

Gustavo Guadagnucci Fontanari

List of Publications by Year in descending order

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17
papers

341
citations

1162367

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940134

16
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all docs

17
docs citations

17
times ranked

553
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction of fatty acids contained in fruit from <i>Ficus benjamina</i> : lipid profile and thermal studies. <i>Journal of Thermal Analysis and Calorimetry</i> , 2020, , 1.	2.0	2
2	Transport of cowpea bean derived peptides and their modulator effects on mRNA expression of cholesterol-related genes in Caco-2 and HepG2 cells. <i>Food Research International</i> , 2018, 107, 165-171.	2.9	19
3	Thermal and kinetic studies of white lupin (<i>Lupinus albus</i>) oil. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 131, 775-782.	2.0	9
4	Evaluation of thermal behavior and chromatographic characterization of oil extracted from seed of <i>Pittosporum undulatum</i> . <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 131, 371-378.	2.0	8
5	Extraction of soursop oil (<i>Annona muricata</i> L.) by ultrasonic technique. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 134, 1893-1901.	2.0	3
6	Thermal behavior and chromatographic characterization of oil extracted from the nut of the <i>Butia</i> (<i>Butia capitata</i>). <i>Journal of Thermal Analysis and Calorimetry</i> , 2016, 123, 2517-2522.	2.0	7
7	Proteolytic hydrolysis of cowpea proteins is able to release peptides with hypocholesterolemic activity. <i>Food Research International</i> , 2015, 77, 43-48.	2.9	44
8	Effect of cooking on the thermal behavior of the cowpea bean oil (<i>Vigna unguiculata</i> L. Walp). <i>Journal of Thermal Analysis and Calorimetry</i> , 2015, 120, 289-296.	2.0	8
9	Peptides from cowpea present antioxidant activity, inhibit cholesterol synthesis and its solubilisation into micelles. <i>Food Chemistry</i> , 2015, 168, 288-293.	4.2	90
10	Study of the thermal behavior of bicuãba oil (<i>Virola bicuhyba</i>). <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 115, 2107-2113.	2.0	11
11	Thermal behavior of coffee oil (<i>Robusta</i> and <i>Arabica</i> species). <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 115, 2045-2052.	2.0	23
12	Cholesterol-lowering effect of whole lupin (<i>Lupinus albus</i>) seed and its protein isolate. <i>Food Chemistry</i> , 2012, 132, 1521-1526.	4.2	59
13	Thermal studies on protein isolates of white lupin seeds (<i>Lupinus albus</i>). <i>Journal of Thermal Analysis and Calorimetry</i> , 2012, 108, 141-148.	2.0	20
14	Avaliação de algumas propriedades funcionais das farinhas de tremoço doce (<i>Lupinus albus</i>) e feijão guandu (<i>Cajanus cajan</i> (L) Millsp) e sua utilização na produção de fiambre. <i>Food Science and Technology</i> , 2010, 30, 68-75.	0.8	7
15	DSC studies on protein isolate of guava seeds <i>Psidium guajava</i> . <i>Journal of Thermal Analysis and Calorimetry</i> , 2008, 93, 397-402.	2.0	9
16	Thermal study and physico-chemical characterization of some functional properties of guava seeds protein isolate (<i>psidium guajava</i>). <i>Journal of Thermal Analysis and Calorimetry</i> , 2006, 83, 709-713.	2.0	8
17	Isolado protéico de semente de goiaba (<i>Psidium guajava</i>): caracterização de propriedades funcionais. <i>Food Science and Technology</i> , 0, 27, 73-79.	0.8	14