

R bia Corr a

List of Publications by Year in descending order

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Version: 2024-02-01

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	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
2	Direct microencapsulation of an annatto extract by precipitation of psyllium husk mucilage polysaccharides. Food Hydrocolloids, 2021, 112, 106333.	10.7	10
3	Optimization of the extraction of antioxidants from Moringa leaves: A comparative study between ultrasound and ultrasonic homogenizer-assisted extractions. Journal of Food Processing and Preservation, 2021, 45, e15512.	2.0	4
4	Food Bioactive Compounds and Emerging Techniques for Their Extraction: Polyphenols as a Case Study. Foods, 2021, 10, 37.	4.3	94
5	An Overview of Structural Aspects and Health Beneficial Effects of Antioxidant Oligosaccharides. Current Pharmaceutical Design, 2020, 26, 1759-1777.	1.9	17
6	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (Abelmoschus esculentus L. Moench). Molecules, 2020, 25, 4739.	3.8	33
7	Potential anti-diabetic properties of Merlot grape pomace extract: An in vitro, in silico and in vivo study of α -amylase and α -glucosidase inhibition. Food Research International, 2020, 137, 109462.	6.2	42
8	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
9	Halophytes for Future Horticulture. , 2020, , 1-28.		5
10	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
11	Effects of in vitro gastrointestinal digestion and colonic fermentation on a rosemary (Rosmarinus) Tj ETQq1 1 0.784314 rgBT /Overlock 8.2 44		
12	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
13	Nutritional, chemical and bioactive profiles of different parts of a Portuguese common fig (Ficus) Tj ETQq1 1 0.784314 rgBT /Overlock 6.2 41		
14	Enzymatic degradation and detoxification of azo dye Congo red by a new laccase from Oudemansiella canarii. Bioresource Technology, 2019, 289, 121655.	9.6	141
15	Endophytes as Pollutant-Degrading Agents: Current Trends and Perspectives. Reference Series in Phytochemistry, 2019, , 609-630.	0.4	5
16	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
17	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
18	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

#	ARTICLE	IF	CITATIONS
19	Antioxidant and antimicrobial activities of a purified polysaccharide from yerba mate (<i>Ilex</i>) Tj ETQq1 1 0.784314 rgBT./Overlock 10 Tf 50	7.5	73
20	A natural food ingredient based on ergosterol: optimization of the extraction from <i>Agaricus blazei</i> , evaluation of bioactive properties and incorporation in yogurts. Food and Function, 2018, 9, 1465-1474.	4.6	50
21	Actions of <i>synephrine</i> 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
22	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
23	Endophytes as Pollutant-Degrading Agents: Current Trends and Perspectives. Reference Series in Phytochemistry, 2018, , 1-22.	0.4	1
24	Phytochemical, Nutritional and Pharmacological Properties of Unconventional Native Fruits and Vegetables from Brazil. , 2018, , 444-472.		1
25	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
26	Stability and biological activity of Merlot (<i>Vitis vinifera</i>) grape pomace phytochemicals after simulated in vitro gastrointestinal digestion and colonic fermentation. Journal of Functional Foods, 2017, 36, 410-417.	3.4	53
27	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
28	Characterization of a Solvent-tolerant Manganese Peroxidase from <i>Pleurotus pulmonarius</i> and its Application in Dye Decolorization. Current Biotechnology, 2017, 6, .	0.4	5
29	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
30	The past decade findings related with nutritional composition, bioactive molecules and biotechnological applications of <i>Passiflora</i> spp. (passion fruit). Trends in Food Science and Technology, 2016, 58, 79-95.	15.1	87
31	Biological activities and chemical constituents of <i>Araucaria angustifolia</i> : An effort to recover a species threatened by extinction. Trends in Food Science and Technology, 2016, 54, 85-93.	15.1	43
32	Spent mushroom substrate of <i>Pleurotus pulmonarius</i> : a source of easily hydrolyzable lignocellulose. Folia Microbiologica, 2016, 61, 439-448.	2.3	34
33	Biotechnological, nutritional and therapeutic uses of <i>Pleurotus</i> 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
34	Bioactive formulations prepared from fruiting bodies and submerged culture mycelia of the Brazilian edible mushroom <i>Pleurotus ostreatus</i> Singer. Food and Function, 2015, 6, 2155-2164.	4.6	70
35	Phytochemicals and bioactive properties of <i>Ilex paraguariensis</i> : An in-vitro comparative study between the whole plant, leaves and stems. Food Research International, 2015, 78, 286-294.	6.2	58
36	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

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37	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
38	Endophytic fungi: expanding the arsenal of industrial enzyme producers. Journal of Industrial Microbiology and Biotechnology, 2014, 41, 1467-1478.	3.0	91
39	Valorization of Peach Palm (Bactris gasipaes Kunth) Waste: Production of Antioxidant Xylooligosaccharides. Waste and Biomass Valorization, 0, , 1.	3.4	9