

Severino Matias Alencar

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.

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	Co-encapsulation of guaraná extracts and probiotics increases probiotic survivability and simultaneously delivers bioactive compounds in simulated gastrointestinal fluids. <i>LWT - Food Science and Technology</i> , 2022 , 161, 113351	5.4	0
185	The phytoactive constituents of B.D. Jacks (pitangatuba): Toxicity and elucidation of their anti-inflammatory mechanism(s) of action.. <i>Food Chemistry Molecular Sciences</i> , 2022 , 4, 100093	1	
184	Anti-Inflammatory Effects of (3S)-Vestitol on Peritoneal Macrophages. <i>Pharmaceuticals</i> , 2022 , 15, 553	5.2	0
183	The Genetic Complexity of Type-IV Trichome Development Reveals the Steps towards an Insect-Resistant Tomato. <i>Plants</i> , 2022 , 11, 1309	4.5	
182	Plant genetic diversity by DNA barcoding to investigate propolis origin. <i>Phytochemistry</i> , 2022 , 200, 113226	4.6	0
181	Brazilian Organic Honey from Atlantic Rainforest Decreases Inflammatory Process in Mice. <i>Veterinary Sciences</i> , 2022 , 9, 268	2.4	
180	Chemical characterization of Echium plantagineum seed oil obtained by three methods of extraction. <i>Journal of Food Science</i> , 2021 , 86, 5307	3.4	0
179	An insight into the botanical origins of propolis from permanent preservation and reforestation areas of southern Brazil. <i>Scientific Reports</i> , 2021 , 11, 22043	4.9	0
178	Alfalfa seeds: An unexplored agro-industrial residue as a potential source of lipids, fibers, and antioxidant phenolic compounds. <i>Industrial Crops and Products</i> , 2021 , 161, 113204	5.9	6
177	Bee propolis extract as a phytogetic feed additive to enhance diet digestibility, rumen microbial biosynthesis, mitigating methane formation and health status of late pregnant ewes. <i>Animal Feed Science and Technology</i> , 2021 , 273, 114834	3	11
176	Do drought-adapted peanut genotypes have different bioactive compounds and ROS-scavenging activity?. <i>European Food Research and Technology</i> , 2021 , 247, 1369-1378	3.4	1
175	Antihyperglycemic activity of crude extract and isolation of phenolic compounds with antioxidant activity from Moringa oleifera Lam. leaves grown in Southern Brazil. <i>Food Research International</i> , 2021 , 141, 110082	7	13
174	Evaluation of antioxidant capacity, fatty acid profile, and bioactive compounds from buritirana (Mauritiella armata Mart.) oil: A little-explored native Brazilian fruit. <i>Food Research International</i> , 2021 , 142, 110260	7	5
173	Obtaining high-quality oil from monguba (Pachira aquatica Aubl.) seeds by using supercritical CO2 process. <i>Journal of Supercritical Fluids</i> , 2021 , 171, 105192	4.2	3
172	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. <i>Livestock Science</i> , 2021 , 248, 104515	1.7	3
171	Inajábil processing by-product: A novel source of bioactive catechins and procyanidins from a Brazilian native fruit. <i>Food Research International</i> , 2021 , 144, 110353	7	1
170	Introgression of the sesquiterpene biosynthesis from Solanum habrochaites to cultivated tomato offers insights into trichome morphology and arthropod resistance. <i>Planta</i> , 2021 , 254, 11	4.7	2

169	Isolation of diterpenes from Araucaria sp Brazilian brown propolis and development of a validated high-performance liquid chromatography method for its analysis. <i>Journal of Separation Science</i> , 2021 , 44, 3089-3097	3.4	2
168	Effects of convective drying assisted by ultrasound and osmotic solution on polyphenol, antioxidant and microstructure of murtila (Turcz) fruit. <i>Journal of Food Science and Technology</i> , 2021 , 58, 138-146	3.3	1
167	Target action of antioxidants using iontophoresis. <i>Journal of Cosmetic Dermatology</i> , 2021 , 20, 664-676	2.5	1
166	Effects of electron beam irradiation on the bioactive components of goji-berry. <i>Radiation Physics and Chemistry</i> , 2021 , 179, 109144	2.5	6
