

# Fabio Clasen Chaves

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5159066/publications.pdf>

Version: 2024-02-01

71  
papers

1,716  
citations

257101

24  
h-index

315357

38  
g-index

71  
all docs

71  
docs citations

71  
times ranked

2546  
citing authors

#	ARTICLE	IF	CITATIONS
1	Atividade antifúngica in vitro de extratos aquosos do bagaço da Oliveira ( <i>Olea europaea</i> L.) frente a isolados fúngicos causadores de candidíase, dermatofitose e esporotricose em humanos e animais. <i>Research, Society and Development</i> , 2022, 11, e26111629090.	0.0	0
2	Susceptibility and resistance of <i>Sporothrix brasiliensis</i> to branded and compounded itraconazole formulations. <i>Brazilian Journal of Microbiology</i> , 2021, 52, 155-162.	0.8	12
3	Metabolism of abscisic acid in two contrasting rice genotypes submitted to recurrent water deficit. <i>Physiologia Plantarum</i> , 2021, 172, 304-316.	2.6	8
4	Olive oil: a review on the identity and quality of olive oils produced in Brazil. <i>Revista Brasileira De Fruticultura</i> , 2021, 43, .	0.2	7
5	Developing a Yeast Platform Strain for an Enhanced Taxadiene Biosynthesis by CRISPR/Cas9. <i>Metabolites</i> , 2021, 11, 147.	1.3	2
6	ANTIFUNGAL ACTIVITY OF <i>Heteranthera reniformis</i> EXTRACTS AGAINST <i>Bipolaris oryzae</i> 1. <i>Revista Caatinga</i> , 2021, 34, 339-349.	0.3	1
7	Multiresistant bacteria isolated from domestic and wild animals with skin lesions were susceptible to native plants from Southern Brazil. <i>Natural Product Research</i> , 2021, , 1-5.	1.0	1
8	<i>Colletotrichum acutatum</i> and <i>Colletotrichum nymphaeae</i> causing blossom blight and fruit anthracnose on olives in southern Brazil. <i>European Journal of Plant Pathology</i> , 2021, 161, 993.	0.8	1
9	Metabolic disturbances in sugar beet ( <i>Beta vulgaris</i> ) during infection with Beet necrotic yellow vein virus. <i>Physiological and Molecular Plant Pathology</i> , 2020, 112, 101520.	1.3	4
10	Hypolipidemic and anti-inflammatory properties of phenolic rich <i>Butia odorata</i> fruit extract: potential involvement of paraoxonase activity. <i>Biomarkers</i> , 2020, 25, 417-424.	0.9	2
11	Characterization of araçá fruits ( <i>Psidium cattleianum</i> Sabine): Phenolic composition, antioxidant activity and inhibition of $\alpha$ -amylase and $\alpha$ -glucosidase. <i>Food Bioscience</i> , 2020, 37, 100665.	2.0	17
12	Characterization of Extra Virgin Olive Oil from Southern Brazil. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900347.	1.0	20
13	Metabolomics for Rice Grain Quality. , 2020, , 495-531.		1
14	Physico-chemical characterization of wines produced by different rootstock and <i>Vitis vinifera</i> cv. Tannat clones in vineyards of subtropical climate region. <i>Australian Journal of Crop Science</i> , 2020, , 1506-1518.	0.1	1
15	Thermal and irradiation resistance of folic acid encapsulated in zein ultrafine fibers or nanocapsules produced by electrospinning and electrospraying. <i>Food Research International</i> , 2019, 124, 137-146.	2.9	51
16	Untargeted metabolomics of strawberry ( <i>Fragaria x ananassa</i> "Camarosa"™) fruit from plants grown under osmotic stress conditions. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6973-6980.	1.7	22
17	Defense responses of <i>Capsicum</i> spp. genotypes to post-harvest <i>Colletotrichum</i> sp. inoculation. <i>Phytoparasitica</i> , 2019, 47, 557-573.	0.6	7
18	Discrimination of genotype and geographical origin of black rice grown in Brazil by LC-MS analysis of phenolics. <i>Food Chemistry</i> , 2019, 288, 297-305.	4.2	20

