

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