

Dbora Villao

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.

45
papers

2,512
citations

25
h-index

50
g-index

53
ext. papers

2,822
ext. citations

5
avg, IF

4.87
L-index

#	Paper	IF	Citations
45	Radical scavenging ability of polyphenolic compounds towards DPPH free radical. <i>Talanta</i> , 2007 , 71, 230-232	6.2	567
44	Antioxidant activity of phenolic compounds: from in vitro results to in vivo evidence. <i>Critical Reviews in Food Science and Nutrition</i> , 2008 , 48, 649-71	11.5	234
43	Antioxidant activity of wines and relation with their polyphenolic composition. <i>Analytica Chimica Acta</i> , 2004 , 513, 113-118	6.6	184
42	Comparison of antioxidant activity of wine phenolic compounds and metabolites in vitro. <i>Analytica Chimica Acta</i> , 2005 , 538, 391-398	6.6	147
41	Antioxidant compounds and antioxidant activity in acerola (<i>Malpighia emarginata</i> DC.) fruits and derivatives. <i>Journal of Food Composition and Analysis</i> , 2008 , 21, 282-290	4.1	107
40	Evaluation of Latin-American fruits rich in phytochemicals with biological effects. <i>Journal of Functional Foods</i> , 2014 , 7, 599-608	5.1	93
39	Influence of enological practices on the antioxidant activity of wines. <i>Food Chemistry</i> , 2006 , 95, 394-404	8.5	87
38	The antioxidant activity of wines determined by the ABTS(+) method: influence of sample dilution and time. <i>Talanta</i> , 2004 , 64, 501-9	6.2	86
37	Antioxidant activity of blueberry fruit is impaired by association with milk. <i>Free Radical Biology and Medicine</i> , 2009 , 46, 769-74	7.8	84
36	Determination of the phenolic composition of sherry and table white wines by liquid chromatography and their relation with antioxidant activity. <i>Analytica Chimica Acta</i> , 2006 , 563, 101-108	6.6	82
35	Non-Provitamin A and Provitamin A Carotenoids as Immunomodulators: Recommended Dietary Allowance, Therapeutic Index, or Personalized Nutrition?. <i>Oxidative Medicine and Cellular Longevity</i> , 2018 , 2018, 4637861	6.7	68
34	Redox molecules and cancer prevention: the importance of understanding the role of the antioxidant network. <i>Nutrition and Cancer</i> , 2006 , 56, 232-40	2.8	52
33	Flavan-3-ols, anthocyanins, and inflammation. <i>IUBMB Life</i> , 2014 , 66, 745-58	4.7	51
32	Effects of long-term consumption of broccoli sprouts on inflammatory markers in overweight subjects. <i>Clinical Nutrition</i> , 2019 , 38, 745-752	5.9	50
31	High fat meal increase of IL-17 is prevented by ingestion of fruit juice drink in healthy overweight subjects. <i>Current Pharmaceutical Design</i> , 2012 , 18, 85-90	3.3	45
30	Optimizing elicitation and seed priming to enrich broccoli and radish sprouts in glucosinolates. <i>Food Chemistry</i> , 2016 , 204, 314-319	8.5	45
29	Antioxidant capacity of plasma after red wine intake in human volunteers. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5024-9	5.7	42