165	Do Flavonoids from Durum Wheat Contribute to Its Bioactive Properties? A Prospective Study. <i>Molecules</i> , 2021 , 26,	4.8	2
164	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. <i>Journal of Ethnopharmacology</i> , 2021 , 264, 113387	5	15
163	Active Antioxidant Phenolics from Brazilian Red Propolis: An Optimization Study for Their Recovery and Identification by LC-ESI-QTOF-MS/MS. <i>Antioxidants</i> , 2021 , 10,	7.1	2
162	Phenolics and alkaloids of raw cocoa nibs and husk: The role of soluble and insoluble-bound antioxidants. <i>Food Bioscience</i> , 2021 , 42, 101085	4.9	4
161	Characterisation of the chocolate aroma in roast jackfruit seeds. <i>Food Chemistry</i> , 2021 , 354, 129537	8.5	1
160	Brazilian Red Propolis shows antifungal and immunomodulatory activities against Paracoccidioides brasiliensis. <i>Journal of Ethnopharmacology</i> , 2021 , 277, 114181	5	1
159	Lignans as new chemical markers of a certified Brazilian organic propolis. <i>Natural Product Research</i> , 2020 , 1-5	2.3	1
158	Antiproliferative Flavanoid Dimers Isolated from Brazilian Red Propolis. <i>Journal of Natural Products</i> , 2020 , 83, 1784-1793	4.9	11
157	Anti-inflammatory and antioxidant potential, in vivo toxicity, and polyphenolic composition of Eugenia selloi B.D.Jacks. (pitangatuba), a Brazilian native fruit. <i>PLoS ONE</i> , 2020 , 15, e0234157	3.7	2
156	Water-extracted Brazil nut co-products: nutritional value and estimation of nutrient losses during processing. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 1919-1925	2.8	1
155	Effect of the smoking using Brazilian reforestation woods on volatile organic compounds, lipid oxidation, microbiological and hedonic quality of bacons during shelf life. <i>Meat Science</i> , 2020 , 164, 108110	6.4	4
154	Response surface optimization of phenolic compounds extraction from camu-camu (Myrciaria dubia) seed coat based on chemical properties and bioactivity. <i>Journal of Food Science</i> , 2020 , 85, 2358-2367	3.4	2
153	Vestitol drives LPS-activated macrophages into M2 phenotype through modulation of NF- κ B pathway. <i>International Immunopharmacology</i> , 2020 , 82, 106329	5.8	8
152	Antioxidant activity and development of one chromatographic method to determine the phenolic compounds from Agroindustrial Pomace. <i>Anais Da Academia Brasileira De Ciencias</i> , 2020 , 92, e20181068	1.4	1

151	Response surface optimization of phenolic compounds from jaboticaba (<i>Myrciaria cauliflora</i> [Mart.] O.Berg) seeds: Antioxidant, antimicrobial, antihyperglycemic, antihypertensive and cytotoxic assessments. <i>Food and Chemical Toxicology</i> , 2020 , 142, 111439	4.7	15
150	<i>Clitoria ternatea</i> 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. <i>Food Research International</i> , 2020 , 128, 108763	7	23
149	Polyphenols in Brazilian organic honey and their scavenging capacity against reactive oxygen and nitrogen species. <i>Journal of Apicultural Research</i> , 2020 , 59, 136-145	2	4
148	Polyphenol analysis using high-resolution mass spectrometry allows differentiation of drought tolerant peanut genotypes. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 721-731	4.3	8
147	Abilities of 17β -Estradiol to interact with chemotherapeutic drugs, signal transduction inhibitors and nutraceuticals and alter the proliferation of pancreatic cancer cells. <i>Advances in Biological Regulation</i> , 2020 , 75, 100672	6.2	7
146	Camu-camu seed (<i>Myrciaria dubia</i>) - From side stream to an antioxidant, antihyperglycemic, antiproliferative, antimicrobial, antihemolytic, anti-inflammatory, and antihypertensive ingredient. <i>Food Chemistry</i> , 2020 , 310, 125909	8.5	30
145	Simulated gastrointestinal digestion of Brazilian açai seeds affects the content of flavan-3-ol derivatives, and their antioxidant and anti-inflammatory activities. <i>Heliyon</i> , 2020 , 6, e05214	3.6	4
