Hrcia Stampini Duarte Martino

List of Publications by Year in Descending Order

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	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
112	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
111	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
110	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
109	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
108	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
107	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
106	Effects of Anthocyanin on Intestinal Health: A Systematic Review. *Nutrients*, **2021**, 13,	6.7	14
105	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
104	Impact of physicochemical properties on the digestibility of Brazilian whole and polished rice genotypes. *Cereal Chemistry*, **2021**, 98, 1066-1080	2.4	0
103	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
102	Effects of Iron and Zinc Biofortified Foods on Gut Microbiota In Vivo (): A Systematic Review. *Nutrients*, **2021**, 13,	6.7	7
101	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
100	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
99	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
98	Plant origin prebiotics affect duodenal brush border membrane functionality and morphology, (). *Food and Function*, **2021**, 12, 6157-6166	6.1	1
97	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

96	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
95	Sorghum, germinated millet and chia cookies: development, chemical composition and sensory analysis. *Archivos Latinoamericanos De Nutricion*, **2021**, 71, 218-227	0.1	
94	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
93	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
92	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
91	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
90	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
89	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
88	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
87	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
86	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
85	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
84	Antiobesity effects of anthocyanins on mitochondrial biogenesis, inflammation, and oxidative stress: A systematic review. *Nutrition*, **2019**, 66, 192-202	4.8	30
83	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
82	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
81	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
80	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
79	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

78	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
77	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
76	Synbiotic meal decreases uremic toxins in hemodialysis individuals: A placebo-controlled trial. *Food Research International*, **2019**, 116, 241-248	7	17
75	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
74	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
73	Soluble Extracts from Chia Seed (L.) Affect Brush Border Membrane Functionality, Morphology and Intestinal Bacterial Populations In Vivo (). *Nutrients*, **2019**, 11,	6.7	11
72	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
71	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
70	Effects of chia (Salvia hispanica L.) on calcium bioavailability and inflammation in Wistar rats. *Food Research International*, **2019**, 116, 592-599	7	16
69	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
68	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
67	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
66	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
65	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
64	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
63	Bacupari peel extracts (Garcinia brasiliensis) reduces the biometry, lipogenesis and hepatic steatosis in obese rats. *Food Research International*, **2018**, 114, 169-177	7	6
62	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
61	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

60	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
59	Mango leaf tea promotes hepatoprotective effects in obese rats. *Journal of Functional Foods*, **2018**, 49, 437-446	5.1	9
58	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
57	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
56	Gut microbiota and probiotics: Focus on diabetes mellitus. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 2296-2309	11.5	67
55	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
54	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
53	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
52	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
51	Bacupari peel extracts (Garcinia brasiliensis) reduce high-fat diet-induced obesity in rats. *Journal of Functional Foods*, **2017**, 29, 143-153	5.1	17
50	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
49	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
48	Comparing sorghum and wheat whole grain breakfast cereals: Sensorial acceptance and bioactive compound content. *Food Chemistry*, **2017**, 221, 984-989	8.5	39
47	Chemical composition of Brazilian chia seeds grown in different places. *Food Chemistry*, **2017**, 221, 1709-1716	8.5	69
46	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
45	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
44	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
43	Ub mango juices intake decreases adiposity and inflammation in high-fat diet-induced obese Wistar rats. *Nutrition*, **2016**, 32, 1011-8	4.8	26

