Tatiana Emanuelli

List of Publications by Year in descending order

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198 papers 5,305 citations

36 h-index 60 g-index

202 all docs 202 docs citations

times ranked

202

6477 citing authors

#	Article	IF	CITATIONS
1	Effect of different cooking methods on the oxidation, proximate and fatty acid composition of silver catfish (Rhamdia quelen) fillets. Food Chemistry, 2008, 106, 140-146.	4.2	255
2	Quinolinic acid stimulates synaptosomal glutamate release and inhibits glutamate uptake into astrocytes. Neurochemistry International, 2002, 40, 621-627.	1.9	247
3	Effect of Organic Forms of Selenium on Î-Aminolevulinate Dehydratase from Liver, Kidney, and Brain of Adult Rats. Toxicology and Applied Pharmacology, 1998, 149, 243-253.	1.3	165
4	Essential oil of Lippia alba: A new anesthetic for silver catfish, Rhamdia quelen. Aquaculture, 2010, 306, 403-406.	1.7	145
5	Antioxidant capacity and bioactive compounds of four Brazilian native fruits. Journal of Food and Drug Analysis, 2015, 23, 387-398.	0.9	134
6	Effects of early undernutrition on kinetic parameters of brain acetylcholinesterase from adult rats. Acta Neurobiologiae Experimentalis, 1993, 53, 431-7.	0.4	111
7	Effect of treatment with mercury chloride and lead acetate during the second stage of rapid postnatal brain growth on Î'-aminolevulinic acid dehydratase (ALA-D) activity in brain, liver, kidney and blood of suckling rats. Toxicology, 1995, 100, 27-37.	2.0	109
8	ATP diphosphohydrolase activity (apyrase, EC 3.6.1.5) in human blood platelets. Platelets, 1996, 7, 225-230.	1.1	107
9	Effects of linalool on glutamate release and uptake in mouse cortical synaptosomes. Neurochemical Research, 2001, 26, 191-194.	1.6	102
10	Anesthesia of silver catfish with eugenol: time of induction, cortisol response and sensory analysis of fillet. Ciencia Rural, 2010, 40, 2107-2114.	0.3	94
11	Bioaccessibility and catabolism of phenolic compounds from jaboticaba (Myrciaria trunciflora) fruit peel during in vitro gastrointestinal digestion and colonic fermentation. Journal of Functional Foods, 2020, 65, 103714.	1.6	85
12	Effect of Mercuric Chloride Intoxication and Dimercaprol Treatment on Ïfâ€Aminolevulinate Dehydratase from Brain, Liver and Kidney of Adult Mice. Basic and Clinical Pharmacology and Toxicology, 1996, 79, 136-143.	0.0	84
13	Characterization and quantification of tannins, flavonols, anthocyanins and matrix-bound polyphenols from jaboticaba fruit peel: A comparison between Myrciaria trunciflora and M. jaboticaba. Journal of Food Composition and Analysis, 2019, 78, 59-74.	1.9	82
14	Renal and hepatic ALA-D activity and selected oxidative stress parameters of rats exposed to inorganic mercury and organoselenium compounds. Food and Chemical Toxicology, 2004, 42, 17-28.	1.8	80
15	Protective properties of quercetin against DNA damage and oxidative stress induced by methylmercury in rats. Archives of Toxicology, 2011, 85, 1151-1157.	1.9	68
16	Effect of astaxanthin on kidney function impairment and oxidative stress induced by mercuric chloride in rats. Food and Chemical Toxicology, 2008, 46, 212-219.	1.8	61
17	Physicochemical characterization and antioxidant capacity of pitanga fruits (Eugenia uniflora L.). Food Science and Technology, 2011, 31, 147-154.	0.8	61
18	Natural deep eutectic solvents as a biocompatible tool for the extraction of blueberry anthocyanins. Journal of Food Composition and Analysis, 2020, 89, 103470.	1.9	61

