

Roger Wagner

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5351891/publications.pdf>

Version: 2024-02-01

214
papers

4,480
citations

116194

36
h-index

206121

51
g-index

216
all docs

216
docs citations

216
times ranked

5256
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of Ethylene Control and Dynamic Controlled Atmosphere Storage on "Galaxy" Apple Quality. <i>Journal of Plant Growth Regulation</i> , 2023, 42, 701-718.	2.8	6
2	Viability and stability evaluation of <i>Lactobacillus casei</i> LC03 co-encapsulated with red onion (<i>Allium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.5	8
3	Phytochemical characterization, genotoxicity, cytotoxicity, and antimicrobial activity of <i>Gautheria procumbens</i> essential oil. <i>Natural Product Research</i> , 2022, 36, 1327-1331.	1.0	7
4	Fungal growth, patulin accumulation and volatile profile in "Fuji Mishima" apples under controlled atmosphere and dynamic controlled atmosphere. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2022, 39, 170-184.	1.1	2
5	Effect of gamma irradiation on the quality characteristics of frozen yacare caiman (<i>Caiman</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	2.7	5
6	Neurotoxicity induced by toluene: In silico and in vivo evidences of mitochondrial dysfunction and dopaminergic neurodegeneration. <i>Environmental Pollution</i> , 2022, 298, 118856.	3.7	15
7	Effect of ultrasound application on the growth of <i>S. xylosum</i> inoculated in by-products from the poultry industry. <i>Current Research in Food Science</i> , 2022, 5, 345-350.	2.7	4
8	The Role of Photo-Cycles in the Modulation of Growth and Biochemical Profile of Microalgae: Part I "Food Interest Compounds. <i>Life</i> , 2022, 12, 462.	1.1	4
9	Smartphone-based miniaturized, green and rapid methods for the colorimetric determination of sugar in soft drinks. , 2022, 1, 100003.		7
10	The addition of residue from pruning of yerba mate (<i>Ilex paraguariensis</i>) in laying hens modulates fatty acid profile and incorporates chlorogenic acid in the egg. <i>Research in Veterinary Science</i> , 2022, 147, 28-36.	0.9	1
11	Effects of controlled atmosphere and storage temperature on the quality of shelled "Barton" pecan nuts during long-term storage. <i>Food Research International</i> , 2022, 158, 111498.	2.9	5
12	Commercial yerba mate (<i>Ilex paraguariensis</i>) produced in South America: Determination of dithiocarbamate residues by gas chromatography-mass spectrometry. <i>Food Chemistry</i> , 2022, 394, 133513.	4.2	9
13	Food potential of <i>Scenedesmus obliquus</i> biomasses obtained from photosynthetic cultivations associated with carbon dioxide mitigation. <i>Food Research International</i> , 2022, 160, 111590.	2.9	2
14	Phytogenic blend protective effects against microbes but affects health and production in broilers. <i>Microbial Pathogenesis</i> , 2021, 152, 104590.	1.3	7
15	Growth performance and meat quality of broilers fed with microencapsulated organic acids. <i>Animal Feed Science and Technology</i> , 2021, 271, 114706.	1.1	16
16	Metabolic properties of partially hydrolyzed pectin from passion fruit peel. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2021, 25, 100256.	1.5	3
17	The isolated or combined effects of dynamic controlled atmosphere (DCA) and 1-MCP on the chemical composition of cuticular wax and metabolism of "Maxi Gala" apples after long-term storage. <i>Food Research International</i> , 2021, 140, 109900.	2.9	17
18	Green microsaponification-based method for gas chromatography determination of sterol and squalene in cyanobacterial biomass. <i>Talanta</i> , 2021, 224, 121793.	2.9	9

