	4.1	67
4	In vitro bioaccessibility of lutein from cupcakes fortified with a water-soluble lutein esters formulation. <i>Journal of Food Composition and Analysis</i> , 2018, 68, 60-64.	1.9	21
5	Carotenoid Content in Human Colostrum is Associated to Preterm/Full-Term Birth Condition. <i>Nutrients</i> , 2018, 10, 1654.	1.7	21
6	Effect of Pasteurization on Flavonoids and Carotenoids in <i>Citrus sinensis</i> (L.) Osbeck cv. "Cara Cara"™ and "Bahia"™ Juices. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1371-1377.	2.4	42
7	Xanthophyll esters are found in human colostrum. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700296.	1.5	29
8	Carotenoids as a Source of Antioxidants in the Diet. <i>Sub-Cellular Biochemistry</i> , 2016, 79, 359-375.	1.0	63
9	Oxidative stability of yogurt with added lutein dye. <i>Journal of Dairy Science</i> , 2014, 97, 616-623.	1.4	16
10	Fat content affects bioaccessibility and efficiency of enzymatic hydrolysis of lutein esters added to milk and yogurt. <i>Food Research International</i> , 2014, 65, 171-176.	2.9	40
11	Desenvolvimento e validação de método espectrofotométrico para determinação de corante à base de luteína adicionado em iogurte desnatado. <i>Química Nova</i> , 2012, 35, 2057-2062.	0.3	12
12	Caracterização físico-química de polpas de frutos da Amazônia e sua correlação com a atividade anti-radical livre. <i>Revista Brasileira De Fruticultura</i> , 2010, 32, 1196-1205.	0.2	106
13	Levels of polychlorinated biphenyls (PCBs) in meat and meat products from the state of Rio Grande do Sul, Brazil. <i>Food and Chemical Toxicology</i> , 2006, 44, 1-7.	1.8	28
14	Assessment of polychlorinated biphenyls (PCBs) in cheese from Rio Grande do Sul, Brazil. <i>Chemosphere</i> , 2006, 65, 1544-1550.	4.2	13
15	Níveis de organoclorados em queijos produzidos no Estado do Rio Grande do Sul. <i>Ciencia Rural</i> , 2006, 36, 630-635.	0.3	3
16	Contaminação por compostos organoclorados em salsichas hot-dog comercializadas na cidade de Santa Maria (RS), Brasil. <i>Ciencia Rural</i> , 2004, 34, 1593-1596.	0.3	3
17	Transference of lutein during cheese making, color stability, and sensory acceptance of prato cheese. <i>Food Science and Technology</i> , 0, 33, 82-88.	0.8	13