

Alexandre Guedes Torres

List of Publications by Year in descending order

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83
papers

2,122
citations

249298

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286692

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84
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docs citations

84
times ranked

3560
citing authors

#	ARTICLE	IF	CITATIONS
1	Baru (<i>Dipteryx alata</i> Vogel) Oil Extraction by Supercritical-CO ₂ : Improved Composition by Using Water as Cosolvent. <i>Journal of Oleo Science</i> , 2022, 71, 201-213.	0.6	2
2	Lipases as Effective Green Biocatalysts for Phytosterol Esters [™] Production: A Review. <i>Catalysts</i> , 2022, 12, 88.	1.6	21
3	Microencapsulation of pomegranate (<i>Punica granatum</i> L.) seed oil by complex coacervation: Stability and application in an instant caffè latte beverage. <i>Food Chemistry</i> , 2022, 381, 132199.	4.2	5
4	Evolution of the metabolic profile of virgin olive oil during deep-frying: Assessing the transfer of bioactive compounds to the fried food. <i>Food Chemistry</i> , 2022, 380, 132205.	4.2	8
5	Palm oil wastes as feedstock for lipase production by <i>Yarrowia lipolytica</i> and biocatalyst application/reuse. <i>3 Biotech</i> , 2021, 11, 191.	1.1	10
6	Decreased Fatty Acid Transporter FABP1 and Increased Isoprostanes and Neuroprostanes in the Human Term Placenta: Implications for Inflammation and Birth Weight in Maternal Pre-Gestational Obesity. <i>Nutrients</i> , 2021, 13, 2768.	1.7	9
7	Effect of High Hydrostatic Pressure Processing on the Anthocyanins Content, Antioxidant Activity, Sensorial Acceptance and Stability of Jussara (<i>Euterpe edulis</i>) Juice. <i>Foods</i> , 2021, 10, 2246.	1.9	3
8	Pomegranate (<i>Punica granatum</i>) peel fractions obtained by supercritical CO ₂ increase oxidative and colour stability of bluefish (<i>Pomatomus saltatrix</i>) patties treated by UV-C irradiation. <i>Food Chemistry</i> , 2021, 362, 130159.	4.2	14
9	Preliminary Discrimination of Commercial Extra Virgin Olive Oils from Brazil by Geographical Origin and Olive Cultivar: A Call for Broader Investigations. <i>Proceedings (mdpi)</i> , 2021, 70, 57.	0.2	0
10	Evaluating Quality Parameters, the Metabolic Profile, and Other Typical Features of Selected Commercial Extra Virgin Olive Oils from Brazil. <i>Molecules</i> , 2020, 25, 4193.	1.7	8
11	Synthesis and characterization of structured lipid rich in behenic acid by enzymatic interesterification. <i>Food and Bioproducts Processing</i> , 2020, 122, 303-310.	1.8	14
12	Efficient production of bioactive structured lipids by fast acidolysis catalyzed by <i>Yarrowia lipolytica</i> lipase, free and immobilized in chitosan-alginate beads, in solvent-free medium. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 910-918.	3.6	31
13	Microencapsulation of pomegranate (<i>Punica granatum</i> L.) seed oil by complex coacervation: Development of a potential functional ingredient for food application. <i>LWT - Food Science and Technology</i> , 2020, 131, 109519.	2.5	18
14	Jussara berry (<i>Euterpe edulis</i> M.) oil-in-water emulsions are highly stable: the role of natural antioxidants in the fruit oil. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 90-99.	1.7	10
15	Microencapsulated Brazil nut (<i>Bertholletia excelsa</i>) cake extract powder as an added-value functional food ingredient. <i>LWT - Food Science and Technology</i> , 2019, 116, 108495.	2.5	22
16	Breast Milk Content of Vitamin A and E from Early- to Mid-Lactation Is Affected by Inadequate Dietary Intake in Brazilian Adult Women. <i>Nutrients</i> , 2019, 11, 2025.	1.7	23
17	Fermentation of Milk into Yoghurt and Cheese Leads to Contrasting Lipid and Glyceride Profiles. <i>Nutrients</i> , 2019, 11, 2178.	1.7	15
18	Protective factors in mature human milk: a look into the proteome and peptidome of adolescent mothers [™] breast milk. <i>British Journal of Nutrition</i> , 2019, 122, 1377-1385.	1.2	8

