Hrcia Stampini Duarte Martino

List of Publications by Citations

113 papers	2,071 citations	24 h-index	40 g-index
122 ext. papers	2,681 ext. citations	4.9 avg, IF	5.28 L-index

#	Paper	IF	Citations
113	Clinical application of probiotics in type 2 diabetes mellitus: A randomized, double-blind, placebo-controlled study. *Clinical Nutrition*, **2017**, 36, 85-92	5.9	171
112	Sorghum (Sorghum bicolor L.): Nutrients, bioactive compounds, and potential impact on human health. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 372-390	11.5	159
111	Yacon flour and Bifidobacterium longum modulate bone health in rats. *Journal of Medicinal Food*, **2012**, 15, 664-70	2.8	74
110	Chemical composition of Brazilian chia seeds grown in different places. *Food Chemistry*, **2017**, 221, 1709-1716	5.5	69
109	Gut microbiota and probiotics: Focus on diabetes mellitus. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 2296-2309	11.5	67
108	Chia Seed (Salvia hispanica L.) as a Source of Proteins and Bioactive Peptides with Health Benefits: A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 480-499	16.4	61
107	Effect of vitamin K in bone metabolism and vascular calcification: A review of mechanisms of action and evidences. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 3959-3970	11.5	60
106	Effects of processing with dry heat and wet heat on the antioxidant profile of sorghum. *Food Chemistry*, **2014**, 152, 210-7	8.5	59
105	Sorghum genotype may reduce low-grade inflammatory response and oxidative stress and maintains jejunum morphology of rats fed a hyperlipidic diet. *Food Research International*, **2012**, 49, 553-559	7	58
104	Cagaita (Eugenia dysenterica DC.) of the Cerrado of Minas Gerais, Brazil: Physical and chemical characterization, carotenoids and vitamins. *Food Research International*, **2011**, 44, 2151-2154	7	58
103	Kombuchas from green and black teas have different phenolic profile, which impacts their antioxidant capacities, antibacterial and antiproliferative activities. *Food Research International*, **2020**, 128, 108782	7	56
102	Consumption of polyphenol-rich peach and plum juice prevents risk factors for obesity-related metabolic disorders and cardiovascular disease in Zucker rats. *Journal of Nutritional Biochemistry*, **2015**, 26, 633-41	6.3	47
101	Flaxseed and Human Health: Reviewing Benefits and Adverse Effects. *Food Reviews International*, **2012**, 28, 203-230	5.5	47
100	Phenolic compounds profile in sorghum processed by extrusion cooking and dry heat in a conventional oven. *Journal of Cereal Science*, **2015**, 65, 220-226	3.8	42
99	Comparing sorghum and wheat whole grain breakfast cereals: Sensorial acceptance and bioactive compound content. *Food Chemistry*, **2017**, 221, 984-989	8.5	39
98	Chia Seed Shows Good Protein Quality, Hypoglycemic Effect and Improves the Lipid Profile and Liver and Intestinal Morphology of Wistar Rats. *Plant Foods for Human Nutrition*, **2016**, 71, 225-30	3.9	34
97	Antiobesity effects of anthocyanins on mitochondrial biogenesis, inflammation, and oxidative stress: A systematic review. *Nutrition*, **2019**, 66, 192-202	4.8	30