144	Phenolic profile and potential beneficial effects of underutilized Brazilian native fruits on scavenging of ROS and RNS and anti-inflammatory and antimicrobial properties. <i>Food and Function</i> , 2020 , 11, 8905-8917	6.1	3
143	Essential Oil Content of <i>Baccharis crispa</i> Spreng. Regulated by Water Stress and Seasonal Variation. <i>AgriEngineering</i> , 2020 , 2, 458-470	2.2	
142	Colostrum from primiparous Holstein cows shows higher antioxidant activity than colostrum of multiparous ones. <i>Journal of Dairy Research</i> , 2020 , 87, 356-359	1.6	3
141	Fourier transform near infrared spectroscopy as a tool for predicting antioxidant activity of propolis. <i>Journal of King Saud University - Science</i> , 2020 , 32, 784-790	3.6	10
140	A comprehensive characterization of polyphenols by LC-ESI-QTOF-MS from geopropolis and their antibacterial, antioxidant and antiproliferative effects. <i>Natural Product Research</i> , 2020 , 34, 3139-3144	2.3	3
139	Anti-inflammatory and anti- Effects of Brazilian Organic Propolis, a Promising Source of Bioactive Molecules and Functional Food. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 2861-2871	5.7	12
138	Alkaline conditions better extract anti-inflammatory polysaccharides from winemaking by-products. <i>Food Research International</i> , 2020 , 131, 108532	7	6
137	Optimizing the potential bioactivity of isoflavones from soybeans via ultrasound pretreatment: Antioxidant potential and NF- κ B activation. <i>Journal of Food Biochemistry</i> , 2019 , 43, e13018	3.3	11
136	Bioguided extraction of phenolic compounds and UHPLC-ESI-Q-TOF-MS/MS characterization of extracts of <i>Moringa oleifera</i> leaves collected in Brazil. <i>Food Research International</i> , 2019 , 125, 108647	7	29
135	Volatile Compounds Determined by SPME-GC, Bioactive Compounds, In Vitro Antioxidant Capacity and Physicochemical Characteristics of Four Native Fruits from South America. <i>Plant Foods for Human Nutrition</i> , 2019 , 74, 358-363	3.9	2
134	Chemical composition, nutritional value and bioactive compounds in six uvaia accessions. <i>Food Chemistry</i> , 2019 , 294, 547-556	8.5	18

133	Biologically active compounds from white and black mustard grains: An optimization study for recovery and identification of phenolic antioxidants. <i>Industrial Crops and Products</i> , 2019 , 135, 294-300	5.9	22
132	Abilities of berberine and chemically modified berberines to interact with metformin and inhibit proliferation of pancreatic cancer cells. <i>Advances in Biological Regulation</i> , 2019 , 73, 100633	6.2	15
131	Brazilian red propolis reduces orange-complex periodontopathogens growing in multispecies biofilms. <i>Biofouling</i> , 2019 , 35, 308-319	3.3	16
130	Should we ban total phenolics and antioxidant screening methods? The link between antioxidant potential and activation of NF- κ B using phenolic compounds from grape by-products. <i>Food Chemistry</i> , 2019 , 290, 229-238	8.5	41
129	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. <i>Advances in Biological Regulation</i> , 2019 , 72, 22-40	6.2	7
128	Antimicrobial activity of nitrochalcone and pentyl caffeate against hospital pathogens results in decreased microbial adhesion and biofilm formation. <i>Biofouling</i> , 2019 , 35, 129-142	3.3	5
127	Can we conserve trans-resveratrol content and antioxidant activity during industrial production of chocolate?. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 83-89	4.3	20
126	Improving Waste Cooking Oil Quality for Biodiesel Production with the Ethanolic By-product of Soybean Oil Extraction. <i>JAACS, Journal of the American Oil ChemistsgSociety</i> , 2019 , 96, 1379-1388	1.8	
125	Flaxleaf Fleabane Leaves (<i>Conyza bonariensis</i>), A New Functional Nonconventional Edible Plant?. <i>Journal of Food Science</i> , 2019 , 84, 3473-3482	3.4	6
124	A new variety of purple tomato as a rich source of bioactive carotenoids and its potential health benefits. <i>Heliyon</i> , 2019 , 5, e02831	3.6	20
