

Adriana Farah

List of Publications by Year in descending order

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67
papers

5,266
citations

147566

31
h-index

114278

63
g-index

72
all docs

72
docs citations

72
times ranked

5156
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic compounds in coffee. <i>Brazilian Journal of Plant Physiology</i> , 2006, 18, 23-36.	0.5	502
2	Chlorogenic Acids from Green Coffee Extract are Highly Bioavailable in Humans. <i>Journal of Nutrition</i> , 2008, 138, 2309-2315.	1.3	459
3	Effect of Roasting on the Formation of Chlorogenic Acid Lactones in Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1505-1513.	2.4	402
4	Correlation between cup quality and chemical attributes of Brazilian coffee. <i>Food Chemistry</i> , 2006, 98, 373-380.	4.2	327
5	Antibacterial Activity of Coffee Extracts and Selected Coffee Chemical Compounds against Enterobacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8738-8743.	2.4	264
6	Chlorogenic Acid Compounds from Coffee Are Differentially Absorbed and Metabolized in Humans. <i>Journal of Nutrition</i> , 2007, 137, 2196-2201.	1.3	255
7	Chlorogenic acids and related compounds in medicinal plants and infusions. <i>Food Chemistry</i> , 2009, 113, 1370-1376.	4.2	218
8	Chlorogenic Acids and Lactones in Regular and Water-Decaffeinated Arabica Coffees. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 374-381.	2.4	184
9	Comprehensive analysis of major and minor chlorogenic acids and lactones in economically relevant Brazilian coffee cultivars. <i>Food Chemistry</i> , 2008, 106, 859-867.	4.2	163
10	Fast simultaneous analysis of caffeine, trigonelline, nicotinic acid and sucrose in coffee by liquid chromatography-mass spectrometry. <i>Food Chemistry</i> , 2008, 110, 1030-1035.	4.2	158
11	Chlorogenic acids and other relevant compounds in Brazilian coffees processed by semi-dry and wet post-harvesting methods. <i>Food Chemistry</i> , 2010, 118, 851-855.	4.2	157
12	Quinides of Roasted Coffee Enhance Insulin Action in Conscious Rats. <i>Journal of Nutrition</i> , 2003, 133, 3529-3532.	1.3	131
13	Influence of Coffee Roasting on the Incorporation of Phenolic Compounds into Melanoidins and Their Relationship with Antioxidant Activity of the Brew. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4265-4275.	2.4	127
14	Volatile compounds as potential defective coffee beans™ markers. <i>Food Chemistry</i> , 2008, 108, 1133-1141.	4.2	112
15	Volatile fingerprint of Brazilian defective coffee seeds: corroboration of potential marker compounds and identification of new low quality indicators. <i>Food Chemistry</i> , 2014, 153, 298-314.	4.2	104
16	Effect of Simultaneous Consumption of Milk and Coffee on Chlorogenic Acids™ Bioavailability in Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7925-7931.	2.4	92
17	Consumption of Chlorogenic Acids through Coffee and Health Implications. <i>Beverages</i> , 2019, 5, 11.	1.3	91
18	Coffee Adulteration: More than Two Decades of Research. <i>Critical Reviews in Analytical Chemistry</i> , 2016, 46, 83-92.	1.8	85

