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List of Publications by Year
in descending order

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32 papers	880 citations	623734 14 h-index	501196 28 g-index
33 all docs	33 docs citations	33 times ranked	1238 citing authors

#	Article	IF	Citations
1	Factors affecting mushroom Pleurotus spp.. Saudi Journal of Biological Sciences, 2019, 26, 633-646.	3.8	232
2	Stingless bee honey: Quality parameters, bioactive compounds, health-promotion properties and modification detection strategies. Trends in Food Science and Technology, 2018, 81, 37-50.	15.1	88
3	Bio compounds of edible mushrooms: in vitro antioxidant and antimicrobial activities. LWT - Food Science and Technology, 2019, 107, 214-220.	5.2	70
4	The Association between Chromaticity, Phenolics, Carotenoids, and In Vitro Antioxidant Activity of Frozen Fruit Pulp in Brazil: An Application of Chemometrics. Journal of Food Science, 2014, 79, C510-6.	3.1	55
5	Bioactive compounds and biological properties of Brazilian stingless bee honey have a strong relationship with the pollen floral origin. Food Research International, 2019, 123, 1-10.	6.2	54
6	Eriobotrya japonica seed as a new source of starch: Assessment of phenolic compounds, antioxidant activity, thermal, rheological and morphological properties. Food Hydrocolloids, 2018, 77, 646-658.	10.7	53
7	Bioactive compounds of organic goji berry (Lycium barbarum L.) prevents oxidative deterioration of soybean oil. Industrial Crops and Products, 2018, 112, 90-97.	5.2	50
8	Ultrasound-assisted extraction of phenolic compounds from Macela (Achyrolcine satureioides) extracts. Industrial Crops and Products, 2018, 115, 227-234.	5.2	45
9	Enhancement of the functional properties of Dioscoreaceas native starches: Mixture as a green modification process. Thermochimica Acta, 2017, 649, 31-40.	2.7	32
10	Sapucaia nut (Lecythis pisonis Cambess.) flour as a new industrial ingredient: Physicochemical, thermal, and functional properties. Food Research International, 2018, 109, 572-582.	6.2	23
11	Effects of gamma radiation on the phenolic compounds and in vitro antioxidant activity of apple pomace flour during storage using multivariate statistical techniques. Innovative Food Science and Emerging Technologies, 2016, 33, 251-259.	5.6	22
12	Chemical, thermal and rheological properties and stability of sapucaia (Lecythis pisonis) nut oils. Journal of Thermal Analysis and Calorimetry, 2018, 131, 2105-2121.	3.6	22
13	Influence of stingless bee genus (Scaptotrigona and Melipona) on the mineral content, physicochemical and microbiological properties of honey. Journal of Food Science and Technology, 2019, 56, 4742-4748.	2.8	18
14	Blackberry (Rubus spp.): influence of ripening and processing on levels of phenolic compounds and antioxidant activity of the 'Brazos' and 'Tupy' varieties grown in Brazil. Ciencia Rural, 2015, 45, 744-749.	0.5	16
15	Sustainable Use of Ilex paraguariensis Waste in Improving Biodegradable Corn Starch Filmsâ€™ Mechanical, Thermal and Bioactive Properties. Journal of Polymers and the Environment, 2020, 28, 1696-1709.	5.0	16
16	Green Development of Biodegradable Films Based on Native Yam (Dioscoreaceae) Starch Mixtures. Starch/Staerke, 2018, 70, 1700234.	2.1	14
17	Brazilian Amazon white yam (Dioscorea sp.) starch. Journal of Thermal Analysis and Calorimetry, 2018, 134, 2075-2088.	3.6	13
18	Ripe and unripe inajÃ¡ (Maximilia maripa) fruit: A new high source of added value bioactive compounds. Food Chemistry, 2020, 331, 127333.	8.2	8

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19	Effects of gamma radiation on physicochemical, thermogravimetric, microstructural and microbiological properties during storage of apple pomace flour. LWT - Food Science and Technology, 2017, 78, 105-113.	5.2	7
20	In vitro Bioaccessibility of Proteins, Phenolics, Flavonoids and Antioxidant Activity of Amaranthus viridis. Plant Foods for Human Nutrition, 2021, 76, 478-486.	3.2	7
21	Carica papaya seed enhances phytochemicals and functional properties in cornmeal porridges. Food Chemistry, 2020, 323, 126808.	8.2	6
22	Microbial Biodiversity in Honey and Pollen Pots Produced by Tetragonisca angustula (JataÃ). Brazilian Archives of Biology and Technology, 0, 65, .	0.5	6
23	A chemometric approach for moisture control in stingless bee honey using near infrared spectroscopy. Journal of Near Infrared Spectroscopy, 2018, 26, 379-388.	1.5	5
24	Influence of processing on the quality of pomaceas juice (Pyrus communis and Malus domestica). Acta Scientiarum - Agronomy, 2013, 35, .	0.6	4
25	Inhibition of Î±-glucosidase, pancreatic lipase, and antioxidant property of Myrcia hatschbachiiD. Legrand containing gallic and ellagic acids. Boletin Latinoamericano Y Del Caribe De Plantas Medicinales Y Aromaticas, 2021, 20, 226-243.	0.5	4
26	Functional and antioxidant properties of a chicken blood meal hydrolysate. Brazilian Journal of Development, 2020, 6, 21149-21162.	0.1	4
27	Ecotoxicological evaluation of fruit extracts from yerba mate progenies (Ilex paraguariensis a) Tj ETQq1 1 0.784314 rgBT /Over Contaminants, and Agricultural Wastes, 2021, 56, 782-791.	1.5	2
28	Physicochemical properties and sensory acceptability of beetroot chips pre-treated by osmotic dehydration and ultrasound. Brazilian Journal of Food Technology, 0, 24, .	0.8	1
29	Mineral Content, Antioxidant Activity and Essential Oil of Allophylus edulis (A. St.â€Hil., A. Juss.) Tj ETQq1 1 0.784314 rgBT /Ov 2021, 18, e2100257.	2.1	1
30	Macronutrients and energy in homeâ€prepared enteral tube feeding: Comparison between food composition table estimates, nutrition labels, and laboratory analysis. Nutrition in Clinical Practice, 2022, 37, 896-906.	2.4	1
31	Effect of preservation methods on antimicrobial activity, and nutritional and microbiological quality of Melipona quadrifasciata bee honey. Journal of Food Processing and Preservation, 2022, 46, .	2.0	1
32	Influence of binary mixtures of cassava starch and rice flour on the chemical and sensory characteristics of gluten-free bread. Research, Society and Development, 2021, 10, e13910313120.	0.1	0