Geni Rodrigues Sampaio

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6110652/publications.pdf

Version: 2024-02-01

39 papers 1,174 citations

18 h-index 395343 33 g-index

40 all docs 40 docs citations

40 times ranked

1904 citing authors

#	Article	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	Do Flavonoids from Durum Wheat Contribute to Its Bioactive Properties? A Prospective Study. Molecules, 2021, 26, 463.	1.7	7
7	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
8	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
9	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
10	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
11	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
12	Postprandial plasma lipidome responses to a high-fat meal among healthy women. Journal of Nutritional Biochemistry, 2021, 97, 108809.	1.9	3
13	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
14	Circulating plasma microRNAs dysregulation and metabolic endotoxemia induced by a high-fat high-saturated diet. Clinical Nutrition, 2020, 39, 554-562.	2.3	26
15	The anticholesterol oxidation effects of garlic (<i>Allium sativum</i> L) and leek (<i>Allium) Tj ETQq1 1 0.784314 2416-2426.</i>	1 rgBT /Ov 1.5	verlock 10 Tf : 9
16	Insoluble-Bound Polyphenols Released from Guarana Powder: Inhibition of Alpha-Glucosidase and Proanthocyanidin Profile. Molecules, 2020, 25, 679.	1.7	23
17	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
18	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

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19	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
20	Guaran \tilde{A}_i (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
21	Identification and action of phenolic compounds of Jatob $ ilde{A}_i$ -do-cerrado (Hymenaea stignocarpa Mart.) on $\hat{l}\pm$ -amylase and $\hat{l}\pm$ -glucosidase activities and flour effect on glycemic response and nutritional quality of breads. Food Research International, 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. Nutrition Journal, 2018, 17, 26.	1.5	31
23	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
24	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
25	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
26	Association between polyunsaturated fatty acids and inflammatory markers in patients in secondary prevention ofÂcardiovascular disease. Nutrition, 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. Food Chemistry, 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. Journal of Food Science, 2017, 82, 2823-2831.	1.5	27
29	Bioavailability of chlorogenic acids in rats after acute ingestion of mat $ ilde{A}$ © tea (Ilex paraguariensis) or 5-caffeoylquinic acid. European Journal of Nutrition, 2017, 56, 2541-2556.	1.8	24
30	Bioavailability of catechins from guaran \tilde{A}_{i} (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
31	Influence of home cooking conditions on Maillard reaction products in beef. Food Chemistry, 2016, 196, 161-169.	4.2	91
32	Cholesterol Oxidation in Fish and Fish Products. Journal of Food Science, 2015, 80, R2627-39.	1.5	19
33	Dietary Advanced Glycation End Products and Their Role in Health and Disease. Advances in Nutrition, 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.). International Journal of Food Science and Technology, 2014, 49, 1308-1314.	1.3	29
35	Oxidation of Cholesterol in Foods and Its Importance for Human Health. Food Reviews International, 2012, 28, 47-70.	4.3	44
36	Garlic (Allium sativum L.) and ready-to-eat garlic products: In vitro antioxidant activity. Food Chemistry, 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