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19	Furans and other volatile compounds in ground roasted and espresso coffee using headspace solid-phase microextraction: Effect of roasting speed. <i>Food and Bioproducts Processing</i> , 2013, 91, 233-241.	1.8	84
20	Caffeine Consumption through Coffee: Content in the Beverage, Metabolism, Health Benefits and Risks. <i>Beverages</i> , 2019, 5, 37.	1.3	79
21	Modeling Weight Loss and Chlorogenic Acids Content in Coffee during Roasting. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12238-12243.	2.4	64
22	Species, roasting degree and decaffeination influence the antibacterial activity of coffee against <i>Streptococcus mutans</i> . <i>Food Chemistry</i> , 2010, 118, 782-788.	4.2	63
23	Chlorogenic acids in Brazilian <i>Coffea arabica</i> cultivars from various consecutive crops. <i>Food Chemistry</i> , 2012, 134, 611-614.	4.2	62
24	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
25	Influence of a Brazilian wild green propolis on the enamel mineral loss and <i>Streptococcus mutans</i> count in dental biofilm. <i>Archives of Oral Biology</i> , 2016, 65, 77-81.	0.8	56
26	Inhibitory properties of <i>Coffea canephora</i> extract against oral bacteria and its effect on demineralisation of deciduous teeth. <i>Archives of Oral Biology</i> , 2011, 56, 556-564.	0.8	55
27	Kinetics of ochratoxin A destruction during coffee roasting. <i>Food Control</i> , 2010, 21, 872-877.	2.8	51
28	Influence of natural coffee compounds, coffee extracts and increased levels of caffeine on the inhibition of <i>Streptococcus mutans</i> . <i>Food Research International</i> , 2012, 49, 459-461.	2.9	51
29	Using Real-Time PCR as a tool for monitoring the authenticity of commercial coffees. <i>Food Chemistry</i> , 2016, 199, 433-438.	4.2	43
30	Efeito do processo de descafeinação com diclorometano sobre a composição química dos cafés arábica e robusta antes e após a torra. <i>Química Nova</i> , 2006, 29, 965-971.	0.3	41
31	Effects of chronic coffee consumption on glucose kinetics in the conscious rat. <i>Canadian Journal of Physiology and Pharmacology</i> , 2007, 85, 823-830.	0.7	41
32	Comparative oesophageal cancer risk assessment of hot beverage consumption (coffee, mate and tea): the margin of exposure of PAH vs very hot temperatures. <i>BMC Cancer</i> , 2018, 18, 236.	1.1	33
33	Oligosaccharide distribution in Brazilian soya bean cultivars. <i>Food Chemistry</i> , 1995, 52, 385-387.	4.2	32
34	The increase in human plasma antioxidant capacity after acute coffee intake is not associated with endogenous non-enzymatic antioxidant components. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 173-181.	1.3	30
35	4-Caffeoyl-1,5-quinide in roasted coffee inhibits [3H]naloxone binding and reverses anti-nociceptive effects of morphine in mice. <i>Psychopharmacology</i> , 2004, 176, 146-153.	1.5	29
36	FORMULATION OF A SOY-COFFEE BEVERAGE BY RESPONSE SURFACE METHODOLOGY AND INTERNAL PREFERENCE MAPPING. <i>Journal of Sensory Studies</i> , 2010, 25, 226-242.	0.8	27