96	Pro-apoptotic activities of polyphenolics from aã¡i (Euterpe oleracea Martius) in human SW-480 colon cancer cells. *Nutrition and Cancer*, **2014**, 66, 1394-405	2.8	30
95	Tocochromanols and carotenoids in sorghum (Sorghum bicolor L.): diversity and stability to the heat treatment. *Food Chemistry*, **2015**, 172, 900-8	8.5	28
94	Chemical composition of a soybean cultivar lacking lipoxygenases (LOX2 and LOX3). *Food Chemistry* , **2010**, 122, 238-242	8.5	28
93	Extruded sorghum flour (Sorghum bicolor L.) modulate adiposity and inflammation in high fat diet-induced obese rats. *Journal of Functional Foods*, **2018**, 42, 346-355	5.1	27
92	Anti-lipidaemic and anti-inflammatory effect of aã¡i (Euterpe oleracea Martius) polyphenols on 3T3-L1 adipocytes. *Journal of Functional Foods*, **2016**, 23, 432-443	5.1	27
91	Ubá mango juices intake decreases adiposity and inflammation in high-fat diet-induced obese Wistar rats. *Nutrition*, **2016**, 32, 1011-8	4.8	26
90	Iron Biofortified Carioca Bean (L.)-Based Brazilian Diet Delivers More Absorbable Iron and Affects the Gut Microbiota In Vivo (). *Nutrients*, **2018**, 10,	6.7	26
89	Digested total protein and protein fractions from chia seed (Salvia hispanica L.) had high scavenging capacity and inhibited 5-LOX, COX-1-2, and iNOS enzymes. *Food Chemistry*, **2019**, 289, 204-214	8.5	22
88	Evaluation of the health benefits of consumption of extruded tannin sorghum with unfermented probiotic milk in individuals with chronic kidney disease. *Food Research International*, **2018**, 107, 629-638	7	22
87	Night milking adds value to cow's milk. *Journal of the Science of Food and Agriculture*, **2014**, 94, 1688-92	4.3	22
86	In vivo protein quality of new sorghum genotypes for human consumption. *Food Chemistry*, **2012**, 134, 1549-55	8.5	22
85	Dietary total antioxidant capacity as a tool in health outcomes in middle-aged and older adults: A systematic review. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 905-912	11.5	21
84	Araticum (Annona crassifloraMart.) from the Brazilian Cerrado: chemical composition and bioactive compounds. *Fruits*, **2013**, 68, 121-134	0.3	21
83	Anti-inflammatory activity of polyphenolics from aã¡i (Euterpe oleracea Martius) in intestinal myofibroblasts CCD-18Co cells. *Food and Function*, **2015**, 6, 3249-56	6.1	19
82	Effect of cooking methods on the stability of thiamin and folic acid in fortified rice. *International Journal of Food Sciences and Nutrition*, **2017**, 68, 179-187	3.7	19
81	Rice and Bean Targets for Biofortification Combined with High Carotenoid Content Crops Regulate Transcriptional Mechanisms Increasing Iron Bioavailability. *Nutrients*, **2015**, 7, 9683-96	6.7	19
80	Sensory evaluation and nutritional value of cakes prepared with whole flaxseed flour. *Food Science and Technology*, **2010**, 30, 974-979	2	19
79	Food safety, hypolipidemic and hypoglycemic activities, and in vivo protein quality of microalga Scenedesmus obliquus in Wistar rats. *Journal of Functional Foods*, **2020**, 65, 103711	5.1	19

78	Bacupari peel extracts (Garcinia brasiliensis) reduce high-fat diet-induced obesity in rats. *Journal of Functional Foods*, **2017**, 29, 143-153	5.1	17
77	Synbiotic meal decreases uremic toxins in hemodialysis individuals: A placebo-controlled trial. *Food Research International*, **2019**, 116, 241-248	7	17
76	Extruded sorghum (Sorghum bicolor L.) improves gut microbiota, reduces inflammation, and oxidative stress in obese rats fed a high-fat diet. *Journal of Functional Foods*, **2019**, 58, 282-291	5.1	16
75	Soluble extracts from carioca beans (Phaseolus vulgaris L.) affect the gut microbiota and iron related brush border membrane protein expression in vivo (Gallus gallus). *Food Research International*, **2019**, 123, 172-180	7	16
74	Effects of chia (Salvia hispanica L.) on calcium bioavailability and inflammation in Wistar rats. *Food Research International*, **2019**, 116, 592-599	7	16
73	Extruded sorghum consumption associated with a caloric restricted diet reduces body fat in overweight men: A randomized controlled trial. *Food Research International*, **2019**, 119, 693-700	7	16
72	Anti-obesity effects of tea from Mangifera indica L. leaves of the Ub variety in high-fat diet-induced obese rats. *Biomedicine and Pharmacotherapy*, **2017**, 91, 938-945	7.5	15
71	Common bean protein hydrolysate modulates lipid metabolism and´prevents endothelial dysfunction in BALB/c mice fed an atherogenic´diet. *Nutrition, Metabolism and Cardiovascular Diseases*, **2020**, 30, 141-150	4.5	15
70	Extruded sorghum (Sorghum bicolor L.) reduces metabolic risk of hepatic steatosis in obese rats consuming a high fat diet. *Food Research International*, **2018**, 112, 48-55	7	14
69	Effects of Anthocyanin on Intestinal Health: A Systematic Review. *Nutrients*, **2021**, 13,	6.7	14
68	Whole flour and protein hydrolysate from common beans reduce the inflammation in BALB/c mice fed with high fat high cholesterol diet. *Food Research International*, **2019**, 122, 330-339	7	13
67	Advantages and limitations of in vitro and in vivo methods of iron and zinc bioavailability evaluation in the assessment of biofortification program effectiveness. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 2136-2146	11.5	13
66	Extraction of Mangiferin and Chemical Characterization and Sensorial Analysis of Teas from Mangifera indica L. Leaves of the Ub Variety. *Beverages*, **2016**, 2, 33	3.4	13
65	Bioactive compounds of the Ub mango juices decrease inflammation and hepatic steatosis in obese Wistar rats. *Journal of Functional Foods*, **2017**, 32, 409-418	5.1	12
64	Meal replacement based on Human Ration modulates metabolic risk factors during body weight loss: a randomized controlled trial. *European Journal of Nutrition*, **2014**, 53, 939-50	5.2	12
63	The addition of whole soy flour to cafeteria diet reduces metabolic risk markers in wistar rats. *Lipids in Health and Disease*, **2013**, 12, 145	4.4	12
62	Postharvest storage of Carioca bean (Phaseolus vulgaris L.) did not impair inhibition of inflammation in lipopolysaccharide-induced human THP-1 macrophage-like cells. *Journal of Functional Foods*, **2016**, 23, 154-166	5.1	12
61	Acute treatment with Mangifera indica L. leaf extract attenuates liver inflammation in rats fed a cafeteria diet. *Food and Function*, **2019**, 10, 4861-4867	6.1	11

