Daniel Granato

List of Publications by Year
in descending order

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226	13,252	19636	30058
papers	citations	61 h-index	103 g-index

230	230	230	13715
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Use of principal component analysis (PCA) and hierarchical cluster analysis (HCA) for multivariate association between bioactive compounds and functional properties in foods: A critical perspective. Trends in Food Science and Technology, 2018, 72, 83-90.	7.8	596
2	Functional Foods and Nondairy Probiotic Food Development: Trends, Concepts, and Products. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 292-302.	5.9	523
3	Observations on the use of statistical methods in Food Science and Technology. Food Research International, 2014, 55, 137-149.	2.9	392
4	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. Food Chemistry, 2018, 264, 471-475.	4.2	379
5	Probiotic Dairy Products as Functional Foods. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 455-470.	5.9	342
6	Functional Foods: Product Development, Technological Trends, Efficacy Testing, and Safety. Annual Review of Food Science and Technology, 2020, 11, 93-118.	5.1	325
7	Trends in Chemometrics: Food Authentication, Microbiology, and Effects of Processing. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 663-677.	5.9	317
8	Berries extracts as natural antioxidants in meat products: A review. Food Research International, 2018, 106, 1095-1104.	2.9	291
9	Chemistry and Biological Activities of Processed Camellia sinensis Teas: A Comprehensive Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1474-1495.	5.9	283
10	Sheep Milk: Physicochemical Characteristics and Relevance for Functional Food Development. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 247-262.	5.9	271
11	Association between chemistry and taste of tea: A review. Trends in Food Science and Technology, 2020, 101, 139-149.	7.8	218
12	An integrated strategy between food chemistry, biology, nutrition, pharmacology, and statistics in the development of functional foods: A proposal. Trends in Food Science and Technology, 2017, 62, 13-22.	7.8	216
13	An overview of organosulfur compounds from Allium spp.: From processing and preservation to evaluation of their bioavailability, antimicrobial, and anti-inflammatory properties. Food Chemistry, 2019, 276, 680-691.	4.2	184
14	The occurrence and effect of unit operations for dairy products processing on the fate of aflatoxin M1: A review. Food Control, 2016, 68, 310-329.	2.8	176
15	Pressurized hot water extraction (PHWE) for the green recovery of bioactive compounds and steviol glycosides from Stevia rebaudiana Bertoni leaves. Food Chemistry, 2018, 254, 150-157.	4.2	171
16	The addition of inulin and Lactobacillus casei 01 in sheep milk ice cream. Food Chemistry, 2018, 246, 464-472.	4.2	162
17	Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials. Foods, 2018, 7, 106.	1.9	153
18	A comparative study of the phenolic compounds and the in vitro antioxidant activity of different Brazilian teas using multivariate statistical techniques. Food Research International, 2014, 60, 246-254.	2.9	150

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19	High-throughput assay comparison and standardization for metal chelating capacity screening: A proposal and application. Food Chemistry, 2017, 214, 515-522.	4.2	146
20	Sensory Analysis: Relevance for Prebiotic, Probiotic, and Synbiotic Product Development. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 358-373.	5.9	145
21	Extraction of anthocyanins and polyphenols from black rice (Oryza sativa L.) by modeling and assessing their reversibility and stability. Food Chemistry, 2016, 191, 12-20.	4.2	139
22	Monitoring the authenticity of Brazilian UHT milk: A chemometric approach. Food Chemistry, 2011, 124, 692-695.	4.2	135
23	Comparison between Folinâ€Ciocalteu and Prussian Blue Assays to Estimate The Total Phenolic Content of Juices and Teas Using 96â€Well Microplates. Journal of Food Science, 2015, 80, C2397-403.	1.5	132
24	Cheeses with reduced sodium content: Effects on functionality, public health benefits and sensory properties. Trends in Food Science and Technology, 2011, 22, 276-291.	7.8	131