#	ARTICLE	IF	CITATIONS
19	Mapping the performance of photobioreactors for microalgae cultivation. Part II: equatorial and tropical climate zone. <i>Journal of Chemical Technology and Biotechnology</i> , 2021, 96, 613-621.	1.6	9
20	Phytochemical analysis and evaluation of the antioxidant and antiproliferative effects of Tucumã oil nanocapsules in breast adenocarcinoma cells (MCF-7). <i>Natural Product Research</i> , 2021, 35, 2060-2065.	1.0	8
21	Pectic hydrolysates in the diet of Nile tilapia (<i>Oreochromis niloticus</i>): Performance, nutritional composition, histological parameters, enzymatic activity, hepatic parameters and intestinal contents. <i>Aquaculture Research</i> , 2021, 52, 2662-2671.	0.9	1
22	Babassu Cake in Goat Diet Improves Growth Performance and Quality and Fatty Acid Profile of Meat. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000277.	1.0	3
23	Chemical composition of chamomile essential oil cultivated with homeopathy. <i>Journal of Essential Oil Research</i> , 2021, 33, 342-350.	1.3	2
24	Microalgal secondary metabolites: effect of climatic variables, seasons, and photocycles on the biogeneration of volatile organic compounds (VOCs). <i>Journal of Applied Phycology</i> , 2021, 33, 1457-1472.	1.5	14
25	Effects of biocholine powder supplementation in ewe lambs: Growth, rumen fermentation, antioxidant status, and metabolism. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2021, 29, e00580.	2.1	5
26	Development of a new method for simultaneous extraction of chlorophylls and carotenoids from microalgal biomass. <i>Journal of Applied Phycology</i> , 2021, 33, 1987-1997.	1.5	11
27	Effects of ultrasonic-assisted cooking on the volatile compounds, oxidative stability, and sensory quality of mortadella. <i>Ultrasonics Sonochemistry</i> , 2021, 72, 105443.	3.8	9
28	Phytosterol-rich compressed fluids extracts from <i>Phormidium autumnale</i> cyanobacteria with neuroprotective potential. <i>Algal Research</i> , 2021, 55, 102264.	2.4	14
29	Safety profile, antimicrobial and antibiofilm activities of a nanostructured lipid carrier containing oil and butter from <i>Astrocaryum vulgare</i> : in vitro studies. <i>International Journal for Innovation Education and Research</i> , 2021, 9, 478-497.	0.0	2
30	Pecan storage: Effects of 1-MCP on the overall quality and volatile compounds profile of shelled and unshelled pecans. <i>LWT - Food Science and Technology</i> , 2021, 145, 111298.	2.5	15
31	Inclusion of a phyto-genic bend in broiler diet as a performance enhancer and anti-aflatoxin agent: Impacts on health, performance, and meat quality. <i>Research in Veterinary Science</i> , 2021, 137, 186-193.	0.9	7
32	Dietary supplementation with nerolidol improves the antioxidant capacity and muscle fatty acid profile of <i>Brycon amazonicus</i> exposed to acute heat stress. <i>Journal of Thermal Biology</i> , 2021, 99, 103003.	1.1	8
33	Composição química e perfil de Ácidos graxos no leite orgânico de vacas leiteiras alimentadas com microalgas (<i>Schizochytrium limacinum</i>). <i>Research, Society and Development</i> , 2021, 10, e277101018821.	0.0	0
34	Protective effects of silymarin in broiler feed contaminated by mycotoxins: growth performance, meat antioxidant status, and fatty acid profiles. <i>Tropical Animal Health and Production</i> , 2021, 53, 442.	0.5	13
35	The effects of soybean storage under controlled atmosphere at different temperatures on lipid oxidation and volatile compounds profile. <i>Food Research International</i> , 2021, 147, 110483.	2.9	18
36	Characterization of the influence of age on the physicochemical composition of pirarucu (Arapaima) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.9	9

#	ARTICLE	IF	CITATIONS
37	Fractionation of carbohydrates and proteins and in vitro rumen kinetics of corn silage under various storage durations. <i>South African Journal of Animal Sciences</i> , 2021, 51, 523-532.	0.2	1
38	Interaction of oxygen and moisture content on "Barton" and "Jackson" pecan storage. <i>Postharvest Biology and Technology</i> , 2021, 179, 111584.	2.9	8
39	Combined effect of ultrasound and basic electrolyzed water on the microbiological and oxidative profile of low-sodium mortadellas. <i>International Journal of Food Microbiology</i> , 2021, 353, 109310.	2.1	7
40	Microencapsulated Lemongrass (<i>Cymbopogon flexuosus</i>) Essential Oil Supplementation on Quality and Stability of Silver Catfish Fillets during Frozen Storage. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 1124-1141.	0.6	5
41	Lipid oxidation and sensory characterization of Omega-3 rich buffalo burgers enriched with chlorogenic acids from the mate (<i>Ilex paraguariensis</i>) tree harvesting residues. <i>Meat Science</i> , 2021, 179, 108534.	2.7	8
42	Effect of controlled atmosphere, vacuum packaging and different temperatures on the growth of spoilage fungi in shelled pecan nuts during storage. <i>Food Control</i> , 2021, 128, 108173.	2.8	10
43	Bioaccessibility of microalgae-based carotenoids and their association with the lipid matrix. <i>Food Research International</i> , 2021, 148, 110596.	2.9	22
44	Respiratory quotient level variation during storage: Critical period for low oxygen tolerance, metabolism, and quality of "Galaxy" apples. <i>Postharvest Biology and Technology</i> , 2021, 182, 111699.	2.9	7
45	Vegetable choline in feed for Nile tilapia (<i>Oreochromis niloticus</i>) raised in a biofloc technology system (BFT): Biofloc composition, chemical composition, and fatty acid profiles in meat. <i>Aquaculture</i> , 2021, 545, 737174.	1.7	2
46	Key aroma compounds of Canastra cheese: HS-SPME optimization assisted by olfactometry and chemometrics. <i>Food Research International</i> , 2021, 150, 110788.	2.9	6
47	Use of blend based on an emulsifier, monolaurin, and glycerides of butyric acid in the diet of broilers: impacts on intestinal health, performance, and meat. <i>Anais Da Academia Brasileira De Ciencias</i> , 2021, 93, e20210687.	0.3	2
48	Ultrasound and basic electrolyzed water: A green approach to reduce the technological defects caused by NaCl reduction in meat emulsions. <i>Ultrasonics Sonochemistry</i> , 2020, 61, 104830.	3.8	18
49	Combined application of electrolysed water and ultrasound to improve the sanitation of knives in the meat industry. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1136-1144.	1.3	8
50	Is it possible to reduce the cooking time of mortadellas using ultrasound without affecting their oxidative and microbiological quality?. <i>Meat Science</i> , 2020, 159, 107947.	2.7	30
51	Dietary supplementation with nerolidol nanospheres improves growth, antioxidant status and fillet fatty acid profiles in Nile tilapia: Benefits of nanotechnology for fish health and meat quality. <i>Aquaculture</i> , 2020, 516, 734635.	1.7	32
52	Impact of dynamic controlled atmosphere storage and 1-methylcyclopropene treatment on quality and volatile organic compounds profile of "Galaxy" apple. <i>Food Packaging and Shelf Life</i> , 2020, 23, 100443.	3.3	20
53	Effect of low oxygen on quality attributes of "Barton" pecan nuts after long-term storage at different temperatures. <i>Scientia Horticulturae</i> , 2020, 263, 109098.	1.7	22
54	Combination of herbal components (curcumin, carvacrol, thymol, cinnamaldehyde) in broiler chicken feed: Impacts on response parameters, performance, fatty acid profiles, meat quality and control of coccidia and bacteria. <i>Microbial Pathogenesis</i> , 2020, 139, 103916.	1.3	75