28	Assessment of oxidative stress markers and prostaglandins after chronic training of triathletes. <i>Prostaglandins and Other Lipid Mediators</i> , 2012 , 99, 79-86	3.7	41
27	Antioxidant and inflammatory response following high-fat meal consumption in overweight subjects. <i>European Journal of Nutrition</i> , 2013 , 52, 1107-14	5.2	33
26	Consumption of mixed fruit-juice drink and vitamin C reduces postprandial stress induced by a high fat meal in healthy overweight subjects. <i>Current Pharmaceutical Design</i> , 2014 , 20, 1020-4	3.3	33
25	Unfermented and fermented rooibos teas (<i>Aspalathus linearis</i>) increase plasma total antioxidant capacity in healthy humans. <i>Food Chemistry</i> , 2010 , 123, 679-683	8.5	32
24	Fruit juice drinks prevent endogenous antioxidant response to high-fat meal ingestion. <i>British Journal of Nutrition</i> , 2014 , 111, 294-300	3.6	31
23	New isotonic drinks with antioxidant and biological capacities from berries (maqui, açaí and blackthorn) and lemon juice. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 897-906	3.7	27
22	Interaction of yeasts with the products resulting from the condensation reaction between (+)-catechin and acetaldehyde. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2376-81	5.7	26
21	Biomarkers of antioxidant status following ingestion of green teas at different polyphenol concentrations and antioxidant capacity in human volunteers. <i>Molecular Nutrition and Food Research</i> , 2010 , 54 Suppl 2, S278-83	5.9	25
20	The Role of Bioactives on Human Health: Are We Studying It the Right Way?. <i>Molecules</i> , 2020 , 25,	4.8	24
19	Rootstock effect on serotonin and nutritional quality of tomatoes produced under low temperature and light conditions. <i>Journal of Food Composition and Analysis</i> , 2016 , 46, 50-59	4.1	22
18	High-performance liquid chromatography-diode array detector determination and availability of phenolic compounds in 10 genotypes of walnuts. <i>International Journal of Food Properties</i> , 2017 , 20, 1074-1084	21	
17	Effect of elite physical exercise by triathletes on seven catabolites of DNA oxidation. <i>Free Radical Research</i> , 2015 , 49, 973-83	4	21
16	Anthocyanin Metabolites in Human Urine after the Intake of New Functional Beverages. <i>Molecules</i> , 2020 , 25,	4.8	20
15	Phenolic Profile and Biological Activities of the Pepino (<i>Solanum muricatum</i>) Fruit and Its Wild Relative <i>S. caripense</i> . <i>International Journal of Molecular Sciences</i> , 2016 , 17, 394	6.3	15
14	Effect of ingestion of dark chocolates with similar lipid composition and different cocoa content on antioxidant and lipid status in healthy humans. <i>Food Chemistry</i> , 2012 , 132, 1305-1310	8.5	14
13	Effect of acute consumption of oolong tea on antioxidant parameters in healthy individuals. <i>Food Chemistry</i> , 2012 , 132, 2102-2106	8.5	13
12	Relationship between the Ingestion of a Polyphenol-Rich Drink, Hepcidin Hormone, and Long-Term Training. <i>Molecules</i> , 2016 , 21,	4.8	10
11	Sensory Evaluation of Sherry Vinegar: Traditional Compared to Accelerated Aging With Oak Chips. <i>Journal of Food Science</i> , 2006 , 71, S238-S242	3.4	9

10	A comprehensive review on fruit <i>Aristotelia chilensis</i> (Maqui) for modern health: towards a better understanding. <i>Food and Function</i> , 2019 , 10, 3057-3067	6.1	7
9	Potential Role of Ginger (Roscoe) in the Prevention of Neurodegenerative Diseases.. <i>Frontiers in Nutrition</i> , 2022 , 9, 809621	6.2	7
8	SOIL AND CLIMATE DETERMINE ANTIOXIDANT CAPACITY OF WALNUTS. <i>Emirates Journal of Food and Agriculture</i> , 557	1	6
7	Stevia, sucralose and sucrose added to a maqui-Citrus beverage and their effects on glycemic response in overweight subjects: A randomized clinical trial. <i>LWT - Food Science and Technology</i> , 2021 , 144, 111173	5.4	6
6	Bioavailability of broccoli sprouts in different human overweight populations. <i>Journal of Functional Foods</i> , 2019 , 59, 337-344	5.1	5
5	Acute intake of red wine does not affect antioxidant enzymes activities in human subjects. <i>International Journal for Vitamin and Nutrition Research</i> , 2006 , 76, 291-8	1.7	2
4	Effects of a Fruit and Vegetable-Based Nutraceutical on Biomarkers of Inflammation and Oxidative Status in the Plasma of a Healthy Population: A Placebo-Controlled, Double-Blind, and Randomized Clinical Trial. <i>Molecules</i> , 2021 , 26,	4.8	2
3	Broccoli for food and health [research and challenges. <i>Acta Horticulturae</i> , 2018 , 121-126	0.3	1
2	Biological effects of stevia, sucralose and sucrose in citrus-maqui juices on overweight subjects. <i>Food and Function</i> , 2021 , 12, 8535-8543	6.1	1
1	A UHPLC/MS/MS method for the analysis of active and inactive forms of GLP-1 and GIP incretins in human plasma. <i>Talanta</i> , 2022 , 236, 122806	6.2	0