

# Anna Rafaela Cavalcante Braga

## List of Publications by Year in descending order

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Version: 2024-02-01

59  
papers

1,485  
citations

304368

22  
h-index

329751

37  
g-index

62  
all docs

62  
docs citations

62  
times ranked

1766  
citing authors

#	ARTICLE	IF	CITATIONS
1	A Review of the Latest Advances in Encrypted Bioactive Peptides from Protein-Rich Waste. <i>International Journal of Molecular Sciences</i> , 2016, 17, 950.	1.8	168
2	Bioavailability of anthocyanins: Gaps in knowledge, challenges and future research. <i>Journal of Food Composition and Analysis</i> , 2018, 68, 31-40.	1.9	132
3	Bioavailability and biological effects of bioactive compounds extracted with natural deep eutectic solvents and ionic liquids: advantages over conventional organic solvents. <i>Current Opinion in Food Science</i> , 2019, 26, 25-34.	4.1	93
4	The potential of anthocyanins in smart, active, and bioactive eco-friendly polymer-based films: A review. <i>Food Research International</i> , 2021, 142, 110202.	2.9	85
5	Ionic liquid associated with ultrasonic-assisted extraction: A new approach to obtain carotenoids from orange peel. <i>Food Research International</i> , 2019, 126, 108653.	2.9	71
6	Alterations in phenolic compound levels and antioxidant activity in response to cooking technique effects: A meta-analytic investigation. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 169-177.	5.4	70
7	Can ionic liquid solvents be applied in the food industry?. <i>Trends in Food Science and Technology</i> , 2017, 66, 117-124.	7.8	61
8	Brazilian Biodiversity Fruits: Discovering Bioactive Compounds from Underexplored Sources. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1860-1876.	2.4	57
9	The existence of optimistic bias about foodborne disease by food handlers and its association with training participation and food safety performance. <i>Food Research International</i> , 2015, 75, 27-33.	2.9	51
10	Ionic liquid-high performance extractive approach to recover carotenoids from <i>Bactris gasipaes</i> fruits. <i>Green Chemistry</i> , 2019, 21, 2380-2391.	4.6	48
11	Antioxidant potential of nature's "something blue": Something new in the marriage of biological activity and extraction methods applied to C-phycoyanin. <i>Trends in Food Science and Technology</i> , 2021, 107, 309-323.	7.8	46
12	Global health risks from pesticide use in Brazil. <i>Nature Food</i> , 2020, 1, 312-314.	6.2	45
13	Lactobacillus fermentation of jussara pulp leads to the enzymatic conversion of anthocyanins increasing antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2018, 69, 162-170.	1.9	43
14	Overcoming restrictions of bioactive compounds biological effects in food using nanometer-sized structures. <i>Food Hydrocolloids</i> , 2020, 107, 105939.	5.6	41
15	Improvement of Thermal Stability of C-Phycocyanin by Nanofiber and Preservative Agents. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 1264-1269.	0.9	39
16	Colour stability and antioxidant activity of C-phycoyanin-added ice creams after in vitro digestion. <i>Food Research International</i> , 2020, 137, 109602.	2.9	35
17	Formulation of Culture Medium with Agroindustrial Waste for Î <sup>2</sup> -Galactosidase Production from <i>Kluyveromyces marxianus</i> ATCC 16045. <i>Food and Bioprocess Technology</i> , 2012, 5, 1653-1663.	2.6	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. <i>Food Chemistry</i> , 2021, 339, 127818.	4.2	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. <i>Food Research International</i> , 2019, 125, 108557.	2.9	28
20	Design strategies for C-phycoyanin purification: Process influence on purity grade. <i>Separation and Purification Technology</i> , 2020, 252, 117453.	3.9	28
21	Imposex in Two Muricid Species (Mollusca: Gastropoda) from the Northeastern Brazilian Coast. <i>Journal of the Brazilian Society of Ecotoxicology</i> , 2007, 2, 81-91.	0.3	28
22	Psyllium Improves the Quality and Shelf Life of Gluten-Free Bread. <i>Foods</i> , 2021, 10, 954.	1.9	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. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100659.	3.3	23
24	Expanded and fixed bed ion exchange chromatography for the recovery of C-phycoyanin in a single step by using lysed cells. <i>Canadian Journal of Chemical Engineering</i> , 2015, 93, 111-115.	0.9	22
25	GAMMA IRRADIATION ON FROZEN AND PACKAGED HEADED SHRIMP. <i>Journal of Food Quality</i> , 2009, 32, 425-435.	1.4	14
26	Uniaxial and Coaxial Electrospinning for Tailoring Jussara Pulp Nanofibers. <i>Molecules</i> , 2021, 26, 1206.	1.7	13
27	Red Propolis as a Source of Antimicrobial Phytochemicals: Extraction Using High-Performance Alternative Solvents. <i>Frontiers in Microbiology</i> , 2021, 12, 659911.	1.5	12
28	Caracterização cinética e termodinâmica de $\beta$ -galactosidase de <i>Kluyveromyces marxianus</i> CCT 7082 fracionada com sulfato de amônio. <i>Brazilian Journal of Food Technology</i> , 2012, 15, 41-49.	0.8	11
29	Development and Characterization of Electrospun Nanostructures Using Polyethylene Oxide: Potential Means for Incorporation of Bioactive Compounds. <i>Colloids and Interfaces</i> , 2020, 4, 14.	0.9	11
30	High-Performance Extraction Process of Anthocyanins from Jussara ( <i>Euterpe edulis</i> ) Using Deep Eutectic Solvents. <i>Processes</i> , 2022, 10, 615.	1.3	11
31	Single Chromatographic Step for $\beta$ -Galactosidase Purification: Influence of Salt and Elution Parameters. <i>Separation Science and Technology</i> , 2014, 49, 1817-1824.	1.3	8
32	Chemical composition, bioactive compounds extraction, and observed biological activities from jussara ( <i>Euterpe edulis</i> ): The exotic and endangered Brazilian superfruit. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3192-3224.	5.9	8
33	Comparison of Different Methods for Spongiform-like Collagen Extraction from Marine Sponges ( <i>Chondrilla caribensis</i> and <i>Aplysina fulva</i> ): Physicochemical Properties and In Vitro Biological Analysis. <i>Membranes</i> , 2021, 11, 522.	1.4	8
34	Food coating using vegetable sources: importance and industrial potential, gaps of knowledge, current application, and future trends. <i>Applied Food Research</i> , 2022, 2, 100073.	1.4	8
35	$\beta$ -Galactosidase production using glycerol and byproducts: Whey and residual glycerin. <i>Biocatalysis and Biotransformation</i> , 2015, 33, 208-215.	1.1	7
36	Improvement of Bioactive Compound Levels, Antioxidant Activity, and Bioaccessibility of Carotenoids from <i>Pereskia aculeata</i> after Different Cooking Techniques. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 1285-1293.	1.3	7

