Severino Matias Alencar

List of Publications by Citations

186 papers	5,153 citations	38 h-index	63 g-index
201 ext. papers	6,261 ext. citations	3.9 avg, IF	5.73 L-index

#	Paper	IF	Citations
186	Botanical origin and chemical composition of Brazilian propolis. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 2502-6	5.7	334
185	Chemical composition and biological activity of a new type of Brazilian propolis: red propolis. *Journal of Ethnopharmacology*, **2007**, 113, 278-83	5	233
184	Chemical constituents in Baccharis dracunculifolia as the main botanical origin of southeastern Brazilian propolis. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 1100-3	5.7	166
183	Microencapsulation of propolis extract by complex coacervation. *LWT - Food Science and Technology*, **2011**, 44, 429-435	5.4	143
182	Antibacterial Activity of Essential Oils and Their Isolated Constituents against Cariogenic Bacteria: A Systematic Review. *Molecules*, **2015**, 20, 7329-58	4.8	140
181	Antioxidant activity by DPPH assay of potential solutions to be applied on bleached teeth. *Brazilian Dental Journal*, **2012**, 23, 22-7	1.9	126
180	Anti-inflammatory and antimicrobial evaluation of neovestitol and vestitol isolated from Brazilian red propolis. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 4546-50	5.7	122
179	Chemical composition and botanical origin of red propolis, a new type of brazilian propolis. *Evidence-based Complementary and Alternative Medicine*, **2008**, 5, 313-6	2.3	116
178	Winery by-products: extraction optimization, phenolic composition and cytotoxic evaluation to act as a new source of scavenging of reactive oxygen species. *Food Chemistry*, **2015**, 181, 160-9	8.5	102
177	Assessment of production efficiency, physicochemical properties and storage stability of spray-dried propolis, a natural food additive, using gum Arabic and OSA starch-based carrier systems. *Food and Bioproducts Processing*, **2013**, 91, 28-36	4.9	99
176	A pharmacological perspective on the use of Brazilian Red Propolis and its isolated compounds against human diseases. *European Journal of Medicinal Chemistry*, **2016**, 110, 267-79	6.8	95
175	Coriandrum sativum L. (Coriander) essential oil: antifungal activity and mode of action on Candida spp., and molecular targets affected in human whole-genome expression. *PLoS ONE*, **2014**, 9, e99086	3.7	92
174	Antioxidant activity of Brazilian vegetables and its relation with phenolic composition. *International Journal of Molecular Sciences*, **2012**, 13, 8943-57	6.3	91
173	Exploration of avocado by-products as natural sources of bioactive compounds. *PLoS ONE*, **2018**, 13, e0192577	3.7	80
172	Bioassay-guided isolation of proanthocyanidins with antioxidant activity from peanut (Arachis hypogaea) skin by combination of chromatography techniques. *Food Chemistry*, **2016**, 192, 306-12	8.5	76
171	Antimicrobial and antiproliferative activities of stingless bee Melipona scutellaris geopropolis. *BMC Complementary and Alternative Medicine*, **2013**, 13, 23	4.7	72
170	The effect of seasons on Brazilian red propolis and its botanical source: chemical composition and antibacterial activity. *Natural Product Research*, **2017**, 31, 1318-1324	2.3	70

169	Composição fenólica, atividade antibacteriana e antioxidante da própolis vermelha brasileira. *Quimica Nova*, **2009**, 32, 1523-1527	1.6	67
168	Chitosan active films containing agro-industrial residue extracts for shelf life extension of chicken restructured product. *Food Research International*, **2018**, 108, 93-100	7	66
167	Isolation and analysis of bioactive isoflavonoids and chalcone from a new type of Brazilian propolis. *Separation and Purification Technology*, **2011**, 77, 208-213	8.3	65
166	Study of preparations of bee pollen extracts, antioxidant and antibacterial activity. *Ciencia E Agrotecnologia*, **2007**, 31, 1818-1825	1.6	61
165	Effect of a new variety of Apis mellifera propolis on mutans Streptococci. *Current Microbiology*, **2000**, 41, 192-6	2.4	60
