

# JÃ©ssica Fernanda Hoffmann

## List of Publications by Year in descending order

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43  
papers

1,157  
citations

394286

19  
h-index

395590

33  
g-index

43  
all docs

43  
docs citations

43  
times ranked

1555  
citing authors

#	ARTICLE	IF	CITATIONS
1	Red rice drying and storage: Effects on technological properties and phenolic compounds of the raw and cooked grains. <i>Journal of Cereal Science</i> , 2022, 103, 103405.	1.8	6
2	Phenolic compounds from coffee by-products: Extraction and application in the food and pharmaceutical industries. <i>Trends in Food Science and Technology</i> , 2022, 123, 172-186.	7.8	52
3	Jabuticaba [ <i>Plinia peruviana</i> (Poir.) Govaerts]: a Brazilian fruit with a promising application against itraconazole-susceptible and -resistant <i>Sporothrix brasiliensis</i> . <i>Natural Product Research</i> , 2021, 35, 5988-5992.	1.0	3
4	Postharvest UV-C irradiation for fungal control and reduction of mycotoxins in brown, black, and red rice during long-term storage. <i>Food Chemistry</i> , 2021, 339, 127810.	4.2	31
5	Olive oil: a review on the identity and quality of olive oils produced in Brazil. <i>Revista Brasileira De Fruticultura</i> , 2021, 43, .	0.2	7
6	Effects of the intensification of soybean defects: Degradation metabolism of carbohydrates, organic acids, proteins, lipids, and phenolics. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15516.	0.9	3
7	Antiviral and virucidal potential of <i>Origanum vulgare</i> Linn. (oregano) extracts against Bovine alphaherpesvirus 1 (BoHV-1). <i>Research, Society and Development</i> , 2021, 10, e28410514979.	0.0	1
8	AvaliaÃ§Ã£o de extratos vegetais em formulaÃ§Ãµes farmacÃauticas no tratamento da otite externa canina. <i>Medicina Veterinaria (Brazil)</i> , 2021, 15, 332-339.	0.1	0
9	Effects of storage period and temperature on the technological properties, starch digestibility, and phenolic compounds of mung beans ( <i>Vigna radiata</i> L.). <i>Journal of Stored Products Research</i> , 2020, 89, 101694.	1.2	6
10	Extraction and characterization of phytochemical compounds from araÃzazeiro ( <i>Psidium cattleianum</i> ) leaf: Putative antioxidant and antimicrobial properties. <i>Food Research International</i> , 2020, 137, 109573.	2.9	18
11	Hypolipidemic and anti-inflammatory properties of phenolic rich <i>Butia odorata</i> fruit extract: potential involvement of paraoxonase activity. <i>Biomarkers</i> , 2020, 25, 417-424.	0.9	2
12	Characterization of Extra Virgin Olive Oil from Southern Brazil. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900347.	1.0	20
13	Glucosinolates and phenolic compounds rich broccoli extract: Encapsulation by electrospraying and antitumor activity against glial tumor cells. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 192, 111020.	2.5	29
14	Volatile compounds profile of Brazilian aromatic brown rice genotypes and its cooking quality characteristics. <i>Cereal Chemistry</i> , 2019, 96, 292-301.	1.1	10
15	Discrimination of genotype and geographical origin of black rice grown in Brazil by LC-MS analysis of phenolics. <i>Food Chemistry</i> , 2019, 288, 297-305.	4.2	20
16	Isoflavone profile and protein molecular weight distribution of soy protein concentrates after soaking treatments. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13906.	0.9	5
17	Effects of drying temperature and long-term storage conditions on black rice phenolic compounds. <i>Food Chemistry</i> , 2019, 287, 197-204.	4.2	68
18	Changes in Phenolic Acid and Isoflavone Contents during Soybean Drying and Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1146-1155.	2.4	25

