Fabio Clasen Chaves

List of Publications by Year
in descending order

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71 papers	1,716 citations	257357 24 h-index	315616 38 g-index
71 all docs	71 docs citations	71 times ranked	2546 citing authors

#	Article	IF	Citations
1	AraÃ§Ã¡ (Psidium cattleianum Sabine) fruit extracts with antioxidant and antimicrobial activities and antiproliferative effect on human cancer cells. Food Chemistry, 2011, 128, 916-922.	4.2	116
2	Antibacterial and antioxidant activity of honeys from the state of Rio Grande do Sul, Brazil. LWT - Food Science and Technology, 2016, 65, 333-340.	2.5	102
3	Selection of native bacterial starter culture in the production of fermented meat sausages: Application potential, safety aspects, and emerging technologies. Food Research International, 2019, 122, 371-382.	2.9	82
4	Penicilliumspecies endophytic in coffee plants and ochratoxin A production. Mycologia, 2006, 98, 31-42.	0.8	77
5	Penicillium species endophytic in coffee plants and ochratoxin A production. Mycologia, 2006, 98, 31-42.	0.8	70
6	Cooking quality properties and free and bound phenolics content of brown, black, and red rice grains stored at different temperatures for six months. Food Chemistry, 2018, 242, 427-434.	4.2	67
7	UV-C effect on ethylene, polyamines and the regulation of tomato fruit ripening. Postharvest Biology and Technology, 2013, 86, 230-239.	2.9	66
8	Optimized Camellia sinensis var. sinensis, Ilex paraguariensis, and Aspalathus linearis blend presents high antioxidant and antiproliferative activities in a beverage model. Food Chemistry, 2018, 254, 348-358.	4.2	58
9	Thermal and irradiation resistance of folic acid encapsulated in zein ultrafine fibers or nanocapsules produced by electrospinning and electrospraying. Food Research International, 2019, 124, 137-146.	2.9	51
10	Butia spp. (Arecaceae): An overview. Scientia Horticulturae, 2014, 179, 122-131.	1.7	49
11	Postharvest UV-C treatment increases bioactive, ester volatile compounds and a putative allergenic protein in strawberry. LWT - Food Science and Technology, 2015, 64, 685-692.	2.5	49
12	Probiotic butiÃ¡ (Butia odorata) ice cream: Development, characterization, stability of bioactive compounds, and viability ofÂBifidobacterium lactis during storage. LWT - Food Science and Technology, 2017, 75, 379-385.	2.5	48
13	Gene transcript accumulation associated with physiological and chemical changes during developmental stages of strawberry cv. Camarosa. Food Chemistry, 2011, 126, 995-1000.	4.2	47
14	Butia spp. (Arecaceae) LC-MS-Based Metabolomics for Species and Geographical Origin Discrimination. Journal of Agricultural and Food Chemistry, 2017, 65, 523-532.	2.4	46
15	Low soil water content during growth contributes to preservation of green colour and bioactive compounds of cold-stored broccoli (Brassica oleraceae L.) florets. Postharvest Biology and Technology, 2011, 60, 158-163.	2.9	45
16	Mycotoxin and fungicide residues in wheat grains from fungicide-treated plants measured by a validated LC-MS method. Food Chemistry, 2017, 220, 510-516.	4.2	43
17	Characterization of Staphylococcus xylosus LQ3 and its application in dried cured sausage. LWT - Food Science and Technology, 2017, 86, 538-543.	2.5	40
18	Stability of bioactive compounds in butiÃ¡ (Butia odorata) fruit pulp and nectar. Food Chemistry, 2017, 237, 638-644.	4.2	38

