RÃºbia CorrÃªa

List of Publications by Year
in descending order

39 papers	1,781 citations	257450 24 h-index	345221 36 g-index
40 all docs	40 docs citations	40 times ranked	2613 citing authors

#	Article	IF	Citations
1	Biotechnological, nutritional and therapeutic uses of Pleurotus spp. (Oyster mushroom) related with its chemical composition: A review on the past decade findings. Trends in Food Science and Technology, 2016, 50, 103-117.	15.1	146
2	Enzymatic degradation and detoxification of azo dye Congo red by a new laccase from Oudemansiella canarii. Bioresource Technology, 2019, 289, 121655.	9.6	141
3	Biological pretreatment of Eucalyptus grandis sawdust with white-rot fungi: Study of degradation patterns and saccharification kinetics. Chemical Engineering Journal, 2014, 258, 240-246.	12.7	121
4	Food Bioactive Compounds and Emerging Techniques for Their Extraction: Polyphenols as a Case Study. Foods, 2021, 10, 37.	4.3	94
5	Endophytic fungi: expanding the arsenal of industrial enzyme producers. Journal of Industrial Microbiology and Biotechnology, 2014, 41, 1467-1478.	3.0	91
6	The past decade findings related with nutritional composition, bioactive molecules and biotechnological applications of Passiflora spp. (passion fruit). Trends in Food Science and Technology, 2016, 58, 79-95.	15.1	87
7	New phytochemicals as potential human anti-aging compounds: Reality, promise, and challenges. Critical Reviews in Food Science and Nutrition, 2018, 58, 942-957.	10.3	83
8	A highly reusable MANAE-agarose-immobilized Pleurotus ostreatus laccase for degradation of bisphenol A. Science of the Total Environment, 2018, 634, 1346-1351.	8.0	78
9	Antioxidant and antimicrobial activities of a purified polysaccharide from yerba mate (Ilex) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	7.5	73
10	Bioactive formulations prepared from fruiting bodies and submerged culture mycelia of the Brazilian edible mushroom Pleurotus ostreatoroseus Singer. Food and Function, 2015, 6, 2155-2164.	4.6	70
11	Merlot grape pomace hydroalcoholic extract improves the oxidative and inflammatory states of rats with adjuvant-induced arthritis. Journal of Functional Foods, 2017, 33, 408-418.	3.4	62
12	Phytochemicals and bioactive properties of Ilex paraguariensis: An in-vitro comparative study between the whole plant, leaves and stems. Food Research International, 2015, 78, 286-294.	6.2	58
13	Analysis of a whole diet in terms of phenolic content and antioxidant capacity: effects of a simulated gastrointestinal digestion. International Journal of Food Sciences and Nutrition, 2016, 67, 614-623.	2.8	57
14	Phytochemical profile and biological activities of 'Ora-pro-nobis' leaves (Pereskia aculeata Miller), an underexploited superfood from the Brazilian Atlantic Forest. Food Chemistry, 2019, 294, 302-308.	8.2	54
15	Stability and biological activity of Merlot (Vitis vinifera) grape pomace phytochemicals after simulated in vitro gastrointestinal digestion and colonic fermentation. Journal of Functional Foods, 2017, 36, 410-417.	3.4	53
16	A natural food ingredient based on ergosterol: optimization of the extraction fromAgaricus blazei, evaluation of bioactive properties and incorporation in yogurts. Food and Function, 2018, 9, 1465-1474.	4.6	50
17	Effects of in vitro gastrointestinal digestion and colonic fermentation on a rosemary (Rosmarinus) Tj ETQq1 1 0.784314 rgBT /Overlock	8.2	44
18	Biological activities and chemical constituents of Araucaria angustifolia : An effort to recover a species threatened by extinction. Trends in Food Science and Technology, 2016, 54, 85-93.	15.1	43

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19	The emerging use of mycosterols in food industry along with the current trend of extended use of bioactive phytosterols. Trends in Food Science and Technology, 2017, 67, 19-35.	15.1	43
20	Potential anti-diabetic properties of Merlot grape pomace extract: An in vitro, in silico and in vivo study of Î±-amylase and Î±-glucosidase inhibition. Food Research International, 2020, 137, 109462.	6.2	42
21	Nutritional, chemical and bioactive profiles of different parts of a Portuguese common fig (Ficus) Tj ETQq1 1 0.784314 rgBT /Overlock	6.2	41
22	Spent mushroom substrate of Pleurotus pulmonarius: a source of easily hydrolyzable lignocellulose. Folia Microbiologica, 2016, 61, 439-448.	2.3	34
23	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (Abelmoschus esculentus L. Moench). Molecules, 2020, 25, 4739.	3.8	33
24	Pigments and vitamins from plants as functional ingredients: Current trends and perspectives. Advances in Food and Nutrition Research, 2019, 90, 259-303.	3.0	24
25	A comparative study between conventional and non-conventional extraction techniques for the recovery of ergosterol from Agaricus blazei Murrill. Food Research International, 2019, 125, 108541.	6.2	23
26	By-Products of Camu-Camu [Myrciaria dubia (Kunth) McVaugh] as Promising Sources of Bioactive High Added-Value Food Ingredients: Functionalization of Yogurts. Molecules, 2020, 25, 70.	3.8	23
27	Bacterial Resistance: Antibiotics of Last Generation used in Clinical Practice and the Arise of Natural Products as New Therapeutic Alternatives. Current Pharmaceutical Design, 2020, 26, 815-837.	1.9	21
28	Antioxidant and rheological properties of guava jam with added concentrated grape juice. Journal of the Science of Food and Agriculture, 2014, 94, 146-152.	3.5	18
29	An Overview of Structural Aspects and Health Beneficial Effects of Antioxidant Oligosaccharides. Current Pharmaceutical Design, 2020, 26, 1759-1777.	1.9	17
30	Actions of pâ€synephrine on hepatic enzyme activities linked to carbohydrate metabolism and ATP levels in vivo and in the perfused rat liver. Cell Biochemistry and Function, 2018, 36, 4-12.	2.9	16
31	Direct microencapsulation of an annatto extract by precipitation of psyllium husk mucilage polysaccharides. Food Hydrocolloids, 2021, 112, 106333.	10.7	10
32	Valorization of Peach Palm (Bactris gasipaes Kunth) Waste: Production of Antioxidant Xylooligosaccharides. Waste and Biomass Valorization, 0, , 1.	3.4	9
33	Endophytes as Pollutant-Degrading Agents: Current Trends and Perspectives. Reference Series in Phytochemistry, 2019, , 609-630.	0.4	5
34	Halophytes for Future Horticulture. , 2020, , 1-28.		5
35	Characterization of a Solvent-tolerant Manganese Peroxidase from Pleurotus pulmonarius and its Application in Dye Decolorization. Current Biotechnology, 2017, 6, .	0.4	5
36	Optimization of the extraction of antioxidants from Moringa leaves: A comparative study between ultrasoundâ€and ultraâ€homogenizerâ€assisted extractions. Journal of Food Processing and Preservation, 2021, 45, e15512.	2.0	4

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37	Endophytes as Pollutant-Degrading Agents: Current Trends and Perspectives. Reference Series in Phytochemistry, 2018, , 1-22.	0.4	1
38	Phytochemical, Nutritional and Pharmacological Properties of Unconventional Native Fruits and Vegetables from Brazil. , 2018, , 444-472.		1
39	Ora-pro-nobis - chemical characterization and sourcing of crude extract through different extraction methods: a review. Research, Society and Development, 2022, 11, e55211629315.	0.1	1