

Talita Pimenta Do Nascimento

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5136332/publications.pdf>

Version: 2024-02-01

11
papers

288
citations

1478505

6
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1372567

10
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all docs

11
docs citations

11
times ranked

395
citing authors

#	ARTICLE	IF	CITATIONS
1	Kombuchas from green and black teas have different phenolic profile, which impacts their antioxidant capacities, antibacterial and antiproliferative activities. Food Research International, 2020, 128, 108782.	6.2	149
2	Metabolomic approach for characterization of phenolic compounds in different wheat genotypes during grain development. Food Research International, 2019, 124, 118-128.	6.2	56
3	Identification and action of phenolic compounds of <i>Jatobá</i> -do-cerrado (<i>Hymenaea stignocarpa</i> Mart.) on α -amylase and α -glucosidase activities and flour effect on glycemic response and nutritional quality of breads. Food Research International, 2019, 116, 1076-1083.	6.2	31
4	Metabolite Profiling by UPLC-MSE, NMR, and Antioxidant Properties of Amazonian Fruits: Mamey Apple (<i>Mammea Americana</i>), Camapu (<i>Physalis Angulata</i>), and Uxi (<i>Endopleura Uchi</i>). Molecules, 2020, 25, 342.	3.8	23
5	Achachairã (<i>Garcinia humilis</i>): chemical characterization, antioxidant activity and mineral profile. Journal of Food Measurement and Characterization, 2019, 13, 213-221.	3.2	10
6	Kombuchas from green and black teas reduce oxidative stress, liver steatosis and inflammation, and improve glucose metabolism in Wistar rats fed a high-fat high-fructose diet. Food and Function, 2021, 12, 10813-10827.	4.6	10
7	Pellets de trigo e soja produzidos por extrusão. Food Science and Technology, 2008, 28, 629-634.	1.7	3
8	Farinha de trigo e soja pré-cozida por extrusão para uso em croquete de carne. Food Science and Technology, 2007, 27, 572-578.	1.7	2
9	Effect of thinning on flower and fruit and of edible coatings on postharvest quality of jaboticaba fruit stored at low temperature. Food Science and Technology, 2013, 33, 424-433.	1.7	2
10	Effects of cooking on the phytochemical profile of breadfruit as revealed by high-resolution UPLC-MS E. Journal of the Science of Food and Agriculture, 2020, 100, 1962-1970.	3.5	2
11	Dataset on phenolic profile of seven wheat genotypes along maturation. Data in Brief, 2018, 21, 284-288.	1.0	0