25	Chemical Composition, Sensory Properties, Provenance, and Bioactivity of Fruit Juices as Assessed by Chemometrics: A Critical Review and Guideline. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 300-316.	5.9	128
26	Effect of spray drying conditions on the physical properties of Cagaita (Eugenia dysenterica DC.) fruit extracts. Food and Bioproducts Processing, 2016, 97, 20-29.	1.8	126
27	Ultraviolet radiation: An interesting technology to preserve quality and safety of milk and dairy foods. Trends in Food Science and Technology, 2020, 102, 146-154.	7.8	121
28	The use of statistical software in food science and technology: Advantages, limitations and misuses. Food Research International, 2015, 75, 270-280.	2.9	116
29	Chemical perspective and criticism on selected analytical methods used to estimate the total content of phenolic compounds in food matrices. TrAC - Trends in Analytical Chemistry, 2016, 80, 266-279.	5.8	115
30	Comparing the effects of thermal and non-thermal technologies on pomegranate juice quality: A review. Food Chemistry, 2019, 279, 150-161.	4.2	114
31	Probiotic Minas Frescal cheese added with L. casei 01: Physicochemical and bioactivity characterization and effects on hematological/biochemical parameters of hypertensive overweighted women â€“ A randomized double-blind pilot trial. Journal of Functional Foods, 2018, 45, 435-443.	1.6	109
32	Characterization of Brazilian lager and brown ale beers based on color, phenolic compounds, and antioxidant activity using chemometrics. Journal of the Science of Food and Agriculture, 2011, 91, 563-571.	1.7	107
33	Berry polyphenols and human health: evidence of antioxidant, anti-inflammatory, microbiota modulation, and cell-protecting effects. Current Opinion in Food Science, 2021, 42, 167-186.	4.1	103
34	Phenolic compounds, antioxidant capacity and physicochemical properties of Brazilian Apis mellifera honeys. LWT - Food Science and Technology, 2018, 91, 85-94.	2.5	97
35	Innovative technologies for the recovery of phytochemicals from Stevia rebaudiana Bertoni leaves: A review. Food Chemistry, 2018, 268, 513-521.	4.2	96
36	Phenolic composition of South American red wines classified according to their antioxidant activity, retail price and sensory quality. Food Chemistry, 2011, 129, 366-373.	4.2	95

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37	Preference mapping of dulce de leche commercialized in Brazilian markets. Journal of Dairy Science, 2015, 98, 1443-1454.	1.4	95
38	Food Bioactive Compounds and Emerging Techniques for Their Extraction: Polyphenols as a Case Study. Foods, 2021, 10, 37.	1.9	94
39	Sensory evaluation and physicochemical optimisation of soy-based desserts using response surface methodology. Food Chemistry, 2010, 121, 899-906.	4.2	92
40	Hibiscus sabdariffa anthocyanins-rich extract: Chemical stability, in vitro antioxidant and antiproliferative activities. Food and Chemical Toxicology, 2018, 113, 187-197.	1.8	92
41	Effects of herbal extracts on quality traits of yogurts, cheeses, fermented milks, and ice creams: a technological perspective. Current Opinion in Food Science, 2018, 19, 1-7.	4.1	85
42	Jaboticaba (Myrciaria jaboticaba (Vell.) Berg), a Brazilian grape-like fruit, improves plasma lipid profile in streptozotocin-mediated oxidative stress in diabetic rats. Food Research International, 2013, 54, 650-659.	2.9	84
43	Fruit Seeds as Sources of Bioactive Compounds: Sustainable Production of High Value-Added Ingredients from By-Products within Circular Economy. Molecules, 2019, 24, 3854.	1.7	83
44	Twentyâ€five years of total antioxidant capacity measurement of foods and biological fluids: merits and limitations. Journal of the Science of Food and Agriculture, 2020, 100, 5064-5078.	1.7	81
45	Rapid consumer-based sensory characterization of requeijÃ£o cremoso, a spreadable processed cheese: Performance of new statistical approaches to evaluate check-all-that-apply data. Journal of Dairy Science, 2017, 100, 6100-6110.	1.4	80
46	Postprandial glycemia in healthy subjects: Which probiotic dairy food is more adequate?. Journal of Dairy Science, 2020, 103, 1110-1119.	1.4	79
47	Optimization of an organic yogurt based on sensorial, nutritional, and functional perspectives. Food Chemistry, 2017, 233, 401-411.	4.2	78
48	Assessing the effects of different prebiotic dietary oligosaccharides in sheep milk ice cream. Food Research International, 2017, 91, 38-46.	2.9	78
