

Juliana CÃ¡rtes Nunes da Fonseca

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

370
citations

1307594

7
h-index

1372567

10
g-index

10
all docs

10
docs citations

10
times ranked

741
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of drying method on volatile compounds, phenolic profile and antioxidant capacity of guava powders. <i>Food Chemistry</i> , 2016, 197, 881-890.	8.2	101
2	Effective stabilization of CLA by microencapsulation in pea protein. <i>Food Chemistry</i> , 2015, 168, 157-166.	8.2	75
3	Intake of butter naturally enriched with cis9,trans11 conjugated linoleic acid reduces systemic inflammatory mediators in healthy young adults. <i>Journal of Nutritional Biochemistry</i> , 2013, 24, 2144-2151.	4.2	67
4	Fatty acid and CLA composition of Brazilian dairy products, and contribution to daily intake of CLA. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 782-789.	3.9	45
5	Indices of dietary fat quality during midpregnancy is associated with gestational diabetes. <i>Nutrition</i> , 2016, 32, 656-661.	2.4	40
6	Breast Milk Content of Vitamin A and E from Early- to Mid-Lactation Is Affected by Inadequate Dietary Intake in Brazilian Adult Women. <i>Nutrients</i> , 2019, 11, 2025.	4.1	23
7	CHAPTER 1. The Chemistry of Selenium. <i>Food and Nutritional Components in Focus</i> , 2015, , 3-15.	0.1	13
8	Bread formulated with guava powder was enriched in phenolic and aroma compounds, and was highly acceptable by consumers. <i>Journal of Food Science and Technology</i> , 2016, 53, 4168-4178.	2.8	4
9	Predicting conjugated linoleic acid (CLA) composition in Brazilian dairy products by multiple regression analysis based models. <i>Dairy Science and Technology</i> , 2012, 92, 399-413.	2.2	1
10	Seasonal Variation in Fat Quality and Conjugated Linoleic Acid Content of Dairy Products from the Tropics: Evidence of Potential Impact on Human Health. <i>Foods</i> , 2017, 6, 61.	4.3	1