

Jaqueline A Bezerra

List of Publications by Year in descending order

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Version: 2024-02-01

33
papers

493
citations

759190

12
h-index

713444

21
g-index

36
all docs

36
docs citations

36
times ranked

606
citing authors

#	ARTICLE	IF	CITATIONS
1	Dielectric barrier atmospheric cold plasma applied on camu-camu juice processing: Effect of the excitation frequency. <i>Food Research International</i> , 2020, 131, 109044.	6.2	61
2	Non-thermal combined treatments in the processing of açaí (<i>Euterpe oleracea</i>) juice. <i>Food Chemistry</i> , 2018, 265, 57-63.	8.2	46
3	Lippia origanoides essential oil: An efficient alternative to control <i>Aedes aegypti</i> , <i>Tetranychus urticae</i> and <i>Cerataphis lataniae</i> . <i>Industrial Crops and Products</i> , 2018, 111, 292-297.	5.2	42
4	Improvement of the Bioavailability of Amazonian Juices Rich in Bioactive Compounds Using Glow Plasma Technique. <i>Food and Bioprocess Technology</i> , 2020, 13, 670-679.	4.7	33
5	Bioactive compounds-rich powders: Influence of different carriers and drying techniques on the chemical stability of the Hibiscus acetosella extract. <i>Powder Technology</i> , 2020, 360, 383-391.	4.2	32
6	Improvement of the bioaccessibility of bioactive compounds from Amazon fruits treated using high energy ultrasound. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105148.	8.2	30
7	Encapsulation of <i>Piper aduncum</i> and <i>Piper hispidinervum</i> essential oils in gelatin nanoparticles: a possible sustainable control tool of <i>Aedes aegypti</i> , <i>Tetranychus urticae</i> and <i>Cerataphis lataniae</i> . <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 685-695.	3.5	29
8	Cold plasma technique as a pretreatment for drying fruits: Evaluation of the excitation frequency on drying process and bioactive compounds. <i>Food Research International</i> , 2021, 147, 110462.	6.2	25
9	Pedra-ume fruit: An Amazon cherry rich in phenolic compounds with antiglycant and antioxidant properties. <i>Food Research International</i> , 2019, 123, 674-683.	6.2	23
10	Chemical and sensorial characterization of a novel alcoholic beverage produced with native açaí (<i>Euterpe precatoria</i>) from different regions of the Amazonas state. <i>LWT - Food Science and Technology</i> , 2020, 117, 108632.	5.2	21
11	Theoretical Investigation of the Structural, Spectroscopic, Electronic, and Pharmacological Properties of 4-Nerolidylcatechol, an Important Bioactive Molecule. <i>Journal of Chemistry</i> , 2019, 2019, 1-14.	1.9	15
12	Stability of camu-camu encapsulated with different prebiotic biopolymers. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3471-3480.	3.5	15
13	qNMR quantification of phenolic compounds in dry extract of <i>Myrcia multiflora</i> leaves and its antioxidant, anti-AGE, and enzymatic inhibition activities. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2021, 201, 114109.	2.8	13
14	Development of alginate/inulin carrier systems containing non-conventional Amazonian berry extracts. <i>Food Research International</i> , 2021, 139, 109838.	6.2	12
15	Bioactivity of <i>Licaria puchury</i> -major Essential Oil Against <i>Aedes aegypti</i> , <i>Tetranychus urticae</i> and <i>Cerataphis lataniae</i> . <i>Records of Natural Products</i> , 2018, 12, 229-238.	1.3	12
16	Ultrasound-assisted homogenization and gum Arabic combined to physicochemical quality of cupuaçu juice. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14072.	2.0	11
17	Microwave processing of camu-camu juices: Physicochemical and microbiological parameters. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13989.	2.0	11
18	Encapsulation of Amazonian Blueberry juices: Evaluation of bioactive compounds and stability. <i>LWT - Food Science and Technology</i> , 2020, 124, 109152.	5.2	11

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19	Buriti (<i>Mauritia flexuosa</i> L. f.): An Amazonian fruit with potential health benefits. <i>Food Research International</i> , 2022, 159, 111654.	6.2	11
20	<i>Ficus</i> spp. fruits: Bioactive compounds and chemical, biological and pharmacological properties. <i>Food Research International</i> , 2022, 152, 110928.	6.2	7
21	Effect of Glow and Dielectric Barrier Discharges Plasma on Volatile and Non-volatile Chemical Profiling of Camu-Camu Juice. <i>Food and Bioprocess Technology</i> , 2021, 14, 1275-1286.	4.7	6
22	Edible flowers from <i>Theobroma speciosum</i> : Aqueous extract rich in antioxidant compounds. <i>Food Chemistry</i> , 2021, 356, 129723.	8.2	5
23	Three-Dimensional Nanoscale Morphological Surface Analysis of Polymeric Particles Containing <i>Allium sativum</i> Essential Oil. <i>Materials</i> , 2022, 15, 2635.	2.9	5
24	Alcoholic beverages from araçá-boi fruit: quantification of antioxidant compounds by NMR ERETIC2. <i>Journal of Food Science and Technology</i> , 2020, 57, 4733-4738.	2.8	4
25	Phytochemical Study and Antioxidant Evaluation of <i>Commelina erecta</i> (Commelinaceae) Stems. <i>Revista Virtual De Quimica</i> , 2019, 11, 255-263.	0.4	4
26	Hypoglycemic effect and toxicity of the dry extract of <i>Eugenia biflora</i> (L.) DC. leaves. <i>Journal of Ethnopharmacology</i> , 2022, 293, 115276.	4.1	4
27	Ultrasound and effect on the surface hydrophobicity of proteins: a meta-analysis. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4015-4026.	2.7	2
28	Chemical Composition and Biological Activities of the Essential Oil of <i>Peumus boldus</i> Molina (Monimiaceae). <i>Revista Virtual De Quimica</i> , 2020, 12, 433-446.	0.4	1
29	Evaluation of sensory and antioxidant properties of araçá-boi wines as an effect of yeast type, must filtration and fermentation temperature. <i>Chemical Papers</i> , 2022, 76, 3531-3540.	2.2	1
30	Chemical and Biological Evaluation of the Aqueous Extract of <i>Peumus boldus</i> Molina (Monimiaceae) Leaves. <i>Pharmacognosy Research (discontinued)</i> , 2021, 14, 45-52.	0.6	1
31	Development of a TD-NMR Method to Monitor Brazil Nuts Oil Content: A Green and Low-Cost Based Approach. <i>Journal of the Brazilian Chemical Society</i> , 0, , .	0.6	0
32	Fermented beverages based on <i>Hylocereus lemairei</i> (Hook.) fruits: Chemical characterization and antioxidant capacity evaluation. <i>Research, Society and Development</i> , 2021, 10, e12010615490.	0.1	0
33	Quantification of ascorbic acid in Amazon fruits. , 2021, , .		0