#	ARTICLE	IF	CITATIONS
55	Bio-combustion of petroleum coke: The process integration with photobioreactors. Part II "Sustainability metrics and bioeconomy. Chemical Engineering Science, 2020, 213, 115412.	1.9	19
56	Maximization of microbial oil containing polyunsaturated fatty acid production by <i>Umbelopsis (Mortierella) isabellina</i> . Biocatalysis and Agricultural Biotechnology, 2020, 30, 101831.	1.5	6
57	Protective effects of diet containing rutin against trichlorfon-induced muscle bioenergetics disruption and impairment on fatty acid profile of silver catfish <i>Rhamdia quelen</i> . Ecotoxicology and Environmental Safety, 2020, 205, 111127.	2.9	8
58	Dynamic controlled atmosphere (DCA) and 1-MCP: Impact on volatile esters synthesis and overall quality of "Galaxy" apples. Food Packaging and Shelf Life, 2020, 26, 100563.	3.3	26
59	Effects of winemaking on "Marselan" red wines: volatile compounds and sensory aspects. Ciencia E Técnica Vitivinícola, 2020, 35, 63-75.	0.3	10
60	Linseed fibers modulate the production of short-chain fatty acids and improve performance and plasma and skin mucus parameters of silver catfish (<i>Rhamdia quelen</i>). Fish Physiology and Biochemistry, 2020, 46, 2355-2366.	0.9	5
61	Sterols from microalgae. , 2020, , 573-596.		7
62	Chemical composition and oxidative stability of eleven pecan cultivars produced in southern Brazil. Food Research International, 2020, 136, 109596.	2.9	27
63	<i>Achyrocline flaccida</i> essential oil from Brazil: phytochemical composition, genotoxicity, protective effects on <i>Caenorhabditis elegans</i> , and antimycobacterial activity. Natural Product Research, 2020, 35, 1-5.	1.0	2
64	Characterization of olive oil flavored with Brazilian pink pepper (<i>Schinus terebinthifolius</i> Raddi) in different maceration processes. Food Research International, 2020, 137, 109593.	2.9	14
65	Consequences of oxidative damage on the fatty acid profile in muscle of <i>Cichlasoma amazonarum</i> acutely exposed to copper. Fish Physiology and Biochemistry, 2020, 46, 2377-2387.	0.9	7
66	Ultrasound assisted maceration for improving the aromatization of extra-virgin olive oil with rosemary and basil. Food Research International, 2020, 135, 109305.	2.9	23
67	Dietary ochratoxin A (OTA) decreases growth performance and impairs muscle antioxidant system and meat fatty acid profiles in juvenile tambaqui (<i>Colossoma macropomum</i>). Comparative Biochemistry and Physiology Part - C: Toxicology and Pharmacology, 2020, 236, 108803.	1.3	9
68	Effect of ultrasound on proteolysis and the formation of volatile compounds in dry fermented sausages. Ultrasonics Sonochemistry, 2020, 67, 105161.	3.8	39
69	Disturbance of oxidant/antioxidant status and impairment on fillet fatty acid profiles in <i>Brycon amazonicus</i> subjected to acute heat stress. Fish Physiology and Biochemistry, 2020, 46, 1857-1866.	0.9	11
70	Supplementation with a blend based on micro-encapsulated carvacrol, thymol, and cinnamaldehyde in lambs feed inhibits immune cells and improves growth performance. Livestock Science, 2020, 240, 104144.	0.6	13
71	Effects of curcumin and yucca extract addition in feed of broilers on microorganism control (anticoccidial and antibacterial), health, performance and meat quality. Research in Veterinary Science, 2020, 132, 156-166.	0.9	15
72	A new population of pequi (<i>Caryocar</i> spp.) developed by Brazilian indigenous people has agro-industrial and nutraceutical advantages. European Food Research and Technology, 2020, 246, 1715-1724.	1.6	7