123	Plinia trunciflora and Plinia cauliflora: two species rich in bioactive compounds, terpenes, and minerals. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 921-931	2.8	5
122	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. <i>Food Chemistry</i> , 2019 , 281, 178-188	8.5	31
121	Isoflavonoids from Brazilian red propolis down-regulate the expression of cancer-related target proteins: A pharmacogenomic analysis. <i>Phytotherapy Research</i> , 2018 , 32, 750-754	6.7	11
120	Bioprospection of <i>Eugenia brasiliensis</i> , a Brazilian native fruit, as a source of anti-inflammatory and antibiofilm compounds. <i>Biomedicine and Pharmacotherapy</i> , 2018 , 102, 132-139	7.5	30
119	Chitosan active films containing agro-industrial residue extracts for shelf life extension of chicken restructured product. <i>Food Research International</i> , 2018 , 108, 93-100	7	66
118	The use of Brazilian propolis for discovery and development of novel anti-inflammatory drugs. <i>European Journal of Medicinal Chemistry</i> , 2018 , 153, 49-55	6.8	48
117	Ripe Ora-pro-nobis (<i>Pereskia aculeata miller</i>) fruits express high contents of bioactive compounds and antioxidant capacity. <i>Revista Brasileira De Fruticultura</i> , 2018 , 40,	1.2	5
116	Effect of water activity on lipid oxidation and nonenzymatic browning in Brazil nut flour. <i>European Food Research and Technology</i> , 2018 , 244, 1657-1663	3.4	4

115	Evaluation of the selective antibacterial activity of Eucalyptus globulus and Pimenta pseudocaryophyllus essential oils individually and in combination on Enterococcus faecalis and Lactobacillus rhamnosus. <i>Canadian Journal of Microbiology</i> , 2018 , 64, 844-855	3.2	4
114	Exploration of avocado by-products as natural sources of bioactive compounds. <i>PLoS ONE</i> , 2018 , 13, e0192577	3.7	80
113	Characteristics of the fruits of two uvaia populations grown in Salesópolis, SP, Brazil. <i>Revista Brasileira De Fruticultura</i> , 2018 , 40,	1.2	10
112	Cambuci: a native fruit from the Brazilian Atlantic forest showed nutraceutical characteristics. <i>Revista Brasileira De Fruticultura</i> , 2018 , 40,	1.2	3
111	Antioxidant Activity of Spray-Dried Extracts of Psidium guajava Leaves. <i>Journal of Food Research</i> , 2018 , 7, 141	1.3	4
110	Evaluation of the release profile, stability and antioxidant activity of a proanthocyanidin-rich cinnamon (<i>Cinnamomum zeylanicum</i>) extract co-encapsulated with α -tocopherol by spray chilling. <i>Food Research International</i> , 2017 , 95, 117-124	7	34
109	Unexplored endemic fruit species from Brazil: Antibiofilm properties, insights into mode of action, and systemic toxicity of four Eugenia spp. <i>Microbial Pathogenesis</i> , 2017 , 105, 280-287	3.8	31
108	Volatile and non-volatile/semi-volatile compounds and in vitro bioactive properties of Chilean Ulmo (<i>Eucryphia cordifolia</i> Cav.) honey. <i>Food Research International</i> , 2017 , 94, 20-28	7	20
107	Brazilian red propolis effects on peritoneal macrophage activity: Nitric oxide, cell viability, pro-inflammatory cytokines and gene expression. <i>Journal of Ethnopharmacology</i> , 2017 , 207, 100-107	5	28
106	A Highly Stable Soybean Oil-Rich Miscella Obtained by Ethanol Extraction as a Promising Biodiesel Feedstock. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 1101-1109	1.8	5
105	Effects of Cinnamoyloxy-mammeisin from Geopropolis on Osteoclast Differentiation and Porphyromonas gingivalis-Induced Periodontitis. <i>Journal of Natural Products</i> , 2017 , 80, 1893-1899	4.9	11
104	Antimicrobial activity of several essential oils on pathogenic and beneficial bacteria. <i>Industrial Crops and Products</i> , 2017 , 97, 128-136	5.9	51
103	The anti-caries activity and toxicity of an experimental propolis-containing varnish. <i>Brazilian Oral Research</i> , 2017 , 31, e45	2.6	13