60	Soluble Extracts from Chia Seed (L.) Affect Brush Border Membrane Functionality, Morphology and Intestinal Bacterial Populations In Vivo (). *Nutrients*, **2019**, 11,	6.7	11
59	Effect of different fractions of chia (Salvia hispanica L.) on glucose metabolism, in vivo and in vitro. *Journal of Functional Foods*, **2020**, 71, 104026	5.1	10
58	Enriched sorghum cookies with biofortified sweet potato carotenoids have good acceptance and high iron bioavailability. *Journal of Functional Foods*, **2017**, 38, 89-99	5.1	10
57	Sorghum extrusion process combined with biofortified sweet potato contributed for high iron bioavailability in Wistar rats. *Journal of Cereal Science*, **2017**, 75, 213-219	3.8	9
56	Addition of pooled pumpkin seed to mixed meals reduced postprandial glycemia: a randomized placebo-controlled clinical trial. *Nutrition Research*, **2018**, 56, 90-97	4	9
55	Chia (Salvia hispanica L.) Seed Total Protein and Protein Fractions Digests Reduce Biomarkers of Inflammation and Atherosclerosis in Macrophages In Vitro. *Molecular Nutrition and Food Research*, **2019**, 63, e1900021	5.9	9
54	Yacon (Smallanthus sonchifolius) flour soluble extract improve intestinal bacterial populations, brush border membrane functionality and morphology in vivo (Gallus gallus). *Food Research International*, **2020**, 137, 109705	7	9
53	Mango leaf tea promotes hepatoprotective effects in obese rats. *Journal of Functional Foods*, **2018**, 49, 437-446	5.1	9
52	Effect of Pereskia aculeata Mill. in vitro and in overweight humans: A randomized controlled trial. *Journal of Food Biochemistry*, **2019**, 43, e12903	3.3	8
51	Chia seed (Salvia hispanica L.) effects and their molecular mechanisms on unbalanced diet experimental studies: A systematic review. *Journal of Food Science*, **2020**, 85, 226-239	3.4	8
50	Bioavailability of zinc in Wistar rats fed with rice fortified with zinc oxide. *Nutrients*, **2014**, 6, 2279-89	6.7	8
49	Evaluation of the chemical composition, protein quality and digestibility of lupin (Lupinus albus and Lupinus angustifolius). *Mundo Da Saude*, **2014**, 38, 251-259	1.8	8
48	Clinical application of a cocoa and unripe banana flour beverage for overweight women with abdominal obesity: Prospective, double-blinded and randomized clinical trial. *Journal of Food Biochemistry*, **2017**, 41, e12372	3.3	7
47	Heat-treatment reduces anti-nutritional phytochemicals and maintains protein quality in genetically improved hulled soybean flour. *Food Science and Technology*, **2013**, 33, 310-315	2	7
46	Physical and sensorial properties of potato breads fortified with whole soybean flour. *Revista Chilena De Nutricion*, **2013**, 40, 62-70	0.9	7
45	Melão croá (Sicana sphaericaVell.) and maracujina (Sicana odoriferaNaud.): chemical composition, carotenoids, vitamins and minerals in native fruits from the Brazilian Atlantic forest. *Fruits*, **2015**, 70, 341-349	0.3	7
44	Diet Quality and Adequacy of Nutrients in Preschool Children: Should Rice Fortified with Micronutrients Be Included in School Meals?. *Nutrients*, **2016**, 8,	6.7	7
43	Effects of Iron and Zinc Biofortified Foods on Gut Microbiota In Vivo (): A Systematic Review. *Nutrients*, **2021**, 13,	6.7	7

