

RÃ³bia CorrÃ³a

List of Publications by Year in descending order

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Version: 2024-02-01

39
papers

1,781
citations

257101

24
h-index

344852

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. <i>Research, Society and Development</i> , 2022, 11, e55211629315.	0.0	1
2	Direct microencapsulation of an annatto extract by precipitation of psyllium husk mucilage polysaccharides. <i>Food Hydrocolloids</i> , 2021, 112, 106333.	5.6	10
3	Optimization of the extraction of antioxidants from Moringa leaves: A comparative study between ultrasound and ultrasonic homogenizer-assisted extractions. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15512.	0.9	4
4	Food Bioactive Compounds and Emerging Techniques for Their Extraction: Polyphenols as a Case Study. <i>Foods</i> , 2021, 10, 37.	1.9	94
5	An Overview of Structural Aspects and Health Beneficial Effects of Antioxidant Oligosaccharides. <i>Current Pharmaceutical Design</i> , 2020, 26, 1759-1777.	0.9	17
6	Chemical Composition, Nutritional Value, and Biological Evaluation of Tunisian Okra Pods (<i>Abelmoschus esculentus</i> L. Moench). <i>Molecules</i> , 2020, 25, 4739.	1.7	33
7	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. <i>Food Research International</i> , 2020, 137, 109462.	2.9	42
8	By-Products of Camu-Camu [<i>Myrciaria dubia</i> (Kunth) McVaugh] as Promising Sources of Bioactive High Added-Value Food Ingredients: Functionalization of Yogurts. <i>Molecules</i> , 2020, 25, 70.	1.7	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. <i>Current Pharmaceutical Design</i> , 2020, 26, 815-837.	0.9	21
11	Effects of in vitro gastrointestinal digestion and colonic fermentation on a rosemary (<i>Rosmarinus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 4.2 44	0.784314	44
12	A comparative study between conventional and non-conventional extraction techniques for the recovery of ergosterol from <i>Agaricus blazei</i> Murrill. <i>Food Research International</i> , 2019, 125, 108541.	2.9	23
13	Nutritional, chemical and bioactive profiles of different parts of a Portuguese common fig (<i>Ficus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 2.9 41	0.784314	41
14	Enzymatic degradation and detoxification of azo dye Congo red by a new laccase from <i>Oudemansiella canarii</i> . <i>Bioresource Technology</i> , 2019, 289, 121655.	4.8	141
15	Endophytes as Pollutant-Degrading Agents: Current Trends and Perspectives. <i>Reference Series in Phytochemistry</i> , 2019, , 609-630.	0.2	5
16	Phytochemical profile and biological activities of 'Ora-pro-nobis' leaves (<i>Pereskia aculeata</i> Miller), an underexploited superfood from the Brazilian Atlantic Forest. <i>Food Chemistry</i> , 2019, 294, 302-308.	4.2	54
17	Pigments and vitamins from plants as functional ingredients: Current trends and perspectives. <i>Advances in Food and Nutrition Research</i> , 2019, 90, 259-303.	1.5	24
18	A highly reusable MANAE-agarose-immobilized <i>Pleurotus ostreatus</i> laccase for degradation of bisphenol A. <i>Science of the Total Environment</i> , 2018, 634, 1346-1351.	3.9	78

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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	3.6	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. <i>Food and Function</i> , 2018, 9, 1465-1474.	2.1	50
21	Actions of <i>α</i> -synephrine on hepatic enzyme activities linked to carbohydrate metabolism and ATP levels in vivo and in the perfused rat liver. <i>Cell Biochemistry and Function</i> , 2018, 36, 4-12.	1.4	16
22	New phytochemicals as potential human anti-aging compounds: Reality, promise, and challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 942-957.	5.4	83
23	Endophytes as Pollutant-Degrading Agents: Current Trends and Perspectives. <i>Reference Series in Phytochemistry</i> , 2018, , 1-22.	0.2	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. <i>Journal of Functional Foods</i> , 2017, 33, 408-418.	1.6	62
26	Stability and biological activity of Merlot (<i>Vitis vinifera</i>) grape pomace phytochemicals after simulated in vitro gastrointestinal digestion and colonic fermentation. <i>Journal of Functional Foods</i> , 2017, 36, 410-417.	1.6	53
27	The emerging use of mycosterols in food industry along with the current trend of extended use of bioactive phytosterols. <i>Trends in Food Science and Technology</i> , 2017, 67, 19-35.	7.8	43
28	Characterization of a Solvent-tolerant Manganese Peroxidase from <i>Pleurotus pulmonarius</i> and its Application in Dye Decolorization. <i>Current Biotechnology</i> , 2017, 6, .	0.2	5
29	Analysis of a whole diet in terms of phenolic content and antioxidant capacity: effects of a simulated gastrointestinal digestion. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 614-623.	1.3	57
30	The past decade findings related with nutritional composition, bioactive molecules and biotechnological applications of <i>Passiflora</i> spp. (passion fruit). <i>Trends in Food Science and Technology</i> , 2016, 58, 79-95.	7.8	87
31	Biological activities and chemical constituents of <i>Araucaria angustifolia</i> : An effort to recover a species threatened by extinction. <i>Trends in Food Science and Technology</i> , 2016, 54, 85-93.	7.8	43
32	Spent mushroom substrate of <i>Pleurotus pulmonarius</i> : a source of easily hydrolyzable lignocellulose. <i>Folia Microbiologica</i> , 2016, 61, 439-448.	1.1	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. <i>Trends in Food Science and Technology</i> , 2016, 50, 103-117.	7.8	146
34	Bioactive formulations prepared from fruiting bodies and submerged culture mycelia of the Brazilian edible mushroom <i>Pleurotus ostreatoroseus</i> Singer. <i>Food and Function</i> , 2015, 6, 2155-2164.	2.1	70
35	Phytochemicals and bioactive properties of <i>Ilex paraguariensis</i> : An in-vitro comparative study between the whole plant, leaves and stems. <i>Food Research International</i> , 2015, 78, 286-294.	2.9	58
36	Antioxidant and rheological properties of guava jam with added concentrated grape juice. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 146-152.	1.7	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.	6.6	121
38	Endophytic fungi: expanding the arsenal of industrial enzyme producers. Journal of Industrial Microbiology and Biotechnology, 2014, 41, 1467-1478.	1.4	91
39	Valorization of Peach Palm (Bactris gasipaes Kunth) Waste: Production of Antioxidant Xylooligosaccharides. Waste and Biomass Valorization, 0, , 1.	1.8	9