#	ARTICLE	IF	CITATIONS
73	Chemical composition, lipid peroxidation, and fatty acid profile in meat of broilers fed with glycerol monolaurate additive. <i>Food Chemistry</i> , 2020, 330, 127187.	4.2	33
74	Growth regulators on quality traits and volatile organic compounds profile of "Royal Gala"™ apple at harvest and after dynamic controlled atmosphere storage. <i>Postharvest Biology and Technology</i> , 2020, 164, 111158.	2.9	15
75	Effects of soybean oil replacement by açaí oil in laying hen diets on fatty acid profile and egg quality. <i>Animal Feed Science and Technology</i> , 2020, 263, 114452.	1.1	3
76	Use of compressed fluids in the recovery of pecan nut cake oil: Influence of extraction conditions on yield and extract quality. <i>Journal of Supercritical Fluids</i> , 2020, 161, 104820.	1.6	7
77	Rapid, Noninvasive, and Nondestructive Method for Biofilm Imaging on Metallic Surfaces Using Active Thermography. <i>Analytical Chemistry</i> , 2020, 92, 5682-5687.	3.2	4
78	Mapping the performance of photobioreactors for microalgae cultivation: geographic position and local climate. <i>Journal of Chemical Technology and Biotechnology</i> , 2020, 95, 2411-2420.	1.6	16
79	Antifungal efficacy of sanitizers and electrolyzed waters against toxigenic <i>Aspergillus</i> . <i>Food Research International</i> , 2020, 137, 109451.	2.9	17
80	Jaboticaba peel extract obtained by microwave hydrodiffusion and gravity extraction: A green strategy to improve the oxidative and sensory stability of beef burgers produced with healthier oils. <i>Meat Science</i> , 2020, 170, 108230.	2.7	28
81	Prebiotic potential of juçara berry on changes in gut bacteria and acetate of individuals with obesity. <i>European Journal of Nutrition</i> , 2020, 59, 3767-3778.	1.8	11
82	Exploratory data of the microalgae compounds for food purposes. <i>Data in Brief</i> , 2020, 29, 105182.	0.5	15
83	Solvent-free simultaneous extraction of volatile and non-volatile antioxidants from rosemary (<i>Rosmarinus officinalis</i> L.) by microwave hydrodiffusion and gravity. <i>Industrial Crops and Products</i> , 2020, 145, 112094.	2.5	36
84	Role of light emitting diode (LED) wavelengths on increase of protein productivity and free amino acid profile of <i>Spirulina</i> sp. cultures. <i>Bioresource Technology</i> , 2020, 306, 123184.	4.8	25
85	Dynamic controlled atmosphere: Effects on the chemical composition of cuticular wax of "Cripps Pink"™ apples after long-term storage. <i>Postharvest Biology and Technology</i> , 2020, 164, 111170.	2.9	22
86	Quality of soybean cultivars in the drying and storage processes in real scale and experimental. <i>Journal of Food Process Engineering</i> , 2020, 43, e13418.	1.5	24
87	Curcumin supplementation positively modulates fatty acid profiles in lamb meat. <i>Small Ruminant Research</i> , 2020, 190, 106141.	0.6	9
88	Topical hydrogel containing <i>Achyrocline satureioides</i> oily extract (free and nanocapsule) has anti-inflammatory effects and thereby minimizes irritant contact dermatitis. <i>Anais Da Academia Brasileira De Ciencias</i> , 2020, 92, e20191066.	0.3	5
89	Diets containing cunhã (<i>Clitoria ternatea</i> L.) hay and forage cactus (<i>Opuntia</i> sp.) meal on production and meat quality of Boer crossbred goat. <i>Tropical Animal Health and Production</i> , 2020, 52, 2707-2713.	0.5	4
90	A green method for determination of ethanol in homeopathic medicines using thermal infrared enthalpimetry. <i>Anais Da Academia Brasileira De Ciencias</i> , 2020, 92, e20181307.	0.3	0

#	ARTICLE	IF	CITATIONS
91	Development of dispersive solvent extraction method to determine the chemical composition of apple peel wax. <i>Food Research International</i> , 2019, 116, 611-619.	2.9	17
92	Study of new sources of six chlorogenic acids and caffeic acid. <i>Journal of Food Composition and Analysis</i> , 2019, 82, 103244.	1.9	21
93	Benefits of the inclusion of aÃ§ai oil in the diet of dairy sheep in heat stress on health and milk production and quality. <i>Journal of Thermal Biology</i> , 2019, 84, 250-258.	1.1	25
94	Simultaneous extraction of oil and bioactive compounds from pecan nut using pressurized solvents. <i>Journal of Supercritical Fluids</i> , 2019, 153, 104598.	1.6	8
95	Assessing the toxicant effect of spontaneously volatilized 4-vinylcyclohexane exposure in nymphs of the lobster cockroach <i>nauphoeta cinerea</i> . <i>Environmental Toxicology and Pharmacology</i> , 2019, 72, 103264.	2.0	8
96	Impacts of the supplementation of aÃ§ai lump flour in the diet of laying hens on productive performance, and fatty acid profiles and antioxidant capacity in the fresh and stocked eggs. <i>Journal of Food Biochemistry</i> , 2019, 43, e13022.	1.2	7
97	Key volatile compounds of â€Fuji Kikuâ€™ apples as affected by the storage conditions and shelf life: Correlation between volatile emission by intact fruit and juice extracted from the fruit. <i>Food Research International</i> , 2019, 125, 108625.	2.9	16
98	<i>Scenedesmus obliquus</i> metabolomics: effect of photoperiods and cell growth phases. <i>Bioprocess and Biosystems Engineering</i> , 2019, 42, 727-739.	1.7	23
99	Addition of grape pomace flour in the diet on laying hens in heat stress: Impacts on health and performance as well as the fatty acid profile and total antioxidant capacity in the egg. <i>Journal of Thermal Biology</i> , 2019, 80, 141-149.	1.1	35
100	Hydrogelled emulsion from chia and linseed oils: A promising strategy to produce low-fat burgers with a healthier lipid profile. <i>Meat Science</i> , 2019, 156, 174-182.	2.7	126
101	Curcumin in the diet of quail in cold stress improves performance and egg quality. <i>Animal Feed Science and Technology</i> , 2019, 254, 114192.	1.1	25
102	An analytical strategy for the identification of carbamates, toxic alkaloids, phenobarbital and warfarin in stomach contents from suspected poisoned animals by thin-layer chromatography/ultraviolet detection. <i>Toxicology Mechanisms and Methods</i> , 2019, 29, 518-530.	1.3	4
103	Ultrasound and slightly acid electrolyzed water application: An efficient combination to reduce the bacterial counts of chicken breast during pre-chilling. <i>International Journal of Food Microbiology</i> , 2019, 301, 27-33.	2.1	53
104	<i>Spirulina platensis</i> in Japanese quail feeding alters fatty acid profiles and improves egg quality: Benefits to consumers. <i>Journal of Food Biochemistry</i> , 2019, 43, e12860.	1.2	15
105	Study of viability and storage stability of <i>Lactobacillus acidophilus</i> when encapsulated with the prebiotics rice bran, inulin and Hi-maize. <i>Food Hydrocolloids</i> , 2019, 95, 238-244.	5.6	59
106	Encapsulation of <i>Lactobacillus acidophilus</i> and different prebiotic agents by external ionic gelation followed by freeze-drying. <i>Ciencia Rural</i> , 2019, 49, .	0.3	19
107	Analytical strategies for using gas chromatography to control and optimize microalgae bioprocessing. <i>Current Opinion in Food Science</i> , 2019, 25, 73-81.	4.1	6
108	Chlorogenic and caffeic acids in 64 fruits consumed in Brazil. <i>Food Chemistry</i> , 2019, 286, 51-63.	4.2	70