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19	Bioactive and yield potential of jelly palms (Butia odorata Barb. Rodr.). Food Chemistry, 2015, 172, 699-704.	4.2	34
20	Preharvest UV-C radiation influences physiological, biochemical, and transcriptional changes in strawberry cv. Camarosa. Plant Physiology and Biochemistry, 2016, 108, 391-399.	2.8	34
21	Antidepressant and antistress activity of GCâ€MS characterized lipophilic extracts of Ginkgo biloba leaves. Phytotherapy Research, 2007, 21, 1061-1065.	2.8	30
22	Necrotrophic phase of Moniliophthora perniciosa causes salicylic acid accumulation in infected stems of cacao. Physiological and Molecular Plant Pathology, 2006, 69, 104-108.	1.3	28
23	Untargeted Metabolomic Analysis of Capsicum spp. by GCâ€“MS. Phytochemical Analysis, 2017, 28, 439-447.	1.2	28
24	Preharvest UV-C radiation impacts strawberry metabolite content and volatile organic compound production. LWT - Food Science and Technology, 2017, 85, 390-393.	2.5	28
25	Changes in Phenolic Acid and Isoflavone Contents during Soybean Drying and Storage. Journal of Agricultural and Food Chemistry, 2019, 67, 1146-1155.	2.4	25
26	Physiological and molecular changes associated with prevention of woolliness in peach following pre-harvest application of gibberellic acid. Postharvest Biology and Technology, 2010, 57, 19-26.	2.9	22
27	Untargeted metabolomics of strawberry (Fragaria x ananassa â€˜Camarosaâ€™) fruit from plants grown under osmotic stress conditions. Journal of the Science of Food and Agriculture, 2019, 99, 6973-6980.	1.7	22
28	Discrimination of genotype and geographical origin of black rice grown in Brazil by LC-MS analysis of phenolics. Food Chemistry, 2019, 288, 297-305.	4.2	20
29	Characterization of Extra Virgin Olive Oil from Southern Brazil. European Journal of Lipid Science and Technology, 2020, 122, 1900347.	1.0	20
30	Aspergillus oryzae NRRL 35191 from coffee, a non-toxigenic endophyte with the ability to synthesize kojic acid. Mycological Progress, 2012, 11, 263-267.	0.5	19
31	Wheat leaf resistance to Pyrenophora triticiâ€repentis induced by silicon activation of phenylpropanoid metabolism. Plant Pathology, 2018, 67, 1713-1724.	1.2	19
32	Chemical and cytotoxic analyses of brown Brazilian propolis (ApisÂmellifera) and its inÂvitro activity against itraconazole-resistantÂ Sporothrix brasiliensis. Microbial Pathogenesis, 2017, 105, 117-121.	1.3	18
33	Extraction and Quantification of Abscisic Acid and Derivatives in Strawberry by LC-MS. Food Analytical Methods, 2018, 11, 2547-2552.	1.3	17
34	Characterization of araÃ§Ã¡ fruits (Psidium cattleianum Sabine): Phenolic composition, antioxidant activity and inhibition of Î±-amylase and Î±-glucosidase. Food Bioscience, 2020, 37, 100665.	2.0	17
35	New Helminthosporal Analogues with Plant-Growth Regulatory Properties Synthesized via Oxyallyl Cation. Zeitschrift Fur Naturforschung - Section B Journal of Chemical Sciences, 2006, 61, 1287-1294.	0.3	16
36	An insect parasitoid carrying an ochratoxin producing fungus. Die Naturwissenschaften, 2006, 93, 297-299.	0.6	14

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37	Transcriptional regulatory networks controlling woolliness in peach in response to preharvest gibberellin application and cold storage. BMC Plant Biology, 2015, 15, 279.	1.6	14
38	Bioactive compounds and antioxidant activity of three biotypes of the sea asparagus Sarcocornia ambigua (Michx.) M.A.Alonso & M.B.Crespo: a halophytic crop for cultivation with shrimp farm effluent. South African Journal of Botany, 2018, 117, 95-100.	1.2	14
39	Bioactive Compound Variability in a Brazilian Capsicum Pepper Collection. Crop Science, 2017, 57, 1611-1623.	0.8	13
40	Chemical composition and cytotoxicity of extracts of marjoram and rosemary and their activity against Sporothrix brasiliensis. Journal of Medical Microbiology, 2017, 66, 1076-1083.	0.7	13
41	Liquid Chromatography with mass spectrometry analysis of mycotoxins in food samples using silica hydride based stationary phases. Journal of Separation Science, 2017, 40, 1953-1959.	1.3	12
42	Susceptibility and resistance of Sporothrix brasiliensis to branded and compounded itraconazole formulations. Brazilian Journal of Microbiology, 2021, 52, 155-162.	0.8	12
43	Cacao leaf procyanidins increase locally and systemically in response to infection by Moniliophthora perniciosa basidiospores. Physiological and Molecular Plant Pathology, 2007, 70, 174-179.	1.3	11
44	Polar Origanum vulgare (Lamiaceae) extracts with antifungal potential against Sporothrix brasiliensis. Medical Mycology, 2018, 56, 225-233.	0.3	11
45	Bioactive and volatile organic compounds in Southern Brazilian blackberry (Rubus Fruticosus) fruit cv. Tupy. Food Science and Technology, 2014, 34, 636-643.	0.8	10
46	Bispyribac-sodium Metabolism in Annual Bluegrass, Creeping Bentgrass, and Perennial Ryegrass. Weed Science, 2009, 57, 470-473.	0.8	9
47	Effects of pre-harvest gibberellic acid spraying on gene transcript accumulation during peach fruit development. Plant Growth Regulation, 2011, 65, 231-237.	1.8	9
48	Flavan-3-ol, flavanone, flavone, flavonol, phenolic acid, and stilbene contents of four Butia species (Arecaceae). Fruits, 2018, 73, 125-137.	0.3	9
49	Metabolism of abscisic acid in two contrasting rice genotypes submitted to recurrent water deficit. Physiologia Plantarum, 2021, 172, 304-316.	2.6	8
50	Defense responses of Capsicum spp. genotypes to post-harvest Colletotrichum sp. inoculation. Phytoparasitica, 2019, 47, 557-573.	0.6	7
51	Olive oil: a review on the identity and quality of olive oils produced in Brazil. Revista Brasileira De Fruticultura, 2021, 43, .	0.2	7
52	Abscisic acid as a potential chemical thinner for peach. Pesquisa Agropecuaria Brasileira, 2015, 50, 989-992.	0.9	6
53	Transcript accumulation of cell wall metabolism and endomembrane transport genes in woolly and non-woolly peach. Scientia Horticulturae, 2010, 126, 366-370.	1.7	5
54	Putative role of cytokinin in differential ethylene response of two lines of antisense ACC oxidase cantaloupe melons. Postharvest Biology and Technology, 2013, 86, 511-519.	2.9	5