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19	Grape peel powder promotes intestinal barrier homeostasis in acute TNBS-colitis: A major role for dietary fiber and fiber-bound polyphenols. Food Research International, 2019, 123, 425-439.	2.9	59
20	Inhibition of synaptosomal [3H]glutamate uptake and [3H]glutamate binding to plasma membranes from brain of young rats by glutaric acid in vitro. Journal of the Neurological Sciences, 2000, 173, 93-96.	0.3	52
21	Influence of hormone replacement therapy on blood antioxidant enzymes in menopausal women. Clinica Chimica Acta, 2006, 369, 73-77.	0.5	52
22	Astaxanthin prevents changes in the activities of thioredoxin reductase and paraoxonase in hypercholesterolemic rabbits. Journal of Clinical Biochemistry and Nutrition, 2012, 51, 42-49.	0.6	51
23	Blood thioredoxin reductase activity, oxidative stress and hematological parameters in painters and battery workers: relationship with lead and cadmium levels in blood. Journal of Applied Toxicology, 2013, 33, 142-150.	1.4	48
24	Effects of insulin on the skin: possible healing benefits for diabetic foot ulcers. Archives of Dermatological Research, 2016, 308, 677-694.	1.1	48
25	Structure–Biological Activity Relationships of Extra-Virgin Olive Oil Phenolic Compounds: Health Properties and Bioavailability. Antioxidants, 2020, 9, 685.	2.2	48
26	Effect of Slaughter Method on Postmortem Changes of Grass Carp (<i>Ctenopharyngodon idella</i> Stored in Icesti. Journal of Food Science, 2005, 70, C348.	1.5	47
27	Estimation of children exposure to organochlorine compounds through milk in Rio Grande do Sul, Brazil. Food Chemistry, 2007, 102, 288-294.	4.2	46
28	Effects of mercury and selenite on $\hat{\Gamma}$ -aminolevulinate dehydratase activity and on selected oxidative stress parameters in rats. Environmental Research, 2004, 95, 166-173.	3.7	45
29	The antiatherogenic effect of bixin in hypercholesterolemic rabbits is associated to the improvement of lipid profile and to its antioxidant and anti-inflammatory effects. Molecular and Cellular Biochemistry, 2015, 403, 243-253.	1.4	44
30	Natural deep eutectic solvent (NADES): A strategy to improve the bioavailability of blueberry phenolic compounds in a ready-to-use extract. Food Chemistry, 2021, 364, 130370.	4.2	43
31	Î'â€Aminolevulinate Dehydratase Inhibition by 2, 3â€Dimercaptopropanol is Mediated by Chelation of Zinc from a Site Involved in Maintaining Cysteinyl Residues in a Reduced State*. Basic and Clinical Pharmacology and Toxicology, 1998, 83, 95-103.	0.0	42
32	Chemical and microbiological quality of grass carp (Ctenopharyngodon idella) slaughtered by different methods. Food Chemistry, 2006, 99, 136-142.	4.2	42
33	Effect of Lycopene on Nephrotoxicity Induced by Mercuric Chloride in Rats. Basic and Clinical Pharmacology and Toxicology, 2007, 100, 398-402.	1.2	42
34	Evaluation of protective effects of fish oil against oxidative damage in rats exposed to methylmercury. Ecotoxicology and Environmental Safety, 2011, 74, 487-493.	2.9	42
35	Could dietary trans fatty acids induce movement disorders? Effects of exercise and its influence on Na+K+-ATPase and catalase activity in rat striatum. Behavioural Brain Research, 2012, 226, 504-510.	1.2	40
36	Influence of alimentary habits, age and occupation on polychlorinated biphenyl levels in adipose tissue. Food and Chemical Toxicology, 2003, 41, 73-80.	1.8	39