164	Antimicrobial Activity of Essential Oils against Streptococcus mutans and their Antiproliferative Effects. *Evidence-based Complementary and Alternative Medicine*, **2012**, 2012, 751435	2.3	57
163	Antimicrobial activity of Rheedia brasiliensis and 7-epiclusianone against Streptococcus mutans. *Phytomedicine*, **2008**, 15, 886-91	6.5	55
162	Chemical Characterization and Antioxidant, Antimicrobial, and Anti-Inflammatory Activities of South Brazilian Organic Propolis. *PLoS ONE*, **2016**, 11, e0165588	3.7	55
161	Antimicrobial activity of several essential oils on pathogenic and beneficial bacteria. *Industrial Crops and Products*, **2017**, 97, 128-136	5.9	51
160	Antioxidant and Anti-Inflammatory Activities of Unexplored Brazilian Native Fruits. *PLoS ONE*, **2016**, 11, e0152974	3.7	50
159	Geopropolis from Melipona scutellaris decreases the mechanical inflammatory hypernociception by inhibiting the production of IL-1β and TNF-α *Journal of Ethnopharmacology*, **2012**, 143, 709-15	5	49
158	The use of Brazilian propolis for discovery and development of novel anti-inflammatory drugs. *European Journal of Medicinal Chemistry*, **2018**, 153, 49-55	6.8	48
157	Brazilian Red Propolis Attenuates Inflammatory Signaling Cascade in LPS-Activated Macrophages. *PLoS ONE*, **2015**, 10, e0144954	3.7	48
156	Effect of neovestitol-vestitol containing Brazilian red propolis on accumulation of biofilm in vitro and development of dental caries in vivo. *Biofouling*, **2013**, 29, 1233-42	3.3	47
155	Própolis do sudeste e nordeste do Brasil: influência da sazonalidade na atividade antibacteriana e composição fenólica. *Quimica Nova*, **2007**, 30, 1512-1516	1.6	47
154	Antioxidant activity of phenolic compounds added to a functional emulsion containing omega-3 fatty acids and plant sterol esters. *Food Chemistry*, **2015**, 182, 95-104	8.5	46
153	Caffeic acid phenethyl ester reduces the activation of the nuclear factor κB pathway by high-fat diet-induced obesity in mice. *Metabolism: Clinical and Experimental*, **2012**, 61, 1606-14	12.7	45
152	Should we ban total phenolics and antioxidant screening methods? The link between antioxidant potential and activation of NF-κB using phenolic compounds from grape by-products. *Food Chemistry*, **2019**, 290, 229-238	8.5	41

151	Inhibition of Streptococcus mutans biofilm accumulation and development of dental caries in vivo by 7-epiclusianone and fluoride. *Biofouling*, **2010**, 26, 865-72	3.3	40
150	Phenolic compounds and antioxidant activity of hydroalcoholic extracts of wild and cultivated murtilla (Ugni molinae Turcz.). *Food Science and Technology*, **2014**, 34, 667-679	2	39
149	ANTIOXIDANT ACTIVITY AND PHENOLIC COMPOSITION OF HERBAL INFUSIONS CONSUMED IN BRAZIL ACTIVID AD ANTIOXIDANTE Y COMPUESTOS FEN□ICOS EN INFUSIONES HERBARIAS CONSUMID AS EN BRASIL. *Ciencia Y Tecnologia Alimentaria*, **2008**, 6, 41-47		38
148	Biological activities of the fermentation extract of the endophytic fungus Alternaria alternata isolated from Coffea arabica L.. *Brazilian Journal of Pharmaceutical Sciences*, **2009**, 45, 677-685	1.8	38
147	Antioxidative and prooxidative effects in food lipids and synergism with □-tocopherol of a□□seed extracts and grape rachis extracts. *Food Chemistry*, **2016**, 213, 440-449	8.5	36
146	Chemical composition and antifungal potential of Brazilian propolis against Candida spp. *Journal De Mycologie Medicale*, **2016**, 26, 122-132	3	36
145	Identification of a bioactive compound isolated from Brazilian propolis type 6. *Bioorganic and Medicinal Chemistry*, **2009**, 17, 5332-5	3.4	36
144	Evaluation of the release profile, stability and antioxidant activity of a proanthocyanidin-rich cinnamon (Cinnamomum zeylanicum) extract co-encapsulated with □-tocopherol by spray chilling. *Food Research International*, **2017**, 95, 117-124	7	34
143	Vestitol Isolated from Brazilian Red Propolis Inhibits Neutrophils Migration in the Inflammatory Process: Elucidation of the Mechanism of Action. *Journal of Natural Products*, **2016**, 79, 954-60	4.9	33
