

# Fabio Araña

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/54570/publications.pdf>

Version: 2024-02-01

16  
papers

792  
citations

758635

12  
h-index

940134

16  
g-index

17  
all docs

17  
docs citations

17  
times ranked

954  
citing authors

#	ARTICLE	IF	CITATIONS
1	Polyphenols and their applications: An approach in food chemistry and innovation potential. Food Chemistry, 2021, 338, 127535.	4.2	253
2	Prebiotics: Trends in food, health and technological applications. Trends in Food Science and Technology, 2019, 93, 23-35.	7.8	152
3	Wild Brazilian species of Eugenia genera (Myrtaceae) as an innovation hotspot for food and pharmacological purposes. Food Research International, 2019, 121, 57-72.	2.9	76
4	A critical review of some fruit trees from the Myrtaceae family as promising sources for food applications with functional claims. Food Chemistry, 2020, 306, 125630.	4.2	67
5	Will COVID-19 affect food supply in distribution centers of Brazilian regions affected by the pandemic?. Trends in Food Science and Technology, 2020, 103, 361-366.	7.8	46
6	Antidiabetic potential of dietary polyphenols: A mechanistic review. Food Research International, 2021, 145, 110383.	2.9	41
7	Brazilian fruits of Arecaceae family: An overview of some representatives with promising food, therapeutic and industrial applications. Food Research International, 2020, 138, 109690.	2.9	29
8	Influence of high-intensity ultrasound on color, chemical composition and antioxidant properties of araçá-boi pulp. Food Chemistry, 2021, 338, 127747.	4.2	21
9	Underutilized plants of the Cactaceae family: Nutritional aspects and technological applications. Food Chemistry, 2021, 362, 130196.	4.2	21
10	Psychobiotics: An emerging alternative to ensure mental health amid the COVID-19 outbreak?. Trends in Food Science and Technology, 2020, 103, 386-387.	7.8	18
11	Distribution of nutrients and functional potential in fractions of Eugenia pyriformis: An underutilized native Brazilian fruit. Food Research International, 2020, 137, 109522.	2.9	15
12	Chemical characterization of Eugenia stipitata: A native fruit from the Amazon rich in nutrients and source of bioactive compounds. Food Research International, 2021, 139, 109904.	2.9	15
13	Effect of in vitro digestion on the bioaccessibility and bioactivity of phenolic compounds in fractions of Eugenia pyriformis fruit. Food Research International, 2021, 150, 110767.	2.9	12
14	Gastrointestinal bioaccessibility and bioactivity of phenolic compounds from araçá-boi fruit. LWT - Food Science and Technology, 2021, 135, 110230.	2.5	10
15	Evaluation of antioxidant capacity, fatty acid profile, and bioactive compounds from buritirana (Mauritiella armata Mart.) oil: A little-explored native Brazilian fruit. Food Research International, 2021, 142, 110260.	2.9	10
16	Characterization of Buritirana (Mauritiella armata) Fruits from the Brazilian Cerrado: Biometric and Physicochemical Attributes, Chemical Composition and Antioxidant and Antibacterial Potential. Foods, 2022, 11, 786.	1.9	6