102	Anti-inflammatory mechanisms of neovestitol from Brazilian red propolis in LPS-activated macrophages. <i>Journal of Functional Foods</i> , 2017 , 36, 440-447	5.1	19
101	Characterization of antioxidant and antimicrobial properties of spray-dried extracts from peanut skins. <i>Food and Bioproducts Processing</i> , 2017 , 105, 215-223	4.9	21
100	The effect of seasons on Brazilian red propolis and its botanical source: chemical composition and antibacterial activity. <i>Natural Product Research</i> , 2017 , 31, 1318-1324	2.3	70
99	Bioassay-guided isolation of proanthocyanidins with antioxidant activity from peanut (<i>Arachis hypogaea</i>) skin by combination of chromatography techniques. <i>Food Chemistry</i> , 2016 , 192, 306-12	8.5	76
98	Antioxidative and prooxidative effects in food lipids and synergism with α -tocopherol of almond seed extracts and grape rachis extracts. <i>Food Chemistry</i> , 2016 , 213, 440-449	8.5	36

97	Cinnamoyloxy-mammeisin Isolated from Geopropolis Attenuates Inflammatory Process by Inhibiting Cytokine Production: Involvement of MAPK, AP-1, and NF- κ B. <i>Journal of Natural Products</i> , 2016 , 79, 1828-33	4.9	21
96	Prediction of pharmacokinetic and toxicological parameters of a 4-phenylcoumarin isolated from geopropolis: In silico and in vitro approaches. <i>Toxicology Letters</i> , 2016 , 263, 6-10	4.4	6
95	Impact of Brazilian red propolis extract on blood metabolites, milk production, and lamb performance of Santa Inês ewes. <i>Tropical Animal Health and Production</i> , 2016 , 48, 1043-50	1.7	14
94	A pharmacological perspective on the use of Brazilian Red Propolis and its isolated compounds against human diseases. <i>European Journal of Medicinal Chemistry</i> , 2016 , 110, 267-79	6.8	95
93	Physicochemical, Functional and Antioxidant Properties of Tropical Fruits Co-products. <i>Plant Foods for Human Nutrition</i> , 2016 , 71, 137-44	3.9	31
92	Antiproliferative Constituents of Geopropolis from the Bee <i>Melipona scutellaris</i> . <i>Planta Medica</i> , 2016 , 82, 190-4	3.1	21
91	Chemical composition and antifungal potential of Brazilian propolis against <i>Candida</i> spp. <i>Journal De Mycologie Medicale</i> , 2016 , 26, 122-132	3	36
90	Vestitol Isolated from Brazilian Red Propolis Inhibits Neutrophils Migration in the Inflammatory Process: Elucidation of the Mechanism of Action. <i>Journal of Natural Products</i> , 2016 , 79, 954-60	4.9	33
89	Antioxidant and Anti-Inflammatory Activities of Unexplored Brazilian Native Fruits. <i>PLoS ONE</i> , 2016 , 11, e0152974	3.7	50
88	Anti-Inflammatory, Anti-Osteoclastogenic and Antioxidant Effects of <i>Malva sylvestris</i> Extract and Fractions: In Vitro and In Vivo Studies. <i>PLoS ONE</i> , 2016 , 11, e0162728	3.7	21
87	Volatile compounds profile of Bromeliaceae flowers. <i>Revista De Biologia Tropical</i> , 2016 , 64, 1101-16	1.3	4
86	Antioxidant and Vasodilator Activity of Turcz. (Murtilla) and Its Modulatory Mechanism in Hypotensive Response. <i>Oxidative Medicine and Cellular Longevity</i> , 2016 , 2016, 6513416	6.7	18
85	Extraction yield, antioxidant activity and phenolics from grape, mango and peanut agro-industrial by-products. <i>Ciencia Rural</i> , 2016 , 46, 1498-1504	1.3	12
84	Chemical Characterization and Antioxidant, Antimicrobial, and Anti-Inflammatory Activities of South Brazilian Organic Propolis. <i>PLoS ONE</i> , 2016 , 11, e0165588	3.7	55
83	Neovestitol, an isoflavonoid isolated from Brazilian red propolis, reduces acute and chronic inflammation: involvement of nitric oxide and IL-6. <i>Scientific Reports</i> , 2016 , 6, 36401	4.9	23
82	Chemical Changes and Oxidative Stability of Peanuts as Affected by the Dry-Blanching. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2016 , 93, 1101-1109	1.8	16
81	The anti-biofilm potential of commonly discarded agro-industrial residues against opportunistic pathogens. <i>Industrial Crops and Products</i> , 2016 , 87, 150-160	5.9	15
