

# Adriana Farah

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

68

papers

4,049

citations

31

h-index

63

g-index

72

ext. papers

4,597

ext. citations

4.7

avg, IF

5.66

L-index

#	Paper	IF	Citations
68	Phenolic compounds in coffee. <i>Brazilian Journal of Plant Physiology</i> , <b>2006</b> , 18, 23-36		397
67	Chlorogenic acids from green coffee extract are highly bioavailable in humans. <i>Journal of Nutrition</i> , <b>2008</b> , 138, 2309-15	4.1	388
66	Effect of roasting on the formation of chlorogenic acid lactones in coffee. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 1505-13	5.7	324
65	Correlation between cup quality and chemical attributes of Brazilian coffee. <i>Food Chemistry</i> , <b>2006</b> , 98, 373-380	8.5	249
64	Chlorogenic acid compounds from coffee are differentially absorbed and metabolized in humans. <i>Journal of Nutrition</i> , <b>2007</b> , 137, 2196-201	4.1	216
63	Antibacterial activity of coffee extracts and selected coffee chemical compounds against enterobacteria. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 8738-43	5.7	200
62	Chlorogenic acids and related compounds in medicinal plants and infusions. <i>Food Chemistry</i> , <b>2009</b> , 113, 1370-1376	8.5	184
61	Chlorogenic acids and lactones in regular and water-decaffeinated arabica coffees. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 374-81	5.7	155
60	Comprehensive analysis of major and minor chlorogenic acids and lactones in economically relevant Brazilian coffee cultivars. <i>Food Chemistry</i> , <b>2008</b> , 106, 859-867	8.5	133
59	Fast simultaneous analysis of caffeine, trigonelline, nicotinic acid and sucrose in coffee by liquid chromatography-mass spectrometry. <i>Food Chemistry</i> , <b>2008</b> , 110, 1030-5	8.5	119
58	Quinides of roasted coffee enhance insulin action in conscious rats. <i>Journal of Nutrition</i> , <b>2003</b> , 133, 3529-32	4.2	113
57	Chlorogenic acids and other relevant compounds in Brazilian coffees processed by semi-dry and wet post-harvesting methods. <i>Food Chemistry</i> , <b>2010</b> , 118, 851-855	8.5	111
56	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> , <b>2012</b> , 60, 4265-75	5.7	101
55	Coffee Constituents <b>2012</b> , 21-58		100
54	Volatile compounds as potential defective coffee beans markers. <i>Food Chemistry</i> , <b>2008</b> , 108, 1133-41	8.5	88
53	Volatile fingerprint of Brazilian defective coffee seeds: corroboration of potential marker compounds and identification of new low quality indicators. <i>Food Chemistry</i> , <b>2014</b> , 153, 298-314	8.5	76
52	Effect of simultaneous consumption of milk and coffee on chlorogenic acids bioavailability in humans. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 7925-31	5.7	76

51	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> , <b>2013</b> , 91, 233-241	4.9	65
50	Coffee Adulteration: More than Two Decades of Research. <i>Critical Reviews in Analytical Chemistry</i> , <b>2016</b> , 46, 83-92	5.2	64
49	Species, roasting degree and decaffeination influence the antibacterial activity of coffee against <i>Streptococcus mutans</i> . <i>Food Chemistry</i> , <b>2010</b> , 118, 782-788	8.5	54
48	Chlorogenic acids in Brazilian <i>Coffea arabica</i> cultivars from various consecutive crops. <i>Food Chemistry</i> , <b>2012</b> , 134, 611-614	8.5	49
47	Modeling weight loss and chlorogenic acids content in coffee during roasting. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 12238-43	5.7	49
46	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> , <b>2011</b> , 56, 556-64	2.8	47
45	Consumption of Chlorogenic Acids through Coffee and Health Implications. <i>Beverages</i> , <b>2019</b> , 5, 11	3.4	43
44	Kinetics of ochratoxin A destruction during coffee roasting. <i>Food Control</i> , <b>2010</b> , 21, 872-877	6.2	42
43	Changes in triacylglycerols and free fatty acids composition during storage of roasted coffee. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 50, 581-590	5.4	40
42	Effects of chronic coffee consumption on glucose kinetics in the conscious rat. <i>Canadian Journal of Physiology and Pharmacology</i> , <b>2007</b> , 85, 823-30	2.4	39
41	Efeito do processo de descafeinação com diclorometano sobre a composição química dos cafés arábica e robusta antes e após a torra. <i>Quimica Nova</i> , <b>2006</b> , 29, 965-971	1.6	34
40	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> , <b>2016</b> , 65, 77-81	2.8	33
39	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> , <b>2012</b> , 49, 459-461	7	32
38	Caffeine Consumption through Coffee: Content in the Beverage, Metabolism, Health Benefits and Risks. <i>Beverages</i> , <b>2019</b> , 5, 37	3.4	31
37	Using Real-Time PCR as a tool for monitoring the authenticity of commercial coffees. <i>Food Chemistry</i> , <b>2016</b> , 199, 433-8	8.5	30
36	Oligosaccharide distribution in Brazilian soya bean cultivars. <i>Food Chemistry</i> , <b>1995</b> , 52, 385-387	8.5	28
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> , <b>2004</b> , 176, 146-53	4.7	27
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> , <b>2009</b> , 60 Suppl 6, 173-81	3.7	24

