

Daniel Granato

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

220
papers

8,923
citations

52
h-index

86
g-index

230
ext. papers

10,967
ext. citations

6.4
avg, IF

6.66
L-index

#	Paper	IF	Citations
220	Functional Foods and Nondairy Probiotic Food Development: Trends, Concepts, and Products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010 , 9, 292-302	16.4	402
219	Observations on the use of statistical methods in Food Science and Technology. <i>Food Research International</i> , 2014 , 55, 137-149	7	332
218	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. <i>Trends in Food Science and Technology</i> , 2018 , 72, 83-90	15.3	329
217	Probiotic Dairy Products as Functional Foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010 , 9, 455-470	16.4	285
216	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. <i>Food Chemistry</i> , 2018 , 264, 471-475	8.5	271
215	Trends in Chemometrics: Food Authentication, Microbiology, and Effects of Processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 663-677	16.4	236
214	Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , 2018 , 106, 1095-1104	7	212
213	Functional Foods: Product Development, Technological Trends, Efficacy Testing, and Safety. <i>Annual Review of Food Science and Technology</i> , 2020 , 11, 93-118	14.7	176
212	Sheep Milk: Physicochemical Characteristics and Relevance for Functional Food Development. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 247-262	16.4	167
211	An integrated strategy between food chemistry, biology, nutrition, pharmacology, and statistics in the development of functional foods: A proposal. <i>Trends in Food Science and Technology</i> , 2017 , 62, 13-22	15.3	163
210	Chemistry and Biological Activities of Processed <i>Camellia sinensis</i> Teas: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 1474-1495	16.4	141
209	Pressurized hot water extraction (PHWE) for the green recovery of bioactive compounds and steviol glycosides from <i>Stevia rebaudiana</i> Bertoni leaves. <i>Food Chemistry</i> , 2018 , 254, 150-157	8.5	138
208	The occurrence and effect of unit operations for dairy products processing on the fate of aflatoxin M1: A review. <i>Food Control</i> , 2016 , 68, 310-329	6.2	130
207	A comparative study of the phenolic compounds and the in vitro antioxidant activity of different Brazilian teas using multivariate statistical techniques. <i>Food Research International</i> , 2014 , 60, 246-254	7	124
206	Sensory Analysis: Relevance for Prebiotic, Probiotic, and Synbiotic Product Development. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010 , 9, 358-373	16.4	122
205	Monitoring the authenticity of Brazilian UHT milk: A chemometric approach. <i>Food Chemistry</i> , 2011 , 124, 692-695	8.5	121
204	Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials. <i>Foods</i> , 2018 , 7,	4.9	116

