Geni Rodrigues Sampaio

List of Publications by Year
in descending order

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Version: 2024-02-01

39 papers	1,174 citations	430442 18 h-index	395343 33 g-index
40 all docs	40 docs citations	40 times ranked	1904 citing authors

#	Article	IF	Citations
1	Dietary Advanced Glycation End Products and Their Role in Health and Disease. Advances in Nutrition, 2015, 6, 461-473.	2.9	252
2	Polycyclic Aromatic Hydrocarbons in Foods: Biological Effects, Legislation, Occurrence, Analytical Methods, and Strategies to Reduce Their Formation. International Journal of Molecular Sciences, 2021, 22, 6010.	1.8	100
3	Garlic (Allium sativum L.) and ready-to-eat garlic products: In vitro antioxidant activity. Food Chemistry, 2009, 115, 371-374.	4.2	98
4	Influence of home cooking conditions on Maillard reaction products in beef. Food Chemistry, 2016, 196, 161-169.	4.2	91
5	Bioavailability of catechins from guaranÃ¡ (Paullinia cupana) and its effect on antioxidant enzymes and other oxidative stress markers in healthy human subjects. Food and Function, 2016, 7, 2970-2978.	2.1	59
6	Oxidation of Cholesterol in Foods and Its Importance for Human Health. Food Reviews International, 2012, 28, 47-70.	4.3	44
7	Aroeira fruit (Schinus terebinthifolius Raddi) as a natural antioxidant: Chemical constituents, bioactive compounds and in vitro and in vivo antioxidant capacity. Food Chemistry, 2020, 315, 126274.	4.2	39
8	GuaranÃ¡ (Paullinia cupana) catechins and procyanidins: Gastrointestinal/colonic bioaccessibility, Caco-2 cell permeability and the impact of macronutrients. Journal of Functional Foods, 2019, 55, 352-361.	1.6	32
9	Association between plasma fatty acids and inflammatory markers in patients with and without insulin resistance and in secondary prevention of cardiovascular disease, a cross-sectional study. Nutrition Journal, 2018, 17, 26.	1.5	31
10	Identification and action of phenolic compounds of JatobÃ¡-do-cerrado (Hymenaea stignocarpa Mart.) on Î±-amylase and Î±-glucosidase activities and flour effect on glycemic response and nutritional quality of breads. Food Research International, 2019, 116, 1076-1083.	2.9	31
11	Optimization and validation of a method using UHPLC-fluorescence for the analysis of polycyclic aromatic hydrocarbons in cold-pressed vegetable oils. Food Chemistry, 2017, 221, 809-814.	4.2	30
12	Bioactive compounds, in vitro antioxidant capacity and Maillard reaction products of raw, boiled and fried garlic (Allium sativum L.). International Journal of Food Science and Technology, 2014, 49, 1308-1314.	1.3	29
13	Polycyclic aromatic hydrocarbons content and fatty acids profile in coconut, safflower, evening primrose and linseed oils. Food Chemistry, 2018, 245, 798-805.	4.2	29
14	Impact of Air Frying on Cholesterol and Fatty Acids Oxidation in Sardines: Protective Effects of Aromatic Herbs. Journal of Food Science, 2017, 82, 2823-2831.	1.5	27
15	Circulating plasma microRNAs dysregulation and metabolic endotoxemia induced by a high-fat high-saturated diet. Clinical Nutrition, 2020, 39, 554-562.	2.3	26
16	Bioavailability of chlorogenic acids in rats after acute ingestion of matÃ© tea (Ilex paraguariensis) or 5-caffeoylquinic acid. European Journal of Nutrition, 2017, 56, 2541-2556.	1.8	24
17	Association between polyunsaturated fatty acids and inflammatory markers in patients in secondary prevention ofÂcardiovascular disease. Nutrition, 2017, 37, 30-36.	1.1	23
18	Insoluble-Bound Polyphenols Released from Guarana Powder: Inhibition of Alpha-Glucosidase and Proanthocyanidin Profile. Molecules, 2020, 25, 679.	1.7	23

