

Daniel O Carvalho

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

532
citations

758635

12
h-index

752256

20
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20
all docs

20
docs citations

20
times ranked

920
citing authors

#	ARTICLE	IF	CITATIONS
1	A review on the fate of phenolic compounds during malting and brewing: Technological strategies and beer styles. <i>Food Chemistry</i> , 2022, 372, 131093.	4.2	15
2	Profiling the volatile carbonyl compounds of barley and malt samples using a low-pressure assisted extraction system. <i>Food Control</i> , 2021, 121, 107568.	2.8	11
3	Antiangiogenic and Antioxidant In Vitro Properties of Hydroethanolic Extract from aÃaÃ-(Euterpe) Tj ETQq1 1 0.784314 rgBT /Overlo 1.7	1.7	11
4	Gas-Diffusion Microextraction (GDME) Combined with Derivatization for Assessing Beer Staling Aldehydes: Validation and Application. <i>Foods</i> , 2021, 10, 1704.	1.9	5
5	Determination of Acrylamide in Biscuits by High-Resolution Orbitrap Mass Spectrometry: A Novel Application. <i>Foods</i> , 2019, 8, 597.	1.9	23
6	Measurement of catechin-7- <i>O</i> -glucoside from barley to malt. <i>Journal of the Institute of Brewing</i> , 2018, 124, 359-364.	0.8	2
7	Xanthohumol inhibits cell proliferation and induces apoptosis in human thyroid cells. <i>Food and Chemical Toxicology</i> , 2018, 121, 450-457.	1.8	16
8	Brewerâ€™s Spent Grains Protects against Oxidative DNA Damage in <i>Saccharomyces cerevisiae</i> . <i>Journal of Agricultural Science</i> , 2017, 9, 12.	0.1	1
9	Overall Antioxidant Properties of Malt and How They Are Influenced by the Individual Constituents of Barley and the Malting Process. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 927-943.	5.9	52
10	Implications of Xanthohumol Enrichment on the Oxidative Stability of Pale and Dark Beers. <i>Journal of the American Society of Brewing Chemists</i> , 2016, 74, 24-29.	0.8	3
11	High molecular weight compounds generated by roasting barley malt are pro-oxidants in metal-catalyzed oxidations. <i>European Food Research and Technology</i> , 2016, 242, 1545-1553.	1.6	21
12	Dose-Dependent Protective and Inductive Effects of Xanthohumol on Oxidative DNA Damage in <i>Saccharomyces cerevisiae</i> . <i>Food Technology and Biotechnology</i> , 2016, 54, 60-69.	0.9	12
13	Determination of Phenolic Content in Different Barley Varieties and Corresponding Malts by Liquid Chromatography-diode Array Detection-Electrospray Ionization Tandem Mass Spectrometry. <i>Antioxidants</i> , 2015, 4, 563-576.	2.2	67
14	Study of Electrochemical Oxidation of Xanthohumol by Ultra-Performance Liquid Chromatography Coupled to High Resolution Tandem Mass Spectrometry and Ion Mobility Mass Spectrometry. <i>Chromatographia</i> , 2015, 78, 1233-1243.	0.7	3
15	Further insights into the role of melanoidins on the antioxidant potential of barley malt. <i>Food Chemistry</i> , 2014, 160, 127-133.	4.2	48
16	Voltammetric Analysis of Licochalcone A in Licorice. <i>Journal of the Electrochemical Society</i> , 2013, 160, H671-H673.	1.3	2
17	Brewer's spent grain from different types of malt: Evaluation of the antioxidant activity and identification of the major phenolic compounds. <i>Food Research International</i> , 2013, 54, 382-388.	2.9	106
18	Fundamentals and Health Benefits of Xanthohumol, a Natural Product Derived from Hops and Beer. <i>Natural Product Communications</i> , 2009, 4, 1934578X0900400.	0.2	49

#	ARTICLE	IF	CITATIONS
19	Fundamentals and health benefits of xanthohumol, a natural product derived from hops and beer. <i>Natural Product Communications</i> , 2009, 4, 591-610.	0.2	68
20	Detection and Quantification of Provitamin D ₂ and Vitamin D ₂ in Hop (<i>Humulus lupulus</i> L.) by Liquid Chromatography–Diode Array Detection–Electrospray Ionization Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7995-8002.	2.4	17