203	The addition of inulin and Lactobacillus casei 01 in sheep milk ice cream. <i>Food Chemistry</i> , 2018 , 246, 464-472	8.2	115
202	Chemical Composition, Sensory Properties, Provenance, and Bioactivity of Fruit Juices as Assessed by Chemometrics: A Critical Review and Guideline. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 300-316	16.4	110
201	An overview of organosulfur compounds from Allium spp.: From processing and preservation to evaluation of their bioavailability, antimicrobial, and anti-inflammatory properties. <i>Food Chemistry</i> , 2019 , 276, 680-691	8.5	110
200	Cheeses with reduced sodium content: Effects on functionality, public health benefits and sensory properties. <i>Trends in Food Science and Technology</i> , 2011 , 22, 276-291	15.3	108
199	The use of statistical software in food science and technology: Advantages, limitations and misuses. <i>Food Research International</i> , 2015 , 75, 270-280	7	101
198	Extraction of anthocyanins and polyphenols from black rice (<i>Oryza sativa</i> L.) by modeling and assessing their reversibility and stability. <i>Food Chemistry</i> , 2016 , 191, 12-20	8.5	94
197	High-throughput assay comparison and standardization for metal chelating capacity screening: A proposal and application. <i>Food Chemistry</i> , 2017 , 214, 515-522	8.5	90
196	Probiotic Minas Frescal cheese added with <i>L. casei</i> 01: Physicochemical and bioactivity characterization and effects on hematological/biochemical parameters of hypertensive overweighted women – A randomized double-blind pilot trial. <i>Journal of Functional Foods</i> , 2018 , 45, 435-443	5.1	87
195	Characterization of Brazilian lager and brown ale beers based on color, phenolic compounds, and antioxidant activity using chemometrics. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 563-71	4.3	87
194	Chemical perspective and criticism on selected analytical methods used to estimate the total content of phenolic compounds in food matrices. <i>TrAC - Trends in Analytical Chemistry</i> , 2016 , 80, 266-279	14.6	86
193	Phenolic composition of South American red wines classified according to their antioxidant activity, retail price and sensory quality. <i>Food Chemistry</i> , 2011 , 129, 366-373	8.5	86
192	Effect of spray drying conditions on the physical properties of Cagaita (<i>Eugenia dysenterica</i> DC.) fruit extracts. <i>Food and Bioprocess Processing</i> , 2016 , 97, 20-29	4.9	83
191	Preference mapping of dulce de leche commercialized in Brazilian markets. <i>Journal of Dairy Science</i> , 2015 , 98, 1443-54	4	81
190	Comparison between Folin-Ciocalteu and Prussian Blue Assays to Estimate The Total Phenolic Content of Juices and Teas Using 96-Well Microplates. <i>Journal of Food Science</i> , 2015 , 80, C2397-403	3.4	76
189	Sensory evaluation and physicochemical optimisation of soy-based desserts using response surface methodology. <i>Food Chemistry</i> , 2010 , 121, 899-906	8.5	70
188	Jaboticaba (<i>Myrciaria jaboticaba</i> (Vell.) Berg), a Brazilian grape-like fruit, improves plasma lipid profile in streptozotocin-mediated oxidative stress in diabetic rats. <i>Food Research International</i> , 2013 , 54, 650-659	7	69
187	Manufacture of low-sodium Minas fresh cheese: effect of the partial replacement of sodium chloride with potassium chloride. <i>Journal of Dairy Science</i> , 2011 , 94, 2701-6	4	69
186	Hibiscus sabdariffa anthocyanins-rich extract: Chemical stability, in vitro antioxidant and antiproliferative activities. <i>Food and Chemical Toxicology</i> , 2018 , 113, 187-197	4.7	68