42	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
41	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
40	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
39	Anti-lipidaemic and anti-inflammatory effect of a i (Euterpe oleracea Martius) polyphenols on 3T3-L1 adipocytes. *Journal of Functional Foods*, **2016**, 23, 432-443	5.1	27
38	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
37	Anti-inflammatory activity of polyphenolics from a i (Euterpe oleracea Martius) in intestinal myofibroblasts CCD-18Co cells. *Food and Function*, **2015**, 6, 3249-56	6.1	19
36	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
35	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
34	Tocochromanols and carotenoids in sorghum (Sorghum bicolor L.): diversity and stability to the heat treatment. *Food Chemistry*, **2015**, 172, 900-8	8.5	28
33	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
32	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
31	Melo cro (Sicana sphaericaVell.) and aracujina (Sicana odoriferaNaud.): chemical composition, carotenoids, vitamins and minerals in native fruits from the Brazilian Atlantic forest. *Fruits*, **2015**, 70, 341-349	0.3	7
30	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
29	Effects of processing with dry heat and wet heat on the antioxidant profile of sorghum. *Food Chemistry*, **2014**, 152, 210-7	8.5	59
28	Pro-apoptotic activities of polyphenolics from a i (Euterpe oleracea Martius) in human SW-480 colon cancer cells. *Nutrition and Cancer*, **2014**, 66, 1394-405	2.8	30
27	Bioavailability of zinc in Wistar rats fed with rice fortified with zinc oxide. *Nutrients*, **2014**, 6, 2279-89	6.7	8
26	Chemical composition and effects of micronized corn bran on iron bioavailability in rats. *Food Science and Technology*, **2014**, 34, 616-622	2	5
25	Evaluation of iron bioavailability in a mixture of cereals, seeds, and grains ("Human Ration"). *Food Science and Technology*, **2014**, 34, 24-31	2	

24	Fortificação de massas de pizza com farinha integral de soja do novo cultivar 'UFVTN 105AP'. *Ciencia Rural*, **2014**, 44, 1678-1685	1.3	
23	Night milking adds value to cow's milk. *Journal of the Science of Food and Agriculture*, **2014**, 94, 1688-92	4.3	22
22	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
21	Fortification of pizza dough's with whole soybean flour of new cultivar 'UFVTN 105AP'. *Ciencia Rural*, **2014**, 44, 1899-1899	1.3	
20	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
19	Araticum (Annona crassifloraMart.) from the Brazilian Cerrado: chemical composition and bioactive compounds. *Fruits*, **2013**, 68, 121-134	0.3	21
18	Characterization of cereal bars enriched with dietary fiber and omega 3. *Revista Chilena De Nutricion*, **2013**, 40, 269-273	0.9	5
17	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
16	Physical and sensorial properties of potato breads fortified with whole soybean flour. *Revista Chilena De Nutricion*, **2013**, 40, 62-70	0.9	7
15	Nutritional and Bioactive Compounds of Bean: Benefits to Human Health. *ACS Symposium Series*, **2012**, 233-258	0.4	4
14	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
13	Yacon flour and Bifidobacterium longum modulate bone health in rats. *Journal of Medicinal Food*, **2012**, 15, 664-70	2.8	74
12	Desarrollo de jalea de yacón de reducido valor calórico: caracterización físico-química, microbiológica y sensorial. *Revista Chilena De Nutricion*, **2012**, 39, 72-77	0.9	
11	Flaxseed and Human Health: Reviewing Benefits and Adverse Effects. *Food Reviews International*, **2012**, 28, 203-230	5.5	47
10	In vivo protein quality of new sorghum genotypes for human consumption. *Food Chemistry*, **2012**, 134, 1549-55	8.5	22
9	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
8	Capacidade antioxidante e composição química de grãos integrais de gergelim creme e preto. *Pesquisa Agropecuaria Brasileira*, **2011**, 46, 736-742	1.8	4
7	Nutritional and Bioactive Compounds of Soybean: Benefits on Human Health **2011**,		2

6	Guava Jam packaging determinant attributes in consumer buying decision. *Food Science and Technology*, **2011**, 31, 567-570	2	6
5	Modified soybean affects cholesterol metabolism in rats similarly to a commercial cultivar. *Journal of Medicinal Food*, **2011**, 14, 1363-9	2.8	5
4	Sensory evaluation and nutritional value of cakes prepared with whole flaxseed flour. *Food Science and Technology*, **2010**, 30, 974-979	2	19
3	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
2	Chemical composition of a soybean cultivar lacking lipoxygenases (LOX2 and LOX3). *Food Chemistry* , **2010**, 122, 238-242	8.5	28
1	Qualidade prot□ca de multimisturas distribu□das em Alfenas, Minas Gerais, Brasil. *Revista De Nutricao*, **2006**, 19, 685-692	1.8	2