#	ARTICLE	IF	CITATIONS
109	Oregano essential oil (<i>Origanum vulgare</i>) to feed laying hens and its effects on animal health. <i>Anais Da Academia Brasileira De Ciencias</i> , 2019, 91, e20170901.	0.3	14
110	Volatile compounds and sensory profile of burgers with 50% fat replacement by microparticles of chia oil enriched with rosemary. <i>Meat Science</i> , 2019, 148, 164-170.	2.7	55
111	Insights in cyanobacteria lipidomics: A sterols characterization from <i>Phormidium autumnale</i> biomass in heterotrophic cultivation. <i>Food Research International</i> , 2019, 119, 777-784.	2.9	29
112	Ultrasound: A promising technology to improve the technological quality of meat emulsions. <i>Meat Science</i> , 2019, 148, 150-155.	2.7	58
113	Towards a Sustainable Route for the Production of Squalene Using Cyanobacteria. <i>Waste and Biomass Valorization</i> , 2019, 10, 1295-1302.	1.8	17
114	Antioxidant and lipid lowering effects of dried fruits oil extract of <i>Pterodon emarginatus</i> in <i>Caenorhabditis elegans</i> . <i>Arabian Journal of Chemistry</i> , 2019, 12, 4131-4141.	2.3	11
115	Biofuels from Microalgae: Photobioreactor Exhaust Gases in Oxycombustion Systems. <i>Green Energy and Technology</i> , 2018, , 271-290.	0.4	4
116	Polar and non-polar intracellular compounds from microalgae: Methods of simultaneous extraction, gas chromatography determination and comparative analysis. <i>Food Research International</i> , 2018, 109, 204-212.	2.9	32
117	Application of ultrasound in chicken breast during chilling by immersion promotes a fast and uniform cooling. <i>Food Research International</i> , 2018, 109, 59-64.	2.9	10
118	Effects of nanostructured essential oils against subterranean termites (<i>Coptotermes gestroi</i>). <i>Journal of Applied Entomology</i> , 2018, 142, 406-412.	0.8	9
119	Effect of ultrasound on the physicochemical and microbiological characteristics of Italian salami. <i>Food Research International</i> , 2018, 106, 363-373.	2.9	45
120	Development of fermented sausage produced with mutton and native starter cultures. <i>LWT - Food Science and Technology</i> , 2018, 95, 23-31.	2.5	27
121	Effects of feeding legume-grass pasture and different concentrate levels on fatty acid profile, volatile compounds, and off-flavor of the <i>M. longissimus thoracis</i> . <i>Meat Science</i> , 2018, 140, 112-118.	2.7	45
122	Nanoemulsions containing <i>Cymbopogon flexuosus</i> essential oil: Development, characterization, stability study and evaluation of antimicrobial and antibiofilm activities. <i>Microbial Pathogenesis</i> , 2018, 118, 268-276.	1.3	71
123	Green and fast determination of the alcoholic content of wines using thermal infrared enthalpimetry. <i>Food Chemistry</i> , 2018, 258, 59-62.	4.2	16
124	Comparison of Different Compressed Fluids for Residual Oil Extraction from Palm Kernel Cake. <i>Waste and Biomass Valorization</i> , 2018, 9, 265-271.	1.8	2
125	Effect of sex and protein level on the intermediary metabolism, growth, deposition of nutrients and profile of volatile compounds of silver catfish (<i>Rhamdia quelen</i>). <i>Aquaculture Nutrition</i> , 2018, 24, 793-801.	1.1	3
126	Bio-combustion of petroleum coke: The process integration with photobioreactors. <i>Chemical Engineering Science</i> , 2018, 177, 422-430.	1.9	26