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37	Exercise affects memory acquisition, anxiety-like symptoms and activity of membrane-bound enzyme in brain of rats fed with different dietary fats: impairments of trans fat. Neuroscience, 2011, 195, 80-88.	1.1	38
38	Caracterização fÃsico-quÃmica de variedades de amora-preta da região sul do Brasil. Ciencia Rural, 2012, 42, 942-947.	0.3	38
39	Influence of lifelong dietary fats on the brain fatty acids and amphetamine-induced behavioral responses in adult rat. Progress in Neuro-Psychopharmacology and Biological Psychiatry, 2013, 45, 215-222.	2.5	37
40	Bioactivity, bioavailability, and gut microbiota transformations of dietary phenolic compounds: implications for COVID-19. Journal of Nutritional Biochemistry, 2021, 97, 108787.	1.9	37
41	Fishburgers with silver catfish (Rhamdia quelen) filleting residue. Bioresource Technology, 2008, 99, 8844-8849.	4.8	36
42	Effect of mercuric chloride and lead acetate treatment during the second stage of rapid post-natal brain growth on the behavioral response to chlorpromazine and on $\hat{\Gamma}$ -ALA-D activity in weaning rats. Toxicology Letters, 2001, 125, 143-150.	0.4	35
43	Inhibition of adenylate cyclase activity by 5-aminolevulinic acid in rat and human brain Neurochemistry International, 2001, 38, 213-218.	1.9	35
44	Lipid stability during the frozen storage of fillets from silver catfish exposed <i>in vivo</i> to the essential oil of <i>Lippia alba</i> (Mill.) NE Brown. Journal of the Science of Food and Agriculture, 2013, 93, 955-960.	1.7	35
45	Fatty Acid Status and Its Relationship to Cognitive Decline and Homocysteine Levels in the Elderly. Nutrients, 2014, 6, 3624-3640.	1.7	35
46	Granulometric fractionation and micronization: A process for increasing soluble dietary fiber content and improving technological and functional properties of olive pomace. LWT - Food Science and Technology, 2020, 130, 109526.	2.5	35
47	Effects of 5-aminolevulinic acid on the glutamatergic neurotransmission. Neurochemistry International, 2003, 42, 115-121.	1.9	34
48	Bixin and Norbixin Have Opposite Effects on Glycemia, Lipidemia, and Oxidative Stress in Streptozotocin-Induced Diabetic Rats. International Journal of Endocrinology, 2014, 2014, 1-10.	0.6	34
49	Citric acid water-based solution for blueberry bagasse anthocyanins recovery: Optimization and comparisons with microwave-assisted extraction (MAE) LWT - Food Science and Technology, 2020, 133, 110064.	2.5	34
50	Glutaric acid stimulates glutamate binding and astrocytic uptake and inhibits vesicular glutamate uptake in forebrain from young rats. Neurochemistry International, 2004, 45, 1075-1086.	1.9	33
51	Influence of trans fat and omega-3 on the preference of psychostimulant drugs in the first generation of young rats. Pharmacology Biochemistry and Behavior, 2013, 110, 58-65.	1.3	33
52	Dietary omega-3 deficiency reduces BDNF content and activation NMDA receptor and Fyn in dorsal hippocampus: Implications on persistence of long-term memory in rats. Nutritional Neuroscience, 2014, 17, 186-192.	1.5	33
53	Natural deep eutectic solvent (NADES)-based blueberry extracts protect against ethanol-induced gastric ulcer in rats. Food Research International, 2020, 138, 109718.	2.9	33
54	Postharvest UV-C irradiation stimulates the non-enzymatic and enzymatic antioxidant system of †Isabel†Mybrid grapes (Vitis labrusca×Vitis vinifera L.). Food Research International, 2017, 102, 738-747.	2.9	32

