

Neuza Mariko Aymoto Hassimotto

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5065638/publications.pdf>

Version: 2024-02-01

55
papers

2,062
citations

279701

23
h-index

243529

44
g-index

55
all docs

55
docs citations

55
times ranked

3099
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant Activity of Dietary Fruits, Vegetables, and Commercial Frozen Fruit Pulps. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2928-2935.	2.4	349
2	Effects of temperature on the chemical composition and antioxidant activity of three strawberry cultivars. <i>Food Chemistry</i> , 2005, 91, 113-121.	4.2	235
3	The Two-Way Polyphenols-Microbiota Interactions and Their Effects on Obesity and Related Metabolic Diseases. <i>Frontiers in Nutrition</i> , 2019, 6, 188.	1.6	163
4	Absorption and metabolism of cyanidin-3-glucoside and cyanidin-3-rutinoside extracted from wild mulberry (<i>Morus nigra</i> L.) in rats. <i>Nutrition Research</i> , 2008, 28, 198-207.	1.3	101
5	Phenolics and Antioxidant Properties of Fruit Pulp and Cell Wall Fractions of Postharvest Banana (<i>Musa acuminata</i> Juss.) Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7991-8003.	2.4	81
6	Effect of Quercetin Rich Onion Extracts on Bacterial Quorum Sensing. <i>Frontiers in Microbiology</i> , 2019, 10, 867.	1.5	68
7	Identification of Ellagitannins and Flavonoids from <i>Eugenia brasiliensis</i> Lam. (Grumixama) by HPLC-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5417-5427.	2.4	60
8	Antioxidant Status in Humans after Consumption of Blackberry (<i>Rubus fruticosus</i> L.) Juices With and Without Defatted Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11727-11733.	2.4	53
9	Near-isogenic lines enhancing ascorbic acid, anthocyanin and carotenoid content in tomato (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT /Over 175, 111-120.	1.7	51
10	Identification and Characterisation of Anthocyanins from Wild Mulberry (<i>Morus nigra</i> L.) Growing in Brazil. <i>Food Science and Technology International</i> , 2007, 13, 17-25.	1.1	49
11	Antioxidant capacity of Brazilian fruit, vegetables and commercially-frozen fruit pulps. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 394-396.	1.9	48
12	Physico-chemical characterization and bioactive compounds of blackberry fruits (<i>Rubus</i> sp.) grown in Brazil. <i>Food Science and Technology</i> , 2008, 28, 702-708.	0.8	47
13	Potential antiproliferative activity of polyphenol metabolites against human breast cancer cells and their urine excretion pattern in healthy subjects following acute intake of a polyphenol-rich juice of grumixama (<i>Eugenia brasiliensis</i> Lam.). <i>Food and Function</i> , 2017, 8, 2266-2274.	2.1	47
14	Inhibition of Carrageenan-Induced Acute Inflammation in Mice by Oral Administration of Anthocyanin Mixture from Wild Mulberry and Cyanidin-3-Glucoside. <i>BioMed Research International</i> , 2013, 2013, 1-10.	0.9	45
15	Effect of Pasteurization on Flavonoids and Carotenoids in <i>Citrus sinensis</i> (L.) Osbeck cv. "Cara Cara" and "Bahia" Juices. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1371-1377.	2.4	42
16	Isoflavone Profile and Antioxidant Activity of Brazilian Soybean Varieties. <i>Food Science and Technology International</i> , 2005, 11, 205-211.	1.1	41
17	Antioxidant status in rats after long-term intake of anthocyanins and ellagitannins from blackberries. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 523-531.	1.7	40
18	Ascorbic acid and phenolic contents, antioxidant capacity and flavonoids composition of Brazilian Savannah native fruits. <i>Food Science and Technology</i> , 2017, 37, 564-569.	0.8	39

