

Mariana Monteiro

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.

40
papers

1,650
citations

18
h-index

40
g-index

43
ext. papers

1,918
ext. citations

4.9
avg, IF

4.73
L-index

#	Paper	IF	Citations
40	Chlorogenic acids from green coffee extract are highly bioavailable in humans. <i>Journal of Nutrition</i> , 2008 , 138, 2309-15	4.1	388
39	Correlation between cup quality and chemical attributes of Brazilian coffee. <i>Food Chemistry</i> , 2006 , 98, 373-380	8.5	249
38	Chlorogenic acid compounds from coffee are differentially absorbed and metabolized in humans. <i>Journal of Nutrition</i> , 2007 , 137, 2196-201	4.1	216
37	Screening of the chemical composition and occurring antioxidants in jaboticaba (<i>Myrciaria jaboticaba</i>) and jussara (<i>Euterpe edulis</i>) fruits and their fractions. <i>Journal of Functional Foods</i> , 2015 , 17, 422-433	5.1	118
36	Contribution of chlorogenic acids to the iron-reducing activity of coffee beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 1399-402	5.7	85
35	Effect of drying method on volatile compounds, phenolic profile and antioxidant capacity of guava powders. <i>Food Chemistry</i> , 2016 , 197, 881-90	8.5	77
34	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, 532-42	2.8	61
33	Starch, inulin and maltodextrin as encapsulating agents affect the quality and stability of jussara pulp microparticles. <i>Carbohydrate Polymers</i> , 2016 , 151, 500-510	10.3	52
32	Chlorogenic acids in Brazilian <i>Coffea arabica</i> cultivars from various consecutive crops. <i>Food Chemistry</i> , 2012 , 134, 611-614	8.5	49
31	Phenolic compounds of Brazilian beers from different types and styles and application of chemometrics for modeling antioxidant capacity. <i>Food Chemistry</i> , 2016 , 199, 105-13	8.5	46
30	Determina� de compostos bioativos em amostras comerciais de caf� torrado. <i>Quimica Nova</i> , 2005 , 28, 637-641	1.6	32
29	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	5.1	31
28	Effect of high hydrostatic pressure and drying methods on phenolic compounds profile of jaboticaba (<i>Myrciaria jaboticaba</i>) peel and seed. <i>Food Chemistry</i> , 2020 , 309, 125794	8.5	29
27	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	5.4	27
26	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,	4.8	27
25	Up-regulation of Nrf2-antioxidant signaling by AB� (Euterpe oleracea Mart.) extract prevents oxidative stress in human endothelial cells. <i>Journal of Functional Foods</i> , 2017 , 37, 107-115	5.1	23
24	High hydrostatic pressure processing affects the phenolic profile, preserves sensory attributes and ensures microbial quality of jaboticaba (<i>Myrciaria jaboticaba</i>) juice. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 231-239	4.3	20

23	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 ₂ . <i>Journal of Supercritical Fluids</i> , 2019 , 147, 126-137	4.2	19
22	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	5.1	15
21	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	5.1	14
20	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	4.3	10
19	CHAPTER 1:The Chemistry of Selenium. <i>Food and Nutritional Components in Focus</i> , 2015 , 3-15		7
18	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	7	7
17	Bioaccessibility and gut metabolism of phenolic compounds of breads added with green coffee infusion and enzymatically bioprocessed. <i>Food Chemistry</i> , 2020 , 333, 127473	8.5	6
16	Jaboticaba () 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	3.3	6
15	Ethanol extraction renders a phenolic compounds-enriched and highly stable jussara fruit (<i>Euterpe edulis</i> M.) oil. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1700200	3	5
14	Bioaccessibility and Gut Metabolism of Free and Melanoidin-Bound Phenolic Compounds From Coffee and Bread. <i>Frontiers in Nutrition</i> , 2021 , 8, 708928	6.2	4
13	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	7	4
12	Development, sensory profile and physicochemical properties of jaboticaba nectar with lyophilized jussara pulp. <i>Revista Ciencia Agronomica</i> , 2020 , 51,	1	3
11	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	3.3	3
10	Consumption of phenolic-rich jaboticaba () powder ameliorates obesity-related disorders in mice. <i>British Journal of Nutrition</i> , 2021 , 1-9	3.6	3
9	CHAPTER 5:The Chemistry of Calcium. <i>Food and Nutritional Components in Focus</i> ,67-74		2
8	CHAPTER 3:The Chemistry of Imidazole Dipeptides. <i>Food and Nutritional Components in Focus</i> , 2015 , 43-60		2
7	Chemical, Microbiological and Sensory Stability of Steam Extracted Jaboticaba () Juice. <i>Foods</i> , 2021 , 10,	4.9	2
6	Organic Black Beans (L.) from Rio de Janeiro State, Brazil, Present More Phenolic Compounds and Better Nutritional Profile Than Nonorganic. <i>Foods</i> , 2021 , 10,	4.9	2

5	Addition of Honey to an Apple and Passion Fruit Mixed Beverage Improves Its Phenolic Compound Profile. <i>Foods</i> , 2021 , 10,	4.9	2
4	Effect of High Hydrostatic Pressure Processing on the Anthocyanins Content, Antioxidant Activity, Sensorial Acceptance and Stability of Jussara () Juice. <i>Foods</i> , 2021 , 10,	4.9	2
3	Development and characterization of photoprotective formulations containing keratin particles. <i>Brazilian Journal of Pharmaceutical Sciences</i> ,55,	1.8	1
2	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	7.5	0
1	Low body mass index is associated with reduced intratumoral CD4 T-lymphocyte infiltration in laryngeal squamous cell carcinoma patients.. <i>Nutrition Research</i> , 2022 , 102, 1-12	4	