49	Untargeted and targeted metabolomics reveal the chemical characteristic of pu-erh tea (Camellia) Tj ETQq1 1 0.784314 rgBT /Overlock	4.2	77
50	Effects of geographical origin, varietal and farming system on the chemical composition and functional properties of purple grape juices: A review. Trends in Food Science and Technology, 2016, 52, 31-48.	7.8	76
51	Manufacture of low-sodium Minas fresh cheese: Effect of the partial replacement of sodium chloride with potassium chloride. Journal of Dairy Science, 2011, 94, 2701-2706.	1.4	75
52	Effects of geographical origin, variety and farming system on the chemical markers and in vitro antioxidant capacity of Brazilian purple grape juices. Food Research International, 2016, 82, 145-155.	2.9	74
53	Evaluation of the bioactive compounds and the antioxidant capacity of grape pomace. International Journal of Food Science and Technology, 2015, 50, 62-69.	1.3	72
54	Influence of production on the presence of patulin and ochratoxin A in fruit juices and wines of Argentina. LWT - Food Science and Technology, 2017, 80, 200-207.	2.5	72

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55	Processing optimization of probiotic yogurt containing glucose oxidase using response surface methodology. Journal of Dairy Science, 2010, 93, 5059-5068.	1.4	70
56	Effects of partially replacing skimmed milk powder with dairy ingredients on rheology, sensory profiling, and microstructure of probiotic stirred-type yogurt during cold storage. Journal of Dairy Science, 2011, 94, 5330-5340.	1.4	69
57	Impact of origin on bioactive compounds and nutritional composition of bee pollen from southern Brazil: A screening study. Food Research International, 2015, 77, 82-91.	2.9	68
58	Chemical study, antioxidant, anti-hypertensive, and cytotoxic/cytoprotective activities of Centaurea cyanus L. petals aqueous extract. Food and Chemical Toxicology, 2018, 118, 439-453.	1.8	68
59	Instrumental color and sensory acceptance of soy-based emulsions: a response surface approach. Food Science and Technology, 2010, 30, 1090-1096.	0.8	67
60	Strategies to develop healthier processed cheeses: Reduction of sodium and fat contents and use of prebiotics. Food Research International, 2016, 86, 93-102.	2.9	67
61	Classification of juices and fermented beverages made from unripe, ripe and senescent apples based on the aromatic profile using chemometrics. Food Chemistry, 2013, 141, 967-974.	4.2	65
62	In vitro antioxidant and antihypertensive compounds from camu-camu (Myrciaria dubia McVaugh,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 479-490.	1.8	64
63	Effects of epigallocatechin gallate, epigallocatechin and epicatechin gallate on the chemical and cell-based antioxidant activity, sensory properties, and cytotoxicity of a catechin-free model beverage. Food Chemistry, 2021, 339, 128060.	4.2	64
64	Partial substitution of NaCl by KCl and addition of flavor enhancers on probiotic Prato cheese: A study covering manufacturing, ripening and storage time. Food Chemistry, 2018, 248, 192-200.	4.2	61
65	Characterization and comparison of phenolic composition, antioxidant capacity and instrumental taste profile of juices from different botanical origins. Journal of the Science of Food and Agriculture, 2015, 95, 1997-2006.	1.7	60
66	Should we ban total phenolics and antioxidant screening methods? The link between antioxidant potential and activation of NF-Î¹B using phenolic compounds from grape by-products. Food Chemistry, 2019, 290, 229-238.	4.2	59
67	Optimized Camellia sinensis var. sinensis, Ilex paraguariensis, and Aspalathus linearis blend presents high antioxidant and antiproliferative activities in a beverage model. Food Chemistry, 2018, 254, 348-358.	4.2	58
68	Polyphenols as potential antiproliferative agents: scientific trends. Current Opinion in Food Science, 2018, 24, 26-35.	4.1	57
69	Ohmic heating for processing of whey-raspberry flavored beverage. Food Chemistry, 2019, 297, 125018.	4.2	57
70	Novel milkâ€“juice beverage with fermented sheep milk and strawberry (Fragaria Ã— ananassa): Nutritional and functional characterization. Journal of Dairy Science, 2019, 102, 10724-10736.	1.4	56
