

Simone H FlÃ'res

List of Publications by Year in descending order

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152
papers

5,474
citations

71004

43
h-index

120465

65
g-index

152
all docs

152
docs citations

152
times ranked

7182
citing authors

#	ARTICLE	IF	CITATIONS
1	Grape UV-C irradiation in the postharvest period as a tool to improve sensorial quality and anthocyanin profile in Cabernet Sauvignon™ wine. <i>Journal of Food Science and Technology</i> , 2022, 59, 1801-1811.	1.4	1
2	Metabolomics: An analytical technique for food processing evaluation. <i>Food Chemistry</i> , 2022, 366, 130685.	4.2	79
3	Effect of freeze-dried kombucha culture on microbial composition and assessment of metabolic dynamics during fermentation. <i>Food Microbiology</i> , 2022, 101, 103889.	2.1	14
4	Advanced Technologies Applied to Enhance Properties and Structure of Films and Coatings: a Review. <i>Food and Bioprocess Technology</i> , 2022, 15, 1224-1247.	2.6	23
5	Influence of cultivar and season on carotenoids and phenolic compounds from red lettuce influence of cultivar and season on lettuce. <i>Food Research International</i> , 2022, 155, 111110.	2.9	17
6	Nutritional, Antioxidant and Sensory Evaluation of Calcium-high Content Cookies Prepared with Purple Sweet Potato (<i>Ipomoea Batatas</i> L.) And Kale (<i>Brassica Oleracea</i> Var. <i>Acephala</i>) Flours. <i>Journal of Culinary Science and Technology</i> , 2021, 19, 373-389.	0.6	6
7	Antihyperlipidemic effect of the hydroalcoholic extract of Basidiomycete <i>Pycnoporus sanguineus</i> (Fr.) Murr. in streptozotocin-induced diabetic rats. <i>Advances in Traditional Medicine</i> , 2021, 21, 453-461.	1.0	1
8	Poly lactide films produced with bixin and acetyl tributyl citrate: Functional properties for active packaging. <i>Journal of Applied Polymer Science</i> , 2021, 138, 50302.	1.3	7
9	The Effect of co-Fermentation on Sourdough Breadmaking using Different Viable Cell Concentrations of <i>Lactobacillus plantarum</i> and <i>Saccharomyces cerevisiae</i> as Starter Cultures. <i>Journal of Culinary Science and Technology</i> , 2021, 19, 1-17.	0.6	6
10	Foam-mat drying of bacaba (<i>Oenocarpus bacaba</i>): Process characterization, physicochemical properties, and antioxidant activity. <i>Food and Bioprocess Processing</i> , 2021, 126, 23-31.	1.8	18
11	Production of antimicrobial metabolites against pathogenic bacteria and yeasts by <i>Fusarium oxysporum</i> in submerged culture processes. <i>Bioprocess and Biosystems Engineering</i> , 2021, 44, 1321-1332.	1.7	4
12	Seven Brazilian Native Fruits as Potential Sources of Bioactive Compounds and Antioxidants. <i>Current Bioactive Compounds</i> , 2021, 17, 120-129.	0.2	1
13	Effects of indoor, greenhouse, and field cultivation on bioactive compounds from parsley and basil. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6320-6330.	1.7	4
14	Antimycobacterial activity of <i>Achyrocline flaccida</i> (Asteraceae) aqueous extract from Southern Brazil. <i>Natural Product Research</i> , 2021, , 1-5.	1.0	1
15	Natural deep eutectic solvent (NADES): A strategy to improve the bioavailability of blueberry phenolic compounds in a ready-to-use extract. <i>Food Chemistry</i> , 2021, 364, 130370.	4.2	43
16	Characterization of Orange Passion Fruit Peel Flour and Its Use as an Ingredient in Bakery Products. <i>Journal of Culinary Science and Technology</i> , 2020, 18, 214-230.	0.6	15
17	Physicochemical and Sensory Evaluation in Sautéed Caps and Stems of Edible Mushrooms. <i>Journal of Culinary Science and Technology</i> , 2020, 18, 306-316.	0.6	3
18	Gelatin capsule residue-based films crosslinked with the natural agent genipin. <i>Packaging Technology and Science</i> , 2020, 33, 15-26.	1.3	14

