

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
19	Plasma and erythrocyte ω -3 and ω -6 fatty acids are associated with multiple inflammatory and oxidative stress biomarkers in breast cancer. <i>Nutrition</i> , 2019, 58, 194-200.	1.1	12
20	Guaranã (Paullinia cupana) catechins and procyanidins: Gastrointestinal/colonic bioaccessibility, Caco-2 cell permeability and the impact of macronutrients. <i>Journal of Functional Foods</i> , 2019, 55, 352-361.	1.6	32
21	Identification and action of phenolic compounds of Jatobã-do-cerrado (<i>Hymenaea stignocarpa</i> Mart.) on α -amylase and α -glucosidase activities and flour effect on glycemic response and nutritional quality of breads. <i>Food Research International</i> , 2019, 116, 1076-1083.	2.9	31
22	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. <i>Nutrition Journal</i> , 2018, 17, 26.	1.5	31
23	Polycyclic aromatic hydrocarbons content and fatty acids profile in coconut, safflower, evening primrose and linseed oils. <i>Food Chemistry</i> , 2018, 245, 798-805.	4.2	29
24	Volatiles and Tendency of Radical Formation of Cold-Pressed Brazil Nut Oil During Ambient Storage. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2018, 95, 721-730.	0.8	6
25	Tendency of lipid radical formation and volatiles in loose or vacuum-packed Brazil nuts stored at room temperature or under refrigeration. <i>Grasas Y Aceites</i> , 2018, 69, 283.	0.3	6
26	Association between polyunsaturated fatty acids and inflammatory markers in patients in secondary prevention of cardiovascular disease. <i>Nutrition</i> , 2017, 37, 30-36.	1.1	23
27	Optimization and validation of a method using UHPLC-fluorescence for the analysis of polycyclic aromatic hydrocarbons in cold-pressed vegetable oils. <i>Food Chemistry</i> , 2017, 221, 809-814.	4.2	30
28	Impact of Air Frying on Cholesterol and Fatty Acids Oxidation in Sardines: Protective Effects of Aromatic Herbs. <i>Journal of Food Science</i> , 2017, 82, 2823-2831.	1.5	27
29	Bioavailability of chlorogenic acids in rats after acute ingestion of matã tea (<i>Ilex paraguariensis</i>) or 5-caffeoylquinic acid. <i>European Journal of Nutrition</i> , 2017, 56, 2541-2556.	1.8	24
30	Bioavailability of catechins from guaranã (Paullinia cupana) and its effect on antioxidant enzymes and other oxidative stress markers in healthy human subjects. <i>Food and Function</i> , 2016, 7, 2970-2978.	2.1	59
31	Influence of home cooking conditions on Maillard reaction products in beef. <i>Food Chemistry</i> , 2016, 196, 161-169.	4.2	91
32	Cholesterol Oxidation in Fish and Fish Products. <i>Journal of Food Science</i> , 2015, 80, R2627-39.	1.5	19
33	Dietary Advanced Glycation End Products and Their Role in Health and Disease. <i>Advances in Nutrition</i> , 2015, 6, 461-473.	2.9	252
34	Bioactive compounds, <i>in vitro</i> antioxidant capacity and Maillard reaction products of raw, boiled and fried garlic (<i>Allium sativum</i> L.). <i>International Journal of Food Science and Technology</i> , 2014, 49, 1308-1314.	1.3	29
35	Oxidation of Cholesterol in Foods and Its Importance for Human Health. <i>Food Reviews International</i> , 2012, 28, 47-70.	4.3	44
36	Garlic (<i>Allium sativum</i> L.) and ready-to-eat garlic products: In vitro antioxidant activity. <i>Food Chemistry</i> , 2009, 115, 371-374.	4.2	98

#	ARTICLE	IF	CITATIONS
37	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
38	Phytosterols Content in Vegetable Oils of Brazil: Coconut, Safflower, Linseed and Evening Primrose. Brazilian Archives of Biology and Technology, 0, 63, .	0.5	7
39	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