80	Main pathways of action of Brazilian red propolis on the modulation of neutrophils migration in the inflammatory process. <i>Phytomedicine</i> , 2016 , 23, 1583-1590	6.5	27

79	Anti-inflammatory activity and polyphenolic profile of the hydroalcoholic seed extract of <i>Eugenia leitonii</i> , an unexplored Brazilian native fruit. <i>Journal of Functional Foods</i> , 2016 , 26, 249-257	5.1	10
78	Anti-inflammatory and anti-biofilm properties of ent-nemorosone from Brazilian geopropolis. <i>Journal of Functional Foods</i> , 2016 , 26, 27-35	5.1	10
77	Volatile profile of yellow passion fruit juice by static headspace and solid phase microextraction techniques. <i>Ciencia Rural</i> , 2015 , 45, 356-363	1.3	5
76	Antibacterial Activity of Essential Oils and Their Isolated Constituents against Cariogenic Bacteria: A Systematic Review. <i>Molecules</i> , 2015 , 20, 7329-58	4.8	140
75	Chemical characterization, antioxidant activity and application of beetroot and guava residue extracts on the preservation of cooked chicken meat. <i>Journal of Food Science and Technology</i> , 2015 , 52, 7409-7416	3.3	14
74	Winery by-products: extraction optimization, phenolic composition and cytotoxic evaluation to act as a new source of scavenging of reactive oxygen species. <i>Food Chemistry</i> , 2015 , 181, 160-9	8.5	102
73	Antioxidant activity of phenolic compounds added to a functional emulsion containing omega-3 fatty acids and plant sterol esters. <i>Food Chemistry</i> , 2015 , 182, 95-104	8.5	46
72	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. <i>Animal Feed Science and Technology</i> , 2015 , 199, 51-60	3	20
71	Malva sylvestris Inhibits Inflammatory Response in Oral Human Cells. An In Vitro Infection Model. <i>PLoS ONE</i> , 2015 , 10, e0140331	3.7	28
70	Brazilian Red Propolis Attenuates Inflammatory Signaling Cascade in LPS-Activated Macrophages. <i>PLoS ONE</i> , 2015 , 10, e0144954	3.7	48
69	The Effect of Essential Oils and Bioactive Fractions on Streptococcus mutans and Candida albicans Biofilms: A Confocal Analysis. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015 , 2015, 871316	2.3	21
68	Gastroprotective Effect of Geopropolis from <i>Melipona scutellaris</i> Is Dependent on Production of Nitric Oxide and Prostaglandin. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015 , 2015, 459846	2.3	10
67	Conversion of Isoflavone Glucosides to Aglycones by Partially Purified β -Glucosidases from Microbial and Vegetable Sources. <i>Applied Biochemistry and Biotechnology</i> , 2015 , 176, 1659-72	3.2	5
66	Inhibition of DMBA-induced Oral Squamous Cells Carcinoma Growth by Brazilian Red Propolis in Rodent Model. <i>Basic and Clinical Pharmacology and Toxicology</i> , 2015 , 117, 85-95	3.1	18
65	Peanut skin extract reduces lipid oxidation in cooked chicken patties. <i>Poultry Science</i> , 2015 , 94, 442-6	3.9	29
64	Chemical Characterization and Optimization of the Extraction Process of Bioactive Compounds from Propolis Produced by Selected Bees <i>Apis mellifera</i> . <i>Journal of the Brazilian Chemical Society</i> , 2015 ,	1.5	7
63	Bioprospection of Petit Verdot grape pomace as a source of anti-inflammatory compounds. <i>Journal of Functional Foods</i> , 2014 , 8, 292-300	5.1	29
62	Pollen types and levels of total phenolic compounds in propolis produced by <i>Apis mellifera</i> L. (Apidae) in an area of the Semiarid Region of Bahia, Brazil. <i>Anais Da Academia Brasileira De Ciencias</i> , 2014 , 86, 407-18	1.4	15

61	Composiço qumica e atividade antioxidante da polpa e resduos de abacate 'Hass'. <i>Revista Brasileira De Fruticultura</i> , 2014 , 36, 417-424	1.2	20
60	Efeito da hidrotermica em abacate 'Hass' sobre a capacidade antioxidante, compostos fenlicos e coraço. <i>Semina:Ciencias Agrarias</i> , 2014 , 35, 1279	0.6	
59	Action of essential oils from Brazilian native and exotic medicinal species on oral biofilms. <i>BMC Complementary and Alternative Medicine</i> , 2014 , 14, 451	4.7	31