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19	Addition of norbixin microcapsules obtained by spray drying in an isotonic tangerine soft drink as a natural dye. <i>Journal of Food Science and Technology</i> , 2020, 57, 1021-1031.	1.4	21
20	Comprehensive identification and quantification of unexploited phenolic compounds from red and yellow araçá (Psidium cattleianum Sabine) by LC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2020, 131, 108978.	2.9	22
21	Virgin Coconut Oil Associated with High-Fat Diet Induces Metabolic Dysfunctions, Adipose Inflammation, and Hepatic Lipid Accumulation. <i>Journal of Medicinal Food</i> , 2020, 23, 689-698.	0.8	24
22	Natural deep eutectic solvent (NADES)-based blueberry extracts protect against ethanol-induced gastric ulcer in rats. <i>Food Research International</i> , 2020, 138, 109718.	2.9	33
23	Phenolic compounds and antioxidant activity in vitro and in vivo of Butia and Opuntia fruits. <i>Food Research International</i> , 2020, 137, 109740.	2.9	14
24	Evaluation of the Use of Industrial Wastes on the Encapsulation of Betalains Extracted from Red Pitaya Pulp (<i>Hylocereus polyrhizus</i>) by Spray Drying: Powder Stability and Application. <i>Food and Bioprocess Technology</i> , 2020, 13, 1940-1953.	2.6	28
25	New insights into the phenolic compounds and antioxidant capacity of feijoa and cherry fruits cultivated in Brazil. <i>Food Research International</i> , 2020, 136, 109564.	2.9	10
26	Combination of Celluclast and Viscozyme improves enzymatic hydrolysis of residual cellulose casings: process optimization and scale-up. <i>Brazilian Journal of Chemical Engineering</i> , 2020, 37, 463-473.	0.7	2
27	Sunflower protein concentrate: A possible and beneficial ingredient for gluten-free bread. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102539.	2.7	29
28	Ochratoxin A presence in Cabernet Sauvignon wine changes antioxidant activity in vitro and oxidative stress markers in vivo. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 1755-1764.	1.1	8
29	Native fruits from southern Brazil: Physicochemical characterization, centesimal composition, and mineral content. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14582.	0.9	5
30	Hybrid starch/silica films with improved mechanical properties. <i>Journal of Sol-Gel Science and Technology</i> , 2020, 95, 52-65.	1.1	12
31	Characterization and application of red pitaya (<i>Hylocereus polyrhizus</i>) peel powder as a fat replacer in ice cream. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14420.	0.9	33
32	Whey protein and phenolic compound complexation: Effects on antioxidant capacity before and after in vitro digestion. <i>Food Research International</i> , 2020, 133, 109104.	2.9	56
33	Mucilage and cladode flour from cactus (<i>Opuntia monacantha</i>) as alternative ingredients in gluten-free crackers. <i>Food Chemistry</i> , 2020, 314, 126178.	4.2	36
34	Biosynthesis of vitamin B12 by <i>Propionibacterium freudenreichii</i> subsp. <i>shermanii</i> ATCC 13673 using liquid acid protein residue of soybean as culture medium. <i>Biotechnology Progress</i> , 2020, 36, e3011.	1.3	19
35	Characterization, Bioactive Compounds and Antioxidant Potential of Açai (<i>Euterpe oleracea</i>) Genotypes. <i>Current Bioactive Compounds</i> , 2020, 15, 637-647.	0.2	3
36	Different Carotenoid Enrichment in Two Climacteric Fruits after Post-Harvest UV-B Treatment. <i>Current Bioactive Compounds</i> , 2020, 16, 102-108.	0.2	0

