

Daniela Mayumi Rocha

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

21
papers

615
citations

9
h-index

24
g-index

24
ext. papers

825
ext. citations

3.8
avg, IF

4.27
L-index

#	Paper	IF	Citations
21	Brazil and cashew nuts intake improve body composition and endothelial health in women at cardiometabolic risk (Brazilian Nuts Study): a randomized controlled trial.. <i>British Journal of Nutrition</i> , 2022 , 1-38	3.6	3
20	Can avocado intake improve weight loss in adults with excess weight? A systematic review and meta-analysis of randomized controlled trials.. <i>Nutrition Research</i> , 2022 , 102, 45-58	4	0
19	Visceral adiposity index is positively associated with blood pressure: A systematic review. <i>Obesity Research and Clinical Practice</i> , 2021 , 15, 546-556	5.4	0
18	Dietary fatty acids as nutritional modulators of sirtuins: a systematic review. <i>Nutrition Reviews</i> , 2021 , 79, 235-246	6.4	2
17	Acute consumption of a shake containing cashew and Brazil nuts did not affect appetite in overweight subjects: a randomized, cross-over study. <i>European Journal of Nutrition</i> , 2021 , 60, 4321-4330	5.2	0
16	Can resveratrol modulate sirtuins in obesity and related diseases? A systematic review of randomized controlled trials. <i>European Journal of Nutrition</i> , 2021 , 60, 2961-2977	5.2	5
15	Personalized Nutrition Using PROCARDIO to Reduce Cardiometabolic Risk in the Academic Community: A Study Protocol with Preliminary Results. <i>Journal of the American College of Nutrition</i> , 2020 , 39, 591-600	3.5	2
14	High-saturated fatty meals with orange juice intake have subjective appetite sensations suppressed: Acute, postprandial study. <i>Anais Da Academia Brasileira De Ciencias</i> , 2020 , 92, e20191085	1.4	1
13	Triglyceride-glucose index predicts independently type 2 diabetes mellitus risk: A systematic review and meta-analysis of cohort studies. <i>Primary Care Diabetes</i> , 2020 , 14, 584-593	2.4	22
12	Effect of Chia (<i>Salvia hispanica</i> L.) Flour on Glycemic Response and Energy Intake in Healthy Adults (P06-099-19). <i>Current Developments in Nutrition</i> , 2019 , 3,	0.4	78
11	Sociodemographic characteristics and dietary patterns in cardiometabolic risk subjects. <i>British Food Journal</i> , 2019 , 121, 2780-2790	2.8	1
10	Effects of blueberry and cranberry consumption on type 2 diabetes glycemic control: A systematic review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 1816-1828	11.5	35
9	Postprandial Lipid Response to High-Saturated and High-Monounsaturated Fat Meals in Normal-Weight or Overweight Women. <i>Journal of the American College of Nutrition</i> , 2018 , 37, 308-315	3.5	6
8	Acute consumption of yacon shake did not affect glycemic response in euglycemic, normal weight, healthy adults. <i>Journal of Functional Foods</i> , 2018 , 44, 58-64	5.1	7
7	Impact of dietary fat on gut microbiota and low-grade systemic inflammation: mechanisms and clinical implications on obesity. <i>International Journal of Food Sciences and Nutrition</i> , 2018 , 69, 125-143	3.7	98
6	Polyunsaturated fatty acids and type 2 diabetes: Impact on the glycemic control mechanism. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 3614-3619	11.5	31
5	Orange juice modulates proinflammatory cytokines after high-fat saturated meal consumption. <i>Food and Function</i> , 2017 , 8, 4396-4403	6.1	15

4	The role of dietary fatty acid intake in inflammatory gene expression: a critical review. <i>Sao Paulo Medical Journal</i> , 2017 , 135, 157-168	1.6	44
3	Saturated fatty acids trigger TLR4-mediated inflammatory response. <i>Atherosclerosis</i> , 2016 , 244, 211-5	3.1	241
2	Labneh with probiotic properties produced from kefir: development and sensory evaluation. <i>Food Science and Technology</i> , 2014 , 34, 694-700	2	17
1	Tomography of fluctuating biological interfaces using defocusing microscopy. <i>Applied Physics Letters</i> , 2009 , 94, 193701	3.4	7