142	Unexplored endemic fruit species from Brazil: Antibiofilm properties, insights into mode of action, and systemic toxicity of four Eugenia spp. *Microbial Pathogenesis*, **2017**, 105, 280-287	3.8	31
141	Physicochemical, Functional and Antioxidant Properties of Tropical Fruits Co-products. *Plant Foods for Human Nutrition*, **2016**, 71, 137-44	3.9	31
140	Antimicrobial activity of yerba mate (Ilex paraguariensis St. Hil.) against food pathogens. *Revista Argentina De Microbiologia*, **2013**, 45, 93-8	1.8	31
139	Action of essential oils from Brazilian native and exotic medicinal species on oral biofilms. *BMC Complementary and Alternative Medicine*, **2014**, 14, 451	4.7	31
138	Comprehensive characterization of bioactive phenols from new Brazilian superfruits by LC-ESI-QTOF-MS, and their ROS and RNS scavenging effects and anti-inflammatory activity. *Food Chemistry*, **2019**, 281, 178-188	8.5	31
137	Bioprospection of Eugenia brasiliensis, a Brazilian native fruit, as a source of anti-inflammatory and antibiofilm compounds. *Biomedicine and Pharmacotherapy*, **2018**, 102, 132-139	7.5	30
136	Composi□□ fen□ica e atividade antioxidante de res□□uos agroindustriais. *Ciencia Rural*, **2011**, 41, 1088-1093	1.3	30
135	Pr□polis produzida no sul do Brasil, Argentina e Uruguai: evid□□cias fitoqu□□micas de sua origem vegetal. *Ciencia Rural*, **2002**, 32, 997-1003	1.3	30
134	Camu-camu seed (Myrciaria dubia) - From side stream to anantioxidant, antihyperglycemic, antiproliferative, antimicrobial, antihemolytic, anti-inflammatory, and antihypertensive ingredient. *Food Chemistry*, **2020**, 310, 125909	8.5	30

133	Bioguided extraction of phenolic compounds and UHPLC-ESI-Q-TOF-MS/MS characterization of extracts of Moringa oleifera leaves collected in Brazil. *Food Research International*, **2019**, 125, 108647	7	29
132	Bioprospection of Petit Verdot grape pomace as a source of anti-inflammatory compounds. *Journal of Functional Foods*, **2014**, 8, 292-300	5.1	29
131	Peanut skin extract reduces lipid oxidation in cooked chicken patties. *Poultry Science*, **2015**, 94, 442-6	3.9	29
130	Brazilian red propolis effects on peritoneal macrophage activity: Nitric oxide, cell viability, pro-inflammatory cytokines and gene expression. *Journal of Ethnopharmacology*, **2017**, 207, 100-107	5	28
129	Malva sylvestris Inhibits Inflammatory Response in Oral Human Cells. An In Vitro Infection Model. *PLoS ONE*, **2015**, 10, e0140331	3.7	28
128	Wine industry residue as antioxidant in cooked chicken meat. *International Journal of Food Science and Technology*, **2010**, 45, 863-870	3.8	28
127	Polyphenols and palynological origin of bee pollen of Apis mellifera L. from Brazil. Characterization of polyphenols of bee pollen. *CYTA - Journal of Food*, **2013**, 11, 150-161	2.3	27
126	Gamma radiation induced oxidation and tocopherols decrease in in-shell, peeled and blanched peanuts. *International Journal of Molecular Sciences*, **2012**, 13, 2827-45	6.3	27
125	Main pathways of action of Brazilian red propolis on the modulation of neutrophils migration in the inflammatory process. *Phytomedicine*, **2016**, 23, 1583-1590	6.5	27
124	Antiproliferative effect of benzophenones and their influence on cathepsin activity. *Phytotherapy Research*, **2010**, 24, 379-83	6.7	26
123	The correlation between the phenolic composition and biological activities of two varieties of Brazilian propolis (G6 and G12). *Brazilian Journal of Pharmaceutical Sciences*, **2012**, 48, 557-564	1.8	25
122	Bioactive Fraction of Geopropolis from Melipona scutellaris Decreases Neutrophils Migration in the Inflammatory Process: Involvement of Nitric Oxide Pathway. *Evidence-based Complementary and Alternative Medicine*, **2013**, 2013, 907041	2.3	25
121	Gamma irradiation of in-shell and blanched peanuts protects against mycotoxic fungi and retains their nutraceutical components during long-term storage. *International Journal of Molecular Sciences*, **2012**, 13, 10935-58	6.3	23