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55	Human erythrocyte l´-aminolevulinate dehydratase activity and oxidative stress in hemodialysis patients. Clinical Biochemistry, 2007, 40, 591-594.	0.8	31
56	Estrogen plus progestin increase superoxide dismutase and total antioxidant capacity in postmenopausal women. Climacteric, 2015, 18, 379-388.	1.1	31
57	Effect of Lead Acetate on Cytosolic Thioredoxin Reductase Activity and Oxidative Stress Parameters in Rat Kidneys. Basic and Clinical Pharmacology and Toxicology, 2007, 101, 96-100.	1.2	30
58	Influence of Harvest Season and Cultivar on the Variation of Phenolic Compounds Composition and Antioxidant Properties in Vaccinium ashei Leaves. Molecules, 2017, 22, 1603.	1.7	30
59	Effects of ω-3 Essential Fatty Acids (ω-3 EFAs) on Motor Disorders and Memory Dysfunction Typical Neuroleptic-induced: Behavioral and Biochemical Parameter. Neurotoxicity Research, 2010, 17, 228-237.	1.3	29
60	Using the Essential Oil of <i>Aloysia triphylla</i> (L'Her.) Britton to Sedate Silver Catfish (<i>Rhamdia) Tj ETQq0 in Ice. Journal of Food Science, 2014, 79, S1205-11.</i>	0 0 rgBT / 1.5	Overlock 10 1 29
61	Micronization and granulometric fractionation improve polyphenol content and antioxidant capacity of olive pomace. Industrial Crops and Products, 2019, 137, 347-355.	2.5	29
62	Levels of polychlorinated biphenyls (PCBs) in meat and meat products from the state of Rio Grande do Sul, Brazil. Food and Chemical Toxicology, 2006, 44, 1-7.	1.8	28
63	Erythrocytic enzymes and antioxidant status in people with type 2 diabetes: Beneficial effect of Syzygium cumini leaf extract in vitro. Diabetes Research and Clinical Practice, 2011, 94, 84-90.	1.1	28
64	Influence of perinatal trans fat on behavioral responses and brain oxidative status of adolescent rats acutely exposed to stress. Neuroscience, 2013, 247, 242-252.	1.1	28
65	Oral supplementation with fish oil reduces dryness and pruritus in the acetone-induced dry skin rat model. Journal of Dermatological Science, 2015, 79, 298-304.	1.0	28
66	Neurochemical Characterization of Traumatic Brain Injury in Humans. Journal of Neurotrauma, 2001, 18, 783-792.	1.7	27
67	Physicochemical properties of Pinhão (Araucaria angustifolia, Bert, O. Ktze) starch phosphates. LWT - Food Science and Technology, 2007, 40, 1206-1214.	2.5	27
68	Grape peel powder attenuates the inflammatory and oxidative response of experimental colitis in rats by modulating the NF-κB pathway and activity of antioxidant enzymes. Nutrition Research, 2020, 76, 52-70.	1.3	27
69	Dietary fiber and fiber-bound polyphenols of grape peel powder promote GSH recycling and prevent apoptosis in the colon of rats with TNBS-induced colitis. Journal of Functional Foods, 2020, 64, 103644.	1.6	26
70	Intrastriatal administration of 5-aminolevulinic acid induces convulsions and body asymmetry through glutamatergic mechanisms. Brain Research, 2000, 868, 88-94.	1.1	25
71	Î-Aminolevulinate Dehydratase Inhibition by Phenyl Selenoacetylene: Effect of Reaction with Hydrogen Peroxide. Basic and Clinical Pharmacology and Toxicology, 2002, 90, 214-219.	0.0	24
72	Diferentes fontes protéicas para a alimentação do jundiá (Rhamdia quelen). Ciencia Rural, 2006, 36, 240-246.	0.3	24

