

# Leonardo Nora

## List of Publications by Year in descending order

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Version: 2024-02-01

40  
papers

686  
citations

858243

12  
h-index

651938

25  
g-index

42  
all docs

42  
docs citations

42  
times ranked

1008  
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of prebiotics in apple products and potential health benefits. <i>Journal of Food Science and Technology</i> , 2022, 59, 1249-1262.	1.4	9
2	<i>Eugenia uniflora</i> L. fruit: A review on its Chemical Composition and Bioactivity. <i>Natural Products Journal</i> , 2022, 12, 42-59.	0.1	2
3	Araçá (Psidium cattleianum Sabine): bioactive compounds, antioxidant activity and pancreatic lipase inhibition. <i>Ciencia Rural</i> , 2021, 51, .	0.3	3
4	Types of ultra-processed foods consumed in Brazil: A systematic review / Tipos de alimentos ultra-processados consumidos no Brasil: Uma revisão sistemática. <i>Brazilian Applied Science Review</i> , 2021, 5, 100-143.	0.1	0
5	Successful regeneration of fertile stably transformed tropane alkaloid-producing plant ( <i>Hyoscyamus</i> ) Tj ETQq1 1 0.784314 rgBT / Over 145, 517-531.	1.2	0
6	Biological activity and chemical composition of fruits, seeds and leaves of guabirobeira ( <i>Campomanesia xanthocarpa</i> O. Berg "Myrtaceae"): A review. <i>Food Bioscience</i> , 2021, 40, 100899.	2.0	12
7	Chemical Composition, Antioxidant Potential, and Blood Glucose Lowering Effect of Aqueous Extract and Essential Oil of <i>Thymus Serrulatus</i> Hochst. Ex Benth. <i>Frontiers in Pharmacology</i> , 2021, 12, 621536.	1.6	12
8	Phenolic-rich apple extracts have photoprotective and anti-cancer effect in dermal cells. <i>Phytomedicine Plus</i> , 2021, 1, 100112.	0.9	11
9	Physiological Growth Attributes, Productivity, Chemical Quality of the Fruits of <i>Physalis peruviana</i> Under a Foliar Mineral Supplementation. <i>Journal of Agricultural Science</i> , 2021, 11, 561.	0.1	3
10	Effect of 4-hexylresorcinol on post-cut browning and quality of minimally processed "Fuji" apple fruits. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2461-2471.	1.6	6
11	Characterization of araçá fruits ( <i>Psidium cattleianum</i> Sabine): Phenolic composition, antioxidant activity and inhibition of $\alpha$ -amylase and $\alpha$ -glucosidase. <i>Food Bioscience</i> , 2020, 37, 100665.	2.0	17
12	Effect of Fruit Secondary Metabolites on Melanoma: A Systematic Review of In vitro Studies. <i>Current Bioactive Compounds</i> , 2020, 16, 1009-1035.	0.2	3
13	Herbicide residues of pre-harvest burndown in cowpea bean ( <i>Vigna unguiculata</i> ) grains. <i>Experimental Agriculture</i> , 2020, 56, 781-793.	0.4	1
14	Apple Phenolic Extracts Strongly Inhibit $\alpha$ -Glucosidase Activity. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 430-435.	1.4	28
15	Grape Wine and Juice: Comparison on Resveratrol Levels. <i>International Journal of Advanced Engineering Research and Science</i> , 2019, 6, 378-386.	0.0	8
16	Manufacturing and Sensorial Acceptance of Cereal Bars Enriched with Flaxseed ( <i>Linum usitatissimum</i> ) Flour. <i>Journal of Food Research</i> , 2019, 8, 1.	0.1	3
17	<i>Psidium cattleianum</i> fruits: A review on its composition and bioactivity. <i>Food Chemistry</i> , 2018, 258, 95-103.	4.2	58
18	Phenological and physicochemical properties of <i>Pereskia aculeata</i> during cultivation in south Brazil. <i>Horticultura Brasileira</i> , 2018, 36, 325-329.	0.1	11