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37	The Influence of Heating and Photosensitization on the Stability of Lutein- Loaded Lipid-Core Nanocapsules. <i>Current Bioactive Compounds</i> , 2020, 16, 1340-1345.	0.2	0
38	Incorporation of zeaxanthin nanoparticles in yogurt: Influence on physicochemical properties, carotenoid stability and sensory analysis. <i>Food Chemistry</i> , 2019, 301, 125230.	4.2	61
39	Improvement of Enzymatic Assisted Extraction Conditions on Anthocyanin Recovery from Different Varieties of <i>V. vinifera</i> and <i>V. labrusca</i> Grape Pomaces. <i>Food Analytical Methods</i> , 2019, 12, 2056-2068.	1.3	16
40	Application of supplemental UV-B radiation in pre-harvest to enhance health-promoting compounds accumulation in green and red lettuce. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14213.	0.9	12
41	Grape peel powder promotes intestinal barrier homeostasis in acute TNBS-colitis: A major role for dietary fiber and fiber-bound polyphenols. <i>Food Research International</i> , 2019, 123, 425-439.	2.9	59
42	Simultaneous identification of low-molecular weight phenolic and nitrogen compounds in craft beers by HPLC-ESI-MS/MS. <i>Food Chemistry</i> , 2019, 286, 113-122.	4.2	58
43	Nitrogen source and pH interact and modulate lipase secretion in a non-clinical strain of <i>Candida parapsilosis</i> . <i>Acta Scientiarum - Biological Sciences</i> , 2019, 41, e45481.	0.3	2
44	Vitamin and bioactive compound diversity of seven fruit species from south Brazil. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3307-3317.	1.7	26
45	Poly(acid lactic) films with carotenoids extracts: Release study and effect on sunflower oil preservation. <i>Food Chemistry</i> , 2019, 281, 213-221.	4.2	46
46	Nanoencapsulation of linseed oil with chia mucilage as structuring material: Characterization, stability and enrichment of orange juice. <i>Food Research International</i> , 2019, 120, 872-879.	2.9	40
47	Valorization of <i>Opuntia monacantha</i> (Willd.) Haw. cladodes to obtain a mucilage with hydrocolloid features: Physicochemical and functional performance. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 900-909.	3.6	43
48	Composition analysis of carotenoids and phenolic compounds and antioxidant activity from hibiscus calyces (<i>Hibiscus sabdariffa</i> L.) by HPLC-DAD-MS/MS. <i>Phytochemical Analysis</i> , 2019, 30, 208-217.	1.2	38
49	Effect of moderate electric field on the properties of gelatin capsule residue-based films. <i>Food Hydrocolloids</i> , 2019, 89, 29-35.	5.6	11
50	Characterization of active biodegradable films based on cassava starch and natural compounds. <i>Food Packaging and Shelf Life</i> , 2018, 16, 138-147.	3.3	104
51	Effect of microalgae addition on active biodegradable starch film. <i>Algal Research</i> , 2018, 32, 201-209.	2.4	69
52	Phenolic enrichment in apple skin following post-harvest fruit UV-B treatment. <i>Postharvest Biology and Technology</i> , 2018, 138, 37-45.	2.9	46
53	Stability of functional compounds and antioxidant activity of fresh and pasteurized orange passion fruit (<i>Passiflora caerulea</i>) during cold storage. <i>Food Research International</i> , 2018, 106, 481-486.	2.9	32
54	Synthesis of biodegradable films based on cassava starch containing free and nanoencapsulated β -carotene. <i>Packaging Technology and Science</i> , 2018, 31, 157-166.	1.3	48