71	Camu-camu seed (Myrciaria dubia) â€“ From side stream to an antioxidant, antihyperglycemic, antiproliferative, antimicrobial, antihemolytic, anti-inflammatory, and antihypertensive ingredient. Food Chemistry, 2020, 310, 125909.	4.2	56
72	Physicochemical properties of modified citrus pectins extracted from orange pomace. Journal of Food Science and Technology, 2015, 52, 4102-4112.	1.4	54

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73	Phenolic composition by UHPLC-Q-TOF-MS/MS and stability of anthocyanins from Clitoria ternatea L. (butterfly pea) blue petals. Food Chemistry, 2020, 331, 127341.	4.2	53
74	Multivariate effects of Chinese keemun black tea grades (Camellia sinensis var. sinensis) on the phenolic composition, antioxidant, antihemolytic and cytotoxic/cytoprotection activities. Food Research International, 2019, 125, 108516.	2.9	52
75	Analytical Strategy Coupled with Response Surface Methodology To Maximize the Extraction of Antioxidants from Ternary Mixtures of Green, Yellow, and Red Teas (Camellia sinensis var.) Tj ETQq1 1 0.784314 rgBT /Overloc	2.4	50
76	Analytical optimization of a phenolic-rich herbal extract and supplementation in fermented milk containing sweet potato pulp. Food Chemistry, 2017, 221, 950-958.	4.2	51
77	Polyphenols of jabuticaba [Myrciaria jaboticaba (Vell.) O.Berg] seeds incorporated in a yogurt model exert antioxidant activity and modulate gut microbiota of 1,2-dimethylhydrazine-induced colon cancer in rats. Food Chemistry, 2021, 334, 127565.	4.2	50
78	Green tea polyphenols and epigallocatechin-3-gallate protect against perfluorodecanoic acid induced liver damage and inflammation in mice by inhibiting NLRP3 inflammasome activation. Food Research International, 2020, 127, 108628.	2.9	49
79	Physical Stability Assessment and Sensory Optimization of a Dairyâ€Free Emulsion Using Response Surface Methodology. Journal of Food Science, 2010, 75, S149-55.	1.5	48
80	Effect of red wines with different in vitro antioxidant activity on oxidative stress of high-fat diet rats. Food Chemistry, 2013, 137, 122-129.	4.2	48
81	Prediction and modeling of microbial growth in minimally processed fresh-cut apples packaged in a modified atmosphere: A review. Food Control, 2017, 80, 411-419.	2.8	48
82	Authentication of Geographical Origin and Crop System of Grape Juices by Phenolic Compounds and Antioxidant Activity Using Chemometrics. Journal of Food Science, 2015, 80, C584-93.	1.5	47
83	Effect of vegetal-oil emulsion and passion fruit peel-powder on sensory acceptance of functional yogurt. Food Research International, 2015, 70, 134-141.	2.9	47
84	Assessment of antioxidant activity, lipid profile, general biochemical and immune system responses of Wistar rats fed with dairy dessert containing Lactobacillus acidophilus La-5. Food Research International, 2016, 90, 275-280.	2.9	46
85	Authentication of juices from antioxidant and chemical perspectives: A feasibility quality control study using chemometrics. Food Control, 2017, 73, 796-805.	2.8	46
86	Development and sensory profile of a probiotic beverage from apple fermented with Lactobacillus casei. Engineering in Life Sciences, 2012, 12, 475-485.	2.0	45
87	Modelling Bacillus cereus adhesion on stainless steel surface as affected by temperature, pH and time. International Dairy Journal, 2014, 34, 153-158.	1.5	45
88	Food allergens: Knowledge and practices of food handlers in restaurants. Food Control, 2010, 21, 1318-1321.	2.8	44
89	Glucose oxidase: A potential option to decrease the oxidative stress in stirred probiotic yogurt. LWT - Food Science and Technology, 2012, 47, 512-515.	2.5	44
90	From byproduct to a functional ingredient: Camu-camu (Myrciaria dubia) seed extract as an antioxidant agent in a yogurt model. Journal of Dairy Science, 2020, 103, 1131-1140.	1.4	44

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91	Characterization of Conventional, Biodynamic, and Organic Purple Grape Juices by Chemical Markers, Antioxidant Capacity, and Instrumental Taste Profile. Journal of Food Science, 2015, 80, C55-65.	1.5	43
92	Impact of the soy protein replacement by legumes and algae based proteins on the quality of chicken rotti. Journal of Food Science and Technology, 2018, 55, 2552-2559.	1.4	43
