# Talita Pimenta Do Nascimento

List of Publications by Year
in descending order



| 11 | 288 | 1478505 6 | 1372567 10 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 11 | 11 | 11 | 395 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | 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 |
| 2 | 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 |
| 3 | Effects of cooking on the phytochemical profile of breadfruit as revealed by highâ€resolution UPLCâ€“MS E. Journal of the Science of Food and Agriculture, 2020, 100, 1962-1970. | 3.5 | 2 |
| 4 | Metabolite Profiling by UPLC-MSE, NMR, and Antioxidant Properties of Amazonian Fruits: Mamey Apple (Mammea Americana), Camapu (Physalis Angulata), and Uxi (Endopleura Uchi). Molecules, 2020, 25, 342. | 3.8 | 23 |
| 5 | Metabolomic approach for characterization of phenolic compounds in different wheat genotypes during grain development. Food Research International, 2019, 124, 118-128. | 6.2 | 56 |
| 6 | AchachairÃº (Garcinia humilis): chemical characterization, antioxidant activity and mineral profile. Journal of Food Measurement and Characterization, 2019, 13, 213-221. | 3.2 | 10 |
| 7 | Identification and action of phenolic compounds of JatobÃ¡-do-cerrado (Hymenaea stignocarpa Mart.) on Î±-amylase and Î±-glucosidase activities and flour effect on glycemic response and nutritional quality of breads. Food Research International, 2019, 116, 1076-1083. | 6.2 | 31 |
| 8 | Dataset on phenolic profile of seven wheat genotypes along maturation. Data in Brief, 2018, 21, 284-288. | 1.0 | 0 |
| 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 | Pellets de trigo e soja produzidos por extrusÃ£o. Food Science and Technology, 2008, 28, 629-634. | 1.7 | 3 |
| 11 | Farinha de trigo e soja prÃ©-cozida por extrusÃ£o para uso em croquete de carne. Food Science and Technology, 2007, 27, 572-578. | 1.7 | 2 |