#	ARTICLE	IF	CITATIONS
19	Daily Consumption of Orange Juice from <i>Citrus sinensis</i> L. Osbeck cv. Cara Cara and cv. Bahia Differently Affects Gut Microbiota Profiling as Unveiled by an Integrated Meta-Omics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1381-1391.	2.4	39
20	Postharvest Auxin and Methyl Jasmonate Effect on Anthocyanin Biosynthesis in Red Raspberry (<i>Rubus</i>) Tj ETQq0 0 0 ggBT /Overlock 10 T	2.8	27
21	Effect of <i>Capsicum Frutescens</i> Extract, Capsaicin, and Luteolin on Quorum Sensing Regulated Phenotypes. <i>Journal of Food Science</i> , 2019, 84, 1477-1486.	1.5	27
22	Changes in flavonoid and carotenoid profiles alter volatile organic compounds in purple and orange cherry tomatoes obtained by allele introgression. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1662-1670.	1.7	27
23	Nanoencapsulation of anthocyanins from blackberry (<i>Rubus</i> spp.) through pectin and lysozyme self-assembling. <i>Food Hydrocolloids</i> , 2021, 114, 106563.	5.6	27
24	Black Leaf Streak Disease Affects Starch Metabolism in Banana Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5582-5589.	2.4	24
25	Comparative evaluation of flavour and nutritional quality after conventional and microwave-assisted pasteurization of cloudy apple juice. <i>LWT - Food Science and Technology</i> , 2019, 111, 853-860.	2.5	23
26	Proteomic Analysis of Peripheral Blood Mononuclear Cells after a High-Fat, High-Carbohydrate Meal with Orange Juice. <i>Journal of Proteome Research</i> , 2017, 16, 4086-4092.	1.8	21
27	Orange juice affects acylcarnitine metabolism in healthy volunteers as revealed by a mass-spectrometry based metabolomics approach. <i>Food Research International</i> , 2018, 107, 346-352.	2.9	20
28	Estimated dietary polyphenol intake and major food sources of the Brazilian population. <i>British Journal of Nutrition</i> , 2021, 126, 441-448.	1.2	20
29	Blood pressure and body fat % reduction is mainly related to flavanone phase II conjugates and minor extension by phenolic acid after long-term intake of orange juice. <i>Food and Function</i> , 2021, 12, 11278-11289.	2.1	20
30	Stratification of Volunteers According to Flavanone Metabolite Excretion and Phase II Metabolism Profile after Single Doses of "Pera"™ Orange and "Moro"™ Blood Orange Juices. <i>Nutrients</i> , 2021, 13, 473.	1.7	19
31	Teores de isoflavonas e capacidade antioxidante da soja e produtos derivados. <i>Food Science and Technology</i> , 2006, 26, 921-926.	0.8	18
32	Effects of γ -radiation on microbial load and antioxidant proprieties in green tea irradiated with different water activities. <i>Radiation Physics and Chemistry</i> , 2015, 107, 40-46.	1.4	17
33	Brazilian native passion fruit (<i>Passiflora tenuifila</i> Killip) is a rich source of proanthocyanidins, carotenoids, and dietary fiber. <i>Food Research International</i> , 2021, 147, 110521.	2.9	17
34	Effects of γ -radiation on microbial load and antioxidant proprieties in black tea irradiated with different water activities. <i>Radiation Physics and Chemistry</i> , 2014, 97, 217-222.	1.4	16
35	Citrus flavanone metabolites protect pancreatic- β cells under oxidative stress induced by cholesterol. <i>Food and Function</i> , 2020, 11, 8612-8624.	2.1	15
36	Nanotechnology as a Tool to Mitigate the Effects of Intestinal Microbiota on Metabolization of Anthocyanins. <i>Antioxidants</i> , 2022, 11, 506.	2.2	15