93	Application of chemometrics to assess the influence of ultrasound frequency, Lactobacillus sakei culture and drying on beef jerky manufacture: Impact on amino acid profile, organic acids, texture and colour. Food Chemistry, 2018, 239, 544-550.	4.2	43
94	Ohmic heating for infant formula processing: Evaluating the effect of different voltage gradient. Journal of Food Engineering, 2020, 280, 109989.	2.7	43
95	Effects of Ultrasound-Assisted Extraction and Solvent on the Phenolic Profile, Bacterial Growth, and Anti-Inflammatory/Antioxidant Activities of Mediterranean Olive and Fig Leaves Extracts. Molecules, 2020, 25, 1718.	1.7	43
96	Effects of whole-wheat flour and bordeaux grape pomace (Vitis labrusca L.) on the sensory, physicochemical and functional properties of cookies. Food Science and Technology, 2015, 35, 750-756.	0.8	42
97	Prerequisite Programs at Schools: Diagnosis and Economic Evaluation. Foodborne Pathogens and Disease, 2011, 8, 213-220.	0.8	41
98	Clitoria ternatea L. petal bioactive compounds display antioxidant, antihemolytic and antihypertensive effects, inhibit Î±-amylase and Î±-glucosidase activities and reduce human LDL cholesterol and DNA induced oxidation. Food Research International, 2020, 128, 108763.	2.9	41
99	Comparison between proton transfer reaction mass spectrometry and near infrared spectroscopy for the authentication of Brazilian coffee: A preliminary chemometric study. Food Control, 2018, 91, 276-283.	2.8	40
100	Probiotic Prato cheese attenuates cigarette smoke-induced injuries in mice. Food Research International, 2019, 123, 697-703.	2.9	40
101	Sensory acceptability and physical stability evaluation of a prebiotic soy-based dessert developed with passion fruit juice. Food Science and Technology, 2012, 32, 119-126.	0.8	39
102	Effects of time and extraction temperature on phenolic composition and functional properties of red rooibos (Aspalathus linearis). Food Research International, 2016, 89, 476-487.	2.9	39
103	Red Chicory (Cichorium intybus) Extract Rich in Anthocyanins: Chemical Stability, Antioxidant Activity, and Antiproliferative Activity In Vitro. Journal of Food Science, 2019, 84, 990-1001.	1.5	39
104	Ameliorative effects of L-theanine on dextran sulfate sodium induced colitis in C57BL/6J mice are associated with the inhibition of inflammatory responses and attenuation of intestinal barrier disruption. Food Research International, 2020, 137, 109409.	2.9	39
105	Fermented whey dairy beverage offers protection against Salmonella enterica ssp. enterica serovar Typhimurium infection in mice. Journal of Dairy Science, 2019, 102, 6756-6765.	1.4	37
106	Is a higher ingestion of phenolic compounds the best dietary strategy? A scientific opinion on the deleterious effects of polyphenols in vivo. Trends in Food Science and Technology, 2020, 98, 162-166.	7.8	37
107	Optimization of Phenolics and Flavonoids Extraction Conditions and Antioxidant Activity of Roasted Yerba-Mate Leaves (Ilex paraguariensis A. St.-Hil., Aquifoliaceae) using Response Surface Methodology. Anais Da Academia Brasileira De Ciencias, 2014, 86, 923-934.	0.3	35
108	Removal of COD and nitrogen from animal food plant wastewater in an intermittently-aerated structured-bed reactor. Journal of Environmental Management, 2015, 154, 145-150.	3.8	35

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109	Effects of pulses and microalgal proteins on quality traits of beef patties. Journal of Food Science and Technology, 2018, 55, 4544-4553.	1.4	35
110	Differential scanning calorimetry coupled with machine learning technique: An effective approach to determine the milk authenticity. Food Control, 2021, 121, 107585.	2.8	35
111	Jabuticaba (Myrciaria cauliflora) Seeds: Chemical Characterization and Extraction of Antioxidant and Antimicrobial Compounds. Journal of Food Science, 2016, 81, C2206-17.	1.5	32
112	Response surface optimization of phenolic compounds from jabuticaba (Myrciaria cauliflora [Mart.]) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 assessments. Food and Chemical Toxicology, 2020, 142, 111439.	1.8	32
113	Phenolic-rich Petit Suisse cheese manufactured with organic Bordeaux grape juice, skin, and seed extract: Technological, sensory, and functional properties. LWT - Food Science and Technology, 2019, 115, 108493.	2.5	31
114	Feasibility of different chemometric techniques to differentiate commercial Brazilian sugarcane spirits based on chemical markers. Food Research International, 2014, 60, 212-217.	2.9	30
