Anna Rafaela Cavalcante Braga

List of Publications by Year
in descending order

59	1,485	304743	330143
papers	citations	22 h-index	37 g-index

62	62	62	1766
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A Review of the Latest Advances in Encrypted Bioactive Peptides from Protein-Rich Waste. International Journal of Molecular Sciences, 2016, 17, 950.	4.1	168
2	Bioavailability of anthocyanins: Gaps in knowledge, challenges and future research. Journal of Food Composition and Analysis, 2018, 68, 31-40.	3.9	132
3	Bioavailability and biological effects of bioactive compounds extracted with natural deep eutectic solvents and ionic liquids: advantages over conventional organic solvents. Current Opinion in Food Science, 2019, 26, 25-34.	8.0	93
4	The potential of anthocyanins in smart, active, and bioactive eco-friendly polymer-based films: A review. Food Research International, 2021, 142, 110202.	6.2	85
5	Ionic liquid associated with ultrasonic-assisted extraction: A new approach to obtain carotenoids from orange peel. Food Research International, 2019, 126, 108653.	6.2	71
6	Alterations in phenolic compound levels and antioxidant activity in response to cooking technique effects: A meta-analytic investigation. Critical Reviews in Food Science and Nutrition, 2018, 58, 169-177.	10.3	70
7	Can ionic liquid solvents be applied in the food industry?. Trends in Food Science and Technology, 2017, 66, 117-124.	15.1	61
8	Brazilian Biodiversity Fruits: Discovering Bioactive Compounds from Underexplored Sources. Journal of Agricultural and Food Chemistry, 2019, 67, 1860-1876.	5.2	57
9	The existence of optimistic bias about foodborne disease by food handlers and its association with training participation and food safety performance. Food Research International, 2015, 75, 27-33.	6.2	51
10	Ionic liquid-high performance extractive approach to recover carotenoids from Bactris gasipaes fruits. Green Chemistry, 2019, 21, 2380-2391.	9.0	48
11	Antioxidant potential of nature's â€œsomething blueâ€• Something new in the marriage of biological activity and extraction methods applied to C-phycocyanin. Trends in Food Science and Technology, 2021, 107, 309-323.	15.1	46
12	Global health risks from pesticide use in Brazil. Nature Food, 2020, 1, 312-314.	14.0	45
13	Lactobacillus fermentation of jussara pulp leads to the enzymatic conversion of anthocyanins increasing antioxidant activity. Journal of Food Composition and Analysis, 2018, 69, 162-170.	3.9	43
14	Overcoming restrictions of bioactive compounds biological effects in food using nanometer-sized structures. Food Hydrocolloids, 2020, 107, 105939.	10.7	41
15	Improvement of Thermal Stability of C-Phycocyanin by Nanofiber and Preservative Agents. Journal of Food Processing and Preservation, 2016, 40, 1264-1269.	2.0	39
16	Colour stability and antioxidant activity of C-phycocyanin-added ice creams after in vitro digestion. Food Research International, 2020, 137, 109602.	6.2	35
17	Formulation of Culture Medium with Agroindustrial Waste for Î²-Galactosidase Production from Kluyveromyces marxianus ATCC 16045. Food and Bioprocess Technology, 2012, 5, 1653-1663.	4.7	33
18	Bioaccessibility and cellular uptake by Caco-2 cells of carotenoids and chlorophylls from orange peels: A comparison between conventional and ionic liquid mediated extractions. Food Chemistry, 2021, 339, 127818.	8.2	30

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19	Evaluation of freeze-dried milk-blackberry pulp mixture: Influence of adjuvants over the physical properties of the powder, anthocyanin content and antioxidant activity. Food Research International, 2019, 125, 108557.	6.2	28
20	Design strategies for C-phycocyanin purification: Process influence on purity grade. Separation and Purification Technology, 2020, 252, 117453.	7.9	28
21	Imposex in Two Muricid Species (Mollusca: Gastropoda) from the Northeastern Brazilian Coast. Journal of the Brazilian Society of Ecotoxicology, 2007, 2, 81-91.	0.3	28
22	Psyllium Improves the Quality and Shelf Life of Gluten-Free Bread. Foods, 2021, 10, 954.	4.3	23
23	An integrated instrumental and sensory approach to describe the effects of chickpea flour, psyllium, and their combination at reducing gluten-free bread staling. Food Packaging and Shelf Life, 2021, 28, 100659.	7.5	23
24	Expanded and fixed bed ion exchange chromatography for the recovery of Câ€phycocyanin in a single step by using lysed cells. Canadian Journal of Chemical Engineering, 2015, 93, 111-115.	1.7	22
25	GAMMA IRRADIATION ON FROZEN AND PACKAGED HEADED SHRIMP. Journal of Food Quality, 2009, 32, 425-435.	2.6	14
26	Uniaxial and Coaxial Electrospinning for Tailoring Jussara Pulp Nanofibers. Molecules, 2021, 26, 1206.	3.8	13
27	Red Propolis as a Source of Antimicrobial Phytochemicals: Extraction Using High-Performance Alternative Solvents. Frontiers in Microbiology, 2021, 12, 659911.	3.5	12
28	CaracterizaÃ§Ã£o cinÃ©tica e termodinÂ¢mica de Î²-galactosidase de Kluyveromyces marxianus CCT 7082 fracionada com sulfato de amÃ´nio. Brazilian Journal of Food Technology, 2012, 15, 41-49.	0.8	11
29	Development and Characterization of Electrospun Nanostructures Using Polyethylene Oxide: Potential Means for Incorporation of Bioactive Compounds. Colloids and Interfaces, 2020, 4, 14.	2.1	11
30	High-Performance Extraction Process of Anthocyanins from Jussara (Euterpe edulis) Using Deep Eutectic Solvents. Processes, 2022, 10, 615.	2.8	11
31	Single Chromatographic Step for Î²-Galactosidase Purification: Influence of Salt and Elution Parameters. Separation Science and Technology, 2014, 49, 1817-1824.	2.5	8
32	Chemical composition, bioactive compounds extraction, and observed biological activities from jussara (Euterpe edulis): The exotic and endangered Brazilian superfruit. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3192-3224.	11.7	8
33	Comparison of Different Methods for Spongin-like Collagen Extraction from Marine Sponges (Chondrilla caribensis and Aplysina fulva): Physicochemical Properties and In Vitro Biological Analysis. Membranes, 2021, 11, 522.	3.0	8
34	Food coating using vegetable sources: importance and industrial potential, gaps of knowledge, current application, and future trends. Applied Food Research, 2022, 2, 100073.	4.0	8
35	Î²-Galactosidase production using glycerol and byproducts: Whey and residual glycerin. Biocatalysis and Biotransformation, 2015, 33, 208-215.	2.0	7
36	Improvement of Bioactive Compound Levels, Antioxidant Activity, and Bioaccessibility of Carotenoids from Pereskia aculeata after Different Cooking Techniques. ACS Food Science & Technology, 2021, 1, 1285-1293.	2.7	7