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37	Bioaccessibility and Cellular Uptake of Carotenoids Extracted from <i>Bactris gasipaes</i> Fruit: Differences between Conventional and Ionic Liquid-Mediated Extraction. <i>Molecules</i> , 2021, 26, 3989.	1.7	6
38	Fermented Jussara: Evaluation of Nanostructure Formation, Bioaccessibility, and Antioxidant Activity. <i>Frontiers in Bioengineering and Biotechnology</i> , 2022, 10, 814466.	2.0	6
39	Scaffold Production and Bone Tissue Healing Using Electrospinning: Trends and Gap of Knowledge. <i>Regenerative Engineering and Translational Medicine</i> , 2022, 8, 506-522.	1.6	6
40	Altos Índices de imposex em <i>Stramonita rustica</i> (Mollusca:Gastropoda) em Áreas portuárias dos Estados de Alagoas e Sergipe, Brasil. <i>Tropical Oceanography</i> , 2005, 33, .	0.0	5
41	Effect of compressed fluids treatment on $\beta$ -galactosidase activity and stability. <i>Bioprocess and Biosystems Engineering</i> , 2012, 35, 1541-1547.	1.7	4
42	Application of electrospray ionization mass spectrometry fingerprinting associated with macroscopic and histological analysis for <i>Plantago major</i> herbal infusions quality control. <i>Food Research International</i> , 2018, 107, 314-324.	2.9	4
43	Diversification of nitrogen sources as a tool to improve endo-xylanase enzyme activity produced by <i>Cryptococcus laurentii</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 32, 101941.	1.5	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 $\beta$ -GALACTOSIDASE ON EUPERGIT <sup>®</sup> C: STRUCTURAL, KINETIC, AND THERMAL CHARACTERIZATION. <i>Quimica Nova</i> , 2014, , .	0.3	2
46	Zein-based blends and composites. , 2022, , 511-526.		2
47	The controversial effects of dehydrated powder of <i>Gracilaria birdiae</i> as a food supplement to juvenile male rats. <i>Journal of Applied Phycology</i> , 2021, 33, 1853-1867.	1.5	1
48	Biofuels and Oils from Amazon Crops: Challenges and Opportunities for the Sustainable Use of Biodiversity Resources. <i>Industrial Biotechnology</i> , 2021, 17, 204-213.	0.5	1
49	Shelf life of Yellow Hake: Determinant factors for safe consumption. <i>Revista Brasileira De Higiene E Sanidade Animal</i> , 2016, 10, .	0.0	1
50	Quality control of small and large-scale brewed beers. <i>Brazilian Applied Science Review</i> , 2020, 4, 2135-2146.	0.1	1
51	Propriedades Termodinâmicas da Enzima Beta-Galactosidase Imobilizada em Eupergit <sup>®</sup> C. <i>BBR - Biochemistry and Biotechnology Reports</i> , 2013, 2, 54.	0.0	0
52	Determinação do Reuso e Caracterização Estrutural da Enzima Beta-Galactosidase Imobilizada em Eupergit <sup>®</sup> C. <i>BBR - Biochemistry and Biotechnology Reports</i> , 2013, 2, 58.	0.0	0
53	Polymer nanocomposites applications in food and bioprocessing industry. , 2021, , 237-250.		0
54	Produção de Beta-galactosidase Utilizando Lactose e Glicerol na Composição do Meio de Cultivo.. <i>BBR - Biochemistry and Biotechnology Reports</i> , 2013, 2, 199.	0.0	0

#	ARTICLE	IF	CITATIONS
55	BIOCONVERSÃO DE ANTOCIANINAS DE POLPA DE JUAZEIRO (Euterpe edulis Mart.) FERMENTADA POR Lactobacillus. , 0, , .		0
56	ATIVIDADE DAS ENZIMAS Î²-GALACTOSIDASE, Î²-GLUCOSIDASE E Î±-GALACTOSIDASE DURANTE A FERMENTAÇÃO DA POLPA DE JUAZEIRO (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