58	Phenolic compounds and antioxidant activity of hydroalcoholic extracts of wild and cultivated murtila (<i>Ugni molinae</i> Turcz.). <i>Food Science and Technology</i> , 2014 , 34, 667-679	2	39
57	<i>Coriandrum sativum</i> L. (Coriander) essential oil: antifungal activity and mode of action on <i>Candida</i> spp., and molecular targets affected in human whole-genome expression. <i>PLoS ONE</i> , 2014 , 9, e99086	3.7	92
56	Vestitol and neovestitol from Brazilian red propolis reduce leukocytes adhesion in the inflammatory process. <i>Planta Medica</i> , 2014 , 80,	3.1	2
55	The antioxidant response of the liver of male Swiss mice raised on a AIN 93 or commercial diet. <i>BMC Physiology</i> , 2013 , 13, 3	0	13
54	Antimicrobial and antiproliferative activities of stingless bee <i>Melipona scutellaris</i> geopropolis. <i>BMC Complementary and Alternative Medicine</i> , 2013 , 13, 23	4.7	72
53	Effect of Brazilian red propolis administration on hematological, biochemical variables and parasitic response of Santa In ewes during and after flushing period. <i>Tropical Animal Health and Production</i> , 2013 , 45, 1609-18	1.7	14
52	Polyphenols and palynological origin of bee pollen of <i>Apis mellifera</i> L. from Brazil. Characterization of polyphenols of bee pollen. <i>CYTA - Journal of Food</i> , 2013 , 11, 150-161	2.3	27
51	Effect of neovestitol-vestitol containing Brazilian red propolis on accumulation of biofilm in vitro and development of dental caries in vivo. <i>Biofouling</i> , 2013 , 29, 1233-42	3.3	47
50	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. <i>Food and Bioproducts Processing</i> , 2013 , 91, 28-36	4.9	99
49	Antimicrobial activity of yerba mate (<i>Ilex paraguariensis</i> St. Hil.) against food pathogens. <i>Revista Argentina De Microbiologia</i> , 2013 , 45, 93-8	1.8	31
48	Anti-inflammatory and antimicrobial evaluation of neovestitol and vestitol isolated from Brazilian red propolis. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 4546-50	5.7	122
47	Apolar Bioactive Fraction of <i>Melipona scutellaris</i> Geopropolis on <i>Streptococcus mutans</i> Biofilm. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013 , 2013, 256287	2.3	17
46	Bioactive Fraction of Geopropolis from <i>Melipona scutellaris</i> Decreases Neutrophils Migration in the Inflammatory Process: Involvement of Nitric Oxide Pathway. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013 , 2013, 907041	2.3	25
45	Guava pomace: a new source of anti-inflammatory and analgesic bioactives. <i>BMC Complementary and Alternative Medicine</i> , 2013 , 13, 235	4.7	15
44	Antioxidant capacity of fractions of alcoholic extracts of sugarcane leaves. <i>Zuckerindustrie</i> , 2013 , 165-160.3		

43	Antioxidant Capacity, Total Phenolic Content and Coloration of Avocado Subjected to UV-C Radiation. <i>Natural Products Journal</i> , 2012 , 2, 164-170	0.6	2
42	Geopropolis from <i>Melipona scutellaris</i> decreases the mechanical inflammatory hypernociception by inhibiting the production of IL-1 β and TNF- α . <i>Journal of Ethnopharmacology</i> , 2012 , 143, 709-15	5	49
41	Caffeic acid phenethyl ester reduces the activation of the nuclear factor κ B pathway by high-fat diet-induced obesity in mice. <i>Metabolism: Clinical and Experimental</i> , 2012 , 61, 1606-14	12.7	45
40	Antioxidant activity by DPPH assay of potential solutions to be applied on bleached teeth. <i>Brazilian Dental Journal</i> , 2012 , 23, 22-7	1.9	126
39	Growth, carcass characteristics, chemical composition and fatty acid profile of the longissimus dorsi muscle in goat kids fed diets with castor oil. <i>Revista Brasileira De Zootecnia</i> , 2012 , 41, 2343-2349	1.2	10
38	The correlation between the phenolic composition and biological activities of two varieties of Brazilian propolis (G6 and G12). <i>Brazilian Journal of Pharmaceutical Sciences</i> , 2012 , 48, 557-564	1.8	25