42	Bacupari (Garcinia brasiliensis) extract modulates intestinal microbiota and reduces oxidative stress and inflammation in obese rats. *Food Research International*, **2019**, 122, 199-208	7	6
41	Mixed sorghum and quinoa flour improves protein quality and increases antioxidant capacity in vivo. *LWT - Food Science and Technology*, **2020**, 129, 109597	5.4	6
40	Bacupari peel extracts (Garcinia brasiliensis) reduces the biometry, lipogenesis and hepatic steatosis in obese rats. *Food Research International*, **2018**, 114, 169-177	7	6
39	Guava Jam packaging determinant attributes in consumer buying decision. *Food Science and Technology*, **2011**, 31, 567-570	2	6
38	Effects of chia (Salvia hispanica L.) on oxidative stress and inflammation in ovariectomized adult female Wistar rats. *Food and Function*, **2019**, 10, 4036-4045	6.1	5
37	A high fat diet does not affect the iron bioavailability in Wistar rats fed with chia and increases gene expression of iron metabolism proteins. *Food and Function*, **2016**, 7, 4861-4868	6.1	5
36	Chemical composition and effects of micronized corn bran on iron bioavailability in rats. *Food Science and Technology*, **2014**, 34, 616-622	2	5
35	Characterization of cereal bars enriched with dietary fiber and omega 3. *Revista Chilena De Nutricion*, **2013**, 40, 269-273	0.9	5
34	Modified soybean affects cholesterol metabolism in rats similarly to a commercial cultivar. *Journal of Medicinal Food*, **2011**, 14, 1363-9	2.8	5
33	Does aerobic exercise associated with tryptophan supplementation attenuates hyperalgesia and inflammation in female rats with experimental fibromyalgia?. *PLoS ONE*, **2019**, 14, e0211824	3.7	5
32	Protein Digests and Pure Peptides from Chia Seed Prevented Adipogenesis and Inflammation by Inhibiting PPAR□and NF-B Pathways in 3T3L-1 Adipocytes. *Nutrients*, **2021**, 13,	6.7	5
31	Impact of rice fortified with iron, zinc, thiamine and folic acid on laboratory measurements of nutritional status of preschool children. *Ciencia E Saude Coletiva*, **2017**, 22, 583-592	2.2	4
30	Study of the physical and physicochemical characteristics of fruits of the licuri palm (Syagrus coronata (Mart.) Becc.) found in the Atlantic Forest of Minas Gerais, Brazil. *Food Science and Technology*, **2015**, 35, 474-480	2	4
29	Nutritional and Bioactive Compounds of Bean: Benefits to Human Health. *ACS Symposium Series*, **2012**, 233-258	0.4	4
28	Capacidade antioxidante e composi□ qu□mica de gr□os integrais de gergelim creme e preto. *Pesquisa Agropecuaria Brasileira*, **2011**, 46, 736-742	1.8	4
27	Influ□cia do processamento na qualidade proteica de novos cultivares de soja destinados ˆ alimenta□ humana. *Revista De Nutricao*, **2010**, 23, 389-397	1.8	3
26	Dry heated whole sorghum flour (BRS 305) with high tannin and resistant starch improves glucose metabolism, modulates adiposity, and reduces liver steatosis and lipogenesis in Wistar rats fed with a high-fat high-fructose diet. *Journal of Cereal Science*, **2021**, 99, 103201	3.8	3
25	Six months under uncontrolled relative humidity and room temperature changes technological characteristics and maintains the physicochemical and functional properties of carioca beans (Phaseolus vulgaris L.). *Food Chemistry*, **2021**, 342, 128390	8.5	3