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55	The nutraceutical quality of tomato fruit during domestic storage is affected by chitosan coating. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13326.	0.9	16
56	Encapsulation efficiency and thermal stability of norbixin microencapsulated by spray-drying using different combinations of wall materials. <i>Industrial Crops and Products</i> , 2018, 111, 846-855.	2.5	78
57	Biodegradable Films Based on Gelatin and Papaya Peel Microparticles with Antioxidant Properties. <i>Food and Bioprocess Technology</i> , 2018, 11, 536-550.	2.6	62
58	Efficient enzyme-assisted extraction of genipin from genipap (<i>Genipa americana</i> L.) and its application as a crosslinker for chitosan gels. <i>Food Chemistry</i> , 2018, 246, 266-274.	4.2	38
59	Active food packaging prepared with chitosan and olive pomace. <i>Food Hydrocolloids</i> , 2018, 74, 139-150.	5.6	155
60	Zeaxanthin nanoencapsulation with <i>Opuntia monacantha</i> mucilage as structuring material: Characterization and stability evaluation under different temperatures. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018, 558, 410-421.	2.3	39
61	Nanoencapsulation of carotenoids: a focus on different delivery systems and evaluation parameters. <i>Journal of Food Science and Technology</i> , 2018, 55, 3851-3860.	1.4	57
62	Bioactive compounds and protective effect of red and black rice brans extracts in human neuron-like cells (SH-SY5Y). <i>Food Research International</i> , 2018, 113, 57-64.	2.9	21
63	Antioxidant potential and physicochemical characterization of yellow, purple and orange passion fruit. <i>Journal of Food Science and Technology</i> , 2018, 55, 2679-2691.	1.4	78
64	Carotenoids extracts as natural colorants in poly(lactic acid) films. <i>Journal of Applied Polymer Science</i> , 2018, 135, 46585.	1.3	29
65	Obtention of Natural Dyes from Industrial Blackberry Pulp Residues (<i>Rubus sp</i>). <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12777.	0.9	8
66	Nutritional and Technological Evaluation of Bread Made with Quinoa Flakes (<i>Chenopodium</i>)	0.9	8
67	Waste from peach (<i>Prunus persica</i>) processing used for optimisation of carotenoids ethanolic extraction. <i>International Journal of Food Science and Technology</i> , 2017, 52, 757-762.	1.3	17
68	Active biodegradable film with encapsulated anthocyanins: Effect on the quality attributes of extra-virgin olive oil during storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13218.	0.9	62
69	Nanoencapsulation of chia seed oil with chia mucilage (<i>Salvia hispanica</i> L.) as wall material: Characterization and stability evaluation. <i>Food Chemistry</i> , 2017, 234, 1-9.	4.2	92
70	Minimally processed beetroot waste as an alternative source to obtain functional ingredients. <i>Journal of Food Science and Technology</i> , 2017, 54, 2050-2058.	1.4	41
71	Lutein-loaded lipid-core nanocapsules: Physicochemical characterization and stability evaluation. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 522, 477-484.	2.3	35
72	Application of active cassava starch films incorporated with oregano essential oil and pumpkin residue extract on ground beef. <i>Journal of Food Safety</i> , 2017, 37, e12355.	1.1	34