#	ARTICLE	IF	CITATIONS
19	Isoflavone profile and protein molecular weight distribution of soy protein concentrates after soaking treatments. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13906.	0.9	5
20	Selection of native bacterial starter culture in the production of fermented meat sausages: Application potential, safety aspects, and emerging technologies. <i>Food Research International</i> , 2019, 122, 371-382.	2.9	82
21	Changes in Phenolic Acid and Isoflavone Contents during Soybean Drying and Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1146-1155.	2.4	25
22	Potencial terapêutico de FÁrmacos com ativos de <i>Bixa orellana</i> L. e <i>Triticum aestivum</i> no tratamento de lesões tóxicas. <i>Research, Society and Development</i> , 2019, 9, e61932379.	0.0	0
23	Optimized <i>Camellia sinensis</i> var. <i>sinensis</i> , <i>Ilex paraguariensis</i> , and <i>Aspalathus linearis</i> blend presents high antioxidant and antiproliferative activities in a beverage model. <i>Food Chemistry</i> , 2018, 254, 348-358.	4.2	58
24	Extraction and Quantification of Abscisic Acid and Derivatives in Strawberry by LC-MS. <i>Food Analytical Methods</i> , 2018, 11, 2547-2552.	1.3	17
25	Polar <i>Origanum vulgare</i> (Lamiaceae) extracts with antifungal potential against <i>Sporothrix brasiliensis</i> . <i>Medical Mycology</i> , 2018, 56, 225-233.	0.3	11
26	Cooking quality properties and free and bound phenolics content of brown, black, and red rice grains stored at different temperatures for six months. <i>Food Chemistry</i> , 2018, 242, 427-434.	4.2	67
27	Research Article Heterosis and genetic parameters for yield and nutritional components in half-sibling maize progenies. <i>Genetics and Molecular Research</i> , 2018, 17, .	0.3	1
28	Bioactive compounds and antioxidant activity of three biotypes of the sea asparagus <i>Sarcocornia ambigua</i> (Michx.) M.A.Alonso & M.B.Crespo: a halophytic crop for cultivation with shrimp farm effluent. <i>South African Journal of Botany</i> , 2018, 117, 95-100.	1.2	14
29	Wheat leaf resistance to <i>Pyrenophora tritici-repentis</i> induced by silicon activation of phenylpropanoid metabolism. <i>Plant Pathology</i> , 2018, 67, 1713-1724.	1.2	19
30	First Report of Fruit Rot Caused by <i>Diaporthe masirevicii</i> on <i>Physalis peruviana</i> in Brazil. <i>Plant Disease</i> , 2018, 102, 441-441.	0.7	3
31	Flavan-3-ol, flavanone, flavone, flavonol, phenolic acid, and stilbene contents of four <i>Butia</i> species (Arecaceae). <i>Fruits</i> , 2018, 73, 125-137.	0.3	9
32	Chemical and cytotoxic analyses of brown Brazilian propolis ( <i>Apis mellifera</i> ) and its <i>in vitro</i> activity against itraconazole-resistant <i>Sporothrix brasiliensis</i> . <i>Microbial Pathogenesis</i> , 2017, 105, 117-121.	1.3	18
33	Untargeted Metabolomic Analysis of <i>Capsicum</i> spp. by GC-MS. <i>Phytochemical Analysis</i> , 2017, 28, 439-447.	1.2	28
34	Stability of bioactive compounds in butiã ( <i>Butia odorata</i> ) fruit pulp and nectar. <i>Food Chemistry</i> , 2017, 237, 638-644.	4.2	38
35	Bioactive Compound Variability in a Brazilian <i>Capsicum</i> Pepper Collection. <i>Crop Science</i> , 2017, 57, 1611-1623.	0.8	13
36	Liquid Chromatography with mass spectrometry analysis of mycotoxins in food samples using silica hydride based stationary phases. <i>Journal of Separation Science</i> , 2017, 40, 1953-1959.	1.3	12

#	ARTICLE	IF	CITATIONS
37	<i>Butia</i> 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
38	Characterization of Staphylococcus xylosus LQ3 and its application in dried cured sausage. LWT - Food Science and Technology, 2017, 86, 538-543.	2.5	40
39	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
40	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
41	Probiotic butiÃ¡ (Butia odorata) ice cream: Development, characterization, stability of bioactive compounds, and viability of Bifidobacterium lactis during storage. LWT - Food Science and Technology, 2017, 75, 379-385.	2.5	48
42	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
43	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
44	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
45	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
46	Chemical composition and structural characterization of contrasting colors of soybean seed coats. Semina:Ciencias Agrarias, 2015, 36, 1913.	0.1	5
47	Absciscic acid as a potential chemical thinner for peach. Pesquisa Agropecuaria Brasileira, 2015, 50, 989-992.	0.9	6
48	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
49	Bioactive and yield potential of jelly palms (Butia odorata Barb. Rodr.). Food Chemistry, 2015, 172, 699-704.	4.2	34
50	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
51	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
52	Efeito da Ã©poca de poda na produÃ§Ã£o e qualidade de frutos de mirtileiro. Bragantia, 2014, 73, 45-49.	1.3	4
53	Butia spp. (Arecaceae): An overview. Scientia Horticulturae, 2014, 179, 122-131.	1.7	49
54	UV-C effect on ethylene, polyamines and the regulation of tomato fruit ripening. Postharvest Biology and Technology, 2013, 86, 230-239.	2.9	66