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19	Understanding the degree of estolide enzymatic polymerization and the effects on its lubricant properties. <i>Fuel</i> , 2019, 245, 286-293.	3.4	16
20	Hass avocado (<i>Persea americana</i> Mill.) oil enriched in phenolic compounds and tocopherols by expeller-pressing the unpeeled microwave dried fruit. <i>Food Chemistry</i> , 2019, 286, 354-361.	4.2	29
21	Pomegranate (<i>Punica granatum</i> L.) seed oil enriched with conjugated linolenic acid (cLnA), phenolic compounds and tocopherols: Improved extraction of a specialty oil by supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2019, 147, 126-137.	1.6	33
22	Chemical composition of commercial cold-pressed pomegranate (<i>Punica granatum</i>) seed oil from Turkey and Israel, and the use of bioactive compounds for samples' origin preliminary discrimination. <i>Journal of Food Composition and Analysis</i> , 2019, 75, 8-16.	1.9	45
23	High hydrostatic pressure processing affects the phenolic profile, preserves sensory attributes and ensures microbial quality of jaboticaba (<i>Myrciaria jaboticaba</i>) juice. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 231-239.	1.7	29
24	Use of <i>Yarrowia lipolytica</i> Lipase Immobilized in Cell Debris for the Production of Lipolyzed Milk Fat (LMF). <i>International Journal of Molecular Sciences</i> , 2018, 19, 3413.	1.8	20
25	Anthocyanin-Rich Grape Pomace Extract (<i>Vitis vinifera</i> L.) from Wine Industry Affects Mitochondrial Bioenergetics and Glucose Metabolism in Human Hepatocarcinoma HepG2 Cells. <i>Molecules</i> , 2018, 23, 611.	1.7	34
26	Patent Landscape on Structured Lipids Produced by Enzyme Technology. <i>Recent Patents on Biotechnology</i> , 2018, 12, 252-268.	0.4	0
27	Ethanol extraction renders a phenolic compounds-enriched and highly stable jussara fruit (<i>Euterpe</i>) Tj ETQq1 1.0784314 rgBT /O	1.0	1
28	Up-regulation of Nrf2-antioxidant signaling by AÃaÃ-(<i>Euterpe oleracea</i> Mart.) extract prevents oxidative stress in human endothelial cells. <i>Journal of Functional Foods</i> , 2017, 37, 107-115.	1.6	31
29	Seasonal Variation in Fat Quality and Conjugated Linoleic Acid Content of Dairy Products from the Tropics: Evidence of Potential Impact on Human Health. <i>Foods</i> , 2017, 6, 61.	1.9	1
30	Phospholipids: Physiology. , 2016, , 352-359.		5
31	Antioxidant capacity is a surrogate measure of the quality and stability of vegetable oils. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 224-235.	1.0	47
32	Bread formulated with guava powder was enriched in phenolic and aroma compounds, and was highly acceptable by consumers. <i>Journal of Food Science and Technology</i> , 2016, 53, 4168-4178.	1.4	4
33	Optimized extraction of polyphenolic antioxidant compounds from Brazil nut (<i>Bertholletia</i>) Tj ETQq1 1.0784314 rgBT /Overlock 107 <i>Agriculture</i> , 2016, 96, 2805-2814.	1.7	22
34	Starch, inulin and maltodextrin as encapsulating agents affect the quality and stability of jussara pulp microparticles. <i>Carbohydrate Polymers</i> , 2016, 151, 500-510.	5.1	73
35	Phenolic compounds of Brazilian beers from different types and styles and application of chemometrics for modeling antioxidant capacity. <i>Food Chemistry</i> , 2016, 199, 105-113.	4.2	67
36	Indices of dietary fat quality during midpregnancy is associated with gestational diabetes. <i>Nutrition</i> , 2016, 32, 656-661.	1.1	40