120	Clitoria ternatea L. petal bioactive compounds display antioxidant, antihemolytic and antihypertensive effects, inhibit α-amylase and α-glucosidase activities and reduce human LDL cholesterol and DNA induced oxidation. *Food Research International*, **2020**, 128, 108763	7	23
119	Neovestitol, an isoflavonoid isolated from Brazilian red propolis, reduces acute and chronic inflammation: involvement of nitric oxide and IL-6. *Scientific Reports*, **2016**, 6, 36401	4.9	23
118	Biologically active compounds from white and black mustard grains: An optimization study for recovery and identification of phenolic antioxidants. *Industrial Crops and Products*, **2019**, 135, 294-300	5.9	22
117	Avaliação do potencial antioxidante do pólen apícola produzido na região sul do Brasil. *Quimica Nova*, **2008**, 31, 1660-1664	1.6	22
116	Composição química de Baccharis dracunculifolia, fonte botânica das próplis dos estados de São Paulo e Minas Gerais. *Ciencia Rural*, **2005**, 35, 909-915	1.3	22

115	Cinnamoyloxy-mammeisin Isolated from Geopropolis Attenuates Inflammatory Process by Inhibiting Cytokine Production: Involvement of MAPK, AP-1, and NF-B. *Journal of Natural Products*, **2016**, 79, 1828-33	4.9	21
114	Antiproliferative Constituents of Geopropolis from the Bee Melipona scutellaris. *Planta Medica*, **2016**, 82, 190-4	3.1	21
113	Characterization of antioxidant and antimicrobial properties of spray-dried extracts from peanut skins. *Food and Bioproducts Processing*, **2017**, 105, 215-223	4.9	21
112	The Effect of Essential Oils and Bioactive Fractions on Streptococcus mutans and Candida albicans Biofilms: A Confocal Analysis. *Evidence-based Complementary and Alternative Medicine*, **2015**, 2015, 871316	2.3	21
111	Effects of 7-epiclusianone on Streptococcus mutans and caries development in rats. *Planta Medica*, **2011**, 77, 40-5	3.1	21
110	Anti-Inflammatory, Anti-Osteoclastogenic and Antioxidant Effects of Malva sylvestris Extract and Fractions: In Vitro and In Vivo Studies. *PLoS ONE*, **2016**, 11, e0162728	3.7	21
109	Volatile and non-volatile/semi-volatile compounds and in vitro bioactive properties of Chilean Ulmo (Eucryphia cordifolia Cav.) honey. *Food Research International*, **2017**, 94, 20-28	7	20
108	Comparison of the in vitro efficiency of supplementary bee propolis extracts of different origin in enhancing the ruminal degradability of organic matter and mitigating the formation of methane. *Animal Feed Science and Technology*, **2015**, 199, 51-60	3	20
107	Can we conserve trans-resveratrol content and antioxidant activity during industrial production of chocolate?. *Journal of the Science of Food and Agriculture*, **2019**, 99, 83-89	4.3	20
106	Composição química e atividade antioxidante da polpa e resíduos de abacate 'Hass'. *Revista Brasileira De Fruticultura*, **2014**, 36, 417-424	1.2	20
105	Analysis of isoflavonoids from leguminous plant extracts by RPHPLC/DAD and electrospray ionization mass spectrometry. *International Journal of Food Sciences and Nutrition*, **2007**, 58, 116-24	3.7	20
104	Physicochemical properties, antioxidant activity and stability of spray-dried propolis. *Journal of ApiProduct and ApiMedical Science*, **2011**, 3, 94-100		20
103	A new variety of purple tomato as a rich source of bioactive carotenoids and its potential health benefits. *Heliyon*, **2019**, 5, e02831	3.6	20
102	Anti-inflammatory mechanisms of neovestitol from Brazilian red propolis in LPS-activated macrophages. *Journal of Functional Foods*, **2017**, 36, 440-447	5.1	19
101	Chemical composition, nutritional value and bioactive compounds in six uvaia accessions. *Food Chemistry*, **2019**, 294, 547-556	8.5	18
100	Inhibition of DMBA-induced Oral Squamous Cells Carcinoma Growth by Brazilian Red Propolis in Rodent Model. *Basic and Clinical Pharmacology and Toxicology*, **2015**, 117, 85-95	3.1	18
99	Antioxidant and Vasodilator Activity of Turcz. (Murtilla) and Its Modulatory Mechanism in Hypotensive Response. *Oxidative Medicine and Cellular Longevity*, **2016**, 2016, 6513416	6.7	18