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37	Effects of regular and decaffeinated roasted coffee (<i>Coffea arabica</i> and <i>Coffea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 and Function, 2020, 11, 1410-1424.	2.1	26
38	Cytotoxic and antibacterial effect of a red propolis mouthwash, with or without fluoride, on the growth of a cariogenic biofilm. Archives of Oral Biology, 2019, 107, 104512.	0.8	25
39	Effect of roasting speed on the volatile composition of coffees with different cup quality. Food Research International, 2020, 137, 109546.	2.9	24
40	Effect of <i>Coffea canephora</i> Aqueous Extract On Microbial Counts in Ex Vivo Oral Biofilms: A Case Study. Planta Medica, 2012, 78, 755-760.	0.7	22
41	Distribution of Major Chlorogenic Acids and Related Compounds in Brazilian Green and Toasted <i>Ilex paraguariensis</i> (Matã©) Leaves. Journal of Agricultural and Food Chemistry, 2016, 64, 2361-2370.	2.4	22
42	Coffee, matã©, aã¸aã¸-and beans are the main contributors to the antioxidant capacity of Brazilianã¸™s diet. European Journal of Nutrition, 2017, 56, 1523-1533.	1.8	20
43	Composiã¸¸o volã¸¸til dos defeitos intrã¸¸secos do cafã¸¸ por CG/EM-headspace. Quimica Nova, 2009, 32, 309-314.	0.3	19
44	Zinc supplementation, production and quality of coffee beans. Revista Ceres, 2013, 60, 293-299.	0.1	19
45	The Coffee Plant and Beans. , 2015, , 5-10.		18
46	Homeopathic medicine of <i>Melissa officinalis</i> combined or not with <i>Phytolacca decandra</i> in the treatment of possible sleep bruxism in children: A crossover randomized triple-blinded controlled clinical trial. Phytomedicine, 2019, 58, 152869.	2.3	18
47	METHYLXANTHINES IN STIMULANT FOODS AND BEVERAGES COMMONLY CONSUMED IN BRAZIL. Journal of Food Composition and Analysis, 2019, 78, 75-85.	1.9	18
48	Three centuries on the science of coffee authenticity control. Food Research International, 2021, 149, 110690.	2.9	18
49	Are Pediatric Antibiotic Formulations Potentials Risk Factors for Dental Caries and Dental Erosion?. Open Dentistry Journal, 2016, 10, 420-430.	0.2	17
50	Antibacterial effect of coffee: calcium concentration in a culture containing teeth/biofilm exposed to <i>Coffea Canephora</i> aqueous extract. Letters in Applied Microbiology, 2014, 59, 342-347.	1.0	16
51	Germination and Debittering Lupin Seeds Reduce ?-Galactoside and Intestinal Carbohydrate Fermentation in Humans. Journal of Food Science, 1993, 58, 627-630.	1.5	15
52	Effect of simultaneous consumption of soymilk and coffee on the urinary excretion of isoflavones, chlorogenic acids and metabolites in healthy adults. Journal of Functional Foods, 2015, 19, 688-699.	1.6	15
53	Volatile Composition of Sweet Passion Fruit (<i>Passiflora alata</i> Curtis). Journal of Chemistry, 2017, 2017, 1-9.	0.9	11
54	Headspace volatolome of peel flours from citrus fruits grown in Brazil. Food Research International, 2021, 150, 110801.	2.9	11

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55	Antiproliferative effect of guava fruit extracts in MDA-MB-435 and MCF-7 human breast cancer cell lines. <i>Anais Da Academia Brasileira De Ciencias</i> , 2020, 92, e20191500.	0.3	9
56	Bioavailability and Metabolism of Chlorogenic Acids from Coffee. , 2015, , 789-801.		7
57	Treatment of dental biofilm with a tincture of <i>Bauhinia forficata</i> leaves: an <i>ex vivo</i> study. <i>Natural Product Research</i> , 2019, 33, 3432-3435.	1.0	7
58	Antibacterial Effect of Aqueous Extracts and Bioactive Chemical Compounds of <i>Coffea canephora</i> against Microorganisms Involved in Dental Caries and Periodontal Disease. <i>Advances in Microbiology</i> , 2014, 04, 978-985.	0.3	7
59	Antibacterial and Cytotoxic Potential of a Brazilian Red Propolis. <i>Pesquisa Brasileira Em Odontopediatria E Clinica Integrada</i> , 2019, 19, 1-9.	0.7	6
60	Fortification of Ground Roasted Coffees with Iron, Zinc, and Calcium Salts: Evaluation of Minerals Recovery in Filtered and Espresso Brews. <i>Beverages</i> , 2019, 5, 4.	1.3	6
61	Highlights in the History of Coffee Science Related to Health. , 2015, , 11-17.		5
62	Human Wellbeing – Sociability, Performance, and Health. , 2017, , 493-520.		5
63	Therapeutic Potential of <i>Bauhinia forficata</i> Link in Dental Biofilm Treatment. <i>Journal of Medicinal Food</i> , 2020, 23, 998-1005.	0.8	3
64	Overview of Currently Applied Techniques for Detection of Adulterants in Coffee and Potential Use of DNA-Based Methods as Promising New Analytical Tools. , 2015, , 953-961.		2
65	Chapter 7. Analysis of Caffeine by Liquid Chromatography-Mass Spectrometry. <i>Food and Nutritional Components in Focus</i> , 2012, , 103-129.	0.1	1
66	<i>Coffea canephora</i> . , 2015, , 615-625.		1
67	Contents of key bioactive and detrimental compounds in health performance coffees compared to conventional types of coffees sold in the United States market. <i>Food and Function</i> , 2020, 11, 7561-7575.	2.1	1