

Daniel Granato

List of Publications by Year in Descending Order

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Version: 2024-04-27

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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	From the forest to the plate - Hemicelluloses, galactoglucomannan, glucuronoxylan, and phenolic-rich extracts from unconventional sources as functional food ingredients.. <i>Food Chemistry</i> , 2022 , 381, 132284	8.5	3
219	Effect of Brewing Water on the Antioxidant Capacity of Green Tea Infusion with DPPH Assay. <i>Journal of Chemistry</i> , 2022 , 2022, 1-8	2.3	0
218	Optimization of a tannase-assisted process for obtaining teas rich in theaflavins from leaves.. <i>Food Chemistry: X</i> , 2022 , 13, 100203	4.7	3
217	Metabolomics, sensory evaluation, and enzymatic hydrolysis reveal the effect of storage on the critical astringency-active components of crude Pu-erh tea. <i>Journal of Food Composition and Analysis</i> , 2022 , 107, 104387	4.1	0
216	Plant cell cultures of Nordic berry species: Phenolic and carotenoid profiling and biological assessments. <i>Food Chemistry</i> , 2022 , 366, 130571	8.5	2
215	Green Tea Polyphenols Upregulate the Nrf2 Signaling Pathway and Suppress Oxidative Stress and Inflammation Markers in D-Galactose-Induced Liver Aging in Mice.. <i>Frontiers in Nutrition</i> , 2022 , 9, 836112	6.2	1
214	Free, soluble conjugated and insoluble bonded phenolic acids in Keemun black tea: From UPLC-QQQ-MS/MS method development to chemical shifts monitoring during processing.. <i>Food Research International</i> , 2022 , 155, 111041	7	0
213	Chemometric classification of Brazilian artisanal cheeses from different regions according to major and trace elements by ICP-OES. <i>Journal of Food Composition and Analysis</i> , 2022 , 109, 104519	4.1	3
212	Implementation of Sustainable Development Goals in the dairy sector: Perspectives on the use of agro-industrial side-streams to design functional foods. <i>Trends in Food Science and Technology</i> , 2022 , 124, 128-139	15.3	3
211	Optimization of brewing conditions for Tieguanyin oolong tea by quadratic orthogonal regression design.. <i>Npj Science of Food</i> , 2022 , 6, 25	6.3	
210	Uses of ionic liquids to obtain bioactive compounds: insights from the main international regulations for technological applications.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-16	11.5	0
209	Enzyme-assisted extraction of anthocyanins and other phenolic compounds from blackcurrant (<i>Ribes nigrum</i> L.) press cake: From processing to bioactivities. <i>Food Chemistry</i> , 2022 , 391, 133240	8.5	2
208	Jabuticaba () Peel as a Sustainable Source of Anthocyanins and Ellagitannins Delivered by Phospholipid Vesicles for Alleviating Oxidative Stress in Human Keratinocytes. <i>Molecules</i> , 2021 , 26,	4.8	3
207	Purple tea (<i>Camellia sinensis</i> var. <i>assamica</i>) leaves as a potential functional ingredient: From extraction of phenolic compounds to cell-based antioxidant/biological activities. <i>Food and Chemical Toxicology</i> , 2021 , 159, 112668	4.7	1
206	Processing technologies for manufacturing tea beverages: From traditional to advanced hybrid processes. <i>Trends in Food Science and Technology</i> , 2021 , 118, 431-446	15.3	2
205	Keemun black tea: Tracing its narrow-geographic origins using comprehensive elemental fingerprinting and chemometrics. <i>Food Control</i> , 2021 , 133, 108614	6.2	0
204	Metabolite differentiation and antiobesity effects between different grades of Yuexi Cuilan green tea. <i>Journal of Functional Foods</i> , 2021 , 87, 104794	5.1	0