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37	Bioaccessibility and Cellular Uptake of Carotenoids Extracted from Bactris gasipaes Fruit: Differences between Conventional and Ionic Liquid-Mediated Extraction. Molecules, 2021, 26, 3989.	3.8	6
38	Fermented Jussara: Evaluation of Nanostructure Formation, Bioaccessibility, and Antioxidant Activity. Frontiers in Bioengineering and Biotechnology, 2022, 10, 814466.	4.1	6
39	Scaffold Production and Bone Tissue Healing Using Electrospinning: Trends and Gap of Knowledge. Regenerative Engineering and Translational Medicine, 2022, 8, 506-522.	2.9	6
40	Altos Ãndices de imposex em Stramonita rustica (Mollusca:Gastropoda) em Ã¡reas portuÃ¡rias dos Estados de Alagoas e Sergipe, Brasil. Tropical Oceanography, 2005, 33, .	0.0	5
41	Effect of compressed fluids treatment on Î²-galactosidase activity and stability. Bioprocess and Biosystems Engineering, 2012, 35, 1541-1547.	3.4	4
42	Application of electrospray ionization mass spectrometry fingerprinting associated with macroscopic and histological analysis for Plantago major herbal infusions quality control. Food Research International, 2018, 107, 314-324.	6.2	4
43	Diversification of nitrogen sources as a tool to improve endo-xylanase enzyme activity produced by Cryptococcus laurentii. Biocatalysis and Agricultural Biotechnology, 2021, 32, 101941.	3.1	4
44	Biodegradable Eco-Friendly Packaging and Coatings Incorporated of Natural Active Compounds. , 2020, , 171-206.		4
45	A NEW APPROACH TO EVALUATE IMMOBILIZATION OF Î²-GALACTOSIDASE ON EUPERGITÂ®C: STRUCTURAL, KINETIC, AND THERMAL CHARACTERIZATION. Quimica Nova, 2014, , .	0.3	2
46	Zein-based blends and composites. , 2022, , 511-526.		2
47	The controversial effects of dehydrated powder of Gracilaria birdiae as a food supplement to juvenile male rats. Journal of Applied Phycology, 2021, 33, 1853-1867.	2.8	1
48	Biofuels and Oils from Amazon Crops: Challenges and Opportunities for the Sustainable Use of Biodiversity Resources. Industrial Biotechnology, 2021, 17, 204-213.	0.8	1
49	Shelf life of Yellow Hake: Determinant factors for safe consumption. Revista Brasileira De Higiene E Sanidade Animal, 2016, 10, .	0.0	1
50	Quality control of small and large-scale brewed beers. Brazilian Applied Science Review, 2020, 4, 2135-2146.	0.1	1
51	Propriedades TermodinÃ¢micas da Enzima Beta-Galactosidase Imobilizada em EupergitÂ® C. BBR - Biochemistry and Biotechnology Reports, 2013, 2, 54.	0.0	0
52	DeterminaÃ§Ã£o do Reuso e CaracterizaÃ§Ã£o Estrutural da Enzima Beta-Galactosidase Imobilizada em EupergitÂ® C. BBR - Biochemistry and Biotechnology Reports, 2013, 2, 58.	0.0	0
53	Polymer nanocompositeâ€™s applications in food and bioprocessing industry. , 2021, , 237-250.		0
54	ProduÃ§Ã£o de Beta-galactosidase Utilizando Lactose e Glicerol na ComposiÃ§Ã£o do Meio de Cultivo.. BBR - Biochemistry and Biotechnology Reports, 2013, 2, 199.	0.0	0

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55	BIOCONVERSÃƒO DE ANTOCIANINAS DE POLPA DE JUÃ‡ARA (Euterpe edulis Mart.) FERMENTADA POR Lactobacillus. , 0, , .		0
56	ATIVIDADE DAS ENZIMAS Î²-GALACTOSIDASE, Î²-GLUCOSIDASE E Î±-GALACTOSIDASE DURANTE A FERMENTAÃ‡ÃƒO DA POLPA DE JUÃ‡ARA (Euterpe edulis Mart.). , 0, , .		0
57	Analytical Protocols in the Measurement of Pigmentsâ€™ Bioavailability. , 2020, , 229-240.		0
58	Analysis and characterization of starches from alternative sources. , 2022, , 465-488.		0
59	Biocomposites potential for nanotechnology. , 2022, , 489-510.		0