# Anna Rafaela Cavalcante Braga

List of Publications by Year
in descending order



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|---|---|---|---|
| 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 | Zein-based blends and composites. , 2022, , 511-526. | | 2 |
| 2 | Analysis and characterization of starches from alternative sources. , 2022, , 465-488. | | 0 |
| 3 | Biocomposites potential for nanotechnology. , 2022, , 489-510. | | 0 |
| 4 | High-Performance Extraction Process of Anthocyanins from Jussara (Euterpe edulis) Using Deep Eutectic Solvents. Processes, 2022, 10, 615. | 1.3 | 11 |
| 5 | Fermented Jussara: Evaluation of Nanostructure Formation, Bioaccessibility, and Antioxidant Activity. Frontiers in Bioengineering and Biotechnology, 2022, 10, 814466. | 2.0 | 6 |
| 6 | Food coating using vegetable sources: importance and industrial potential, gaps of knowledge, current application, and future trends. Applied Food Research, 2022, 2, 100073. | 1.4 | 8 |
| 7 | Scaffold Production and Bone Tissue Healing Using Electrospinning: Trends and Gap of Knowledge. Regenerative Engineering and Translational Medicine, 2022, 8, 506-522. | 1.6 | 6 |
| 8 | 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. | 7.8 | 46 |
| 9 | 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. | 4.2 | 30 |
| 10 | Uniaxial and Coaxial Electrospinning for Tailoring Jussara Pulp Nanofibers. Molecules, 2021, 26, 1206. | 1.7 | 13 |
| 11 | Diversification of nitrogen sources as a tool to improve endo-xylanase enzyme activity produced by Cryptococcus laurentii. Biocatalysis and Agricultural Biotechnology, 2021, 32, 101941. | 1.5 | 4 |
| 12 | 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. | 1.5 | 1 |
| 13 | The potential of anthocyanins in smart, active, and bioactive eco-friendly polymer-based films: A review. Food Research International, 2021, 142, 110202. | 2.9 | 85 |
| 14 | Psyllium Improves the Quality and Shelf Life of Gluten-Free Bread. Foods, 2021, 10, 954. | 1.9 | 23 |
| 15 | Red Propolis as a Source of Antimicrobial Phytochemicals: Extraction Using High-Performance Alternative Solvents. Frontiers in Microbiology, 2021, 12, 659911. | 1.5 | 12 |
| 16 | Bioaccessibility and Cellular Uptake of Carotenoids Extracted from Bactris gasipaes Fruit: Differences between Conventional and Ionic Liquid-Mediated Extraction. Molecules, 2021, 26, 3989. | 1.7 | 6 |
| 17 | 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. | 5.9 | 8 |
| 18 | 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. | 3.3 | 23 |

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|---|---|---|---|
| 19 | 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. | 1.4 | 8 |
| 20 | 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. | 1.3 | 7 |
| 21 | Biofuels and Oils from Amazon Crops: Challenges and Opportunities for the Sustainable Use of Biodiversity Resources. Industrial Biotechnology, 2021, 17, 204-213. | 0.5 | 1 |
| 22 | Polymer nanocompositeâ€™s applications in food and bioprocessing industry. , 2021, , 237-250. | | 0 |
| 23 | Colour stability and antioxidant activity of C-phycocyanin-added ice creams after in vitro digestion. Food Research International, 2020, 137, 109602. | 2.9 | 35 |
| 24 | Design strategies for C-phycocyanin purification: Process influence on purity grade. Separation and Purification Technology, 2020, 252, 117453. | 3.9 | 28 |
| 25 | Global health risks from pesticide use in Brazil. Nature Food, 2020, 1, 312-314. | 6.2 | 45 |
| 26 | Development and Characterization of Electrospun Nanostructures Using Polyethylene Oxide: Potential Means for Incorporation of Bioactive Compounds. Colloids and Interfaces, 2020, 4, 14. | 0.9 | 11 |
| 27 | Overcoming restrictions of bioactive compounds biological effects in food using nanometer-sized structures. Food Hydrocolloids, 2020, 107, 105939. | 5.6 | 41 |
| 28 | Biodegradable Eco-Friendly Packaging and Coatings Incorporated of Natural Active Compounds. , 2020, , 171-206. | | 4 |
| 29 | Analytical Protocols in the Measurement of Pigmentsâ€™ Bioavailability. , 2020, , 229-240. | | 0 |
| 30 | Quality control of small and large-scale brewed beers. Brazilian Applied Science Review, 2020, 4, 2135-2146. | 0.1 | 1 |
| 31 | 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. | 2.9 | 28 |
| 32 | Ionic liquid associated with ultrasonic-assisted extraction: A new approach to obtain carotenoids from orange peel. Food Research International, 2019, 126, 108653. | 2.9 | 71 |
| 33 | Brazilian Biodiversity Fruits: Discovering Bioactive Compounds from Underexplored Sources. Journal of Agricultural and Food Chemistry, 2019, 67, 1860-1876. | 2.4 | 57 |
| 34 | Ionic liquid-high performance extractive approach to recover carotenoids from Bactris gasipaes fruits. Green Chemistry, 2019, 21, 2380-2391. | 4.6 | 48 |
| 35 | 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. | 4.1 | 93 |
| 36 | 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. | 5.4 | 70 |

