Neuza Mariko Aymoto Hassimotto

List of Publications by Year in descending order

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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	Assessment of dietary intake of bioactive food compounds according to income level in the Brazilian population. British Journal of Nutrition, 2022, 127, 1232-1239.	1.2	9
2	Ingestion of orange juice prevents hyperglycemia and increases plasma miR-375 expression. Clinical Nutrition ESPEN, 2022, 47, 240-245.	0.5	8
3	Nanotechnology as a Tool to Mitigate the Effects of Intestinal Microbiota on Metabolization of Anthocyanins. Antioxidants, 2022, 11 , 506.	2.2	15
4	Estimated dietary polyphenol intake and major food sources of the Brazilian population. British Journal of Nutrition, 2021, 126, 441-448.	1.2	20
5	Purple grumixama anthocyanins (<i>Eugenia brasiliensis</i> Lam.) attenuate obesity and insulin resistance in high-fat diet mice. Food and Function, 2021, 12, 3680-3691.	2.1	11
6	Stratification of Volunteers According to Flavanone Metabolite Excretion and Phase II Metabolism Profile after Single Doses of â€~Pera' Orange and â€~Moro' Blood Orange Juices. Nutrients, 2021, 13, 473.	1.7	19
7	Invited Letter to Editor in response to: Estimated dietary polyphenol intake and major food sources. British Journal of Nutrition, 2021, 126, 1-1.	1.2	O
8	Estimated dietary polyphenol intake and major food sources of the Brazilian population. British Journal of Nutrition, 2021, 126, 1-1.	1.2	2
9	Structure-activity relationship and mechanistic studies for a series of cinnamyl hydroxamate histone deacetylase inhibitors. Bioorganic and Medicinal Chemistry, 2021, 35, 116085.	1.4	9
10	Nanoencapsulation of anthocyanins from blackberry (Rubus spp.) through pectin and lysozyme self-assembling. Food Hydrocolloids, 2021, 114, 106563.	5.6	27
11	Anthocyanins from purple maize (Zea mays L.) downregulate lipopolysaccharide-induced peritonitis in mice by modulating the MyD88 signaling pathway. PharmaNutrition, 2021, 16, 100265.	0.8	4
12	Brazilian native passion fruit (Passiflora tenuifila Killip) is a rich source of proanthocyanidins, carotenoids, and dietary fiber. Food Research International, 2021, 147, 110521.	2.9	17
13	Allelic variations in the tomato carotenoid pathway lead to pleiotropic effects on fruit ripening and nutritional quality. Postharvest Biology and Technology, 2021, 181, 111632.	2.9	10
14	Pera orange (Citrus sinensis) and Moro orange (Citrus sinensis (L.) Osbeck) juices attenuate left ventricular dysfunction and oxidative stress and improve myocardial energy metabolism in acute doxorubicin-induced cardiotoxicity in rats. Nutrition, 2021, 91-92, 111350.	1.1	13
15	Characterization of Brazilian Syrah winter wines at bottling and after ageing. Scientia Agricola, 2021, 78, .	0.6	4
16	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. Food and Function, 2021, 12, 11278-11289.	2.1	20
17	Changes in flavonoid and carotenoid profiles alter volatile organic compounds in purple and orange cherry tomatoes obtained by allele introgression. Journal of the Science of Food and Agriculture, 2020, 100, 1662-1670.	1.7	27
18	Phenolic extract of Eugenia uniflora L. and furanone reduce biofilm formation by Serratia liquefaciens and increase its susceptibility to antimicrobials. Biofouling, 2020, 36, 1-18.	0.8	5

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19	Citrus flavanone metabolites protect pancreatic- \hat{l}^2 cells under oxidative stress induced by cholesterol. Food and Function, 2020, 11, 8612-8624.	2.1	15
20	Estimation of dietary flavonoid intake of the Brazilian population: A comparison between the USDA and Phenol-Explorer databases. Journal of Food Composition and Analysis, 2019, 78, 1-8.	1.9	9
21	Comparative evaluation of flavour and nutritional quality after conventional and microwave-assisted pasteurization of cloudy apple juice. LWT - Food Science and Technology, 2019, 111, 853-860.	2.5	23
22	Effect of <i>Capsicum Frutescens</i> Extract, Capsaicin, and Luteolin on Quorum Sensing Regulated Phenotypes. Journal of Food Science, 2019, 84, 1477-1486.	1.5	27
23	Effect of Quercetin Rich Onion Extracts on Bacterial Quorum Sensing. Frontiers in Microbiology, 2019, 10, 867.	1.5	68
24	Methyl jasmonate application to increase volatile compounds of Vitis labrusca L. grape berries cultivated under subtropical conditions. Acta Horticulturae, 2019, , 425-438.	0.1	1
25	The Two-Way Polyphenols-Microbiota Interactions and Their Effects on Obesity and Related Metabolic Diseases. Frontiers in Nutrition, 2019, 6, 188.	1.6	163
26	Human urine metabolomic signature after ingestion of polyphenol-rich juice of purple grumixama (Eugenia brasiliensis Lam.). Food Research International, 2019, 120, 544-552.	2.9	8
27	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. Journal of Agricultural and Food Chemistry, 2019, 67, 1381-1391.	2.4	39
28	Nutritional Genomics and Cancer Prevention. Food Chemistry, Function and Analysis, 2019, , 171-182.	0.1	0
29	Orange juice affects acylcarnitine metabolism in healthy volunteers as revealed by a mass-spectrometry based metabolomics approach. Food Research International, 2018, 107, 346-352.	2.9	20
30	Chemical changes in Prata-Anã banana stored under reduced O₂ and increased CO₂ levels. Acta Scientiarum - Technology, 2018, 40, 39788.	0.4	1
31	Identification of the potential inhibitors of malolactic fermentation in wines. Food Science and Technology, 2018, 38, 174-179.	0.8	6
32	Vaccinium macrocarponAiton Extract Ameliorates Inflammation and Hyperalgesia through Oxidative Stress Inhibition in Experimental Acute Pancreatitis. Evidence-based Complementary and Alternative Medicine, 2018, 2018, 1-13.	0.5	9
33	Effect of Pasteurization on Flavonoids and Carotenoids in <i>Citrus sinensis</i> (L.) Osbeck cv. †Cara Cara' and †Bahia' Juices. Journal of Agricultural and Food Chemistry, 2017, 65, 1371-1377.	2.4	42
34	Postharvest Auxin and Methyl Jasmonate Effect on Anthocyanin Biosynthesis in Red Raspberry (Rubus) Tj ETQqC	000.ggBT	/Overlock 10 ⁻
35	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 (Eugenia brasiliensis Lam.). Food and Function, 2017, 8, 2266-2274.	2.1	47
36	Proteomic Analysis of Peripheral Blood Mononuclear Cells after a High-Fat, High-Carbohydrate Meal with Orange Juice. Journal of Proteome Research, 2017, 16, 4086-4092.	1.8	21

