

# Mariana Monteiro

## List of Publications by Year in descending order

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Version: 2024-02-01

43  
papers

2,234  
citations

361045

20  
h-index

288905

40  
g-index

43  
all docs

43  
docs citations

43  
times ranked

3256  
citing authors

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | Chlorogenic Acids from Green Coffee Extract are Highly Bioavailable in Humans. <i>Journal of Nutrition</i> , 2008, 138, 2309-2315.   | 1.3 | 459       |
| 2  | Correlation between cup quality and chemical attributes of Brazilian coffee. <i>Food Chemistry</i> , 2006, 98, 373-380.  | 4.2 | 327       |
| 3  | Chlorogenic Acid Compounds from Coffee Are Differentially Absorbed and Metabolized in Humans. <i>Journal of Nutrition</i> , 2007, 137, 2196-2201.  | 1.3 | 255       |
| 4  | Screening of the chemical composition and occurring antioxidants in jabuticaba ( <i>Myrciaria</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 Tc 17, 422-433.   | 1.6 | 154       |
| 5  | Effect of drying method on volatile compounds, phenolic profile and antioxidant capacity of guava powders. <i>Food Chemistry</i> , 2016, 197, 881-890.   | 4.2 | 101       |
| 6  | Contribution of Chlorogenic Acids to the Iron-Reducing Activity of Coffee Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1399-1402.  | 2.4 | 99        |
| 7  | Effects of Caffeic and 5-Caffeoylquinic Acids on Cell Viability and Cellular Uptake in Human Colon Adenocarcinoma Cells. <i>Nutrition and Cancer</i> , 2015, 67, 532-542.  | 0.9 | 74        |
| 8  | Starch, inulin and maltodextrin as encapsulating agents affect the quality and stability of jussara pulp microparticles. <i>Carbohydrate Polymers</i> , 2016, 151, 500-510.  | 5.1 | 73        |
| 9  | Phenolic compounds of Brazilian beers from different types and styles and application of chemometrics for modeling antioxidant capacity. <i>Food Chemistry</i> , 2016, 199, 105-113.   | 4.2 | 67        |
| 10 | Chlorogenic acids in Brazilian <i>Coffea arabica</i> cultivars from various consecutive crops. <i>Food Chemistry</i> , 2012, 134, 611-614.   | 4.2 | 62        |
| 11 | Bioaccessibility of phenolic compounds of jaboticaba ( <i>Plinia jaboticaba</i> ) peel and seed after simulated gastrointestinal digestion and gut microbiota fermentation. <i>Journal of Functional Foods</i> , 2020, 67, 103851.   | 1.6 | 60        |
| 12 | Soybean meal and fermented soybean meal as functional ingredients for the production of low-carb, high-protein, high-fiber and high isoflavones biscuits. <i>LWT - Food Science and Technology</i> , 2018, 90, 224-231.  | 2.5 | 47        |
| 13 | Effect of high hydrostatic pressure and drying methods on phenolic compounds profile of jabuticaba ( <i>Myrciaria jaboticaba</i> ) peel and seed. <i>Food Chemistry</i> , 2020, 309, 125794.   | 4.2 | 47        |
| 14 | Determina o de compostos bioativos em amostras comerciais de caf  torrado. <i>Quimica Nova</i> , 2005, 28, 637-641.  | 0.3 | 44        |
| 15 | Pharmacokinetic, Antiproliferative and Apoptotic Effects of Phenolic Acids in Human Colon Adenocarcinoma Cells Using In Vitro and In Silico Approaches. <i>Molecules</i> , 2018, 23, 2569.   | 1.7 | 40        |
| 16 | Pomegranate ( <i>Punica granatum</i> L.) seed oil enriched with conjugated linolenic acid (cLnA), phenolic compounds and tocopherols: Improved extraction of a specialty oil by supercritical CO <sub>2</sub> . <i>Journal of Supercritical Fluids</i> , 2019, 147, 126-137. | 1.6 | 33        |
| 17 | Up-regulation of Nrf2-antioxidant signaling by A sa  (Euterpe oleracea Mart.) extract prevents oxidative stress in human endothelial cells. <i>Journal of Functional Foods</i> , 2017, 37, 107-115.  | 1.6 | 31        |
| 18 | High hydrostatic pressure processing affects the phenolic profile, preserves sensory attributes and ensures microbial quality of jabuticaba ( <i>Myrciaria jaboticaba</i> ) juice. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 231-239.                | 1.7 | 29        |