185	Rapid consumer-based sensory characterization of requeijão cremoso, a spreadable processed cheese: Performance of new statistical approaches to evaluate check-all-that-apply data. <i>Journal of Dairy Science</i> , 2017 , 100, 6100-6110	4	67
184	Association between chemistry and taste of tea: A review. <i>Trends in Food Science and Technology</i> , 2020 , 101, 139-149	15.3	66
183	Innovative technologies for the recovery of phytochemicals from Stevia rebaudiana Bertoni leaves: A review. <i>Food Chemistry</i> , 2018 , 268, 513-521	8.5	66
182	Comparing the effects of thermal and non-thermal technologies on pomegranate juice quality: A review. <i>Food Chemistry</i> , 2019 , 279, 150-161	8.5	65
181	Processing optimization of probiotic yogurt containing glucose oxidase using response surface methodology. <i>Journal of Dairy Science</i> , 2010 , 93, 5059-68	4	62
180	Assessing the effects of different prebiotic dietary oligosaccharides in sheep milk ice cream. <i>Food Research International</i> , 2017 , 91, 38-46	7	59
179	Influence of production on the presence of patulin and ochratoxin A in fruit juices and wines of Argentina. <i>LWT - Food Science and Technology</i> , 2017 , 80, 200-207	5.4	58
178	Optimization of an organic yogurt based on sensorial, nutritional, and functional perspectives. <i>Food Chemistry</i> , 2017 , 233, 401-411	8.5	58
177	Phenolic compounds, antioxidant capacity and physicochemical properties of Brazilian Apis mellifera honeys. <i>LWT - Food Science and Technology</i> , 2018 , 91, 85-94	5.4	58
176	Classification of juices and fermented beverages made from unripe, ripe and senescent apples based on the aromatic profile using chemometrics. <i>Food Chemistry</i> , 2013 , 141, 967-74	8.5	57
175	Ultraviolet radiation: An interesting technology to preserve quality and safety of milk and dairy foods. <i>Trends in Food Science and Technology</i> , 2020 , 102, 146-154	15.3	56
174	Partial substitution of NaCl by KCl and addition of flavor enhancers on probiotic Prato cheese: A study covering manufacturing, ripening and storage time. <i>Food Chemistry</i> , 2018 , 248, 192-200	8.5	55
173	Effects of partially replacing skimmed milk powder with dairy ingredients on rheology, sensory profiling, and microstructure of probiotic stirred-type yogurt during cold storage. <i>Journal of Dairy Science</i> , 2011 , 94, 5330-40	4	55
172	Effects of geographical origin, variety and farming system on the chemical markers and in vitro antioxidant capacity of Brazilian purple grape juices. <i>Food Research International</i> , 2016 , 82, 145-155	7	55
171	Chemical study, antioxidant, anti-hypertensive, and cytotoxic/cytoprotective activities of Centaurea cyanus L. petals aqueous extract. <i>Food and Chemical Toxicology</i> , 2018 , 118, 439-453	4.7	55
170	Effects of herbal extracts on quality traits of yogurts, cheeses, fermented milks, and ice creams: a technological perspective. <i>Current Opinion in Food Science</i> , 2018 , 19, 1-7	9.8	54
169	Strategies to develop healthier processed cheeses: Reduction of sodium and fat contents and use of prebiotics. <i>Food Research International</i> , 2016 , 86, 93-102	7	52
168	In vitro antioxidant and antihypertensive compounds from camu-camu (<i>Myrciaria dubia</i> McVaugh, Myrtaceae) seed coat: A multivariate structure-activity study. <i>Food and Chemical Toxicology</i> , 2018 , 120, 479-490	4.7	49

167	Characterization and comparison of phenolic composition, antioxidant capacity and instrumental taste profile of juices from different botanical origins. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 1997-2006	4.3	48
166	Evaluation of the bioactive compounds and the antioxidant capacity of grape pomace. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 62-69	3.8	48
165	Fruit Seeds as Sources of Bioactive Compounds: Sustainable Production of High Value-Added Ingredients from By-Products within Circular Economy. <i>Molecules</i> , 2019 , 24,	4.8	48
164	Effects of geographical origin, varietal and farming system on the chemical composition and functional properties of purple grape juices: A review. <i>Trends in Food Science and Technology</i> , 2016 , 52, 31-48	15.3	48
163	Impact of origin on bioactive compounds and nutritional composition of bee pollen from southern Brazil: A screening study. <i>Food Research International</i> , 2015 , 77, 82-91	7	47
162	Optimized <i>Camellia sinensis</i> var. <i>sinensis</i> , <i>Ilex paraguariensis</i> , and <i>Aspalathus linearis</i> blend presents high antioxidant and antiproliferative activities in a beverage model. <i>Food Chemistry</i> , 2018 , 254, 348-358	8.5	47
161	Postprandial glycemia in healthy subjects: Which probiotic dairy food is more adequate?. <i>Journal of Dairy Science</i> , 2020 , 103, 1110-1119	4	46
160	Ohmic heating for processing of whey-raspberry flavored beverage. <i>Food Chemistry</i> , 2019 , 297, 125018	8.5	45
159	Analytical strategy coupled with response surface methodology to maximize the extraction of antioxidants from ternary mixtures of green, yellow, and red teas (<i>Camellia sinensis</i> var. <i>sinensis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10283-96	5.7	45
158	Instrumental color and sensory acceptance of soy-based emulsions: a response surface approach. <i>Food Science and Technology</i> , 2010 , 30, 1090-1096	2	45
157	Effect of red wines with different in vitro antioxidant activity on oxidative stress of high-fat diet rats. <i>Food Chemistry</i> , 2013 , 137, 122-9	8.5	42
156	Should we ban total phenolics and antioxidant screening methods? The link between antioxidant potential and activation of NF- κ B using phenolic compounds from grape by-products. <i>Food Chemistry</i> , 2019 , 290, 229-238	8.5	41
155	Assessment of antioxidant activity, lipid profile, general biochemical and immune system responses of Wistar rats fed with dairy dessert containing <i>Lactobacillus acidophilus</i> La-5. <i>Food Research International</i> , 2016 , 90, 275-280	7	41
154	Authentication of geographical origin and crop system of grape juices by phenolic compounds and antioxidant activity using chemometrics. <i>Journal of Food Science</i> , 2015 , 80, C584-93	3.4	41
153	Effect of vegetal-oil emulsion and passion fruit peel-powder on sensory acceptance of functional yogurt. <i>Food Research International</i> , 2015 , 70, 134-141	7	41
152	Food allergens: Knowledge and practices of food handlers in restaurants. <i>Food Control</i> , 2010 , 21, 1318-1321		41
151	Untargeted and targeted metabolomics reveal the chemical characteristic of pu-erh tea (<i>Camellia assamica</i>) during pile-fermentation. <i>Food Chemistry</i> , 2020 , 311, 125895	8.5	41
150	Authentication of juices from antioxidant and chemical perspectives: A feasibility quality control study using chemometrics. <i>Food Control</i> , 2017 , 73, 796-805	6.2	39