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73	Estimated daily intake of organochlorine pesticides from dairy products in Brazil. Food Control, 2015, 53, 23-28.	2.8	24
74	Annatto carotenoids attenuate oxidative stress and inflammatory response after high-calorie meal in healthy subjects. Food Research International, 2017, 100, 771-779.	2.9	24
75	Effects of methylmalonic and propionic acids on glutamate uptake by synaptosomes and synaptic vesicles and on glutamate release by synaptosomes from cerebral cortex of rats. Brain Research, 2001, 920, 194-201.	1.1	23
76	Ultrasound assisted maceration for improving the aromatization of extra-virgin olive oil with rosemary and basil. Food Research International, 2020, 135, 109305.	2.9	23
77	Modificação quÃmica e fÃsica do amido de quirera de arroz para aproveitamento na indústria de alimentos. Quimica Nova, 2008, 31, 84-88.	0.3	22
78	Influence of the type of vegetable oil on the drug release profile from lipid-core nanocapsules and <i>in vivo </i> genotoxicity study. Pharmaceutical Development and Technology, 2014, 19, 789-798.	1.1	22
79	The effects of hypercaloric diets on glucose homeostasis in the rat: influence of saturated and monounsaturated dietary lipids. Cell Biochemistry and Function, 2011, 29, 569-576.	1.4	21
80	Pyruvate Kinase Activity and δ-Aminolevulinic Acid Dehydratase Activity as Biomarkers of Toxicity in Workers Exposed to Lead. Archives of Environmental Contamination and Toxicology, 2012, 63, 453-460.	2.1	21
81	Cross-generational trans fat intake facilitates mania-like behavior: Oxidative and molecular markers in brain cortex. Neuroscience, 2015, 286, 353-363.	1.1	21
82	Toxicological aspects of trans fat consumption over two sequential generations of rats: Oxidative damage and preference for amphetamine. Toxicology Letters, 2015, 232, 58-67.	0.4	21
83	Nucleotide hydrolysis in rats submitted to global cerebral ischemia: A possible link between preconditioning and adenosine production. Journal of Stroke and Cerebrovascular Diseases, 1998, 7, 281-286.	0.7	20
84	Comparative study between n-6, trans and n-3 fatty acids on repeated amphetamine exposure: A possible factor for the development of mania. Pharmacology Biochemistry and Behavior, 2011, 97, 560-565.	1.3	20
85	Cross-GenerationalÂtransÂFat Consumption Favors Self-Administration of Amphetamine and Changes Molecular Expressions of BDNF, DAT, and D1/D2 Receptors in the Cortex and Hippocampus of Rats. Neurotoxicity Research, 2015, 28, 319-331.	1.3	20
86	Imbalance in superoxide dismutase/thioredoxin reductase activities in hypercholesterolemic subjects: relationship with low density lipoprotein oxidation. Lipids in Health and Disease, 2012, 11, 79.	1.2	19
87	Microcystin-LR exposure induces oxidative damage in Caenorhabditis elegans: Protective effect of lutein extracted from marigold flowers. Food and Chemical Toxicology, 2017, 109, 60-67.	1.8	19
88	Salvia hispanica L. (chia) seeds oil extracts reduce lipid accumulation and produce stress resistance in Caenorhabditis elegans. Nutrition and Metabolism, 2018, 15, 83.	1.3	19
89	Acute Consumption of Bordo Grape Juice and Wine Improves Serum Antioxidant Status in Healthy Individuals and Inhibits Reactive Oxygen Species Production in Human Neuron-Like Cells. Journal of Nutrition and Metabolism, 2018, 2018, 1-11.	0.7	19
90	Oleic acid-containing semisolid dosage forms exhibit in vivo anti-inflammatory effect via glucocorticoid receptor in a UVB radiation-induced skin inflammation model. Inflammopharmacology, 2020, 28, 773-786.	1.9	19

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91	Bioactive compounds, antioxidant capacity and antitumoral activity of ethanolic extracts from fruits and seeds of Eugenia involucrata DC. Food Research International, 2020, 137, 109615.	2.9	19
92	Alimenta \tilde{A} § \tilde{A} £o do jundi \tilde{A} i com dietas contendo \tilde{A} 3leos de arroz, canola ou soja. Ciencia Rural, 2008, 38, 225-230.	0.3	19
93	Effect of ebselen and organochalcogenides on excitotoxicity induced by glutamate in isolated chick retina. Brain Research, 2005, 1039, 146-152.	1.1	18
94	Effects of bone disease and calcium supplementation on antioxidant enzymes in postmenopausal women. Clinical Biochemistry, 2008, 41, 69-74.	0.8	18
95	Cultivar, harvest year, and storage conditions affecting nutritional quality of common beans		