#	ARTICLE	IF	CITATIONS
127	Influence of preservation by heat and cold on the physicochemical and microbiological characteristics, bioactive compounds of pulp from sapota-do-Solimões (<i>Quararibea cordata</i>). CYTA - Journal of Food, 2018, 16, 85-95.	0.9	5
128	PRODUCTION OF POLYUNSATURATED FATTY ACIDS BY MICROORGANISMS ISOLATED IN THE BRAZILIAN PAMPA BIOME. Brazilian Journal of Chemical Engineering, 2018, 35, 835-846.	0.7	7
129	Low Dose of Nanocapsules Containing Eucalyptus Oil Has Beneficial Repellent Effect Against Horn Fly (Diptera: Muscidae). Journal of Economic Entomology, 2018, 111, 2983-2987.	0.8	4
130	Addition of curcumin to the diet of dairy sheep improves health, performance and milk quality. Animal Feed Science and Technology, 2018, 246, 144-157.	1.1	41
131	Fungicides in red wines produced in South America. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 2135-2144.	1.1	12
132	Effects of phytogetic feed additive based on thymol, carvacrol and cinnamic aldehyde on body weight, blood parameters and environmental bacteria in broilers chickens. Microbial Pathogenesis, 2018, 125, 168-176.	1.3	58
133	Basil oil-nanoemulsions: Development, cytotoxicity and evaluation of antioxidant and antimicrobial potential. Journal of Drug Delivery Science and Technology, 2018, 46, 378-383.	1.4	47
134	The use of copaiba oil in broiler chicks feed to replace antibiotic caused an anti-inflammatory effect and promoted weight gain. Comparative Clinical Pathology, 2018, 27, 1637-1644.	0.3	1
135	Encapsulation of Lactobacillus acidophilus La-5 and Bifidobacterium Bb-12 by spray drying and evaluation of its resistance in simulated gastrointestinal conditions, thermal treatments and storage conditions. Ciencia Rural, 2018, 48, .	0.3	15
136	Evaluation of the chemical, sensory and volatile composition of sapota-do-Solimões pulp at different ripening stages. Food Research International, 2018, 109, 159-167.	2.9	13
137	Fortification effects of different iron compounds on refined wheat flour stability. Journal of Cereal Science, 2018, 82, 1-7.	1.8	6
138	Oxidative stability of burgers containing chia oil microparticles enriched with rosemary by green-extraction techniques. Meat Science, 2018, 146, 147-153.	2.7	41
139	Fortification of whole wheat flour with different iron compounds: effect on quality parameters and stability. Journal of Food Science and Technology, 2018, 55, 3575-3583.	1.4	6
140	Dynamic controlled atmosphere storage suppresses metabolism and enhances volatile concentrations of "Galaxy" apple harvested at three maturity stages. Postharvest Biology and Technology, 2017, 127, 1-13.	2.9	38
141	Mixed oil formulations enriched in essential fatty acids and reduced ratio of n-6/n-3. European Journal of Lipid Science and Technology, 2017, 119, 1600400.	1.0	4
142	Antihyperglycemic, antioxidant activities of tucumã oil (<i>Astrocaryum vulgare</i>) in alloxan-induced diabetic mice, and identification of fatty acid profile by gas chromatograph: New natural source to treat hyperglycemia. Chemico-Biological Interactions, 2017, 270, 51-58.	1.7	24
143	The different impacts of dynamic controlled atmosphere and controlled atmosphere storage in the quality attributes of "Fuji Suprema" apples. Postharvest Biology and Technology, 2017, 130, 7-20.	2.9	46
144	Effect of pressure and temperature on the quality of chia oil extracted using pressurized fluids. Journal of Supercritical Fluids, 2017, 127, 90-96.	1.6	20

#	ARTICLE	IF	CITATIONS
145	Is it possible to produce a low-fat burger with a healthy n ^ω 6/n ^ω 3 PUFA ratio without affecting the technological and sensory properties?. <i>Meat Science</i> , 2017, 130, 16-25.	2.7	139
146	Ultrasound-assisted extraction of bioactive compounds from palm pressed fiber with high antioxidant and photoprotective activities. <i>Ultrasonics Sonochemistry</i> , 2017, 36, 362-366.	3.8	28
147	Single step non-thermal cleaning/sanitation of knives used in meat industry with ultrasound. <i>Food Research International</i> , 2017, 91, 133-139.	2.9	22
148	Effect of grinding method on the analysis of essential oil from <i>Baccharis articulata</i> (Lam.) Pers.. <i>Chemical Papers</i> , 2017, 71, 753-761.	1.0	20
149	Production, Characterization, and Stability of Orange or Eucalyptus Essential Oil/ β -Cyclodextrin Inclusion Complex. <i>Journal of Food Science</i> , 2017, 82, 2598-2605.	1.5	58
150	Antimicrobial and antibiofilm activities of nanoemulsions containing <i>Eucalyptus globulus</i> oil against <i>Pseudomonas aeruginosa</i> and <i>Candida</i> spp.. <i>Microbial Pathogenesis</i> , 2017, 112, 230-242.	1.3	56
151	Rapid and simultaneous determination of acidity and salt content of pickled vegetable brine by using thermal infrared enthalpimetry. <i>Journal of Food Composition and Analysis</i> , 2017, 63, 34-37.	1.9	13
152	Application of electrolyzed water for improving pork meat quality. <i>Food Research International</i> , 2017, 100, 757-763.	2.9	51
153	Optimization of frying oil composition rich in essential fatty acids by mixture design. <i>LWT - Food Science and Technology</i> , 2017, 84, 795-803.	2.5	7
154	Effects of dynamic controlled atmosphere by respiratory quotient on some quality parameters and volatile profile of "Royal Gala"™ apple after long-term storage. <i>Food Chemistry</i> , 2017, 215, 483-492.	4.2	63
155	Rapid microplate, green method for high-throughput evaluation of vinegar acidity using thermal infrared enthalpimetry. <i>Food Chemistry</i> , 2017, 215, 17-21.	4.2	11
156	Pork skin and canola oil as strategy to confer technological and nutritional advantages to burgers. <i>Czech Journal of Food Sciences</i> , 2017, 35, 352-359.	0.6	25
157	Evaluation of Stability and In Vitro Security of Nanoemulsions Containing <i>Eucalyptus globulus</i> Oil. <i>BioMed Research International</i> , 2017, 2017, 1-10.	0.9	31
158	Adding Blends of NaCl, KCl, and CaCl ₂ to Low-Sodium Dry Fermented Sausages: Effects on Lipid Oxidation on Curing Process and Shelf Life. <i>Journal of Food Quality</i> , 2017, 2017, 1-8.	1.4	21
159	Natural sparkling guava wine: volatile and physicochemical characterization. <i>Ciencia Rural</i> , 2017, 47, .	0.3	6
160	Oxygen introduction during extraction and the improvement of antioxidant activity of essential oils of basil, lemon and lemongrass. <i>Ciencia Rural</i> , 2017, 47, .	0.3	6
161	Effect of Microwave and Hot Air Drying on the Physicochemical Characteristics and Quality of Jelly Palm Pulp. <i>Food Science and Technology Research</i> , 2017, 23, 835-843.	0.3	3
162	Quality of perilla oil (<i>Perilla frutescens</i>) extracted with compressed CO ₂ and LPG. <i>Journal of Supercritical Fluids</i> , 2017, 130, 176-182.	1.6	12

