

Suelen Ávila

List of Publications by Year in descending order

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32
papers

880
citations

623734

14
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501196

28
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33
all docs

33
docs citations

33
times ranked

1238
citing authors

#	ARTICLE	IF	CITATIONS
1	Macronutrients and energy in home-prepared enteral tube feeding: Comparison between food composition table estimates, nutrition labels, and laboratory analysis. <i>Nutrition in Clinical Practice</i> , 2022, 37, 896-906.	2.4	1
2	Effect of preservation methods on antimicrobial activity, and nutritional and microbiological quality of <i>Melipona quadrifasciata</i> bee honey. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	1
3	Influence of binary mixtures of cassava starch and rice flour on the chemical and sensory characteristics of gluten-free bread. <i>Research, Society and Development</i> , 2021, 10, e13910313120.	0.1	0
4	Inhibition of α -glucosidase, pancreatic lipase, and antioxidant property of <i>Myrcia hatschbachii</i> D. Legrand containing gallic and ellagic acids. <i>Boletín Latinoamericano Y Del Caribe De Plantas Medicinales Y Aromaticas</i> , 2021, 20, 226-243.	0.5	4
5	Mineral Content, Antioxidant Activity and Essential Oil of <i>Allophylus edulis</i> (A. St.-Hil., A. Juss.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 2021, 18, e2100257.	2.1	1
6	Ecotoxicological evaluation of fruit extracts from yerba mate progenies (<i>Ilex paraguariensis</i>) a) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 2021, 56, 782-791.	1.5	2
7	In vitro Bioaccessibility of Proteins, Phenolics, Flavonoids and Antioxidant Activity of <i>Amaranthus viridis</i> . <i>Plant Foods for Human Nutrition</i> , 2021, 76, 478-486.	3.2	7
8	Ripe and unripe inajá (<i>Maximilia maripa</i>) fruit: A new high source of added value bioactive compounds. <i>Food Chemistry</i> , 2020, 331, 127333.	8.2	8
9	Sustainable Use of <i>Ilex paraguariensis</i> Waste in Improving Biodegradable Corn Starch Films TM Mechanical, Thermal and Bioactive Properties. <i>Journal of Polymers and the Environment</i> , 2020, 28, 1696-1709.	5.0	16
10	Carica papaya seed enhances phytochemicals and functional properties in cornmeal porridges. <i>Food Chemistry</i> , 2020, 323, 126808.	8.2	6
11	Functional and antioxidant properties of a chicken blood meal hydrolysate. <i>Brazilian Journal of Development</i> , 2020, 6, 21149-21162.	0.1	4
12	Influence of stingless bee genus (<i>Scaptotrigona</i> and <i>Melipona</i>) on the mineral content, physicochemical and microbiological properties of honey. <i>Journal of Food Science and Technology</i> , 2019, 56, 4742-4748.	2.8	18
13	Bioactive compounds and biological properties of Brazilian stingless bee honey have a strong relationship with the pollen floral origin. <i>Food Research International</i> , 2019, 123, 1-10.	6.2	54
14	Bio compounds of edible mushrooms: in vitro antioxidant and antimicrobial activities. <i>LWT - Food Science and Technology</i> , 2019, 107, 214-220.	5.2	70
15	Factors affecting mushroom <i>Pleurotus</i> spp.. <i>Saudi Journal of Biological Sciences</i> , 2019, 26, 633-646.	3.8	232
16	Ultrasound-assisted extraction of phenolic compounds from Macela (<i>Achyrocline satureioides</i>) extracts. <i>Industrial Crops and Products</i> , 2018, 115, 227-234.	5.2	45
17	Chemical, thermal and rheological properties and stability of sapucaia (<i>Lecythis pisonis</i>) nut oils. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 131, 2105-2121.	3.6	22
18	Green Development of Biodegradable Films Based on Native Yam (<i>Dioscoreaceae</i>) Starch Mixtures. <i>Starch/Staerke</i> , 2018, 70, 1700234.	2.1	14

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19	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
20	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
21	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
22	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
23	Brazilian Amazon white yam (Dioscorea sp.) starch. Journal of Thermal Analysis and Calorimetry, 2018, 134, 2075-2088.	3.6	13
24	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
25	Enhancement of the functional properties of Dioscoreaceas native starches: Mixture as a green modification process. Thermochimica Acta, 2017, 649, 31-40.	2.7	32
26	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
27	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
28	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
29	The Association between Chromaticity, Phenolics, Carotenoids, and <i>In Vitro</i> Antioxidant Activity of Frozen Fruit Pulp in Brazil: An Application of Chemometrics. Journal of Food Science, 2014, 79, C510-6.	3.1	55
30	Influence of processing on the quality of pomaceas juice (Pyrus communis and Malus domestica). Acta Scientiarum - Agronomy, 2013, 35, .	0.6	4
31	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
32	Microbial Biodiversity in Honey and Pollen Pots Produced by Tetragonisca angustula (JataÃ). Brazilian Archives of Biology and Technology, 0, 65, .	0.5	6