115	Application of modern computer algebra systems in food formulations and development: A case study. Trends in Food Science and Technology, 2017, 64, 48-59.	7.8	30
116	Functional properties of encapsulated Cagaita (Eugenia dysenterica DC.) fruit extract. Food Bioscience, 2017, 18, 15-21.	2.0	30
117	Inactivation of Neosartorya fischeri and Paecilomyces variotii on paperboard packaging material by hydrogen peroxide and heat. Food Control, 2012, 23, 165-170.	2.8	29
118	Characterization of red wines from South America based on sensory properties and antioxidant activity. Journal of the Science of Food and Agriculture, 2012, 92, 526-533.	1.7	29
119	Antioxidants-rich ice cream containing herbal extracts and fructooligossaccharides: manufacture, functional and sensory properties. Food Chemistry, 2019, 298, 125098.	4.2	29
120	Characterization of Brazilian coffee based on isotope ratio mass spectrometry (Î´13C, Î´18O, Î´2H, and Î´15N) and supervised chemometrics. Food Chemistry, 2019, 297, 124963.	4.2	28
121	Effects of microwave heating on the chemical composition and bioactivity of orange juice-milk beverages. Food Chemistry, 2021, 345, 128746.	4.2	28
122	Processing technologies for manufacturing tea beverages: From traditional to advanced hybrid processes. Trends in Food Science and Technology, 2021, 118, 431-446.	7.8	28
123	Chemical composition similarity between the essential oils isolated from male and female specimens of each five Baccharis species. Journal of the Brazilian Chemical Society, 2012, 23, 1041-1047.	0.6	27
124	Statistical Approaches to Assess the Association between Phenolic Compounds and the in vitro Antioxidant Activity ofCamellia sinensisandIlex paraguariensisTeas. Critical Reviews in Food Science and Nutrition, 2015, 55, 1456-1473.	5.4	27
125	From the Field to the Pot: Phytochemical and Functional Analyses of Calendula officinalis L. Flower for Incorporation in an Organic Yogurt. Antioxidants, 2019, 8, 559.	2.2	27
126	Extraction of bioactive compounds and free radical scavenging activity of purple basil (Ocimum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6 Ciencias, 2016, 88, 1055-1068.	0.3	26

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127	Optimizing the extraction of bioactive compounds from pu-erh tea (Camellia sinensis var. assamica) and evaluation of antioxidant, cytotoxic, antimicrobial, antihemolytic, and inhibition of Î±-amylase and Î±-glucosidase activities. Food Research International, 2020, 137, 109430.	2.9	26
128	Polyphenols in foods: Classification, methods of identification, and nutritional aspects in human health. Advances in Food and Nutrition Research, 2021, 98, 1-33.	1.5	26
129	Toxicological and bioactivity evaluation of blackcurrant press cake, sea buckthorn leaves and bark from Scots pine and Norway spruce extracts under a green integrated approach. Food and Chemical Toxicology, 2021, 153, 112284.	1.8	26
130	Current perspectives in cell-based approaches towards the definition of the antioxidant activity in food. Trends in Food Science and Technology, 2021, 116, 232-243.	7.8	26
131	Implementation of Sustainable Development Goals in the dairy sector: Perspectives on the use of agro-industrial side-streams to design functional foods. Trends in Food Science and Technology, 2022, 124, 128-139.	7.8	26
132	Effect of mash maceration and ripening stage of apples on phenolic compounds and antioxidant power of cloudy juices: A study using chemometrics. LWT - Food Science and Technology, 2014, 57, 223-229.	2.5	25
133	Chemical, sensory, and functional properties of whey-based popsicles manufactured with watermelon juice concentrated at different temperatures. Food Chemistry, 2018, 255, 58-66.	4.2	25
134	Chemical composition, antioxidant and anti-inflammatory activities of the essential oils from male and female specimens of Baccharis punctulata (Asteraceae). Journal of Ethnopharmacology, 2019, 234, 1-7.	2.0	25
135	Analytical strategy coupled to chemometrics to differentiate Camellia sinensis tea types based on phenolic composition, alkaloids, and amino acids. Journal of Food Science, 2020, 85, 3253-3263.	1.5	25