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37	Ascorbic acid and phenolic contents, antioxidant capacity and flavonoids composition of Brazilian Savannah native fruits. Food Science and Technology, 2017, 37, 564-569.	0.8	39
38	Identification of Ellagitannins and Flavonoids from <i>Eugenia brasilienses</i> Lam. (Grumixama) by HPLC-ESI-MS/MS. Journal of Agricultural and Food Chemistry, 2015, 63, 5417-5427.	2.4	60
39	Effects of \hat{I}^3 -radiation on microbial load and antioxidant proprieties in green tea irradiated with different water activities. Radiation Physics and Chemistry, 2015, 107, 40-46.	1.4	17
40	Effects of \hat{I}^3 -radiation on microbial load and antioxidant proprieties in black tea irradiated with different water activities. Radiation Physics and Chemistry, 2014, 97, 217-222.	1.4	16
41	Near-isogenic lines enhancing ascorbic acid, anthocyanin and carotenoid content in tomato (Solanum) Tj ETQq1 1	0.78431 1.7	4 rgBT /Ove 51
42	Black Leaf Streak Disease Affects Starch Metabolism in Banana Fruit. Journal of Agricultural and Food Chemistry, 2013, 61, 5582-5589.	2.4	24
43	Inhibition of Carrageenan-Induced Acute Inflammation in Mice by Oral Administration of Anthocyanin Mixture from Wild Mulberry and Cyanidin-3-Glucoside. BioMed Research International, 2013, 2013, 1-10.	0.9	45
44	Antioxidant status in rats after long-term intake of anthocyanins and ellagitannins from blackberries. Journal of the Science of Food and Agriculture, 2011, 91, 523-531.	1.7	40
45	Phenolics and Antioxidant Properties of Fruit Pulp and Cell Wall Fractions of Postharvest Banana (Musa acuminata Juss.) Cultivars. Journal of Agricultural and Food Chemistry, 2010, 58, 7991-8003.	2.4	81
46	Antioxidant capacity of Brazilian fruit, vegetables and commercially-frozen fruit pulps. Journal of Food Composition and Analysis, 2009, 22, 394-396.	1.9	48
47	Antioxidant Status in Humans after Consumption of Blackberry (<i>Rubus fruticosus</i> L.) Juices With and Without Defatted Milk. Journal of Agricultural and Food Chemistry, 2008, 56, 11727-11733.	2.4	53
48	Absorption and metabolism of cyanidin-3-glucoside and cyanidin-3-rutinoside extracted from wild mulberry (Morus nigra L.) in rats. Nutrition Research, 2008, 28, 198-207.	1.3	101
49	Physico-chemical characterization and bioactive compounds of blackberry fruits (Rubus sp.) grown in Brazil. Food Science and Technology, 2008, 28, 702-708.	0.8	47
50	Identification and Characterisation of Anthocyanins from Wild Mulberry (Morus Nigra L.) Growing in Brazil. Food Science and Technology International, 2007, 13, 17-25.	1.1	49
51	Teores de isoflavonas e capacidade antioxidante da soja e produtos derivados. Food Science and Technology, 2006, 26, 921-926.	0.8	18
52	Effects of temperature on the chemical composition and antioxidant activity of three strawberry cultivars. Food Chemistry, 2005, 91, 113-121.	4.2	235
53	Antioxidant Activity of Dietary Fruits, Vegetables, and Commercial Frozen Fruit Pulps. Journal of Agricultural and Food Chemistry, 2005, 53, 2928-2935.	2.4	349
54	Isoflavone Profile and Antioxidant Activity of Brazilian Soybean Varieties. Food Science and Technology International, 2005, 11, 205-211.	1.1	41

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55	Effect of Passiflora setacea juice and its phenolic metabolites on insulin resistance markers in overweight individuals and on microglia cell activity. Food and Function, 0, , .	2.1	2