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37	Accessing regio-and typo-selectivity of <i>Yarrowia lipolytica</i> lipase in its free form and immobilized onto magnetic nanoparticles. <i>Biochemical Engineering Journal</i> , 2016, 109, 101-111.	1.8	25
38	Effect of drying method on volatile compounds, phenolic profile and antioxidant capacity of guava powders. <i>Food Chemistry</i> , 2016, 197, 881-890.	4.2	101
39	Kefir Grains Change Fatty Acid Profile of Milk during Fermentation and Storage. <i>PLoS ONE</i> , 2015, 10, e0139910.	1.1	39
40	Benzene as a Chemical Hazard in Processed Foods. <i>International Journal of Food Science</i> , 2015, 2015, 1-7.	0.9	27
41	Oxidative Stability and Changes in Chemical Composition of Extra Virgin Olive Oils After Short-Term Deep-Frying of French Fries. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 409-421.	0.8	38
42	Avocado (<i>Persea americana</i> Mill.) oil produced by microwave drying and expeller pressing exhibits low acidity and high oxidative stability. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 999-1007.	1.0	30
43	Screening of the chemical composition and occurring antioxidants in jabuticaba (<i>Myrciaria</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5 17, 422-433.	1.6	154
44	Nutritional enrichment of vegetable oils with long-chain n-3 fatty acids through enzymatic interesterification with a new vegetable lipase. <i>Grasas Y Aceites</i> , 2015, 66, e071.	0.3	3
45	Effective stabilization of CLA by microencapsulation in pea protein. <i>Food Chemistry</i> , 2015, 168, 157-166.	4.2	75
46	LinhaÃs marrom e dourada: propriedades quÃmicas e funcionais das sementes e dos Ãleos prensados a frio. <i>Ciencia Rural</i> , 2014, 44, 181-187.	0.3	11
47	Production of MLM-Type structured lipids from fish oil catalyzed by <i>Thermomyces lanuginosus</i> lipase. <i>BMC Proceedings</i> , 2014, 8, .	1.8	1
48	Oxidative stability and sensory evaluation of microencapsulated flaxseed oil. <i>Journal of Microencapsulation</i> , 2014, 31, 193-201.	1.2	32
49	Phase Angle and Bioelectrical Impedance Vectors in Adolescent and Adult Male Athletes. <i>International Journal of Sports Physiology and Performance</i> , 2014, 9, 798-804.	1.1	53
50	Grape pomace bioactivity from Brazilian wine industry: toxicity and antioxidant properties in human hepatocarcinoma cells (830.31). <i>FASEB Journal</i> , 2014, 28, 830.31.	0.2	0
51	Intake of butter naturally enriched with cis9,trans11 conjugated linoleic acid reduces systemic inflammatory mediators in healthy young adults. <i>Journal of Nutritional Biochemistry</i> , 2013, 24, 2144-2151.	1.9	67
52	Changes in triacylglycerols and free fatty acids composition during storage of roasted coffee. <i>LWT - Food Science and Technology</i> , 2013, 50, 581-590.	2.5	60
53	Effects of Boiling and Frying on the Bioaccessibility of Î²-Carotene in Yellow-Fleshed Cassava Roots (<i>Manihot Esculenta</i> Crantz cv. <i>BRS Jari</i>). <i>Food and Nutrition Bulletin</i> , 2013, 34, 65-74.	0.5	19
54	RecuperaÃo de compostos bioativos a partir do bagaÃo de uva. <i>Revista Brasileira De Fruticultura</i> , 2013, 35, 1147-1157.	0.2	7