24	Kombuchas from green and black teas reduce oxidative stress, liver steatosis and inflammation, and improve glucose metabolism in Wistar rats fed a high-fat high-fructose diet. *Food and Function*, **2021**, 12, 10813-10827	6.1	3
23	Evaluation of the efficacy of toasted white and tannin sorghum flours to improve oxidative stress and lipid profile in vivo. *Journal of Food Science*, **2020**, 85, 2236-2244	3.4	2
22	Nutritional and Bioactive Compounds of Soybean: Benefits on Human Health **2011**,		2
21	Qualidade protica de multimisturas distribudas em Alfenas, Minas Gerais, Brasil. *Revista De Nutricao*, **2006**, 19, 685-692	1.8	2
20	Effects of yacon flour associated with an energy restricted diet on intestinal permeability, fecal short chain fatty acids, oxidative stress and inflammation markers levels in adults with obesity or overweight: a randomized, double blind, placebo controlled clinical trial. *Archives of Endocrinology and Metabolism*, **2021**, 64, 597-607	2.2	2
19	Staple food crops from Brazilian Biofortification Program have high protein quality and hypoglycemic action in Wistar rats. *Food Science and Technology*, **2020**, 40, 140-149	2	1
18	A beverage containing ora-pro-nobis flour improves intestinal health, weight, and body composition: A double-blind randomized prospective study. *Nutrition*, **2020**, 78, 110869	4.8	1
17	Bioavailability of Calcium from Chia (L.) in Ovariectomized Rats Fed a High Fat Diet. *Journal of the American College of Nutrition*, **2021**, 40, 454-464	3.5	1
16	Cardioprotective action of chia (Salvia hispanica L.) in ovariectomized rats fed a high fat diet. *Food and Function*, **2021**, 12, 3069-3082	6.1	1
15	Plant origin prebiotics affect duodenal brush border membrane functionality and morphology, (). *Food and Function*, **2021**, 12, 6157-6166	6.1	1
14	The effect of micronized corn fiber on body weight, glycemia, and lipid metabolism in rats fed cafeteria diet. *Food Science and Technology*, **2018**, 38, 462-466	2	1
13	Dry heated sorghum BRS 305 hybrid flour as a source of resistant starch and tannins improves inflammation and oxidative stress in Wistar rats fed with a high-fat high-fructose diet. *Food and Function*, **2021**, 12, 8738-8746	6.1	1
12	Black corn (Zea Mays L.) soluble extract showed anti-inflammatory effects and improved the intestinal barrier integrity in vivo (Gallus gallus). *Food Research International*, **2022**, 111227	7	1
11	Digested protein from chia seed (Salvia hispanica L) prevents obesity and associated inflammation of adipose tissue in mice fed a high-fat diet. *PharmaNutrition*, **2022**, 100298	2.9	1
10	Zinc-biofortified staple food crops to improve zinc status in humans: a systematic review. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-13	11.5	0
9	Impact of physicochemical properties on the digestibility of Brazilian whole and polished rice genotypes. *Cereal Chemistry*, **2021**, 98, 1066-1080	2.4	0
8	Germinated millet flour (Pennisetum glaucum (L.) R. BR.) improves adipogenesis and glucose metabolism and maintains thyroid function in vivo. *Food and Function*, **2021**, 12, 6083-6090	6.1	0
7	Effects of dietary fiber on intestinal iron absorption, and physiological status: a systematic review of and clinical studies.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-16	11.5	0

6	Cooked common bean flour, but not its protein hydrolysate, has the potential to improve gut microbiota composition and function in BALB/c mice fed a high-fat diet added with 6-propyl-2-thiouracil.. *Journal of Nutritional Biochemistry*, **2022**, 109022	6.3	0
5	Evaluation of iron bioavailability in a mixture of cereals, seeds, and grains ("Human Ration"). *Food Science and Technology*, **2014**, 34, 24-31	2	
4	Fortificaõ de massas de pizza com farinha integral de soja do novo cultivar 'UFVTN 105AP'. *Ciencia Rural*, **2014**, 44, 1678-1685	1.3	
3	Desarrollo de jalea de yacõ de reducido valor calõrico: caracterizacin fõsico-quõmica, microbiolõgica y sensorial. *Revista Chilena De Nutricion*, **2012**, 39, 72-77	0.9	
2	Fortification of pizza dough's with whole soybean flour of new cultivar 'UFVTN 105AP'. *Ciencia Rural*, **2014**, 44, 1899-1899	1.3	
1	Sorghum, germinated millet and chia cookies: development, chemical composition and sensory analysis. *Archivos Latinoamericanos De Nutricion*, **2021**, 71, 218-227	0.1	