203	Innovative approach for obtaining phenolic compounds from guava (<i>Psidium guajava</i> L.) coproduct using ionic liquid ultrasound-assisted extraction (IL-UAE). <i>Biocatalysis and Agricultural Biotechnology</i> , 2021 , 102196	4.2	2
202	Ultrasound for Meat Processing: Effects of Salt Reduction and Storage on Meat Quality Parameters. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 117	2.6	3
201	Inter-Individual versus Inter-Population Variability of <i>Calendula suffruticosa</i> subsp. <i>algarbiensis</i> Hexane Extracts. <i>Chemistry and Biodiversity</i> , 2021 , 18, e2100120	2.5	0
200	Chemical Composition, Antioxidant, Antimicrobial and Cytotoxic/Cytoprotective Activity of Non-Polar Extracts of Grape (cv. Bordeaux) and Blackberry () Seeds. <i>Molecules</i> , 2021 , 26,	4.8	3
199	Polyphenols of jabuticaba [<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
198	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
197	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
196	Effect of chemical composition of black tea infusion on the color of milky tea. <i>Food Research International</i> , 2021 , 139, 109945	7	4
195	Effects of microwave heating on the chemical composition and bioactivity of orange juice-milk beverages. <i>Food Chemistry</i> , 2021 , 345, 128746	8.5	12
194	Nuclear magnetic resonance as an analytical tool for monitoring the quality and authenticity of dairy foods. <i>Trends in Food Science and Technology</i> , 2021 , 108, 84-91	15.3	5
193	Polyphenols in foods: Classification, methods of identification, and nutritional aspects in human health. <i>Advances in Food and Nutrition Research</i> , 2021 , 98, 1-33	6	10
192	Technological applications of phenolic-rich extracts for the development of non-dairy foods and beverages. <i>Advances in Food and Nutrition Research</i> , 2021 , 98, 101-123	6	1
191	Sheep milk kefir sweetened with different sugars: Sensory acceptance and consumer emotion profiling. <i>Journal of Dairy Science</i> , 2021 , 104, 295-300	4	6
190	Multivariate approach for the authentication of vanilla using infrared and Raman spectroscopy. <i>Food Research International</i> , 2021 , 141, 110196	7	1
189	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. <i>Food and Chemical Toxicology</i> , 2021 , 153, 112284	4.7	8
188	Can sucrose-substitutes increase the antagonistic activity against foodborne pathogens, and improve the technological and functional properties of sheep milk kefir?. <i>Food Chemistry</i> , 2021 , 351, 129290	8.5	4
187	Ellagitannins from jabuticaba (<i>Myrciaria jaboticaba</i>) seeds attenuated inflammation, oxidative stress, aberrant crypt foci, and modulated gut microbiota in rats with 1,2 dimethyl hydrazine-induced colon carcinogenesis. <i>Food and Chemical Toxicology</i> , 2021 , 154, 112287	4.7	2
186	Metabolic profiling of probiotic low-sodium prato cheese with flavour enhancers: Usefulness of NMR spectroscopy and chemometric tools. <i>International Dairy Journal</i> , 2021 , 119, 104992	3.5	2

185	Current perspectives in cell-based approaches towards the definition of the antioxidant activity in food. <i>Trends in Food Science and Technology</i> , 2021 , 116, 232-243	15.3	6
184	Extraction optimization of bioactive compounds from ora-pro-nobis (<i>Pereskia aculeata</i> Miller) leaves and their in vitro antioxidant and antihemolytic activities. <i>Food Chemistry</i> , 2021 , 361, 130078	8.5	3
183	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
182	Selina-1,3,7(11)-trien-8-one and Oxidoselina-1,3,7(11)-trien-8-one from Leaf Essential Oil and Their Cytotoxic Effects on Human Cell Lines. <i>Molecules</i> , 2021 , 26,	4.8	1
181	Antioxidant/pro-oxidant and antiproliferative activities of phenolic-rich foods and extracts: A cell-based point of view. <i>Advances in Food and Nutrition Research</i> , 2021 , 98, 253-280	6	5
180	Effects of Gender and Geographical Origin on the Chemical Composition and Antiradical Activity of and. <i>Foods</i> , 2020 , 9,	4.9	1
179	Quantitative analysis and dietary risk assessment of aflatoxins in Chinese post-fermented dark tea. <i>Food and Chemical Toxicology</i> , 2020 , 146, 111830	4.7	7
178	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
177	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
176	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 α -glucosidase activities. <i>Food Research International</i> , 2020 , 137, 109430	7	14
175	Modeling the inactivation of <i>Lactobacillus brevis</i> DSM 6235 and retaining the viability of brewing pitching yeast submitted to acid and chlorine washing. <i>Applied Microbiology and Biotechnology</i> , 2020 , 104, 4071-4080	5.7	2
174	Response surface optimization of phenolic compounds extraction from camu-camu (<i>Myrciaria dubia</i>) seed coat based on chemical properties and bioactivity. <i>Journal of Food Science</i> , 2020 , 85, 2358-2367	3.4	2
173	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
172	Ohmic heating for infant formula processing: Evaluating the effect of different voltage gradient. <i>Journal of Food Engineering</i> , 2020 , 280, 109989	6	22
171	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
170	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
169	Classification of Brazilian roasted coffees from different geographical origins and farming practices based on chlorogenic acid profiles. <i>Food Research International</i> , 2020 , 134, 109218	7	8
168	Food defense: Perceptions and attitudes of Brazilian dairy companies. <i>Journal of Dairy Science</i> , 2020 , 103, 8675-8682	4	1