136	Hydroalcoholic Myrciaria dubia (camu-camu) seed extracts prevent chromosome damage and act as antioxidant and cytotoxic agents. Food Research International, 2019, 125, 108551.	2.9	24
137	Consumer acceptance and sensory drivers of liking of Minas Frescal Minas cheese manufactured using milk subjected to ohmic heating: Performance of machine learning methods. LWT - Food Science and Technology, 2020, 126, 109342.	2.5	24
138	Nuclear magnetic resonance as an analytical tool for monitoring the quality and authenticity of dairy foods. Trends in Food Science and Technology, 2021, 108, 84-91.	7.8	24
139	Influence of the Addition of Ovalbumin and Emulsifier on the Physical Properties and Stability of Yacon (Smallanthus sonchifolius) Juice Foams Prepared for Foam Mat Drying Process. Food and Bioprocess Technology, 2015, 8, 2012-2026.	2.6	23
140	Modelling the extraction of phenolic compounds and in vitro antioxidant activity of mixtures of green, white and black teas (Camellia sinensis L. Kuntze). Journal of Food Science and Technology, 2015, 52, 6966-6977.	1.4	23
141	Characterization of binary and ternary mixtures of green, white and black tea extracts by electrospray ionization mass spectrometry and modeling of their inÂvitro antibacterial activity. LWT - Food Science and Technology, 2016, 65, 414-420.	2.5	23
142	Green tea polyphenols mitigate the plant lectins-induced liver inflammation and immunological reaction in C57BL/6 mice via NLRP3 and Nrf2 signaling pathways. Food and Chemical Toxicology, 2020, 144, 111576.	1.8	23
143	A new analytical concept based on chemistry and toxicology for herbal extracts analysis: From phenolic composition to bioactivity. Food Research International, 2020, 132, 109090.	2.9	23
144	Nutritional Aspects of Second Generation Soy Foods. Journal of Agricultural and Food Chemistry, 2011, 59, 5490-5497.	2.4	22

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145	Ripened Semihard Cheese Covered with Lard and Dehydrated Rosemary (Rosmarinus officinalis) Tj ETQq1 1 0.784314 rgBT /Over	1.5	22
146	Modeling inactivation of Listeria monocytogenes, Shigella sonnei, Byssochlamys fulva and Saccharomyces cerevisiae and ascorbic acid and Î²-carotene degradation kinetics in tangerine juice by pulsed-thermosonication. LWT - Food Science and Technology, 2019, 111, 612-621.	2.5	22
147	Quantitative analysis and dietary risk assessment of aflatoxins in Chinese post-fermented dark tea. Food and Chemical Toxicology, 2020, 146, 111830.	1.8	22
148	Effects of Sprayâ€Drying Parameters on In Vitro Functional Properties of Camuâ€Camu (Myrciaria dubia Mc. Vaugh): A Typical Amazonian Fruit. Journal of Food Science, 2017, 82, 1083-1091.	1.5	21
149	Chemometric Authentication of Brazilian Coffees Based on Chemical Profiling. Journal of Food Science, 2019, 84, 3099-3108.	1.5	21
150	Enzyme-assisted extraction of anthocyanins and other phenolic compounds from blackcurrant (Ribes) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	21
151	Evaluation of dried yacon (Smallanthus sonchifolius) as an efficient probiotic carrier of Lactobacillus casei LC-01. LWT - Food Science and Technology, 2017, 75, 220-226.	2.5	20
152	Effects of transglutaminase on health properties of food products. Current Opinion in Food Science, 2018, 22, 74-80.	4.1	19
153	Effect of chemical composition of black tea infusion on the color of milky tea. Food Research International, 2021, 139, 109945.	2.9	19
154	From the forest to the plate â€“ Hemicelluloses, galactoglucomannan, glucuronoxylan, and phenolic-rich extracts from unconventional sources as functional food ingredients. Food Chemistry, 2022, 381, 132284.	4.2	19
155	Geographical provenancing of purple grape juices from different farming systems by proton transfer reaction mass spectrometry using supervised statistical techniques. Journal of the Science of Food and Agriculture, 2015, 95, 2668-2677.	1.7	18
156	Classification of Brazilian roasted coffees from different geographical origins and farming practices based on chlorogenic acid profiles. Food Research International, 2020, 134, 109218.	2.9	18
157	Chemical composition of volatiles from male and female specimens of Baccharis trimera collected in two distant regions of southern brazil: a comparative study using chemometrics. Quimica Nova, 2013, 36, 1096-1100.	0.3	17
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