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List of Publications by Year in descending order

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15
papers

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docs citations

16
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163
citing authors

#	ARTICLE	IF	CITATIONS
1	Lignans as new chemical markers of a certified Brazilian organic propolis. <i>Natural Product Research</i> , 2022, 36, 2135-2139.	1.0	4
2	Optimizing Procedures for Antioxidant Phenolics Extraction from Skin and Kernel of Peanuts with Contrasting Levels of Drought Tolerance. <i>Foods</i> , 2022, 11, 449.	1.9	4
3	Plant genetic diversity by DNA barcoding to investigate propolis origin. <i>Phytochemistry</i> , 2022, 200, 113226.	1.4	5
4	Isolation of diterpenes from <i>Araucaria</i> 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.	1.3	16
5	An insight into the botanical origins of propolis from permanent preservation and reforestation areas of southern Brazil. <i>Scientific Reports</i> , 2021, 11, 22043.	1.6	6
6	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.	1.6	3
7	Selected nutrients and antinutrients in peanut cultivars harvested in Brazil. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5334-5340.	1.7	8
8	Volatiles and Tendency of Radical Formation of Cold-Pressed Brazil Nut Oil During Ambient Storage. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 721-730.	0.8	6
9	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.	1.6	6
10	Tendency of lipid radical formation and volatiles in loose or vacuum-packed Brazil nuts stored at room temperature or under refrigeration. <i>Grasas Y Aceites</i> , 2018, 69, 283.	0.3	6
11	Caffeine in Brazil: intake, socioeconomic and demographic determinants, and major dietary sources. <i>Nutrire</i> , 2016, 41, .	0.3	7
12	Main food sources of carotenoids, according to the purpose and degree of processing, for beneficiaries of the 'Bolsa Família' in Brazil. <i>Food Science and Technology</i> , 2014, 34, 408-415.	0.8	4
13	A influência do marketing aplicado à indústria de alimentos sobre o estado nutricional e o comportamento alimentar no Brasil: uma revisão. <i>Segurança Alimentar E Nutricional</i> , 2013, 20, 309-319.	0.1	1
14	Pescado: importância nutricional e consumo no Brasil. <i>Segurança Alimentar E Nutricional</i> , 2012, 19, 83-93.	0.1	57
15	Brazil nuts: nutritional benefits from a unique combination of antioxidants. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> , 0, 9, .	2.4	4