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109	Desempenho e composição dos filés de jundiás (Rhamdia quelen) submetidos a diferentes dietas na fase de recria. Arquivo Brasileiro De Medicina Veterinaria E Zootecnia, 2008, 60, 477-484.	0.1	14
110	Black Grape Juice Protects Spleen from Lipid Oxidation Induced by Gamma Radiation in Rats. Journal of Food Biochemistry, 2014, 38, 119-127.	1.2	14
111	Antiproliferative and cytotoxic effects of purple pitanga (<i>Eugenia uniflora</i> L.) extract on activated hepatic stellate cells. Cell Biochemistry and Function, 2014, 32, 16-23.	1.4	14
112	Mediterranean X Western based diets: Opposite influences on opioid reinstatement. Toxicology Letters, 2019, 308, 7-16.	0.4	14
113	Assessment of polychlorinated biphenyls (PCBs) in cheese from Rio Grande do Sul, Brazil. Chemosphere, 2006, 65, 1544-1550.	4.2	13
114	Lead content of dietary calcium supplements available in Brazil. Food Additives and Contaminants, 2006, 23, 133-139.	2.0	13
115	Antioxidant capacity and composition of pitanga seeds. Ciencia Rural, 2009, 39, 2504-2510.	0.3	13
116	Beneficial effects of gradual intense exercise in tissues of rats fed with a diet deficient in vitamins and minerals: A pilot study. Nutrition, 2009, 25, 590-596.	1.1	13
117	Micronization increases the bioaccessibility of polyphenols from granulometrically separated olive pomace fractions. Food Chemistry, 2021, 344, 128689.	4.2	13
118	Ibogaine alters synaptosomal and glial glutamate release and uptake. NeuroReport, 2001, 12, 263-267.	0.6	12
119	Degradation of polychlorinated biphenyls (PCBs) by Staphylococcus xylosus in liquid media and meat mixture. Food and Chemical Toxicology, 2006, 44, 847-854.	1.8	12
120	Casca de ovo como fonte de cálcio para humanos: composição mineral e análise microbiológica. Ciencia Rural, 2015, 45, 560-566.	0.3	12
121	Toxicological aspects of interesterified fat: Brain damages in rats. Toxicology Letters, 2017, 276, 122-128.	0.4	11
122	Toxicological aspects of the interesterified-fat from processed foods: Influences on opioid system and its reward effects in rats. Food and Chemical Toxicology, 2017, 110, 25-32.	1.8	11
123	Influence of physical activity on addiction parameters of rats exposed to amphetamine which were previously supplemented with hydrogenated vegetable fat. Brain Research Bulletin, 2017, 135, 69-76.	1.4	11
124	Short-Term Bixin Supplementation of Healthy Subjects Decreases the Susceptibility of LDL to Cu ²⁺ -Induced Oxidation <i>Ex Vivo</i>). Journal of Nutrition and Metabolism, 2019, 2019, 1-13.	0.7	11
125	Efeito do gelo clorado sobre parâmetros quÃmicos e microbiológicos da carne de carpa capim (Ctenopharyngodon idella). Food Science and Technology, 2004, 24, 680-684.	0.8	11
126	Densidade de estocagem no crescimento, composição e perfil lipÃdico corporal do jundiá. Ciencia Rural, 2011, 41, 712-718.	0.3	11