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19	Cholesterol Oxidation in Fish and Fish Products. Journal of Food Science, 2015, 80, R2627-39.	1.5	19
20	Bioactive compounds of parsley (Petroselinum crispum), chives (Allium schoenoprasum L) and their mixture (Brazilian cheiro-verde) as promising antioxidant and anti-cholesterol oxidation agents in a food system. Food Research International, 2022, 151, 110864.	2.9	17
21	Effect of aroeira (Schinus terebinthifolius Raddi) fruit against polyunsaturated fatty acids and cholesterol thermo-oxidation in model systems containing sardine oil (Sardinella brasiliensis). Food Research International, 2020, 132, 109091.	2.9	16
22	Effects of the consumption of guarana on human health: A narrative review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 272-295.	5.9	15
23	Plasma and erythrocyte Ï‰-3 and Ï‰-6 fatty acids are associated with multiple inflammatory and oxidative stress biomarkers in breast cancer. Nutrition, 2019, 58, 194-200.	1.1	12
24	The use of lemon juice and its role on polyunsaturated fatty acids and cholesterol oxides formation in thermally prepared sardines. Journal of Food Composition and Analysis, 2021, 104, 104087.	1.9	12
25	Regular and decaffeinated espresso coffee capsules: Unravelling the bioaccessibility of phenolic compounds and their antioxidant properties in milk model system upon in vitro digestion. LWT - Food Science and Technology, 2021, 135, 110255.	2.5	11
26	Lipid profile and high contents of cholesterol oxidation products (COPs) in different commercial brands of canned tuna. Food Chemistry, 2021, 352, 129334.	4.2	10
27	The anticholesterol oxidation effects of garlic (Allium sativum L.) and leek (Allium) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 2416-2426.	1.5	9
28	Guarana as a source of bioactive compounds. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 0, 6, .	2.4	9
29	Biquinho pepper (Capsium chinense): Bioactive compounds, in vivo and in vitro antioxidant capacities and anti-cholesterol oxidation kinetics in fish balls during frozen storage. Food Bioscience, 2022, 47, 101647.	2.0	8
30	Do Flavonoids from Durum Wheat Contribute to Its Bioactive Properties? A Prospective Study. Molecules, 2021, 26, 463.	1.7	7
31	Omega-3 Fatty Acids in Erythrocyte Membranes as Predictors of Lower Cardiovascular Risk in Adults without Previous Cardiovascular Events. Nutrients, 2021, 13, 1919.	1.7	7
32	Phytosterols Content in Vegetable Oils of Brazil: Coconut, Safflower, Linseed and Evening Primrose. Brazilian Archives of Biology and Technology, 0, 63, .	0.5	7
33	Volatiles and Tendency of Radical Formation of Coldâ€Pressed Brazil Nut Oil During Ambient Storage. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 721-730.	0.8	6
34	Tendency of lipid radical formation and volatiles in lose or vacuum-packed Brazil nuts stored at room temperature or under refrigeration. Grasas Y Aceites, 2018, 69, 283.	0.3	6
35	Effects of extra virgin olive oil and pecans on plasma fatty acids in patients with stable coronary artery disease. Nutrition, 2021, 91-92, 111411.	1.1	5
36	Effects of a Brazilian cardioprotective diet and nuts on cardiometabolic parameters after myocardial infarction: study protocol for a randomized controlled clinical trial. Trials, 2021, 22, 582.	0.7	3

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37	Postprandial plasma lipidome responses to a high-fat meal among healthy women. Journal of Nutritional Biochemistry, 2021, 97, 108809.	1.9	3
38	Vitamin C and Phenolic Antioxidants of Jua (Ziziphus joazeiro M.) Pulp: A Rich Underexplored Brazilian Source of Ellagic Acid Recovered by Aqueous Ultrasound-Assisted Extraction. Molecules, 2022, 27, 627.	1.7	3
39	Herbal Salt in Beef Burgers: Promoting the Retention of Acceptability in Reducing Sodium. Journal of Culinary Science and Technology, 0, , 1-19.	0.6	1