#	ARTICLE	IF	CITATIONS
163	The use of ultrasound and slightly acidic electrolyzed water as alternative technologies in the meat industry. <i>Food Research</i> , 2017, 1, 140-146.	0.3	4
164	Cassava processing wastewater as a platform for third generation biodiesel production. <i>Scientia Agricola</i> , 2016, 73, 412-416.	0.6	7
165	Characterization of Odor-Active Compounds in Gabiroba Fruits (<i>Campomanesia</i>) Tj ETQq1_1_0.784314 rgBT 0	1.4	9
166	Effect of low oxygen conditioning and ultralow oxygen storage on the volatile profile, ethylene production and respiration rate of "Royal Gala" apples. <i>Scientia Horticulturae</i> , 2016, 209, 156-164.	1.7	29
167	The role of photoperiods on photobioreactors " A potential strategy to reduce costs. <i>Bioresource Technology</i> , 2016, 219, 493-499.	4.8	63
168	Biogenesis of volatile organic compounds produced by <i>Phormidium autumnale</i> in heterotrophic bioreactor. <i>Journal of Applied Phycology</i> , 2016, 28, 1561-1570.	1.5	48
169	Are Infrared and Microwave Drying Suitable Alternatives for Moisture Determination of Meat Products?. <i>Journal of Food Quality</i> , 2016, 39, 391-397.	1.4	8
170	Evaluation of bromine and iodine content of milk whey proteins combining digestion by microwave-induced combustion and ICP-MS determination. <i>Food Chemistry</i> , 2016, 190, 364-367.	4.2	29
171	Extraction of bioactive compounds from palm (<i>Elaeis guineensis</i>) pressed fiber using different compressed fluids. <i>Journal of Supercritical Fluids</i> , 2016, 112, 51-56.	1.6	28
172	1-methylcyclopropene effects on volatile profile and quality of 'Royal Gala' apples produced in Southern Brazil and stored in controlled atmosphere. <i>Ciencia Rural</i> , 2015, 45, 2259-2266.	0.3	25
173	Oxidative and Microbiological Profiles of Chicken Drumsticks Treated with Ultraviolet-C Radiation. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2780-2791.	0.9	5
174	Qualidade e potencial nutracêutico do leite bovino em diferentes sistemas de produção e estações do ano. <i>Pesquisa Agropecuária Brasileira</i> , 2015, 50, 1208-1219.	0.9	3
175	Polychlorinated biphenyls in umbilical cord serum of newborns from Rio Grande do Sul state, Brazil. <i>Clinica Chimica Acta</i> , 2015, 451, 323-328.	0.5	9
176	Ultrasound-assisted post-packaging pasteurization of sausages. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 30, 132-137.	2.7	54
177	Is There a Potential Consumer Market for Low-Sodium Fermented Sausages?. <i>Journal of Food Science</i> , 2015, 80, S1093-9.	1.5	44
178	Generation of volatile compounds in Brazilian low-sodium dry fermented sausages containing blends of NaCl, KCl, and CaCl ₂ during processing and storage. <i>Food Research International</i> , 2015, 74, 306-314.	2.9	34
179	Microencapsulation of probiotics using sodium alginate. <i>Ciencia Rural</i> , 2015, 45, 1319-1326.	0.3	44
180	Olive leaves offer more than phenolic compounds " Fatty acids and mineral composition of varieties from Southern Brazil. <i>Industrial Crops and Products</i> , 2015, 71, 122-127.	2.5	44