98	Apolar Bioactive Fraction of Melipona scutellaris Geopropolis on Streptococcus mutans Biofilm. *Evidence-based Complementary and Alternative Medicine*, **2013**, 2013, 256287	2.3	17

97	Determinaõ da concentraõ de beta-glucano em cogumelo Agaricus blazei Murill por mtodo enzimtico. *Food Science and Technology*, **2003**, 23, 312-316	2	17
96	Brazilian red propolis reduces orange-complex periodontopathogens growing in multispecies biofilms. *Biofouling*, **2019**, 35, 308-319	3.3	16
95	Potential benefits of phenolics from pomegranate pulp and peel in Alzheimerâ disease: antioxidant activity and inhibition of acetylcholinesterase. *Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)*,5,	3.7	16
94	Chemical Changes and Oxidative Stability of Peanuts as Affected by the Dry-Blanching. *JAOCS, Journal of the American Oil ChemistsgSociety*, **2016**, 93, 1101-1109	1.8	16
93	Abilities of berberine and chemically modified berberines to interact with metformin and inhibit proliferation of pancreatic cancer cells. *Advances in Biological Regulation*, **2019**, 73, 100633	6.2	15
92	Pollen types and levels of total phenolic compounds in propolis produced by Apis mellifera L. (Apidae) in an area of the Semiarid Region of Bahia, Brazil. *Anais Da Academia Brasileira De Ciencias*, **2014**, 86, 407-18	1.4	15
91	Guava pomace: a new source of anti-inflammatory and analgesic bioactives. *BMC Complementary and Alternative Medicine*, **2013**, 13, 235	4.7	15
90	Bioassay guided purification of the antimicrobial fraction of a Brazilian propolis from Bahia state. *BMC Complementary and Alternative Medicine*, **2009**, 9, 25	4.7	15
89	Response surface optimization of phenolic compounds from jabuticaba (Myrciaria cauliflora [Mart.] O.Berg) seeds: Antioxidant, antimicrobial, antihyperglycemic, antihypertensive and cytotoxic assessments. *Food and Chemical Toxicology*, **2020**, 142, 111439	4.7	15
88	The anti-biofilm potential of commonly discarded agro-industrial residues against opportunistic pathogens. *Industrial Crops and Products*, **2016**, 87, 150-160	5.9	15
87	Brazilian red propolis exhibits antiparasitic properties in vitro and reduces worm burden and egg production in an mouse model harboring either early or chronic Schistosoma mansoni infection. *Journal of Ethnopharmacology*, **2021**, 264, 113387	5	15
86	Chemical characterization, antioxidant activity and application of beetroot and guava residue extracts on the preservation of cooked chicken meat. *Journal of Food Science and Technology*, **2015**, 52, 7409-7416	3.3	14
85	Impact of Brazilian red propolis extract on blood metabolites, milk production, and lamb performance of Santa In ewes. *Tropical Animal Health and Production*, **2016**, 48, 1043-50	1.7	14
84	Effect of Brazilian red propolis administration on hematological, biochemical variables and parasitic response of Santa In ewes during and after flushing period. *Tropical Animal Health and Production* , **2013**, 45, 1609-18	1.7	14
83	Mate (Ilex paraguariensis) as dietary additive for broilers: performance and oxidative stability of meat. *European Food Research and Technology*, **2011**, 232, 655-661	3.4	14
82	The anti-caries activity and toxicity of an experimental propolis-containing varnish. *Brazilian Oral Research*, **2017**, 31, e45	2.6	13
81	The antioxidant response of the liver of male Swiss mice raised on a AIN 93 or commercial diet. *BMC Physiology*, **2013**, 13, 3	0	13
80	Antihyperglycemic activity of crude extract and isolation of phenolic compounds with antioxidant activity from Moringa oleifera Lam. leaves grown in Southern Brazil. *Food Research International*, **2021**, 141, 110082	7	13

79	Extraction yield, antioxidant activity andphenolics from grape, mango and peanut agro-industrial by-products. *Ciencia Rural*, **2016**, 46, 1498-1504	1.3	12
78	Anti-inflammatory and anti- Effects of Brazilian Organic Propolis, a Promising Source of Bioactive Molecules and Functional Food. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 2861-2871	5.7	12
