

Barbara P Silva

List of Publications by Citations

Source: <https://exaly.com/author-pdf/7705992/barbara-p-silva-publications-by-citations.pdf>

Version: 2024-04-20

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

20
papers

301
citations

10
h-index

17
g-index

21
ext. papers

413
ext. citations

5.4
avg, IF

3.37
L-index

#	Paper	IF	Citations
20	Chemical composition of Brazilian chia seeds grown in different places. <i>Food Chemistry</i> , 2017 , 221, 1709-1716	8.516	69
19	Effects of blueberry and cranberry consumption on type 2 diabetes glycemic control: A systematic review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 1816-1828	11.5	35
18	Chia Seed Shows Good Protein Quality, Hypoglycemic Effect and Improves the Lipid Profile and Liver and Intestinal Morphology of Wistar Rats. <i>Plant Foods for Human Nutrition</i> , 2016 , 71, 225-30	3.9	34
17	Polyunsaturated fatty acids and type 2 diabetes: Impact on the glycemic control mechanism. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 3614-3619	11.5	31
16	Evaluation of the health benefits of consumption of extruded tannin sorghum with unfermented probiotic milk in individuals with chronic kidney disease. <i>Food Research International</i> , 2018 , 107, 629-638	7	22
15	Synbiotic meal decreases uremic toxins in hemodialysis individuals: A placebo-controlled trial. <i>Food Research International</i> , 2019 , 116, 241-248	7	17
14	Effects of chia (<i>Salvia hispanica</i> L.) on calcium bioavailability and inflammation in Wistar rats. <i>Food Research International</i> , 2019 , 116, 592-599	7	16
13	Whole flour and protein hydrolysate from common beans reduce the inflammation in BALB/c mice fed with high fat high cholesterol diet. <i>Food Research International</i> , 2019 , 122, 330-339	7	13
12	Acute treatment with <i>Mangifera indica</i> L. leaf extract attenuates liver inflammation in rats fed a cafeteria diet. <i>Food and Function</i> , 2019 , 10, 4861-4867	6.1	11
11	Soluble Extracts from Chia Seed (<i>S. hispanica</i> L.) Affect Brush Border Membrane Functionality, Morphology and Intestinal Bacterial Populations In Vivo (). <i>Nutrients</i> , 2019 , 11,	6.7	11
10	Sorghum extrusion process combined with biofortified sweet potato contributed for high iron bioavailability in Wistar rats. <i>Journal of Cereal Science</i> , 2017 , 75, 213-219	3.8	9
9	Effect of <i>Pereskia aculeata</i> Mill. in vitro and in overweight humans: A randomized controlled trial. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12903	3.3	8
8	Chia seed (<i>Salvia hispanica</i> L.) effects and their molecular mechanisms on unbalanced diet experimental studies: A systematic review. <i>Journal of Food Science</i> , 2020 , 85, 226-239	3.4	8
7	Effects of chia (<i>Salvia hispanica</i> L.) on oxidative stress and inflammation in ovariectomized adult female Wistar rats. <i>Food and Function</i> , 2019 , 10, 4036-4045	6.1	5
6	A high fat diet does not affect the iron bioavailability in Wistar rats fed with chia and increases gene expression of iron metabolism proteins. <i>Food and Function</i> , 2016 , 7, 4861-4868	6.1	5
5	Impact of rice fortified with iron, zinc, thiamine and folic acid on laboratory measurements of nutritional status of preschool children. <i>Ciencia E Saude Coletiva</i> , 2017 , 22, 583-592	2.2	4
4	Bioavailability of Calcium from Chia (<i>S. hispanica</i> L.) in Ovariectomized Rats Fed a High Fat Diet. <i>Journal of the American College of Nutrition</i> , 2021 , 40, 454-464	3.5	1

3	Cardioprotective action of chia (<i>Salvia hispanica</i> L.) in ovariectomized rats fed a high fat diet. <i>Food and Function</i> , 2021 , 12, 3069-3082	6.1	1
2	Plant origin prebiotics affect duodenal brush border membrane functionality and morphology, (). <i>Food and Function</i> , 2021 , 12, 6157-6166	6.1	1
1	Sorghum, germinated millet and chia cookies: development, chemical composition and sensory analysis. <i>Archivos Latinoamericanos De Nutricion</i> , 2021 , 71, 218-227	0.1	