149	Analytical optimization of a phenolic-rich herbal extract and supplementation in fermented milk containing sweet potato pulp. <i>Food Chemistry</i> , 2017 , 221, 950-958	8.5	39
148	Prediction and modeling of microbial growth in minimally processed fresh-cut apples packaged in a modified atmosphere: A review. <i>Food Control</i> , 2017 , 80, 411-419	6.2	38
147	Modelling <i>Bacillus cereus</i> adhesion on stainless steel surface as affected by temperature, pH and time. <i>International Dairy Journal</i> , 2014 , 34, 153-158	3.5	37
146	Food Bioactive Compounds and Emerging Techniques for Their Extraction: Polyphenols as a Case Study. <i>Foods</i> , 2020 , 10,	4.9	37
145	Polyphenols as potential antiproliferative agents: scientific trends. <i>Current Opinion in Food Science</i> , 2018 , 24, 26-35	9.8	37
144	Multivariate effects of Chinese keemun black tea grades (<i>Camellia sinensis</i> var. <i>sinensis</i>) on the phenolic composition, antioxidant, antihemolytic and cytotoxic/cytoprotection activities. <i>Food Research International</i> , 2019 , 125, 108516	7	36
143	Physicochemical properties of modified citrus pectins extracted from orange pomace. <i>Journal of Food Science and Technology</i> , 2015 , 52, 4102-12	3.3	36
142	Characterization of conventional, biodynamic, and organic purple grape juices by chemical markers, antioxidant capacity, and instrumental taste profile. <i>Journal of Food Science</i> , 2015 , 80, C55-65	3.4	36
141	Twenty-five years of total antioxidant capacity measurement of foods and biological fluids: merits and limitations. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 5064-5078	4.3	36
140	Glucose oxidase: A potential option to decrease the oxidative stress in stirred probiotic yogurt. <i>LWT - Food Science and Technology</i> , 2012 , 47, 512-515	5.4	35
139	Physical stability assessment and sensory optimization of a dairy-free emulsion using response surface methodology. <i>Journal of Food Science</i> , 2010 , 75, S149-55	3.4	35
138	Optimization of Phenolics and Flavonoids Extraction Conditions and Antioxidant Activity of Roasted Yerba-Mate Leaves (<i>Ilex paraguariensis</i> A. St.-Hil., Aquifoliaceae) using Response Surface Methodology. <i>Anais Da Academia Brasileira De Ciencias</i> , 2014 , 86, 923-934	1.4	31
137	Development and sensory profile of a probiotic beverage from apple fermented with <i>Lactobacillus casei</i> . <i>Engineering in Life Sciences</i> , 2012 , 12, 475-485	3.4	31
136	Prerequisite programs at schools: diagnosis and economic evaluation. <i>Foodborne Pathogens and Disease</i> , 2011 , 8, 213-20	3.8	31
135	Removal of COD and nitrogen from animal food plant wastewater in an intermittently-aerated structured-bed reactor. <i>Journal of Environmental Management</i> , 2015 , 154, 145-50	7.9	30
134	Comparison between proton transfer reaction mass spectrometry and near infrared spectroscopy for the authentication of Brazilian coffee: A preliminary chemometric study. <i>Food Control</i> , 2018 , 91, 276-283	6.2	30
133	Camu-camu seed (<i>Myrciaria dubia</i>) - From side stream to an antioxidant, antihyperglycemic, antiproliferative, antimicrobial, antihemolytic, anti-inflammatory, and antihypertensive ingredient. <i>Food Chemistry</i> , 2020 , 310, 125909	8.5	30
132	Effects of time and extraction temperature on phenolic composition and functional properties of red rooibos (<i>Aspalathus linearis</i>). <i>Food Research International</i> , 2016 , 89, 476-487	7	30