77	Effects of Cinnamoyloxy-mammeisin from Geopropolis on Osteoclast Differentiation and Porphyromonas gingivalis-Induced Periodontitis. *Journal of Natural Products*, **2017**, 80, 1893-1899	4.9	11
76	Optimizing the potential bioactivity of isoflavones from soybeans via ultrasound pretreatment: Antioxidant potential and NF-B activation. *Journal of Food Biochemistry*, **2019**, 43, e13018	3.3	11
75	Antiproliferative Flavanoid Dimers Isolated from Brazilian Red Propolis. *Journal of Natural Products*, **2020**, 83, 1784-1793	4.9	11
74	Isoflavonoids from Brazilian red propolis down-regulate the expression of cancer-related target proteins: A pharmacogenomic analysis. *Phytotherapy Research*, **2018**, 32, 750-754	6.7	11
73	Bee propolis extract as a phytogenic feed additive to enhance diet digestibility, rumen microbial biosynthesis, mitigating methane formation and health status of late pregnant ewes. *Animal Feed Science and Technology*, **2021**, 273, 114834	3	11
72	Gastroprotective Effect of Geopropolis from Melipona scutellaris Is Dependent on Production of Nitric Oxide and Prostaglandin. *Evidence-based Complementary and Alternative Medicine*, **2015**, 2015, 459846	2.3	10
71	Growth, carcass characteristics, chemical composition and fatty acid profile of the longissimus dorsi muscle in goat kids fed diets with castor oil. *Revista Brasileira De Zootecnia*, **2012**, 41, 2343-2349	1.2	10
70	Anti-inflammatory activity and polyphenolic profile of the hydroalcoholic seed extract of Eugenia leitonii , an unexplored Brazilian native fruit. *Journal of Functional Foods*, **2016**, 26, 249-257	5.1	10
69	Anti-inflammatory and anti-biofilm properties of ent -nemorosone from Brazilian geopropolis. *Journal of Functional Foods*, **2016**, 26, 27-35	5.1	10
68	Fourier transform near infrared spectroscopy as a tool for predicting antioxidant activity of propolis. *Journal of King Saud University - Science*, **2020**, 32, 784-790	3.6	10
67	Characteristics of the fruits of two uvaia populations grown in Salesópolis, SP, Brazil. *Revista Brasileira De Fruticultura*, **2018**, 40,	1.2	10
66	Vestitol drives LPS-activated macrophages into M2 phenotype through modulation of NF-B pathway. *International Immunopharmacology*, **2020**, 82, 106329	5.8	8
65	Polyphenol analysis using high-resolution mass spectrometry allows differentiation of drought tolerant peanut genotypes. *Journal of the Science of Food and Agriculture*, **2020**, 100, 721-731	4.3	8
64	Effects of the MDM-2 inhibitor Nutlin-3a on PDAC cells containing and lacking WT-TP53 on sensitivity to chemotherapy, signal transduction inhibitors and nutraceuticals. *Advances in Biological Regulation*, **2019**, 72, 22-40	6.2	7
63	Isoflavonas em isolados e concentrados proticos de soja. *Food Science and Technology*,23, 206-212	2	7
62	Chemical Characterization and Optimization of the Extraction Process of Bioactive Compounds from Propolis Produced by Selected BeesApis mellifera. *Journal of the Brazilian Chemical Society*, **2015**,	1.5	7

61	Abilities of Estradiol to interact with chemotherapeutic drugs, signal transduction inhibitors and nutraceuticals and alter the proliferation of pancreatic cancer cells. *Advances in Biological Regulation*, **2020**, 75, 100672	6.2	7
60	Prediction of pharmacokinetic and toxicological parameters of a 4-phenylcoumarin isolated from geopropolis: In silico and in vitro approaches. *Toxicology Letters*, **2016**, 263, 6-10	4.4	6
59	Perfil de cidos graxos e composi qumica do msculo longissimus dorsi de cordeiros alimentados com dietas contendo polpa ctrica. *Revista Brasileira De Zootecnia*, **2010**, 39, 1346-1352	1.2	6
58	Propriedades da carne e perfil de cidos graxos do pernil de catetos (Tayassu tajacu) alimentados com torta de babau (Orbignya phalerata). *Arquivo Brasileiro De Medicina Veterinaria E Zootecnia*, **2009**, 61, 1419-1427	0.3	6
57	A seeds: An unexplored agro-industrial residue as a potential source of lipids, fibers, and antioxidant phenolic compounds. *Industrial Crops and Products*, **2021**, 161, 113204	5.9	6