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|---|---|---|---|
| 37 | 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. | 2.9 | 4 |
| 38 | 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. | 1.9 | 43 |
| 39 | Bioavailability of anthocyanins: Gaps in knowledge, challenges and future research. Journal of Food Composition and Analysis, 2018, 68, 31-40. | 1.9 | 132 |
| 40 | Can ionic liquid solvents be applied in the food industry?. Trends in Food Science and Technology, 2017, 66, 117-124. | 7.8 | 61 |
| 41 | A Review of the Latest Advances in Encrypted Bioactive Peptides from Protein-Rich Waste. International Journal of Molecular Sciences, 2016, 17, 950. | 1.8 | 168 |
| 42 | Improvement of Thermal Stability of C-Phycocyanin by Nanofiber and Preservative Agents. Journal of Food Processing and Preservation, 2016, 40, 1264-1269. | 0.9 | 39 |
| 43 | Shelf life of Yellow Hake: Determinant factors for safe consumption. Revista Brasileira De Higiene E Sanidade Animal, 2016, 10, . | 0.0 | 1 |
| 44 | 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. | 2.9 | 51 |
| 45 | Î²-Galactosidase production using glycerol and byproducts: Whey and residual glycerin. Biocatalysis and Biotransformation, 2015, 33, 208-215. | 1.1 | 7 |
| 46 | 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. | 0.9 | 22 |
| 47 | Single Chromatographic Step for Î²-Galactosidase Purification: Influence of Salt and Elution Parameters. Separation Science and Technology, 2014, 49, 1817-1824. | 1.3 | 8 |
| 48 | A NEW APPROACH TO EVALUATE IMMOBILIZATION OF Î²-GALACTOSIDASE ON EUPERGITÂ®C: STRUCTURAL, KINETIC, AND THERMAL CHARACTERIZATION. Quimica Nova, 2014, , . | 0.3 | 2 |
| 49 | Propriedades TermodinÃ¢micas da Enzima Beta-Galactosidase Imobilizada em EupergitÂ® C. BBR - Biochemistry and Biotechnology Reports, 2013, 2, 54. | 0.0 | 0 |
| 50 | 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 |
| 51 | 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 |
| 52 | CaracterizaÃ§Ã£o cinÃ©tica e termodinÃ¢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 |
| 53 | Effect of compressed fluids treatment on Î²-galactosidase activity and stability. Bioprocess and Biosystems Engineering, 2012, 35, 1541-1547. | 1.7 | 4 |
| 54 | Formulation of Culture Medium with Agroindustrial Waste for Î²-Galactosidase Production from Kluyveromyces marxianus ATCC 16045. Food and Bioprocess Technology, 2012, 5, 1653-1663. | 2.6 | 33 |

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| 55 | GAMMA IRRADIATION ON FROZEN AND PACKAGED HEADED SHRIMP. Journal of Food Quality, 2009, 32, 425-435. | 1.4 | 14 |
| 56 | 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 |
| 57 | 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 |
| 58 | BIOCONVERSÃƒO DE ANTOCIANINAS DE POLPA DE JUÃ‡ARA (Euterpe edulis Mart.) FERMENTADA POR Lactobacillus. , 0, , . | | 0 |
| 59 | ATIVIDADE DAS ENZIMAS Î²-GALACTOSIDASE, Î²-GLUCOSIDASE E Î±-GALACTOSIDASE DURANTE A FERMENTAÃ‡ÃƒO DA POLPA DE JUÃ‡ARA (Euterpe edulis Mart.). , 0, , . | | 0 |