131	Application of chemometrics to assess the influence of ultrasound frequency, <i>Lactobacillus sakei</i> culture and drying on beef jerky manufacture: Impact on amino acid profile, organic acids, texture and colour. <i>Food Chemistry</i> , 2018 , 239, 544-550	8.5	29
130	Sensory acceptability and physical stability evaluation of a prebiotic soy-based dessert developed with passion fruit juice. <i>Food Science and Technology</i> , 2012 , 32, 119-126	2	29
129	Probiotic Prato cheese attenuates cigarette smoke-induced injuries in mice. <i>Food Research International</i> , 2019 , 123, 697-703	7	28
128	Impact of the soy protein replacement by legumes and algae based proteins on the quality of chicken rotti. <i>Journal of Food Science and Technology</i> , 2018 , 55, 2552-2559	3.3	28
127	Effects of whole-wheat flour and bordeaux grape pomace (<i>Vitis labrusca</i> L.) on the sensory, physicochemical and functional properties of cookies. <i>Food Science and Technology</i> , 2015 , 35, 750-756	2	28
126	Berry polyphenols and human health: evidence of antioxidant, anti-inflammatory, microbiota modulation, and cell-protecting effects. <i>Current Opinion in Food Science</i> , 2021 , 42, 167-186	9.8	28
125	Fermented whey dairy beverage offers protection against <i>Salmonella enterica</i> ssp. <i>enterica</i> serovar Typhimurium infection in mice. <i>Journal of Dairy Science</i> , 2019 , 102, 6756-6765	4	27
124	Characterization of red wines from South America based on sensory properties and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 526-33	4.3	27
123	Green tea polyphenols and epigallocatechin-3-gallate protect against perfluorodecanoic acid induced liver damage and inflammation in mice by inhibiting NLRP3 inflammasome activation. <i>Food Research International</i> , 2020 , 127, 108628	7	27
122	Novel milk-juice beverage with fermented sheep milk and strawberry (<i>Fragaria Ananassa</i>): Nutritional and functional characterization. <i>Journal of Dairy Science</i> , 2019 , 102, 10724-10736	4	26
121	Feasibility of different chemometric techniques to differentiate commercial Brazilian sugarcane spirits based on chemical markers. <i>Food Research International</i> , 2014 , 60, 212-217	7	26
120	Chemical composition similarity between the essential oils isolated from male and female specimens of each five <i>Baccharis</i> species. <i>Journal of the Brazilian Chemical Society</i> , 2012 , 23, 1041-1047	1.5	26
119	Application of modern computer algebra systems in food formulations and development: A case study. <i>Trends in Food Science and Technology</i> , 2017 , 64, 48-59	15.3	25
118	Red Chicory (<i>Cichorium intybus</i>) Extract Rich in Anthocyanins: Chemical Stability, Antioxidant Activity, and Antiproliferative Activity In Vitro. <i>Journal of Food Science</i> , 2019 , 84, 990-1001	3.4	25
117	Is a higher ingestion of phenolic compounds the best dietary strategy? A scientific opinion on the deleterious effects of polyphenols in vivo. <i>Trends in Food Science and Technology</i> , 2020 , 98, 162-166	15.3	25
116	Jabuticaba (<i>Myrciaria cauliflora</i>) Seeds: Chemical Characterization and Extraction of Antioxidant and Antimicrobial Compounds. <i>Journal of Food Science</i> , 2016 , 81, C2206-17	3.4	25
115	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. <i>Molecules</i> , 2020 , 25,	4.8	25
114	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. <i>Food Chemistry</i> , 2021 , 339, 128060	8.5	25