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19	Hygienic Conditions in Butcher Shops at the City of Navirai, Brazil – An Applied Case Study. <i>Journal of Agricultural Science</i> , 2018, 10, 321.	0.1	0
20	Composted slaughterhouse sludge as a substitute for chemical fertilizers in the cultures of lettuce ( <i>Lactuca sativa</i> L.) and radish ( <i>Raphanus sativus</i> L.). <i>Food Science and Technology</i> , 2018, 38, 91-97.	0.8	11
21	Occurrence of bovine cysticercosis in animals slaughtered in two facilities at Mato Grosso do Sul state, Brazil. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2018, 13, 299-307.	0.5	1
22	Migration of contaminants from food packages to its content – Brazilian scenario and regulation. <i>International Journal of Advanced Engineering Research and Science</i> , 2018, 5, 117-123.	0.0	0
23	Early harvest of tomato cv. Absoluto combined with different postharvest conditions increases shelf life without compromising sensorial attributes. <i>Fruits</i> , 2018, 73, 174-183.	0.3	0
24	Acute Toxicity and Cytotoxicity of <i>Pereskia aculeata</i> , a Highly Nutritious Cactaceae Plant. <i>Journal of Medicinal Food</i> , 2017, 20, 403-409.	0.8	17
25	Thermal and ultraviolet-visible light stability kinetics of co-nanoencapsulated carotenoids. <i>Food and Bioproducts Processing</i> , 2017, 105, 86-94.	1.8	24
26	The Production, Characterization, and the Stability of Carotenoids Loaded in Lipid-Core Nanocapsules. <i>Food and Bioprocess Technology</i> , 2016, 9, 1148-1158.	2.6	24
27	ISOLATION OF HIGH-QUALITY RNA FROM GRAINS OF DIFFERENT MAIZE VARIETIES. <i>Preparative Biochemistry and Biotechnology</i> , 2014, 44, 697-707.	1.0	6
28	Putative role of cytokinin in differential ethylene response of two lines of antisense ACC oxidase cantaloupe melons. <i>Postharvest Biology and Technology</i> , 2013, 86, 511-519.	2.9	5
29	Produtividade e características qualitativas do tomateiro submetidas à enxertia. <i>Revista De Ciências Agrárias</i> , 2013, 56, 179-183.	0.1	0
30	Changes in enzymatic activity, accumulation of proteins and softening of persimmon ( <i>Diospyros kaki</i> ) Tj ETQq0 0 0,rgBT /Overlock 10 T	1.7	12
31	Low soil water content during growth contributes to preservation of green colour and bioactive compounds of cold-stored broccoli ( <i>Brassica oleracea</i> L.) florets. <i>Postharvest Biology and Technology</i> , 2011, 60, 158-163.	2.9	45
32	Araçá ( <i>Psidium cattleianum</i> Sabine) fruit extracts with antioxidant and antimicrobial activities and antiproliferative effect on human cancer cells. <i>Food Chemistry</i> , 2011, 128, 916-922.	4.2	116
33	Physiological and molecular changes associated with prevention of woolliness in peach following pre-harvest application of gibberellic acid. <i>Postharvest Biology and Technology</i> , 2010, 57, 19-26.	2.9	22
34	Water stress increases cytokinin biosynthesis and delays postharvest yellowing of broccoli florets. <i>Postharvest Biology and Technology</i> , 2008, 49, 436-439.	2.9	45
35	Boron and calcium sprayed on 'Fuyu' persimmon tree prevent skin cracks, groove and browning of fruit during cold storage. <i>Ciencia Rural</i> , 2008, 38, 2146-2150.	0.3	9
36	Traceability of peaches from integrated production in South Brazil. <i>Scientia Agricola</i> , 2008, 65, 10-15.	0.6	6

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37	Effect of ethylene, intermittent warming and controlled atmosphere on postharvest quality and the occurrence of woolliness in peach ( <i>Prunus persica</i> cv. Chiripã) during cold storage. <i>Postharvest Biology and Technology</i> , 2005, 38, 25-33.	2.9	87
38	Characterization of ripening behavior in transgenic melons expressing an antisense 1-aminocyclopropane-1-carboxylate (ACC) oxidase gene from apple. <i>Postharvest Biology and Technology</i> , 2004, 32, 263-268.	2.9	50
39	Controlled Water Stress to Improve Fruit and Vegetable Postharvest Quality. , 0, , .		17
40	FABRICAÇÃO E AVALIAÇÃO SENSORIAL DE BARRA DE CEREAL ENRIQUECIDA COM FARINHA DE LINHAÇA ( <i>Linum usitatissimum</i> ). , 0, , 122-135.		0