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19	Pensar na educaÃ§Ã£o profissional Ã distÃ¢ncia a partir do olhar do egresso do curso tÃ©cnico em Agroindustra. Momento - DiÃ¡logos Em EducaÃ§Ã£o, 2019, 28, 312-327.	0.1	0
20	Optimized <i>Camellia sinensis</i> var. <i>sinensis</i> , <i>Ilex paraguariensis</i> , and <i>Aspalathus linearis</i> blend presents high antioxidant and antiproliferative activities in a beverage model. Food Chemistry, 2018, 254, 348-358.	4.2	58
21	Hydrothermal treatment of maize: Changes in physical, chemical, and functional properties. Food Chemistry, 2018, 263, 225-231.	4.2	21
22	Polar <i>Origanum vulgare</i> (Lamiaceae) extracts with antifungal potential against <i>Sporothrix brasiliensis</i> . Medical Mycology, 2018, 56, 225-233.	0.3	11
23	Cooking quality properties and free and bound phenolics content of brown, black, and red rice grains stored at different temperatures for six months. Food Chemistry, 2018, 242, 427-434.	4.2	67
24	Effects of moisture and temperature during grain storage on the functional properties and isoflavone profile of soy protein concentrate. Food Chemistry, 2018, 242, 37-44.	4.2	32
25	Quality of black beans as a function of long-term storage and moldy development: Chemical and functional properties of flour and isolated protein. Food Chemistry, 2018, 246, 473-480.	4.2	31
26	Wheat leaf resistance to <i>Pyrenophora tritici-repentis</i> induced by silicon activation of phenylpropanoid metabolism. Plant Pathology, 2018, 67, 1713-1724.	1.2	19
27	First Report of Fruit Rot Caused by <i>Diaporthe masirevicii</i> on <i>Physalis peruviana</i> in Brazil. Plant Disease, 2018, 102, 441-441.	0.7	3
28	Flavan-3-ol, flavanone, flavone, flavonol, phenolic acid, and stilbene contents of four <i>Butia</i> species (Arecaceae). Fruits, 2018, 73, 125-137.	0.3	9
29	Chemical and cytotoxic analyses of brown Brazilian propolis ( <i>Apis mellifera</i> ) and its <i>in vitro</i> activity against itraconazole-resistant <i>Sporothrix brasiliensis</i> . Microbial Pathogenesis, 2017, 105, 117-121.	1.3	18
30	pH-sensitive films containing anthocyanins extracted from black bean seed coat and red cabbage. LWT - Food Science and Technology, 2017, 80, 492-500.	2.5	236
31	Untargeted Metabolomic Analysis of <i>Capsicum</i> spp. by GC-MS. Phytochemical Analysis, 2017, 28, 439-447.	1.2	28
32	Stability of bioactive compounds in butiÃ ( <i>Butia odorata</i> ) fruit pulp and nectar. Food Chemistry, 2017, 237, 638-644.	4.2	38
33	Liquid Chromatography with mass spectrometry analysis of mycotoxins in food samples using silica hydride based stationary phases. Journal of Separation Science, 2017, 40, 1953-1959.	1.3	12
34	<i>Butia</i> spp. (Arecaceae) LC-MS-Based Metabolomics for Species and Geographical Origin Discrimination. Journal of Agricultural and Food Chemistry, 2017, 65, 523-532.	2.4	46
35	Effects of Organic and Conventional Cropping Systems on Technological Properties and Phenolic Compounds of Freshly Harvested and Stored Rice. Journal of Food Science, 2017, 82, 2276-2285.	1.5	9
36	Foliar Desiccators Glyphosate, Carfentrazone, and Paraquat Affect the Technological and Chemical Properties of Cowpea Grains. Journal of Agricultural and Food Chemistry, 2017, 65, 6771-6778.	2.4	2

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37	Probiotic butiÃ© (Butia odorata) ice cream: Development, characterization, stability of bioactive compounds, and viability of Bifidobacterium lactis during storage. LWT - Food Science and Technology, 2017, 75, 379-385.	2.5	48
38	Starch digestibility and molecular weight distribution of proteins in rice grains subjected to heat-moisture treatment. Food Chemistry, 2017, 219, 260-267.	4.2	62
39	Chemical composition and cytotoxicity of extracts of marjoram and rosemary and their activity against Sporothrix brasiliensis. Journal of Medical Microbiology, 2017, 66, 1076-1083.	0.7	13
40	Estimate of genetic parameters in bioactive and micronutrients compounds of maize. African Journal of Agricultural Research Vol Pp, 2016, 11, 3123-3133.	0.2	5
41	Bioactive and yield potential of jelly palms (Butia odorata Barb. Rodr.). Food Chemistry, 2015, 172, 699-704.	4.2	34
42	Butia spp. (Arecaceae): An overview. Scientia Horticulturae, 2014, 179, 122-131.	1.7	49
43	Efeito do mÃ©todo de preparo sobre as caracterÃ©sticas fÃ©sico-quÃ©micas e sensoriais do cafÃ©. , 0, , 1-8.		0