113	Inactivation of <i>Neosartorya fischeri</i> and <i>Paecilomyces variotii</i> on paperboard packaging material by hydrogen peroxide and heat. <i>Food Control</i> , 2012 , 23, 165-170	6.2	23
112	<i>Clitoria ternatea</i> L. petal bioactive compounds display antioxidant, antihemolytic and antihypertensive effects, inhibit α -amylase and α -glucosidase activities and reduce human LDL cholesterol and DNA induced oxidation. <i>Food Research International</i> , 2020 , 128, 108763	7	23
111	Ohmic heating for infant formula processing: Evaluating the effect of different voltage gradient. <i>Journal of Food Engineering</i> , 2020 , 280, 109989	6	22
110	Functional properties of encapsulated Cagaita (<i>Eugenia dysenterica</i> DC.) fruit extract. <i>Food Bioscience</i> , 2017 , 18, 15-21	4.9	21
109	Statistical Approaches to Assess the Association between Phenolic Compounds and the in vitro Antioxidant Activity of <i>Camellia sinensis</i> and <i>Ilex paraguariensis</i> Teas. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1456-73	11.5	21
108	Chemical, sensory, and functional properties of whey-based popsicles manufactured with watermelon juice concentrated at different temperatures. <i>Food Chemistry</i> , 2018 , 255, 58-66	8.5	21
107	Polyphenols of jaboticaba [<i>Myrciaria jaboticaba</i> (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. <i>Food Chemistry</i> , 2021 , 334, 127565	8.5	21
106	Effects of pulses and proteins on quality traits of beef patties. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4544-4553	3.3	21
105	Effect of mash maceration and ripening stage of apples on phenolic compounds and antioxidant power of cloudy juices: A study using chemometrics. <i>LWT - Food Science and Technology</i> , 2014 , 57, 223-229	5.4	20
104	Characterization of Brazilian coffee based on isotope ratio mass spectrometry ($\delta^{13}C$, $\delta^{15}N$, and $\delta^{18}O$) and supervised chemometrics. <i>Food Chemistry</i> , 2019 , 297, 124963	8.5	19
103	Modelling the extraction of phenolic compounds and in vitro antioxidant activity of mixtures of green, white and black teas (<i>Camellia sinensis</i> L. Kuntze). <i>Journal of Food Science and Technology</i> , 2015 , 52, 6966-6977	3.3	19
102	Characterization of binary and ternary mixtures of green, white and black tea extracts by electrospray ionization mass spectrometry and modeling of their in vitro antibacterial activity. <i>LWT - Food Science and Technology</i> , 2016 , 65, 414-420	5.4	18
101	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. <i>Food Research International</i> , 2020 , 137, 109409	7	18
100	Phenolic-rich Petit Suisse cheese manufactured with organic Bordeaux grape juice, skin, and seed extract: Technological, sensory, and functional properties. <i>LWT - Food Science and Technology</i> , 2019 , 115, 108493	5.4	18
99	Nutritional aspects of second generation soy foods. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5490-7	5.7	18
98	Extraction of bioactive compounds and free radical scavenging activity of purple basil (<i>Ocimum basilicum</i> L.) leaf extracts as affected by temperature and time. <i>Anais Da Academia Brasileira De Ciencias</i> , 2016 , 88, 1055-68	1.4	18
97	Influence of the Addition of Ovalbumin and Emulsifier on the Physical Properties and Stability of Yacon (<i>Smallanthus sonchifolius</i>) Juice Foams Prepared for Foam Mat Drying Process. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2012-2026	5.1	17
96	Phenolic composition by UHPLC-Q-TOF-MS/MS and stability of anthocyanins from <i>Clitoria ternatea</i> L. (butterfly pea) blue petals. <i>Food Chemistry</i> , 2020 , 331, 127341	8.5	17

