

# Mariana Monteiro

## List of Publications by Year in Descending Order

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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	Low body mass index is associated with reduced intratumoral CD4 T-lymphocyte infiltration in laryngeal squamous cell carcinoma patients.. <i>Nutrition Research</i> , <b>2022</b> , 102, 1-12	4	0
39	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> , <b>2021</b> , 144, 112314	7.5	0
38	Chemical, Microbiological and Sensory Stability of Steam Extracted Jaboticaba () Juice. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
37	Organic Black Beans ( L.) from Rio de Janeiro State, Brazil, Present More Phenolic Compounds and Better Nutritional Profile Than Nonorganic. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
36	Addition of Honey to an Apple and Passion Fruit Mixed Beverage Improves Its Phenolic Compound Profile. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
35	Enzymes produced by solid state fermentation of agro-industrial by-products release ferulic acid in bioprocessed whole-wheat breads. <i>Food Research International</i> , <b>2021</b> , 140, 109843	7	7
34	Consumption of phenolic-rich jaboticaba () powder ameliorates obesity-related disorders in mice. <i>British Journal of Nutrition</i> , <b>2021</b> , 1-9	3.6	3
33	Bioaccessibility and Gut Metabolism of Free and Melanoidin-Bound Phenolic Compounds From Coffee and Bread. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 708928	6.2	4
32	Jaboticaba berry: A comprehensive review on its polyphenol composition, health effects, metabolism, and the development of food products. <i>Food Research International</i> , <b>2021</b> , 147, 110518	7	4
31	Effect of High Hydrostatic Pressure Processing on the Anthocyanins Content, Antioxidant Activity, Sensorial Acceptance and Stability of Jussara () Juice. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
30	Bioaccessibility and gut metabolism of phenolic compounds of breads added with green coffee infusion and enzymatically bioprocessed. <i>Food Chemistry</i> , <b>2020</b> , 333, 127473	8.5	6
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> , <b>2020</b> , 67, 103851	5.1	31
28	Development, sensory profile and physicochemical properties of jaboticaba nectar with lyophilized jussara pulp. <i>Revista Ciencia Agronomica</i> , <b>2020</b> , 51,	1	3
27	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> , <b>2020</b> , 309, 125794	8.5	29
26	Fermentation of soybean meal improves isoflavone metabolism after soy biscuit consumption by adults. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 2991-2998	4.3	10
25	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> , <b>2019</b> , 57, 299-308	5.1	15
24	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> , <b>2019</b> , 147, 126-137	4.2	19

23	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> , <b>2018</b> , 98, 231-239	4.3	20
22	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> , <b>2018</b> , 90, 224-231	5.4	27
21	Jaboticaba () juice obtained by steam-extraction: phenolic compound profile, antioxidant capacity, microbiological stability, and sensory acceptability. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 52-61	3.3	6
20	Pharmacokinetic, Antiproliferative and Apoptotic Effects of Phenolic Acids in Human Colon Adenocarcinoma Cells Using In Vitro and In Silico Approaches. <i>Molecules</i> , <b>2018</b> , 23,	4.8	27
19	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> , <b>2017</b> , 119, 1700200	3	5
18	Up-regulation of Nrf2-antioxidant signaling by Aβ <sub>1-42</sub> ( <i>Euterpe oleracea</i> Mart.) extract prevents oxidative stress in human endothelial cells. <i>Journal of Functional Foods</i> , <b>2017</b> , 37, 107-115	5.1	23
17	Starch, inulin and maltodextrin as encapsulating agents affect the quality and stability of jussara pulp microparticles. <i>Carbohydrate Polymers</i> , <b>2016</b> , 151, 500-510	10.3	52
16	Phenolic compounds of Brazilian beers from different types and styles and application of chemometrics for modeling antioxidant capacity. <i>Food Chemistry</i> , <b>2016</b> , 199, 105-13	8.5	46
15	Effect of drying method on volatile compounds, phenolic profile and antioxidant capacity of guava powders. <i>Food Chemistry</i> , <b>2016</b> , 197, 881-90	8.5	77
14	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> , <b>2016</b> , 53, 4168-4178	3.3	3
13	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> , <b>2015</b> , 17, 422-433	5.1	118
12	Effects of caffeic and 5-caffeoylquinic acids on cell viability and cellular uptake in human colon adenocarcinoma cells. <i>Nutrition and Cancer</i> , <b>2015</b> , 67, 532-42	2.8	61
11	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> , <b>2015</b> , 19, 688-699	5.1	14
10	CHAPTER 1:The Chemistry of Selenium. <i>Food and Nutritional Components in Focus</i> , <b>2015</b> , 3-15		7
9	CHAPTER 3:The Chemistry of Imidazole Dipeptides. <i>Food and Nutritional Components in Focus</i> , <b>2015</b> , 43-60		2
8	Chlorogenic acids in Brazilian <i>Coffea arabica</i> cultivars from various consecutive crops. <i>Food Chemistry</i> , <b>2012</b> , 134, 611-614	8.5	49
7	Chlorogenic acids from green coffee extract are highly bioavailable in humans. <i>Journal of Nutrition</i> , <b>2008</b> , 138, 2309-15	4.1	388
6	Chlorogenic acid compounds from coffee are differentially absorbed and metabolized in humans. <i>Journal of Nutrition</i> , <b>2007</b> , 137, 2196-201	4.1	216

5	Correlation between cup quality and chemical attributes of Brazilian coffee. <i>Food Chemistry</i> , <b>2006</b> , 98, 373-380	8.5	249
4	Contribution of chlorogenic acids to the iron-reducing activity of coffee beverages. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 1399-402	5.7	85
3	Determinação de compostos bioativos em amostras comerciais de café torrado. <i>Química Nova</i> , <b>2005</b> , 28, 637-641	1.6	32
2	Development and characterization of photoprotective formulations containing keratin particles. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 55,	1.8	1
1	CHAPTER 5: The Chemistry of Calcium. <i>Food and Nutritional Components in Focus</i> , 67-74		2