#	ARTICLE	IF	CITATIONS
181	Check all that apply and free listing to describe the sensory characteristics of low sodium dry fermented sausages: Comparison with trained panel. Food Research International, 2015, 76, 725-734.	2.9	93
182	Infrared Thermal Imaging: A Tool for Simple, Simultaneous, and High-Throughput Enthalpimetric Analysis. Analytical Chemistry, 2015, 87, 12065-12070.	3.2	22
183	Impact of sodium chloride replacement by salt substitutes on the proteolysis and rheological properties of dry fermented sausages. Journal of Food Engineering, 2015, 151, 16-24.	2.7	44
184	Determina��o do teor de umidade em gr�os empregando radia�o micro-ondas. Ciencia Rural, 2014, 44, 925-930.	0.3	3
185	Composi�o qu�mica de folhas de oliveira (Olea europaea L.) da regi�o de Ca�apava do Sul, RS. Ciencia Rural, 2014, 44, 1874-1879.	0.3	9
186	Production of Low�Fat Emulsified Cooked Sausages Using Amorphous Cellulose Gel. Journal of Food Quality, 2014, 37, 437-443.	1.4	28
187	Study of the Volatile Compounds Useful for the Characterization of Frozen Anchoita (Engraulis) Tj ETQq1 1 0.784314 rgBT /Qverlock 10		
188	Assessment of different carbohydrates as exogenous carbon source in cultivation of cyanobacteria. Bioprocess and Biosystems Engineering, 2014, 37, 1497-1505.	1.7	58
189	Jelly Palm (Butia odorata) Wine: Characterization of Volatile Compounds Responsible for Aroma. Food Analytical Methods, 2014, 7, 1982-1991.	1.3	13
190	Brazilian nut consumption by healthy volunteers improves inflammatory parameters. Nutrition, 2014, 30, 459-465.	1.1	58
191	Effect of storage under extremely low oxygen on the volatile composition of �Royal Gala� apples. Food Chemistry, 2014, 156, 50-57.	4.2	84
192	Formation of volatile compounds from lycopene by autoxidation in a model system simulating dehydrated foods. Food Research International, 2014, 63, 49-54.	2.9	21
193	The Effect of Soy Fiber Addition on the Quality of Fermented Sausages at Low�Fat Content. Journal of Food Quality, 2013, 36, 41-50.	1.4	16
194	Evaluation of composition and quality parameters of jelly palm (Butia odorata) fruits from different regions of Southern Brazil. Food Research International, 2013, 54, 57-62.	2.9	24
195	A Single Consumption of High Amounts of the Brazil Nuts Improves Lipid Profile of Healthy Volunteers. Journal of Nutrition and Metabolism, 2013, 2013, 1-7.	0.7	36
196	An�lise qualitativa de compostos vol�teis do headspace de carne cozida de ovinos e caprinos. Ciencia Rural, 2013, 43, 2085-2092.	0.3	5
197	Amorphous cellulose gel as a fat substitute in fermented sausages. Meat Science, 2012, 90, 36-42.	2.7	57
198	Effect of the Variables Time and Temperature on Volatile Compounds Extraction of Salami by Solid Phase Microextraction. Food Analytical Methods, 2012, 5, 1186-1195.	1.3	13

#	ARTICLE	IF	CITATIONS
199	Volatile constituents of exotic fruits from Brazil. <i>Food Research International</i> , 2011, 44, 1843-1855.	2.9	104
200	The effect of yeast extract addition on quality of fermented sausages at low NaCl content. <i>Meat Science</i> , 2011, 87, 290-298.	2.7	74
201	Determinação de bifenilos policlorados em soro de cordão umbilical através de extração por hidrólise ácida seguida de cromatografia a gás acoplada a um microdetector de captura de elétrons. <i>Química Nova</i> , 2011, 34, 444-449.	0.3	4
202	(E)-2-Nonenal determination in brazilian beers using headspace solid-phase microextraction and gas chromatographic coupled mass spectrometry (HS-SPME-GC-MS). <i>Food Science and Technology</i> , 2010, 30, 161-165.	0.8	9
203	Identification of $\hat{1}\pm\hat{1}^2$ unsaturated aldehydes as sources of toxicity to activated sludge biomass in polyester manufacturing wastewater. <i>Water Science and Technology</i> , 2010, 61, 2317-2324.	1.2	6
204	Biological Activity and Chemical Composition of Hydrodistilled and Supercritical Extracts of <i>Xanthium strumarium</i> L. Leaves. <i>Journal of Essential Oil Research</i> , 2010, 22, 424-429.	1.3	17
205	A method to determine volatile contaminants in polyethylene terephthalate (PET) packages by HDC-GC-FID and its application to post-consumer materials. <i>Food Science and Technology</i> , 2010, 30, 1046-1055.	0.8	11
206	Toxicity-directed approach of polyester manufacturing industry wastewater provides useful information for conducting treatability studies. <i>Journal of Hazardous Materials</i> , 2009, 163, 92-97.	6.5	9
207	Physico-chemical quality and homogeneity of folic acid and iron in enriched flour using principal component analysis. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 167-179.	1.3	10
208	Composição e atividades antioxidante e antimicrobiana dos óleos essenciais de cravo-da-Índia, citronela e palmarosa. <i>Revista Brasileira De Plantas Medicinai</i> s, 2009, 11, 442-449.	0.3	41
209	Optimization of R-(+)- $\hat{1}\pm$ -terpineol production by the biotransformation of R-(+)-limonene. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2008, 35, 1061-1070.	1.4	57
210	Thermal Infrared Enthalpimetry in Paper Microzone Plates for Green and High Throughput Determination of Wine Acidities. <i>Journal of the Brazilian Chemical Society</i> , 0, , .	0.6	3
211	Sterols Biosynthesis in Algae. , 0, , .		4
212	Efectos del aceite esencial de <i>Eucalyptus globulus</i> cargado en nanoemulsiones y en nanocápsulas en la reproducción de la garrapata bovina (<i>Rhipicephalus microplus</i>). <i>Archivos De Zootecnia</i> , 0, , 494-498.	0.2	8
213	The role of microalgae-based systems in the dynamics of the odors compounds in the meat processing industry. , 0, 150, 282-292.		6
214	The role of microalgae-based systems in the dynamics of odorous compounds in the meat processing industry. Part II - Olfactometry and sensory relevance. , 0, 232, 16-25.		1