33	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> , <b>2018</b> , 18, 236	4.8	20
32	FORMULATION OF A SOY-COFFEE BEVERAGE BY RESPONSE SURFACE METHODOLOGY AND INTERNAL PREFERENCE MAPPING. <i>Journal of Sensory Studies</i> , <b>2010</b> , 25, 226	2.2	19
31	Coffee, mate and beans are the main contributors to the antioxidant capacity of Brazilian diet. <i>European Journal of Nutrition</i> , <b>2017</b> , 56, 1523-1533	5.2	18
30	Effect of <i>Coffea canephora</i> aqueous extract on microbial counts in ex vivo oral biofilms: a case study. <i>Planta Medica</i> , <b>2012</b> , 78, 755-60	3.1	17
29	Zinc supplementation, production and quality of coffee beans. <i>Revista Ceres</i> , <b>2013</b> , 60, 293-299	0.7	16
28	Effect of simultaneous consumption of soymilk and coffee on the urinary excretion of isoflavones, chlorogenic acids and metabolites in healthy adults. <i>Journal of Functional Foods</i> , <b>2015</b> , 19, 688-699	5.1	14
27	The Coffee Plant and Beans <b>2015</b> , 5-10		14
26	Distribution of Major Chlorogenic Acids and Related Compounds in Brazilian Green and Toasted <i>Ilex paraguariensis</i> (Mate) Leaves. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 2361-70	5.7	14
25	Composição volátil dos defeitos intrínsecos do café por CG/EM-headspace. <i>Quimica Nova</i> , <b>2009</b> , 32, 309-314	1.6	14
24	Effects of regular and decaffeinated roasted coffee ( <i>Coffea arabica</i> and <i>Coffea canephora</i> ) extracts and bioactive compounds on in vitro probiotic bacterial growth. <i>Food and Function</i> , <b>2020</b> , 11, 1410-1424	6.1	13
23	Antibacterial effect of coffee: calcium concentration in a culture containing teeth/biofilm exposed to <i>Coffea Canephora</i> aqueous extract. <i>Letters in Applied Microbiology</i> , <b>2014</b> , 59, 342-7	2.9	12
22	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. <i>Phytomedicine</i> , <b>2019</b> , 58, 152869	6.5	11
21	Germination and Debittering Lupin Seeds Reduce Galactoside and Intestinal Carbohydrate Fermentation in Humans. <i>Journal of Food Science</i> , <b>1993</b> , 58, 627-630	3.4	11
20	Cytotoxic and antibacterial effect of a red propolis mouthwash, with or without fluoride, on the growth of a cariogenic biofilm. <i>Archives of Oral Biology</i> , <b>2019</b> , 107, 104512	2.8	10
19	Are Pediatric Antibiotic Formulations Potentials Risk Factors for Dental Caries and Dental Erosion?. <i>Open Dentistry Journal</i> , <b>2016</b> , 10, 420-30	0.8	10
18	METHYLXANTHINES IN STIMULANT FOODS AND BEVERAGES COMMONLY CONSUMED IN BRAZIL. <i>Journal of Food Composition and Analysis</i> , <b>2019</b> , 78, 75-85	4.1	9
17	Effect of roasting speed on the volatile composition of coffees with different cup quality. <i>Food Research International</i> , <b>2020</b> , 137, 109546	7	9
16	Volatile Composition of Sweet Passion Fruit ( <i>Passiflora alata</i> Curtis). <i>Journal of Chemistry</i> , <b>2017</b> , 2017, 1-9	2.3	6

15	Bioavailability and Metabolism of Chlorogenic Acids from Coffee <b>2015</b> , 789-801		6
14	Highlights in the History of Coffee Science Related to Health <b>2015</b> , 11-17		5
13	Antibacterial and Cytotoxic Potential of a Brazilian Red Propolis. <i>Pesquisa Brasileira Em Odontopediatria E Clinica Integrada</i> , <b>2019</b> , 19, 1-9	0.7	5
12	Human Wellbeing Sociability, Performance, and Health <b>2017</b> , 493-520		5
11	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> , <b>2020</b> , 92, e20191500	1.4	5
10	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> , <b>2014</b> , 04, 978-985	0.6	4
9	Three centuries on the science of coffee authenticity control. <i>Food Research International</i> , <b>2021</b> , 149, 110690	7	4
8	Treatment of dental biofilm with a tincture of leaves: an - study. <i>Natural Product Research</i> , <b>2019</b> , 33, 3432-3435		3
7	Fortification of Ground Roasted Coffees with Iron, Zinc, and Calcium Salts: Evaluation of Minerals Recovery in Filtered and Espresso Brews. <i>Beverages</i> , <b>2019</b> , 5, 4	3.4	3
6	Overview of Currently Applied Techniques for Detection of Adulterants in Coffee and Potential Use of DNA-Based Methods as Promising New Analytical Tools <b>2015</b> , 953-961		2
5	Therapeutic Potential of Link in Dental Biofilm Treatment. <i>Journal of Medicinal Food</i> , <b>2020</b> , 23, 998-1005	2.8	1
4	<i>Coffea canephora</i> <b>2015</b> , 615-625		1
3	Chapter 7: Analysis of Caffeine by Liquid Chromatography-Mass Spectrometry. <i>Food and Nutritional Components in Focus</i> , <b>2012</b> , 103-129		1
2	Headspace volatolome of peel flours from citrus fruits grown in Brazil. <i>Food Research International</i> , <b>2021</b> , 150, 110801	7	1
1	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> , <b>2020</b> , 11, 7561-7575	6.1	1