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55	Method Validation for Simultaneous Determination of Cholesterol and Cholesterol Oxides in Milk by RP-HPLC-DAD. Journal of the Brazilian Chemical Society, 2013, , .	0.6	10
56	Intake of CLA-enriched butter decreases serum levels proinflammatory mediators in healthy subjects. FASEB Journal, 2013, 27, 615-20.	0.2	0
57	Generalized linear model describes determinants of total antioxidant capacity of refined vegetable oils. European Journal of Lipid Science and Technology, 2012, 114, 332-342.	1.0	26
58	Predicting conjugated linoleic acid (CLA) composition in Brazilian dairy products by multiple regression analysis based models. Dairy Science and Technology, 2012, 92, 399-413.	2.2	1
59	Inhibitory action of aqueous coffee ground extracts on the corrosion of carbon steel in HCl solution. Corrosion Science, 2011, 53, 2385-2392.	3.0	214
60	Capacidade antioxidante total de 3leos vegetais comestiveis: determinantes quimicos e sua relacao com a qualidade dos 3leos. Revista De Nutricao, 2011, 24, 173-187.	0.4	22
61	Profiles of fatty acids and triacylglycerols and their influence on the anaerobic biodegradability of effluents from poultry slaughterhouse. Bioresource Technology, 2011, 102, 7043-7050.	4.8	43
62	Fatty acid and CLA composition of Brazilian dairy products, and contribution to daily intake of CLA. Journal of Food Composition and Analysis, 2010, 23, 782-789.	1.9	45
63	Evidence of inadequate docosahexaenoic acid status in Brazilian pregnant and lactating women. Revista De Saude Publica, 2009, 43, 359-368.	0.7	17
64	Teste de aceitacao e composicao centesimal de carne de jacaranda-do-papo-amarelo (Caiman latirostris) em conserva. Ciencia Rural, 2009, 39, 534-539.	0.3	2
65	Potential application of antioxidant capacity assays to assess the quality of edible vegetable oils. Lipid Technology, 2009, 21, 152-155.	0.3	15
66	Associations of n-6 and n-3 polyunsaturated fatty acids and tocopherols with proxies of membrane stability and subcutaneous fat sites in male elite swimmers. Nutrition Research, 2009, 29, 623-630.	1.3	9
67	Erythrocyte membrane and plasma non-esterified n-3 and n-6 polyunsaturated fatty acids of pregnant and non-pregnant Brazilian adolescents. Prostaglandins Leukotrienes and Essential Fatty Acids, 2009, 80, 137-142.	1.0	4
68	Biological determinants of phase angle among Brazilian elite athletes. Proceedings of the Nutrition Society, 2008, 67, .	0.4	19
69	Comparison of n-3 and n-6 PUFA composition of erythrocyte membrane and of plasma NEFA between pregnant and non-pregnant adolescents. Proceedings of the Nutrition Society, 2008, 67, .	0.4	0
70	Essential and long-chain polyunsaturated fatty acid status and fatty acid composition of breast milk of lactating adolescents. British Journal of Nutrition, 2008, 100, 1029-1037.	1.2	18
71	n-6 and n-3 Long-chain polyunsaturated fatty acids in the erythrocyte membrane of Brazilian preterm and term neonates and their mothers at delivery. Prostaglandins Leukotrienes and Essential Fatty Acids, 2006, 74, 117-123.	1.0	23
72	Polyunsaturated fatty acids and conjugated linoleic acid isomers in breast milk are associated with plasma non-esterified and erythrocyte membrane fatty acid composition in lactating women. British Journal of Nutrition, 2006, 95, 517-524.	1.2	34

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73	MECHANISMS OF INCREASED SURVIVAL AFTER LIPOPOLYSACCHARIDE-INDUCED ENDOTOXIC SHOCK IN MICE CONSUMING OLIVE OIL-ENRICHED DIET. <i>Shock</i> , 2005, 23, 173-178.	1.0	59
74	beta-Carotene is Accumulated, Metabolized, and Possibly Converted to Retinol in Human Breast Carcinoma Cells (MCF-7). <i>International Journal for Vitamin and Nutrition Research</i> , 2004, 74, 171-177.	0.6	3
75	Influence of Recent Dietary Intake on Plasma and Human Milk Levels of Carotenoids and Retinol in Brazilian Nursing Women. <i>Advances in Experimental Medicine and Biology</i> , 2004, 554, 351-354.	0.8	4
76	Plasma Non-Esterified Fatty Acid Composition is Different in Lactating and in Nonpregnant Nonlactating Women. <i>Advances in Experimental Medicine and Biology</i> , 2004, 554, 511-514.	0.8	2
77	Análise de Ácidos graxos não-esterificados de plasma humano por cromatografia gasosa capilar com injeção sem divisão de fluxo. <i>Quimica Nova</i> , 2004, 27, 561-566.	0.3	6
78	FATS Requirements. , 2003, , 2279-2284.		1
79	Mathematical Method for the Prediction of Retention Times of Fatty Acid Methyl Esters in Temperature-Programmed Capillary Gas Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4156-4163.	2.4	23
80	Nutrient composition of banked human milk in brazil and influence of processing on zinc distribution in milk fractions. <i>Nutrition</i> , 2002, 18, 590-594.	1.1	53
81	Erythrocyte Membrane Fatty Acid Composition of Brazilian Nursing Women. <i>Advances in Experimental Medicine and Biology</i> , 2002, , 321-322.	0.8	1
82	Content of Conjugated Linoleic Acids, cis-9, trans-11 \hat{c} 18:2 and trans-10,cis-12 \hat{c} 18:2,in Breast Milk from Brazilian Women. <i>Advances in Experimental Medicine and Biology</i> , 2002, , 317-319.	0.8	0
83	Rapid Microwave-Assisted Phloroglucinolysis in the Determination of Oligomeric Procyanidin Average Size in Fiber Extracts of Two <i>Cocos nucifera</i> L. Varieties. <i>Revista Virtual De Quimica</i> , 0, , .	0.1	0