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127	Produção de salgadinho extrusado de quirera de arroz para uso na indústria de alimentos. Ciencia Rural, 2009, 39, 2590-2594.	0.3	10
128	Influence of cereal bran supplement on cadmium effects in growing rats. Human and Experimental Toxicology, 2010, 29, 467-476.	1.1	10
129	Effect of wheat bran and flaxseed on cadmium effects and retention in rats. Human and Experimental Toxicology, 2011, 30, 981-991.	1.1	10
130	Effect of different dietary lipid levels on the reproduction of <i>Rhamdia quelen </i> (Quoy and) Tj ETQq0 0 0 rgB	T /Overlocl	R 10 Tf 50 622
131	Oxidative stability during frozen storage of fillets from silver catfish (Rhamdia quelen) sedated with the essential oil of Aloysia triphylla during transport. Ciencia Rural, 2016, 46, 560-566.	0.3	10
132	Can the dietary fat type facilitate memory impairments in adulthood? A comparative study between Mediterranean and Western-based diet in rats. Journal of Nutritional Biochemistry, 2018, 59, 104-113.	1.9	10
133	Studies on the anchorage of ATP diphosphohydrolase in synaptic plasma membranes from rat brain. International Journal of Biochemistry and Cell Biology, 1998, 30, 669-678.	1.2	9
134	5-Aminolevulinic acid inhibits [3H]muscimol binding to human and rat brain synaptic membranes. Neurochemical Research, 2001, 26, 101-105.	1.6	9
135	Mechanism of delta-aminolevulinate dehydratase inhibition by phenyl selenoacetylene involves its conversion to diphenyl diselenide. Toxicology, 2005, 206, 403-411.	2.0	9
136	Supplementation with fiber-rich multimixtures yields a higher dietary concentration and apparent absorption of minerals in rats. Nutrition Research, 2010, 30, 615-625.	1.3	9
137	Cross-generational trans fat intake exacerbates UV radiation-induced damage in rat skin. Food and Chemical Toxicology, 2014, 69, 38-45.	1.8	9
138	The Hepatoprotective Effect of Jaboticaba Peel Powder in a Rat Model of Type 2 Diabetes Mellitus Involves the Modulation of Thiol/Disulfide Redox State through the Upregulation of Glutathione Synthesis. Journal of Nutrition and Metabolism, 2018, 2018, 1-13.	0.7	9
139	Non-genomic, direct modulatory effect of $17\hat{l}^2$ -estradiol, progesterone and their synthetic derivatives on the activity of human erythrocyte CuZn superoxide dismutase. Free Radical Research, 2013, 47, 219-232.	1.5	8
140	Acute Exposure to Low Lead Levels and its Implications on the Activity and Expression of Cytosolic Thioredoxin Reductase in the Kidney. Basic and Clinical Pharmacology and Toxicology, 2014, 114, 476-484.	1.2	8
141	Chemical, microbiological, and sensory parameters during the refrigerated storage of silver catfish (Rhamdia quelen) exposed in vivo to the essential oil of Lippia alba. Journal of Food Science and Technology, 2018, 55, 1416-1425.	1.4	8
142	Ochratoxin A presence in Cabernet Sauvignon wine changes antioxidant activity in vitro and oxidative stress markers in vivo. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 1755-1764.	1.1	8
143	Tucum $\tilde{A}\mathfrak{L}$ (Astrocaryum aculeatum) extract: phytochemical characterization, acute and subacute oral toxicity studies inWistarrats. Drug and Chemical Toxicology, 2020, , 1-12.	1.2	8
144	Goji berry (Lycium barbarum L.) juice reduces lifespan and premature aging of Caenorhabditis elegans: Is it safe to consume it?. Food Research International, 2021, 144, 110297.	2.9	8