95	Antioxidants-rich ice cream containing herbal extracts and fructooligosaccharides: manufacture, functional and sensory properties. <i>Food Chemistry</i> , 2019 , 298, 125098	8.5	17
94	Evaluation of dried yacon (<i>Smallanthus sonchifolius</i>) as an efficient probiotic carrier of <i>Lactobacillus casei</i> LC-01. <i>LWT - Food Science and Technology</i> , 2017 , 75, 220-226	5.4	17
93	Ripened Semihard Cheese Covered with Lard and Dehydrated Rosemary (<i>Rosmarinus officinalis</i> L.) Leaves: Processing, Characterization, and Quality Traits. <i>Journal of Food Science</i> , 2015 , 80, S2045-54	3.4	17
92	From byproduct to a functional ingredient: Camu-camu (<i>Myrciaria dubia</i>) seed extract as an antioxidant agent in a yogurt model. <i>Journal of Dairy Science</i> , 2020 , 103, 1131-1140	4	17
91	Chemical composition of volatiles from male and female specimens of <i>Baccharis trimera</i> collected in two distant regions of southern Brazil: a comparative study using chemometrics. <i>Quimica Nova</i> , 2013 , 36, 1096-1100	1.6	16
90	Response surface optimization of phenolic compounds from jaboticaba (<i>Myrciaria cauliflora</i> [Mart.] O.Berg) seeds: Antioxidant, antimicrobial, antihyperglycemic, antihypertensive and cytotoxic assessments. <i>Food and Chemical Toxicology</i> , 2020 , 142, 111439	4.7	15
89	Differential scanning calorimetry coupled with machine learning technique: An effective approach to determine the milk authenticity. <i>Food Control</i> , 2021 , 121, 107585	6.2	15
88	Effects of Spray-Drying Parameters on In Vitro Functional Properties of Camu-Camu (<i>Myrciaria dubia</i> Mc. Vaugh): A Typical Amazonian Fruit. <i>Journal of Food Science</i> , 2017 , 82, 1083-1091	3.4	14
87	Modeling inactivation of <i>Listeria monocytogenes</i> , <i>Shigella sonnei</i> , <i>Byssoschlamys fulva</i> and <i>Saccharomyces cerevisiae</i> and ascorbic acid and β -carotene degradation kinetics in tangerine juice by pulsed-thermosonication. <i>LWT - Food Science and Technology</i> , 2019 , 111, 612-621	5.4	14
86	Optimizing the extraction of bioactive compounds from pu-erh tea (<i>Camellia sinensis</i> var. <i>assamica</i>) and evaluation of antioxidant, cytotoxic, antimicrobial, antihemolytic, and inhibition of α -amylase and β -glucosidase activities. <i>Food Research International</i> , 2020 , 137, 109430	7	14
85	A new analytical concept based on chemistry and toxicology for herbal extracts analysis: From phenolic composition to bioactivity. <i>Food Research International</i> , 2020 , 132, 109090	7	14
84	Hydroalcoholic <i>Myrciaria dubia</i> (camu-camu) seed extracts prevent chromosome damage and act as antioxidant and cytotoxic agents. <i>Food Research International</i> , 2019 , 125, 108551	7	14
83	Chemometric Authentication of Brazilian Coffees Based on Chemical Profiling. <i>Journal of Food Science</i> , 2019 , 84, 3099-3108	3.4	13
82	Geographical provenancing of purple grape juices from different farming systems by proton transfer reaction mass spectrometry using supervised statistical techniques. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2668-77	4.3	13
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