56	Flaxleaf Fleabane Leaves (Conyza bonariensis), A New Functional Nonconventional Edible Plant?. *Journal of Food Science*, **2019**, 84, 3473-3482	3.4	6
55	Alkaline conditions better extract anti-inflammatory polysaccharides from winemaking by-products. *Food Research International*, **2020**, 131, 108532	7	6
54	Effects of electron beam irradiation on the bioactive components of goji-berry. *Radiation Physics and Chemistry*, **2021**, 179, 109144	2.5	6
53	A Highly Stable Soybean Oil-Rich Miscella Obtained by Ethanolic Extraction as a Promising Biodiesel Feedstock. *JAOCS, Journal of the American Oil ChemistsgSociety*, **2017**, 94, 1101-1109	1.8	5
52	Antimicrobial activity of nitrochalcone and pentyl caffeate against hospital pathogens results in decreased microbial adhesion and biofilm formation. *Biofouling*, **2019**, 35, 129-142	3.3	5
51	Volatile profile of yellow passion fruit juice by static headspace and solid phase microextraction techniques. *Ciencia Rural*, **2015**, 45, 356-363	1.3	5
50	Ripe Ora-pro-nobis (Pereskia aculeata miller) fruits express high contents of bioactive compounds and antioxidant capacity. *Revista Brasileira De Fruticultura*, **2018**, 40,	1.2	5
49	Conversion of Isoflavone Glucosides to Aglycones by Partially Purified Glucosidases from Microbial and Vegetable Sources. *Applied Biochemistry and Biotechnology*, **2015**, 176, 1659-72	3.2	5
48	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	7	5
47	Plinia trunciflora and Plinia cauliflora: two species rich in bioactive compounds, terpenes, and minerals. *Journal of Food Measurement and Characterization*, **2019**, 13, 921-931	2.8	5
46	Effect of the smoking using Brazilian reforestation woods on volatile organic compounds, lipid oxidation, microbiological and hedonic quality of bacons during shelf life. *Meat Science*, **2020**, 164, 108110	6.4	4
45	Effect of water activity on lipid oxidation and nonenzymatic browning in Brazil nut flour. *European Food Research and Technology*, **2018**, 244, 1657-1663	3.4	4
44	Evaluation of the selective antibacterial activity of Eucalyptus globulus and Pimenta pseudocaryophyllus essential oils individually and in combination on Enterococcus faecalis and Lactobacillus rhamnosus. *Canadian Journal of Microbiology*, **2018**, 64, 844-855	3.2	4

43	Volatile compounds profile of Bromeliaceae flowers. *Revista De Biologia Tropical*, **2016**, 64, 1101-16	1.3	4
42	Polyphenols in Brazilian organic honey and their scavenging capacity against reactive oxygen and nitrogen species. *Journal of Apicultural Research*, **2020**, 59, 136-145	2	4
41	Simulated gastrointestinal digestion of Brazilian aâseeds affects the content of flavan-3-ol derivatives, and their antioxidant and anti-inflammatory activities. *Heliyon*, **2020**, 6, e05214	3.6	4
40	Antioxidant Activity of Spray-Dried Extracts of Psidium guajava Leaves. *Journal of Food Research*, **2018**, 7, 141	1.3	4
39	Phenolics and alkaloids of raw cocoa nibs and husk: The role of soluble and insoluble-bound antioxidants. *Food Bioscience*, **2021**, 42, 101085	4.9	4
38	Phenolic profile and potential beneficial effects of underutilized Brazilian native fruits on scavenging of ROS and RNS and anti-inflammatory and antimicrobial properties. *Food and Function*, **2020**, 11, 8905-8917	6.1	3
37	Colostrum from primiparous Holstein cows shows higher antioxidant activity than colostrum of multiparous ones. *Journal of Dairy Research*, **2020**, 87, 356-359	1.6	3
36	Obtaining high-quality oil from monguba (Pachira aquatica Aubl.) seeds by using supercritical CO2 process. *Journal of Supercritical Fluids*, **2021**, 171, 105192	4.2	3
35	Effects of increasing dietary oil inclusion from different sources on growth performance, carcass and meat quality traits, and fatty acid profile in genetically lean immunocastrated male pigs. *Livestock Science*, **2021**, 248, 104515	1.7	3
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