37	Antimicrobial Activity of Essential Oils against <i>Streptococcus mutans</i> and their Antiproliferative Effects. <i>Evidence-based Complementary and Alternative Medicine</i> , 2012 , 2012, 751435	2.3	57
36	Gamma irradiation of in-shell and blanched peanuts protects against mycotoxic fungi and retains their nutraceutical components during long-term storage. <i>International Journal of Molecular Sciences</i> , 2012 , 13, 10935-58	6.3	23
35	Gamma radiation induced oxidation and tocopherols decrease in in-shell, peeled and blanched peanuts. <i>International Journal of Molecular Sciences</i> , 2012 , 13, 2827-45	6.3	27
34	Antioxidant activity of Brazilian vegetables and its relation with phenolic composition. <i>International Journal of Molecular Sciences</i> , 2012 , 13, 8943-57	6.3	91
33	Microencapsulation of propolis extract by complex coacervation. <i>LWT - Food Science and Technology</i> , 2011 , 44, 429-435	5.4	143
32	Composiço fenlica e atividade antioxidante de resduos agroindustriais. <i>Ciencia Rural</i> , 2011 , 41, 1088-1093	1.3	30
31	Mate (<i>Ilex paraguariensis</i>) as dietary additive for broilers: performance and oxidative stability of meat. <i>European Food Research and Technology</i> , 2011 , 232, 655-661	3.4	14
30	Effects of 7-epiclusianone on <i>Streptococcus mutans</i> and caries development in rats. <i>Planta Medica</i> , 2011 , 77, 40-5	3.1	21
29	Isolation and analysis of bioactive isoflavonoids and chalcone from a new type of Brazilian propolis. <i>Separation and Purification Technology</i> , 2011 , 77, 208-213	8.3	65
28	Physicochemical properties, antioxidant activity and stability of spray-dried propolis. <i>Journal of ApiProduct and ApiMedical Science</i> , 2011 , 3, 94-100		20
27	Wine industry residue as antioxidant in cooked chicken meat. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 863-870	3.8	28
26	Reflexos da utilizaço de farelo de coco sobre o valor nutricional do filde tilpia-do-nilo (<i>Oreochromis niloticus</i> Linnaeus, 1857). <i>Food Science and Technology</i> , 2010 , 30, 674-679	2	2

25	Perfil de ácidos graxos e composição química do músculo longissimus dorsi de cordeiros alimentados com dietas contendo polpa cítrica. <i>Revista Brasileira De Zootecnia</i> , 2010 , 39, 1346-1352	1.2	6
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23	Antiproliferative effect of benzophenones and their influence on cathepsin activity. <i>Phytotherapy Research</i> , 2010 , 24, 379-83	6.7	26
22	Propriedades da carne e perfil de ácidos graxos do pernil de catetos (<i>Tayassu tajacu</i>) alimentados com torta de babaçu (<i>Orbignya phalerata</i>). <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , 2009 , 61, 1419-1427	0.3	6
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19	Identification of a bioactive compound isolated from Brazilian propolis type 6. <i>Bioorganic and Medicinal Chemistry</i> , 2009 , 17, 5332-5	3.4	36
18	Biological activities of the fermentation extract of the endophytic fungus <i>Alternaria alternata</i> isolated from <i>Coffea arabica</i> L.. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 2009 , 45, 677-685	1.8	38
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16	Chemical composition and botanical origin of red propolis, a new type of brazilian propolis. <i>Evidence-based Complementary and Alternative Medicine</i> , 2008 , 5, 313-6	2.3	116
15	ANTIOXIDANT ACTIVITY AND PHENOLIC COMPOSITION OF HERBAL INFUSIONS CONSUMED IN BRAZIL ACTIVIDAD ANTIOXIDANTE Y COMPUESTOS FENÓLICOS EN INFUSIONES HERBARIAS CONSUMIDAS EN BRASIL. <i>Ciencia Y Tecnologia Alimentaria</i> , 2008 , 6, 41-47		38
14	Avaliação do potencial antioxidante do pólen apícola produzido na região sul do Brasil. <i>Quimica Nova</i> , 2008 , 31, 1660-1664	1.6	22
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11	Chemical composition and biological activity of a new type of Brazilian propolis: red propolis. <i>Journal of Ethnopharmacology</i> , 2007 , 113, 278-83	5	233
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