167	Food Bioactive Compounds and Emerging Techniques for Their Extraction: Polyphenols as a Case Study. <i>Foods</i> , 2020 , 10,	4.9	37
166	Response surface optimization of phenolic compounds from jabuticaba (<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
165	Camu-camu (<i>Myrciaria dubia</i>) seeds as a novel source of bioactive compounds with promising antimalarial and antischistosomicidal properties. <i>Food Research International</i> , 2020 , 136, 109334	7	6
164	Association between chemistry and taste of tea: A review. <i>Trends in Food Science and Technology</i> , 2020 , 101, 139-149	15.3	66
163	<i>Clitoria ternatea</i> L. petal bioactive compounds display antioxidant, antihemolytic and antihypertensive effects, inhibit α -amylase and β -glucosidase activities and reduce human LDL cholesterol and DNA induced oxidation. <i>Food Research International</i> , 2020 , 128, 108763	7	23
162	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
161	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
160	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
159	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
158	Postprandial glycemia in healthy subjects: Which probiotic dairy food is more adequate?. <i>Journal of Dairy Science</i> , 2020 , 103, 1110-1119	4	46
157	Are ohmic heating-treated whey dairy beverages an innovation? Insights of the Q methodology. <i>LWT - Food Science and Technology</i> , 2020 , 134, 110052	5.4	6
156	Ohmic heating does not influence the biochemical properties of Minas Frescal cheese but decreases uric acid levels in healthy Wistar rats. <i>Journal of Dairy Science</i> , 2020 , 103, 4929-4934	4	6
155	Green tea polyphenols mitigate the plant lectins-induced liver inflammation and immunological reaction in C57BL/6 mice via NLRP3 and Nrf2 signaling pathways. <i>Food and Chemical Toxicology</i> , 2020 , 144, 111576	4.7	11
154	Accumulation of Phenolic Acids during Storage over Differently Handled Fresh Carrots. <i>Foods</i> , 2020 , 9,	4.9	3
153	Chemical Composition of a Supercritical Fluid (Sfe-CO) Extract from L. Leaves and Its Bioactivity Against Two Pathogenic Fungi Isolated from the Tea Plant (<i>L.</i>) O. Kuntze). <i>Plants</i> , 2020 , 9,	4.5	3
152	Analytical strategy coupled to chemometrics to differentiate <i>Camellia sinensis</i> tea types based on phenolic composition, alkaloids, and amino acids. <i>Journal of Food Science</i> , 2020 , 85, 3253-3263	3.4	11
151	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
150	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

149	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
148	Consumer acceptance and sensory drivers of liking of Minas Frescal Minas cheese manufactured using milk subjected to ohmic heating: Performance of machine learning methods. <i>LWT - Food Science and Technology</i> , 2020 , 126, 109342	5.4	10
147	Chemometric Authentication of Brazilian Coffees Based on Chemical Profiling. <i>Journal of Food Science</i> , 2019 , 84, 3099-3108	3.4	13
146	Novel milk-juice beverage with fermented sheep milk and strawberry (<i>Fragaria</i> × <i>Ananassa</i>): Nutritional and functional characterization. <i>Journal of Dairy Science</i> , 2019 , 102, 10724-10736	4	26
145	Ohmic heating for processing of whey-raspberry flavored beverage. <i>Food Chemistry</i> , 2019 , 297, 125018	8.5	45
144	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
143	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
142	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
141	Probiotic Prato cheese attenuates cigarette smoke-induced injuries in mice. <i>Food Research International</i> , 2019 , 123, 697-703	7	28
140	Effect of Polyphenols on Microbial Cell-Cell Communications 2019 , 195-223		3
139	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
138	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
137	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
136	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
135	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
134	Bioavailability and food production of organosulfur compounds from edible <i>Allium</i> species 2019 , 293-308		3
133	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
132	Antioxidants-rich ice cream containing herbal extracts and fructooligosaccharides: manufacture, functional and sensory properties. <i>Food Chemistry</i> , 2019 , 298, 125098	8.5	17

