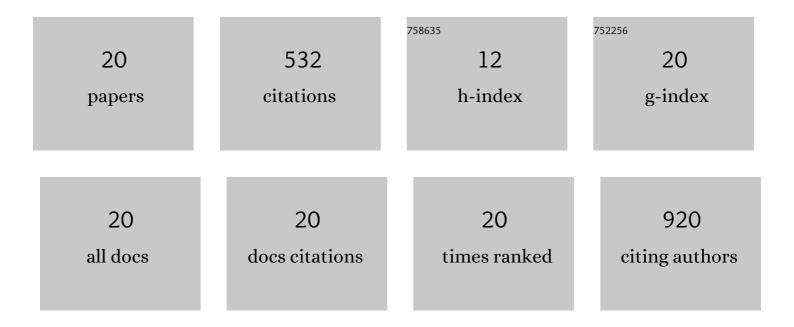
Daniel O Carvalho

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4530725/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Brewer's spent grain from different types of malt: Evaluation of the antioxidant activity and identification of the major phenolic compounds. Food Research International, 2013, 54, 382-388.	2.9	106
2	Fundamentals and health benefits of xanthohumol, a natural product derived from hops and beer. Natural Product Communications, 2009, 4, 591-610.	0.2	68
3	Determination of Phenolic Content in Different Barley Varieties and Corresponding Malts by Liquid Chromatography-diode Array Detection-Electrospray Ionization Tandem Mass Spectrometry. Antioxidants, 2015, 4, 563-576.	2.2	67
4	Overall Antioxidant Properties of Malt and How They Are Influenced by the Individual Constituents of Barley and the Malting Process. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 927-943.	5.9	52
5	Fundamentals and Health Benefits of Xanthohumol, a Natural Product Derived from Hops and Beer. Natural Product Communications, 2009, 4, 1934578X0900400.	0.2	49
6	Further insights into the role of melanoidins on the antioxidant potential of barley malt. Food Chemistry, 2014, 160, 127-133.	4.2	48
7	Determination of Acrylamide in Biscuits by High-Resolution Orbitrap Mass Spectrometry: A Novel Application. Foods, 2019, 8, 597.	1.9	23
8	High molecular weight compounds generated by roasting barley malt are pro-oxidants in metal-catalyzed oxidations. European Food Research and Technology, 2016, 242, 1545-1553.	1.6	21
9	Detection and Quantification of Provitamin D ₂ and Vitamin D ₂ in Hop (Humulus lupulus L.) by Liquid Chromatography–Diode Array Detection–Electrospray Ionization Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2007, 55, 7995-8002.	2.4	17
10	Xanthohumol inhibits cell proliferation and induces apoptosis in human thyroid cells. Food and Chemical Toxicology, 2018, 121, 450-457.	1.8	16
11	A review on the fate of phenolic compounds during malting and brewing: Technological strategies and beer styles. Food Chemistry, 2022, 372, 131093.	4.2	15
12	Dose-Dependent Protective and Inductive Effects of Xanthohumol on Oxidative DNA Damage in Saccharomyces cerevisiae. Food Technology and Biotechnology, 2016, 54, 60-69.	0.9	12
13	Profiling the volatile carbonyl compounds of barley and malt samples using a low-pressure assisted extraction system. Food Control, 2021, 121, 107568.	2.8	11
14	Antiangiogenic and Antioxidant In Vitro Properties of Hydroethanolic Extract from açaÃ-(Euterpe) Tj ETQq0 0 0	rgBT /Over 1.7	lock 10 Tf 50

15	Gas-Diffusion Microextraction (GDME) Combined with Derivatization for Assessing Beer Staling Aldehydes: Validation and Application. Foods, 2021, 10, 1704.	1.9	5
16	Study of Electrochemical Oxidation of Xanthohumol by Ultra-Performance Liquid Chromatography Coupled to High Resolution Tandem Mass Spectrometry and Ion Mobility Mass Spectrometry. Chromatographia, 2015, 78, 1233-1243.	0.7	3
17	Implications of Xanthohumol Enrichment on the Oxidative Stability of Pale and Dark Beers. Journal of the American Society of Brewing Chemists, 2016, 74, 24-29.	0.8	3
18	Voltammetric Analysis of Licochalcone A in Licorice. Journal of the Electrochemical Society, 2013, 160, H671-H673.	1.3	2

#	Article	IF	CITATIONS
19	Measurement of catechin-7- <i>O</i> -glucoside from barley to malt. Journal of the Institute of Brewing, 2018, 124, 359-364.	0.8	2
20	Brewer's Spent Grains Protects against Oxidative DNA Damage in Saccharomyces cerevisiae. Journal of Agricultural Science, 2017, 9, 12.	0.1	1