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55	Chemical composition and structural characterization of contrasting colors of soybean seed coats. Semina:Ciencias Agrarias, 2015, 36, 1913.	0.1	5
56	Isoflavone profile and protein molecular weight distribution of soy protein concentrates after soaking treatments. Journal of Food Processing and Preservation, 2019, 43, e13906.	0.9	5
57	Intensidade de poda na produÃ§Ã£o e na qualidade dos frutos de mirtileiro. Revista Brasileira De Fruticultura, 2014, 36, 186-191.	0.2	4
58	Efeito da Ã©poca de poda na produÃ§Ã£o e qualidade de frutos de mirtileiro. Bragantia, 2014, 73, 45-49.	1.3	4
59	Metabolic disturbances in sugar beet (Beta vulgaris) during infection with Beet necrotic yellow vein virus. Physiological and Molecular Plant Pathology, 2020, 112, 101520.	1.3	4
60	First Report of Fruit Rot Caused by Diaporthe masirevicii on Physalis peruviana in Brazil. Plant Disease, 2018, 102, 441-441.	0.7	3
61	Hypolipidemic and anti-inflammatory properties of phenolic richButia odoratafruit extract: potential involvement of paraoxonase activity. Biomarkers, 2020, 25, 417-424.	0.9	2
62	Developing a Yeast Platform Strain for an Enhanced Taxadiene Biosynthesis by CRISPR/Cas9. Metabolites, 2021, 11, 147.	1.3	2
63	Nitrogen Influences Bispyribac-Sodium Efficacy and Metabolism in Annual Bluegrass (Poa) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.4	1
64	Research Article Heterosis and genetic parameters for yield and nutritional components in half-sibling maize progenies. Genetics and Molecular Research, 2018, 17, .	0.3	1
65	ANTIFUNGAL ACTIVITY OF Heteranthera reniformis EXTRACTS AGAINST Bipolaris oryzae1. Revista Caatinga, 2021, 34, 339-349.	0.3	1
66	Multiresistant bacteria isolated from domestic and wild animals with skin lesions were susceptible to native plants from Southern Brazil. Natural Product Research, 2021, , 1-5.	1.0	1
67	Colletotrichum acutatum and Colletotrichum nymphaeae causing blossom blight and fruit anthracnose on olives in southern Brazil. European Journal of Plant Pathology, 2021, 161, 993.	0.8	1
68	Metabolomics for Rice Grain Quality. , 2020, , 495-531.		1
69	Physico-chemical characterization of wines produced by different rootstock and Vitis vinifera cv. Tannat clones in vineyards of subtropical climate region. Australian Journal of Crop Science, 2020, , 1506-1518.	0.1	1
70	Potencial terapÃªutico de FÃ¡rmacos com ativos de Bixa orellana L. e Triticum aestivum no tratamento de lesÃµes tÃ©rmicas. Research, Society and Development, 2019, 9, e61932379.	0.0	0
71	Atividade antifÃºngica in vitro de extratos aquosos do bagaÃ§o da Oliveira (Olea europaea L.) frente a isolados fÃºngicos causadores de candidÃase, dermatofitose e esporotricose em humanos e animais. Research, Society and Development, 2022, 11, e26111629090.	0.0	0