

Elizabete Wenzel de Menezes

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,164
citations

566801

15
h-index

395343

33
g-index

43
all docs

43
docs citations

43
times ranked

1485
citing authors

#	ARTICLE	IF	CITATIONS
1	Biodiversity food dataset: Centralizing chemical composition data to allow the promotion of nutrient-rich foods in Brazil. <i>Maternal and Child Nutrition</i> , 2020, 16, e13005.	1.4	0
2	Elaboration of a standardized dataset for foods fortified with iron and folic acid in Brazil. <i>Journal of Food Composition and Analysis</i> , 2019, 83, 103285.	1.9	9
3	12th IFDC 2017 Special issue "Brazilian Nutrient Intake Evaluation Database: An essential tool for estimating nutrient intake data. <i>Journal of Food Composition and Analysis</i> , 2019, 83, 103286.	1.9	8
4	12th IFDC 2017 special issue "Brazilian Food Composition Table (TBCA): Development and functionalities of the online version. <i>Journal of Food Composition and Analysis</i> , 2019, 84, 103287.	1.9	14
5	Application of dietary fiber method AOAC 2011.25 in fruit and comparison with AOAC 991.43 method. <i>Food Chemistry</i> , 2018, 238, 87-93.	4.2	38
6	Effectiveness of carbohydrates as a functional ingredient in glycemic control. <i>Food Science and Technology</i> , 2018, 38, 561-576.	0.8	11
7	TRANSLATION AND VALIDATION OF THE BRAZILIAN PORTUGUESE VERSION OF THE GASTROINTESTINAL SYMPTOM RATING SCALE (GSRs) QUESTIONNAIRE. <i>Arquivos De Gastroenterologia</i> , 2016, 53, 146-151.	0.3	18
8	Impact of resistant starch from unripe banana flour on hunger, satiety, and glucose homeostasis in healthy volunteers. <i>Journal of Functional Foods</i> , 2016, 24, 63-74.	1.6	47
9	Techniques to evaluate changes in the nutritional profile of food products. <i>Journal of Food Composition and Analysis</i> , 2016, 53, 1-6.	1.9	9
10	Impact of dietary fiber energy on the calculation of food total energy value in the Brazilian Food Composition Database. <i>Food Chemistry</i> , 2016, 193, 128-133.	4.2	23
11	Identification of carbohydrate parameters in commercial unripe banana flour. <i>Food Research International</i> , 2016, 81, 203-209.	2.9	32
12	How do calculation method and food data source affect estimates of vitamin A content in foods and dietary intake?. <i>Journal of Food Composition and Analysis</i> , 2016, 46, 60-69.	1.9	9
13	Positive impact of a functional ingredient on hunger and satiety after ingestion of two meals with different characteristics. <i>Food Research International</i> , 2015, 76, 395-401.	2.9	10
14	Compilation of mineral data: Feasibility of updating the food composition database. <i>Journal of Food Composition and Analysis</i> , 2015, 39, 87-93.	1.9	6
15	Colonic Fermentation of Unavailable Carbohydrates from Unripe Banana and its Influence over Glycemic Control. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 297-303.	1.4	15
16	Production of instant green banana flour (<i>Musa cavendishii</i> , var. Nanica) by a pulsed-fluidized bed agglomeration. <i>LWT - Food Science and Technology</i> , 2015, 63, 461-469.	2.5	48
17	Gastrointestinal hormone modulation after a double-blind interventional study with unavailable carbohydrates. <i>Food Research International</i> , 2015, 77, 17-23.	2.9	5
18	Application of Choices criteria in Brazil: Impact on nutrient intake and adequacy of food products in relation to compounds associated to the risk of non-transmissible chronic diseases. <i>Food Chemistry</i> , 2013, 140, 547-552.	4.2	11

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19	Codex dietary fibre definition – Justification for inclusion of carbohydrates from 3 to 9 degrees of polymerisation. <i>Food Chemistry</i> , 2013, 140, 581-585.	4.2	34
20	Impact of onion (<i>Allium cepa</i> L) fructans fermentation on the cecum of rats and the use of in vitro biomarkers to assess in vivo effects. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2013, 1, 89-97.	1.5	12
21	ILSI Brazil International Workshop on Functional Foods: a narrative review of the scientific evidence in the area of carbohydrates, microbiome, and health. <i>Food and Nutrition Research</i> , 2013, 57, 19214.	1.2	16
22	International collaborative project to compare and monitor the nutritional composition of processed foods. <i>European Journal of Preventive Cardiology</i> , 2012, 19, 1326-1332.	0.8	149
23	Chemical Composition and Nutritional Value of Unripe Banana Flour (<i>Musa acuminata</i> , var. Nanicão). <i>Plant Foods for Human Nutrition</i> , 2011, 66, 231-237.	1.4	84
24	Brazilian Network of Food Data Systems and LATINFOODS Regional Technical Compilation Committee: Food composition activities (2006–2009). <i>Journal of Food Composition and Analysis</i> , 2011, 24, 678-681.	1.9	5
25	Brazilian flavonoid database: Application of quality evaluation system. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 629-636.	1.9	7
26	In Vitro Colonic Fermentation and Glycemic Response of Different Kinds of Unripe Banana Flour. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 379-385.	1.4	44
27	Carbohydrate composition of ripe pineapple (cv. perola) and the glycemic response in humans. <i>Food Science and Technology</i> , 2010, 30, 282-288.	0.8	15
28	Effect of oligofructose-enriched inulin on bone metabolism in girls with low calcium intakes. <i>Brazilian Archives of Biology and Technology</i> , 2010, 53, 193-201.	0.5	6
29	New information on carbohydrates in the Brazilian Food Composition Database. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 446-452.	1.9	22
30	Thermal properties and resistant starch content of green banana flour (<i>Musa cavendishii</i>) produced at different drying conditions. <i>LWT - Food Science and Technology</i> , 2009, 42, 1022-1025.	2.5	132
31	LATINFOODS: Food composition activities in Latin America (2004–2006). <i>Journal of Food Composition and Analysis</i> , 2007, 20, 704-708.	1.9	2
32	Glycemic index: effect of food storage under low temperature. <i>Brazilian Archives of Biology and Technology</i> , 2004, 47, 569-574.	0.5	18
33	Measurement of carbohydrate components and their impact on energy value of foods. <i>Journal of Food Composition and Analysis</i> , 2004, 17, 331-338.	1.9	34
34	Chemical Composition and Glycemic Index of Brazilian Pine (<i>Araucaria angustifolia</i>) Seeds. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3412-3416.	2.4	120
35	Brazilian Food Composition Database: Internet Dissemination and Other Recent Developments STUDY REVIEW. <i>Journal of Food Composition and Analysis</i> , 2002, 15, 453-464.	1.9	10
36	Measurement and Characterization of Dietary Starches. <i>Journal of Food Composition and Analysis</i> , 2002, 15, 367-377.	1.9	113

#	ARTICLE	IF	CITATIONS
37	Dietary Fiber and Resistant Starch Intake in Brazil. , 2001, , 817-830.		0
38	An Application of Criteria to Evaluate Quality of Dietary Fibre Data in Brazilian Foods. Journal of Food Composition and Analysis, 2000, 13, 455-473.	1.9	10
39	Modelos esquemáticos para avaliação da qualidade analítica dos dados nacionais de fibra alimentar. Food Science and Technology, 1999, 19, .	0.8	2
40	Starch availability in Brazilian foods. <i>in vivo</i> and <i>in vitro</i> assays. Nutrition Research, 1996, 16, 1425-1436.	1.3	9