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73	Hydroethanolic extracts from different genotypes of aÃ§aÃ§-(<i>Euterpe oleracea</i>) presented antioxidant potential and protected human neuron-like cells (SH-SY5Y). <i>Food Chemistry</i> , 2017, 222, 94-104.	4.2	41
74	Preface. <i>Food Research International</i> , 2017, 99, 829.	2.9	0
75	Active biodegradable cassava starch films incorporated lycopene nanocapsules. <i>Industrial Crops and Products</i> , 2017, 109, 818-827.	2.5	84
76	Characterization of dietary constituents and antioxidant capacity of <i>Tropaeolum pentaphyllum</i> Lam.. <i>Journal of Food Science and Technology</i> , 2017, 54, 3587-3597.	1.4	6
77	Thermal Pest Control in â€˜Tannatâ€™™ grapes: Effect on anthocyanins, sensory and color of one-year-old wines. <i>Food Research International</i> , 2017, 100, 113-121.	2.9	5
78	Comparative study on the properties of films based on red rice (<i>Oryza glaberrima</i>) flour and starch. <i>Food Hydrocolloids</i> , 2017, 65, 96-106.	5.6	74
79	Chemical composition of microalgae <i>Heterochlorella luteoviridis</i> and <i>Dunaliella tertiolecta</i> with emphasis on carotenoids. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3463-3468.	1.7	19
80	Films for Food From Ingredient Waste. , 2017, , .		6
81	Gelatin capsule waste: new source of protein to develop a biodegradable film. <i>Polimeros</i> , 2017, 27, 100-107.	0.2	11
82	Evaluation of the functionality of bread loaves prepared with quinoa flakes through biological tests. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 2016, 52, 337-346.	1.2	6
83	Effect of incorporation of nutraceutical capsule waste of safflower oil in the mechanical characteristics of corn starch films. <i>Food Science and Technology</i> , 2016, 36, 33-36.	0.8	12
84	Biobased polymer films from avocado oil extraction residue: Production and characterization. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	1.3	17
85	Heat Processing of Blueberries and Its Effect on Their Physicochemical and Bioactive Properties. <i>Journal of Food Process Engineering</i> , 2016, 39, 564-572.	1.5	9
86	Antioxidant films based on gelatin capsules and minimally processed beet root (<i>Beta vulgaris</i> L.) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.3	45
87	Physical and antimicrobial properties of quinoa <sc>flour</sc>-based films incorporated with essential oil. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	1.3	14
88	Carrot Flour from Minimally Processed Residue as Substitute of â€˜Carotene Commercial in Dry Pasta Prepared with Common Wheat (<i>Triticum aestivum</i>). <i>Journal of Food Quality</i> , 2016, 39, 590-598.	1.4	9
89	Evaluation of bioactive compounds, chemical and technological properties of fruits byproducts powder. <i>Journal of Food Science and Technology</i> , 2016, 53, 4067-4075.	1.4	26
90	Valorization of food-grade industrial waste in the obtaining active biodegradable films for packaging. <i>Industrial Crops and Products</i> , 2016, 87, 218-228.	2.5	89