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 19 | Jaboticaba berry: A comprehensive review on its polyphenol composition, health effects, metabolism, and the development of food products. <i>Food Research International</i> , 2021, 147, 110518.  | 2.9 | 28        |
| 20 | Metabolism of ellagitannins from jaboticaba ( <i>Myrciaria jaboticaba</i> ) in normoweight, overweight and obese Brazilians: Unexpected laxative effects influence urolithins urinary excretion and metabotype distribution. <i>Journal of Functional Foods</i> , 2019, 57, 299-308. | 1.6 | 22        |
| 21 | Enzymes produced by solid state fermentation of agro-industrial by-products release ferulic acid in bioprocessed whole-wheat breads. <i>Food Research International</i> , 2021, 140, 109843.   | 2.9 | 18        |
| 22 | Bioaccessibility and Gut Metabolism of Free and Melanoidin-Bound Phenolic Compounds From Coffee and Bread. <i>Frontiers in Nutrition</i> , 2021, 8, 708928.  | 1.6 | 17        |
| 23 | Fermentation of soybean meal improves isoflavone metabolism after soy biscuit consumption by adults. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2991-2998.   | 1.7 | 16        |
| 24 | 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> , 2015, 19, 688-699.   | 1.6 | 15        |
| 25 | Bioaccessibility and gut metabolism of phenolic compounds of breads added with green coffee infusion and enzymatically bioprocessed. <i>Food Chemistry</i> , 2020, 333, 127473.  | 4.2 | 14        |
| 26 | CHAPTER 1. The Chemistry of Selenium. <i>Food and Nutritional Components in Focus</i> , 2015, , 3-15.  | 0.1 | 13        |
| 27 | Jaboticaba ( <i>Myrciaria jaboticaba</i> ) juice obtained by steam-extraction: phenolic compound profile, antioxidant capacity, microbiological stability, and sensory acceptability. <i>Journal of Food Science and Technology</i> , 2018, 55, 52-61.                               | 1.4 | 12        |
| 28 | Jaboticaba ( <i>Myrciaria jaboticaba</i> ) powder consumption improves the metabolic profile and regulates gut microbiome composition in high-fat diet-fed mice. <i>Biomedicine and Pharmacotherapy</i> , 2021, 144, 112314.   | 2.5 | 12        |
| 29 | Organic Black Beans ( <i>Phaseolus vulgaris</i> L.) from Rio de Janeiro State, Brazil, Present More Phenolic Compounds and Better Nutritional Profile Than Nonorganic. <i>Foods</i> , 2021, 10, 900.   | 1.9 | 9         |
| 30 | Consumption of phenolic-rich jaboticaba ( <i>Myrciaria jaboticaba</i> ) powder ameliorates obesity-related disorders in mice. <i>British Journal of Nutrition</i> , 2022, 127, 344-352.  | 1.2 | 8         |
| 31 | Green Tea ( <i>Camellia sinensis</i> ) Extract Induces p53-Mediated Cytotoxicity and Inhibits Migration of Breast Cancer Cells. <i>Foods</i> , 2021, 10, 3154.   | 1.9 | 8         |
| 32 | Ethanol extraction renders a phenolic compounds-enriched and highly stable jussara fruit ( <i>Euterpe</i> ) Tj ETQq0 Q0 rgBT /Qverlock 10  | 1.0 | 7         |
| 33 | Addition of Honey to an Apple and Passion Fruit Mixed Beverage Improves Its Phenolic Compound Profile. <i>Foods</i> , 2021, 10, 1525.  | 1.9 | 5         |
| 34 | CHAPTER 3. The Chemistry of Imidazole Dipeptides. <i>Food and Nutritional Components in Focus</i> , 2015, , 43-60.   | 0.1 | 5         |
| 35 | Bread formulated with guava powder was enriched in phenolic and aroma compounds, and was highly acceptable by consumers. <i>Journal of Food Science and Technology</i> , 2016, 53, 4168-4178.  | 1.4 | 4         |
| 36 | Chemical, Microbiological and Sensory Stability of Steam Extracted Jaboticaba ( <i>Myrciaria jaboticaba</i> ) Juice. <i>Foods</i> , 2021, 10, 732.   | 1.9 | 4         |

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|----|--|-----|-----------|
| 37 | Development and characterization of photoprotective formulations containing keratin particles. Brazilian Journal of Pharmaceutical Sciences, 0, 55, .  | 1.2 | 4         |
| 38 | Effect of High Hydrostatic Pressure Processing on the Anthocyanins Content, Antioxidant Activity, Sensorial Acceptance and Stability of Jussara (Euterpe edulis) Juice. Foods, 2021, 10, 2246.   | 1.9 | 3         |
| 39 | Development, sensory profile and physicochemical properties of jabuticaba nectar with lyophilized jussara pulp. Revista Ciencia Agronomica, 2020, 51, .  | 0.1 | 3         |
| 40 | The Chemistry of Calcium. Food and Nutritional Components in Focus, 2015, , 67-74.   | 0.1 | 2         |
| 41 | Whole-wheat bread enzymatically bioprocessed and added with green coffee infusion had improved volume and were sensory accepted when consumers were informed of the presence of healthy substances. International Journal of Food Science and Technology, 0, , . | 1.3 | 2         |
| 42 | Low body mass index is associated with reduced intratumoral CD4+ T-lymphocyte infiltration in laryngeal squamous cell carcinoma patients. Nutrition Research, 2022, 102, 1-12.   | 1.3 | 1         |
| 43 | Trajetória, avanços e perspectivas da pós-graduação no Instituto de Nutrição Josué de Castro, Universidade Federal do Rio de Janeiro. DEMETRA: Alimentação, Nutrição & Saúde, 0, 16, e61187.   | 0.2 | 0         |