#	ARTICLE	IF	CITATIONS
37	Pera orange (<i>Citrus sinensis</i>) and Moro orange (<i>Citrus sinensis</i> (L.) Osbeck) juices attenuate left ventricular dysfunction and oxidative stress and improve myocardial energy metabolism in acute doxorubicin-induced cardiotoxicity in rats. <i>Nutrition</i> , 2021, 91-92, 111350.	1.1	13
38	Purple grumixama anthocyanins (<i>Eugenia brasiliensis</i> Lam.) attenuate obesity and insulin resistance in high-fat diet mice. <i>Food and Function</i> , 2021, 12, 3680-3691.	2.1	11
39	Allelic variations in the tomato carotenoid pathway lead to pleiotropic effects on fruit ripening and nutritional quality. <i>Postharvest Biology and Technology</i> , 2021, 181, 111632.	2.9	10
40	Vaccinium macrocarpon Aiton Extract Ameliorates Inflammation and Hyperalgesia through Oxidative Stress Inhibition in Experimental Acute Pancreatitis. <i>Evidence-based Complementary and Alternative Medicine</i> , 2018, 2018, 1-13.	0.5	9
41	Estimation of dietary flavonoid intake of the Brazilian population: A comparison between the USDA and Phenol-Explorer databases. <i>Journal of Food Composition and Analysis</i> , 2019, 78, 1-8.	1.9	9
42	Structure-activity relationship and mechanistic studies for a series of cinnamyl hydroxamate histone deacetylase inhibitors. <i>Bioorganic and Medicinal Chemistry</i> , 2021, 35, 116085.	1.4	9
43	Assessment of dietary intake of bioactive food compounds according to income level in the Brazilian population. <i>British Journal of Nutrition</i> , 2022, 127, 1232-1239.	1.2	9
44	Human urine metabolomic signature after ingestion of polyphenol-rich juice of purple grumixama (<i>Eugenia brasiliensis</i> Lam.). <i>Food Research International</i> , 2019, 120, 544-552.	2.9	8
45	Ingestion of orange juice prevents hyperglycemia and increases plasma miR-375 expression. <i>Clinical Nutrition ESPEN</i> , 2022, 47, 240-245.	0.5	8
46	Identification of the potential inhibitors of malolactic fermentation in wines. <i>Food Science and Technology</i> , 2018, 38, 174-179.	0.8	6
47	Phenolic extract of <i>Eugenia uniflora</i> L. and furanone reduce biofilm formation by <i>Serratia liquefaciens</i> and increase its susceptibility to antimicrobials. <i>Biofouling</i> , 2020, 36, 1-18.	0.8	5
48	Anthocyanins from purple maize (<i>Zea mays</i> L.) downregulate lipopolysaccharide-induced peritonitis in mice by modulating the MyD88 signaling pathway. <i>PharmaNutrition</i> , 2021, 16, 100265.	0.8	4
49	Characterization of Brazilian Syrah winter wines at bottling and after ageing. <i>Scientia Agricola</i> , 2021, 78, .	0.6	4
50	Estimated dietary polyphenol intake and major food sources of the Brazilian population. <i>British Journal of Nutrition</i> , 2021, 126, 1-1.	1.2	2
51	Effect of <i>Passiflora setacea</i> juice and its phenolic metabolites on insulin resistance markers in overweight individuals and on microglia cell activity. <i>Food and Function</i> , 0, , .	2.1	2
52	Chemical changes in Prata-An&E banana stored under reduced O&sub&2& and increased CO&sub&2& levels. <i>Acta Scientiarum - Technology</i> , 2018, 40, 39788.	0.4	1
53	Methyl jasmonate application to increase volatile compounds of <i>Vitis labrusca</i> L. grape berries cultivated under subtropical conditions. <i>Acta Horticulturae</i> , 2019, , 425-438.	0.1	1
54	Invited Letter to Editor in response to: Estimated dietary polyphenol intake and major food sources. <i>British Journal of Nutrition</i> , 2021, 126, 1-1.	1.2	0

#	ARTICLE	IF	CITATIONS
55	Nutritional Genomics and Cancer Prevention. Food Chemistry, Function and Analysis, 2019, , 171-182.	0.1	0