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145	Antiproliferative Effect of Colonic Fermented Phenolic Compounds from Jaboticaba (Myrciaria) Tj $$ ETQq $$ 1 $$ 0.7843	14.rgBT /O 1.7	yerlock 10
146	Extraction, characterization and microencapsulation of isoflavones from soybean molasses. Ciencia Rural, 2020, 50, .	0.3	8
147	Characterisation of Lâ€[3H]glutamate binding to fresh and frozen crude plasma membranes isolated from cerebral cortex of adult rats. IUBMB Life, 1998, 44, 1265-1272.	1.5	7
148	Catabolism of Ap4A and Ap5A by rat brain synaptosomes. Brazilian Journal of Medical and Biological Research, 1998, 31, 1529-1532.	0.7	7
149	Methyl Phenyl Selenide Causes Heme Biosynthesis Impairment and Its Toxicity Is Not Modified by Dimethyl Sulphoxide In Vivo. Drug and Chemical Toxicology, 2004, 27, 331-340.	1.2	7
150	Dimethyl Sulfoxide and Ebselen Prevent Convulsions Induced by 5-Aminolevulinic Acid. Neurochemical Research, 2004, 29, 1793-1800.	1.6	7
151	Crescimento de jundiá e carpa húngara criados em sistema de recirculação de água. Ciencia Rural, 2009, 39, 1533-1539.	0.3	7
152	Intoxicação em cães e gatos: diagnóstico toxicológico empregando cromatografia em camada delgada e cromatografia lÃquida de alta pressão com detecção ultravioleta em amostras estomacais. Ciencia Rural, 2010, 40, 1109-1113.	0.3	7
153	Lifelong consumption of trans fatty acids promotes striatal impairments on Na + /K + ATPase activity and BDNF mRNA expression in an animal model of mania. Brain Research Bulletin, 2015, 118, 78-81.	1.4	7
154	Influence of Electronarcosis on Behavioral Responses, Blood Markers, and Fillet Properties of Silver Catfish (<i>Rhamdia quelen</i>). Journal of Aquatic Food Product Technology, 2017, 26, 308-324.	0.6	7
155	Oxidation of .DELTAALA-D and DTT Mediated by Ascorbic Acid: Modulation by Buffers Depends on Free Iron. Biological and Pharmaceutical Bulletin, 2005, 28, 1485-1489.	0.6	6
156	<i>Trans</i> Fat Supplementation Increases UVâ€Radiationâ€Induced Oxidative Damage on Skin of Mice. Lipids, 2013, 48, 977-987.	0.7	6
157	Mate extract on lipid and color changes of dourado fillets during frozen storage. Ciencia Rural, 2013, 43, 1317-1322.	0.3	6
158	Trans-fat supplementation over two generations of rats exacerbates behavioral and biochemical damages in a model of mania: Co-treatment with lithium. Life Sciences, 2015, 132, 6-12.	2.0	6
159	Preslaughter Anesthesia with <i>Lippia alba </i> Essential Oil Delays the Spoilage of Chilled <i>Rhamdia quelen </i> . Journal of Aquatic Food Product Technology, 2018, 27, 258-271.	0.6	6
160	Dietary supplementation with annatto food-coloring extracts increases the resistance of human erythrocytes to hemolysis. Nutrition Research, 2020, 76, 71-81.	1.3	6
161	The inclusion of soybean oil in the diets of silver catfish (Rhamdia quelen) in relation to growth quality and fillet aceptability. Latin American Journal of Aquatic Research, 2016, 44, 39-45.	0.2	6
162	Psychopharmacological and antioxidant effects of hydroethanolic extract of Alpinia zerumbet leaves in mice. Pharmacognosy Journal, 2013, 5, 113-118.	0.3	5

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163	Wheat Bran and Cadmium in Human Health. , 2014, , 241-260.		5
164	Estabilidade lipÃdica de filés de carpa húngara congelados tratados com extratos de Lippia Alba. Ciencia Rural, 2015, 45, 1113-1119.	0.3	5
165	Prooxidant activity of norbixin in model of acute gastric ulcer induced by ethanol in rats. Human and Experimental Toxicology, 2016, 35, 737-746.	1.1	5
166	Estimation of total arsenic contamination and exposure in Brazilian rice and infant cereals. Drug and Chemical Toxicology, 2021, 44, 400-408.	1.2	5
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