#	ARTICLE	IF	CITATIONS
55	Putative role of cytokinin in differential ethylene response of two lines of antisense ACC oxidase cantaloupe melons. <i>Postharvest Biology and Technology</i> , 2013, 86, 511-519.	2.9	5
56	<i>Aspergillus oryzae</i> NRRL 35191 from coffee, a non-toxicogenic endophyte with the ability to synthesize kojic acid. <i>Mycological Progress</i> , 2012, 11, 263-267.	0.5	19
57	Low soil water content during growth contributes to preservation of green colour and bioactive compounds of cold-stored broccoli ( <i>Brassica oleracea</i> L.) florets. <i>Postharvest Biology and Technology</i> , 2011, 60, 158-163.	2.9	45
58	Effects of pre-harvest gibberellic acid spraying on gene transcript accumulation during peach fruit development. <i>Plant Growth Regulation</i> , 2011, 65, 231-237.	1.8	9
59	<i>Araçá</i> ( <i>Psidium cattleianum</i> Sabine) fruit extracts with antioxidant and antimicrobial activities and antiproliferative effect on human cancer cells. <i>Food Chemistry</i> , 2011, 128, 916-922.	4.2	116
60	Gene transcript accumulation associated with physiological and chemical changes during developmental stages of strawberry cv. Camarosa. <i>Food Chemistry</i> , 2011, 126, 995-1000.	4.2	47
61	Nitrogen Influences Bispyribac-Sodium Efficacy and Metabolism in Annual Bluegrass ( <i>Poa</i> ) Tj ETQq1 1 0.784314 <sup>rgBT /Overlock 10</sup> 0.4 1	0.4	1
62	Physiological and molecular changes associated with prevention of woolliness in peach following pre-harvest application of gibberellic acid. <i>Postharvest Biology and Technology</i> , 2010, 57, 19-26.	2.9	22
63	Transcript accumulation of cell wall metabolism and endomembrane transport genes in woolly and non-woolly peach. <i>Scientia Horticulturae</i> , 2010, 126, 366-370.	1.7	5
64	Bispyribac-sodium Metabolism in Annual Bluegrass, Creeping Bentgrass, and Perennial Ryegrass. <i>Weed Science</i> , 2009, 57, 470-473.	0.8	9
65	Cacao leaf procyanidins increase locally and systemically in response to infection by <i>Moniliophthora perniciosa</i> basidiospores. <i>Physiological and Molecular Plant Pathology</i> , 2007, 70, 174-179.	1.3	11
66	Antidepressant and antistress activity of GC-MS characterized lipophilic extracts of <i>Ginkgo biloba</i> leaves. <i>Phytotherapy Research</i> , 2007, 21, 1061-1065.	2.8	30
67	<i>Penicillium</i> species endophytic in coffee plants and ochratoxin A production. <i>Mycologia</i> , 2006, 98, 31-42.	0.8	70
68	Necrotrophic phase of <i>Moniliophthora perniciosa</i> causes salicylic acid accumulation in infected stems of cacao. <i>Physiological and Molecular Plant Pathology</i> , 2006, 69, 104-108.	1.3	28
69	<i>Penicillium</i> species endophytic in coffee plants and ochratoxin A production. <i>Mycologia</i> , 2006, 98, 31-42.	0.8	77
70	An insect parasitoid carrying an ochratoxin producing fungus. <i>Die Naturwissenschaften</i> , 2006, 93, 297-299.	0.6	14
71	New Helminthosporal Analogues with Plant-Growth Regulatory Properties Synthesized via Oxyallyl Cation. <i>Zeitschrift Fur Naturforschung - Section B Journal of Chemical Sciences</i> , 2006, 61, 1287-1294.	0.3	16