131	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
130	Flaxleaf Fleabane Leaves (<i>Conyza bonariensis</i>), A New Functional Nonconventional Edible Plant?. <i>Journal of Food Science</i> , 2019 , 84, 3473-3482	3.4	6
129	From the Field to the Pot: Phytochemical and Functional Analyses of L. Flower for Incorporation in an Organic Yogurt. <i>Antioxidants</i> , 2019 , 8,	7.1	9
128	Chemical composition, antioxidant and anti-inflammatory activities of the essential oils from male and female specimens of <i>Baccharis punctulata</i> (Asteraceae). <i>Journal of Ethnopharmacology</i> , 2019 , 234, 1-7	5	11
127	An overview of organosulfur compounds from <i>Allium</i> 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
126	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
125	Probiotic Food Development: An Updated Review Based on Technological Advancement 2019 , 422-428		3
124	¹ H NMR combined with chemometrics tools for rapid characterization of edible oils and their biological properties. <i>Industrial Crops and Products</i> , 2018 , 116, 191-200	5.9	12
123	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 in a randomized double-blind pilot trial. <i>Journal of Functional Foods</i> , 2018 , 45, 435-443	5.1	87
122	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
121	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
120	Effects of pulsed thermosonication treatment on fungal growth and bioactive compounds of <i>Berberis vulgaris</i> juice. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1589-1596	3.8	8
119	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
118	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
117	Effects of transglutaminase on health properties of food products. <i>Current Opinion in Food Science</i> , 2018 , 22, 74-80	9.8	12
116	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
115	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
114	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

113	Phenolic compounds, antioxidant capacity and physicochemical properties of Brazilian <i>Apis mellifera</i> honeys. <i>LWT - Food Science and Technology</i> , 2018 , 91, 85-94	5.4	58
112	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
111	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
110	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
109	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
108	Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials. <i>Foods</i> , 2018 , 7,	4.9	116
107	Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , 2018 , 106, 1095-1104	7	212
106	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
105	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
104	The addition of inulin and <i>Lactobacillus casei</i> 01 in sheep milk ice cream. <i>Food Chemistry</i> , 2018 , 246, 464-472	3.2	115
103	Physicochemical parameters and content of B-complex vitamins: an exploratory study of bee pollen from southern Brazilian states. <i>Revista Chilena De Nutricion</i> , 2018 , 45, 232-242	0.9	1
102	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
101	Development and optimization of a mixed beverage made of whey and water-soluble soybean extract flavored with chocolate using a simplex-centroid design. <i>Food Science and Technology</i> , 2018 , 38, 413-420	2	4
100	Pharmacological and toxicological health risk of food (herbal) supplements adulterated with erectile dysfunction medications. <i>Current Opinion in Food Science</i> , 2018 , 24, 9-15	9.8	6
99	Polyphenols as potential antiproliferative agents: scientific trends. <i>Current Opinion in Food Science</i> , 2018 , 24, 26-35	9.8	37
98	Potentials and Pitfalls on the Use of Passion Fruit By-Products in Drinkable Yogurt: Physicochemical, Technological, Microbiological, and Sensory Aspects. <i>Beverages</i> , 2018 , 4, 47	3.4	10
97	Chemical study, antioxidant, anti-hypertensive, and cytotoxic/cytoprotective activities of <i>Centaurea cyanus</i> L. petals aqueous extract. <i>Food and Chemical Toxicology</i> , 2018 , 118, 439-453	4.7	55
96	Innovative technologies for the recovery of phytochemicals from <i>Stevia rebaudiana</i> Bertoni leaves: A review. <i>Food Chemistry</i> , 2018 , 268, 513-521	8.5	66

95	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
94	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
93	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
92	Modeling of <i>Byssoschamys nivea</i> and <i>Neosartorya fischeri</i> inactivation in papaya and pineapple juices as a function of temperature and soluble solids content. <i>LWT - Food Science and Technology</i> , 2017 , 82, 90-95	5.4	12
91	Optimization of an organic yogurt based on sensorial, nutritional, and functional perspectives. <i>Food Chemistry</i> , 2017 , 233, 401-411	8.5	58
90	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
89	Rapid consumer-based sensory characterization of requieijão 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
88	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
87	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
86	Functional properties of encapsulated Cagaita (<i>Eugenia dysenterica</i> DC.) fruit extract. <i>Food Bioscience</i> , 2017 , 18, 15-21	4.9	21
85	Assessing the effects of different prebiotic dietary oligosaccharides in sheep milk ice cream. <i>Food Research International</i> , 2017 , 91, 38-46	7	59
84	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
83	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
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