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91	Stability study of lycopene-loaded lipid-core nanocapsules under temperature and photosensitization. <i>LWT - Food Science and Technology</i> , 2016, 71, 190-195.	2.5	15
92	Biodegradable polymers as wall materials to the synthesis of bioactive compound nanocapsules. <i>Trends in Food Science and Technology</i> , 2016, 53, 23-33.	7.8	51
93	Life cycle greenhouse gas emissions from rice production systems in Brazil: A comparison between minimal tillage and organic farming. <i>Journal of Cleaner Production</i> , 2016, 139, 799-809.	4.6	57
94	Synthesis of biodegradable films with antioxidant properties based on cassava starch containing bixin nanocapsules. <i>Journal of Food Science and Technology</i> , 2016, 53, 3197-3205.	1.4	42
95	Edible films based on chia flour: Development and characterization. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	1.3	25
96	Identification of Bioactive Compounds From <i>Vitis labrusca</i> L. Variety Concord Grape Juice Treated With Commercial Enzymes: Improved Yield and Quality Parameters. <i>Food and Bioprocess Technology</i> , 2016, 9, 365-377.	2.6	40
97	Bioactive Compounds and Stability of Organic and Conventional <i>Vitis labrusca</i> Grape Seed Oils. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2016, 93, 115-124.	0.8	21
98	Bioactive compounds in pindo palm (<i>Butia capitata</i>) juice and in pomace resulting of the extraction process. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1216-1222.	1.7	15
99	Microencapsulation of Anthocyanins with Different Wall Materials and Its Application in Active Biodegradable Films. <i>Food and Bioprocess Technology</i> , 2016, 9, 172-181.	2.6	78
100	Pelargonidin 3-Glucoside Extraction from the Residue from Strawberry Processing (<i>Fragaria X</i>) <i>Trends in Food Science and Technology</i> , 2016, 53, 3197-3205.	0.2	6
101	Effect of Different Thawing Conditions on the Concentration of Bioactive Substances in Broccoli (<i>Brassica oleracea</i> var. <i>capitata</i>). <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2673-2679.	0.9	2
102	Effects of orange by-product fiber incorporation on the functional and technological properties of pasta. <i>Food Science and Technology</i> , 2015, 35, 546-551.	0.8	31
103	Edible film production from chia seed mucilage: Effect of glycerol concentration on its physicochemical and mechanical properties. <i>Carbohydrate Polymers</i> , 2015, 130, 198-205.	5.1	200
104	Rheological modelling, microstructure and physical stability of custard-like soy-based desserts enriched with guava pulp. <i>CYTA - Journal of Food</i> , 2015, 13, 373-384.	0.9	10
105	Effect of cooking on the concentration of bioactive compounds in broccoli (<i>Brassica oleracea</i> var.) <i>Journal of Food Chemistry</i> , 2015, 172, 770-777.	4.2	66
106	Development of lycopene-loaded lipid-core nanocapsules: physicochemical characterization and stability study. <i>Journal of Nanoparticle Research</i> , 2015, 17, 1.	0.8	47
107	Avaliação física e química e aceitação pelo consumidor de laranjas 'Valência', produzidas sob sistemas de cultivo orgânico e convencional. <i>Ciencia Rural</i> , 2015, 45, 619-625.	0.3	2
108	Fibra de casca de laranja como substituto de gordura em pão de forma. <i>Ciencia Rural</i> , 2015, 45, 567-573.	0.3	8

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109	Carotenoids, flavonoids, chlorophylls, phenolic compounds and antioxidant activity in fresh and cooked broccoli (<i>Brassica oleracea</i> var. Avenger) and cauliflower (<i>Brassica oleracea</i> var. Alphina F1). <i>LWT - Food Science and Technology</i> , 2015, 63, 177-183.	2.5	95
110	Residues of minimally processed carrot and gelatin capsules: Potential materials for packaging films. <i>Industrial Crops and Products</i> , 2015, 76, 1071-1078.	2.5	43
111	Development of active biofilms of quinoa (<i>Chenopodium quinoa</i> W.) starch containing gold nanoparticles and evaluation of antimicrobial activity. <i>Food Chemistry</i> , 2015, 173, 755-762.	4.2	128
112	Orange fiber as a novel fat replacer in lemon ice cream. <i>Food Science and Technology</i> , 2014, 34, 332-340.	0.8	50
113	Characterization of blueberry fruits (<i>Vaccinium</i> spp.) and derived products. <i>Food Science and Technology</i> , 2014, 34, 773-779.	0.8	53
114	Caracterização física, química e sensorial de sobremesas à base de soja, elaboradas com mucilagem de chia. <i>Ciencia Rural</i> , 2014, 44, 374-379.	0.3	6
115	Protective effect of guabiju (<i>Myrcianthes pungens</i> (O. Berg) D. Legrand) and red guava (<i>Psidium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1 <i>Pharmaceutical Sciences</i> , 2014, 50, 483-491.	1.2	16
116	Desenvolvimento de espessante alimentar com valor nutricional agregado, destinado ao manejo da disfagia. <i>Ciencia Rural</i> , 2014, 44, 710-716.	0.3	1
117	The characterisation and profile of the bioactive compounds in red guava (<i>Psidium cattleianum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1 <i>Science and Technology</i> , 2014, 49, 1842-1849.	1.3	34
118	Mineral characterization of native fruits from the southern region of Brazil. <i>Food Science and Technology</i> , 2014, 34, 258-266.	0.8	23
119	Effect of processing on the stability of bioactive compounds from red guava (<i>Psidium cattleianum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1 <i>Pharmaceutical Sciences</i> , 2014, 50, 483-491.	1.5	38
120	Cold storage of blueberry (<i>Vaccinium</i> spp.) fruits and juice: Anthocyanin stability and antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2014, 33, 111-116.	1.9	138
121	The Amazonian fruit <i>Byrsonima crassifolia</i> effectively scavenges reactive oxygen and nitrogen species and protects human erythrocytes against oxidative damage. <i>Food Research International</i> , 2014, 64, 618-625.	2.9	45
122	Phenolic Compounds and Carotenoids from Four Fruits Native from the Brazilian Atlantic Forest. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5072-5084.	2.4	149
123	Conversion of residual glycerol from biodiesel synthesis into 1,3-propanediol by a new strain of <i>Klebsiella pneumoniae</i> . <i>Renewable Energy</i> , 2013, 55, 404-409.	4.3	27
124	Characterization, bioactive compounds and antioxidant potential of three Brazilian fruits. <i>Journal of Food Composition and Analysis</i> , 2013, 29, 19-24.	1.9	60
125	Carotenoids and Phenolic Compounds from <i>Solanum sessiliflorum</i> , an Unexploited Amazonian Fruit, and Their Scavenging Capacities against Reactive Oxygen and Nitrogen Species. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3022-3029.	2.4	114
126	Dietary fiber from orange byproducts as a potential fat replacer. <i>LWT - Food Science and Technology</i> , 2013, 53, 9-14.	2.5	172

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127	Desenvolvimento de sorvete de chocolate utilizando fibra de casca de laranja como substituto de gordura. <i>Ciencia Rural</i> , 2013, 43, 1892-1897.	0.3	21
128	Avaliação sensorial de pães de fermentação natural a partir de culturas starters inovadoras. <i>Ciencia Rural</i> , 2013, 43, 1701-1706.	0.3	3
129	Characterization and Antioxidant Potential of Brazilian Fruits from the Myrtaceae Family. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3061-3067.	2.4	127
130	Development of a novel micro-assay for evaluation of peroxy radical scavenger capacity: Application to carotenoids and structure-activity relationship. <i>Food Chemistry</i> , 2012, 135, 2103-2111.	4.2	78
131	Scavenging Capacity of Marine Carotenoids against Reactive Oxygen and Nitrogen Species in a Membrane-Mimicking System. <i>Marine Drugs</i> , 2012, 10, 1784-1798.	2.2	99
132	Microcapsules containing antioxidant molecules as scavengers of reactive oxygen and nitrogen species. <i>Food Chemistry</i> , 2012, 134, 704-711.	4.2	49
133	The optimization of biohydrogen production by bacteria using residual glycerol from biodiesel synthesis. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2011, 46, 1461-1468.	0.9	13
134	Enzymatic properties of transglutaminase produced by a new strain of <i>Bacillus circulans</i> BL32 and its action over food proteins. <i>LWT - Food Science and Technology</i> , 2011, 44, 443-450.	2.5	14
135	Phenolic compounds and antioxidant activity of blueberry cultivars grown in Brazil. <i>Food Science and Technology</i> , 2011, 31, 911-917.	0.8	71
136	The Influence of Oxygen Volumetric Mass Transfer Rates on Cyclodextrin Glycosyltransferase Production by Alkaliphilic <i>Bacillus circulans</i> in Batch and Fed-Batch Cultivations. <i>Food and Bioprocess Technology</i> , 2011, 4, 559-565.	2.6	6
137	Effect of oxygen transfer rates on alcohols production by <i>Candida guilliermondii</i> cultivated on soybean hull hydrolysate. <i>Journal of Chemical Technology and Biotechnology</i> , 2009, 84, 223-228.	1.6	13
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#	ARTICLE	IF	CITATIONS
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