

Priscila Aiko Hiane

List of Publications by Year in descending order

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Version: 2024-02-01

52
papers

1,173
citations

471061

17
h-index

414034

32
g-index

53
all docs

53
docs citations

53
times ranked

1870
citing authors

#	ARTICLE	IF	CITATIONS
1	Linseed, Baru, and Coconut Oils: NMR-Based Metabolomics, Leukocyte Infiltration Potential In Vivo, and Their Oil Characterization. Are There Still Controversies?. <i>Nutrients</i> , 2022, 14, 1161.	1.7	4
2	Nutraceutical Potential of Bioactive Compounds of <i>Eugenia dysenterica</i> DC in Metabolic Alterations. <i>Molecules</i> , 2022, 27, 2477.	1.7	0
3	Omega-3 Fatty Acids and Balanced Gut Microbiota on Chronic Inflammatory Diseases: A Close Look at Ulcerative Colitis and Rheumatoid Arthritis Pathogenesis. <i>Journal of Medicinal Food</i> , 2022, 25, 341-354.	0.8	3
4	Natural Antioxidant Evaluation: A Review of Detection Methods. <i>Molecules</i> , 2022, 27, 3563.	1.7	30
5	Characterization of Buriti (<i>Mauritia flexuosa</i>) Pulp Oil and the Effect of Its Supplementation in an In Vivo Experimental Model. <i>Nutrients</i> , 2022, 14, 2547.	1.7	1
6	Food Composition Data: Edible Plants in Pantanal. <i>Ethnobiology</i> , 2021, , 297-324.	0.4	3
7	High Concentration of Heavy Metal and Metalloid Levels in Edible <i>Campomanesia adamantium</i> Pulp from Anthropic Areas. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 5503.	1.2	4
8	Do Bioactive Food Compound with <i>Avena sativa</i> L., <i>Linum usitatissimum</i> L. and <i>Glycine max</i> L. Supplementation with <i>Moringa oleifera</i> Lam. Have a Role against Nutritional Disorders? An Overview of the In Vitro and In Vivo Evidence. <i>Nutrients</i> , 2021, 13, 2294.	1.7	3
9	High-Fat Diet with Lyophilized <i>Acrocomia aculeata</i> Pulp Increases High-Density Lipoprotein-Cholesterol Levels and Inhibits Adipocyte Hypertrophy in Mice. <i>Journal of Medicinal Food</i> , 2021, 24, 841-851.	0.8	0
10	Combination of cafeteria diet with intraperitoneally streptozotocin in rats. A type-2 diabetes model. <i>Acta Cirurgica Brasileira</i> , 2021, 36, e360702.	0.3	3
11	Polyphenols and ω -3 PUFAs: Beneficial Outcomes to Obesity and Its Related Metabolic Diseases. <i>Frontiers in Nutrition</i> , 2021, 8, 781622.	1.6	11
12	Protective Effect of α -Linolenic Acid on Non-Alcoholic Hepatic Steatosis and Interleukin-6 and -10 in Wistar Rats. <i>Nutrients</i> , 2020, 12, 9.	1.7	25
13	<i>Caryocar brasiliense</i> Cambess. Pulp Oil Supplementation Reduces Total Cholesterol, LDL-c, and Non-HDL-c in Animals. <i>Molecules</i> , 2020, 25, 4530.	1.7	5
14	Medicinal Potential of <i>Garcinia</i> Species and Their Compounds. <i>Molecules</i> , 2020, 25, 4513.	1.7	53
15	Therapeutic Effects of <i>Morinda citrifolia</i> Linn. (Noni) Aqueous Fruit Extract on the Glucose and Lipid Metabolism in High-Fat/High-Fructose-Fed Swiss Mice. <i>Nutrients</i> , 2020, 12, 3439.	1.7	6
16	Dietary fiber chemical structures and physicochemical properties of edible <i>Pouteria glomerata</i> fruits, native from Brazilian Pantanal. <i>Food Research International</i> , 2020, 137, 109576.	2.9	7
17	β -Carotene: Preventive Role for Type 2 Diabetes Mellitus and Obesity: A Review. <i>Molecules</i> , 2020, 25, 5803.	1.7	54
18	Minerals in Pregnancy and Their Impact on Child Growth and Development. <i>Molecules</i> , 2020, 25, 5630.	1.7	38

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19	Fatty Acid Diets: Regulation of Gut Microbiota Composition and Obesity and Its Related Metabolic Dysbiosis. <i>International Journal of Molecular Sciences</i> , 2020, 21, 4093.	1.8	117
20	Effect of Supplementation with Hydroethanolic Extract of <i>Campomanesia xanthocarpa</i> (Berg.) Leaves and Two Isolated Substances from the Extract on Metabolic Parameters of Mice Fed a High-Fat Diet. <i>Molecules</i> , 2020, 25, 2693.	1.7	4
21	Drying and storage of maca fruit: chemical and oxidative stability. <i>Semina: Ciências Agrárias</i> , 2020, 41, 865.	0.1	3
22	Fatty acid profile and physicochemical, optical and thermal characteristics of <i>Campomanesia adamantium</i> (Cambess.) O. Berg seed oil. <i>Food Science and Technology</i> , 2020, 40, 538-544.	0.8	6
23	Effects of Olive Oil and Its Minor Components on Cardiovascular Diseases, Inflammation, and Gut Microbiota. <i>Nutrients</i> , 2019, 11, 1826.	1.7	119
24	Nutraceutical Potential of <i>Carica papaya</i> in Metabolic Syndrome. <i>Nutrients</i> , 2019, 11, 1608.	1.7	74
25	First Study on the Oxidative Stability and Elemental Analysis of Babassu (<i>Attalea speciosa</i>) Edible Oil Produced in Brazil Using a Domestic Extraction Machine. <i>Molecules</i> , 2019, 24, 4235.	1.7	25
26	Physical-chemical, nutritional and antioxidant properties of tucumã (<i>Astrocaryum huaimi</i> Mart.) fruits. <i>Semina: Ciências Agrárias</i> , 2018, 39, 1517.	0.1	7
27	Therapeutic Potential of Brazilian Cerrado <i>Campomanesia</i> Species on Metabolic Dysfunctions. <i>Molecules</i> , 2018, 23, 2336.	1.7	10
28	An Overview of Novel Dietary Supplements and Food Ingredients in Patients with Metabolic Syndrome and Non-Alcoholic Fatty Liver Disease. <i>Molecules</i> , 2018, 23, 877.	1.7	27
29	Intake of Polydextrose Alters Hematology and the Profile of Short Chain Fatty Acids in Partially Gastrectomized Rats. <i>Nutrients</i> , 2018, 10, 792.	1.7	7
30	Effectiveness of a bioactive food compound in anthropometric measures of individuals with HIV/AIDS: A nonrandomized trial. <i>PLoS ONE</i> , 2018, 13, e0191259.	1.1	2
31	A knowledge network to promote the use and valorization of wild food plants in the Pantanal and Cerrado, Brazil. <i>Regional Environmental Change</i> , 2017, 17, 1329-1341.	1.4	27
32	<i>Morinda citrifolia</i> Linn. (Noni) and Its Potential in Obesity-Related Metabolic Dysfunction. <i>Nutrients</i> , 2017, 9, 540.	1.7	31
33	Fatty Acids Consumption: The Role Metabolic Aspects Involved in Obesity and Its Associated Disorders. <i>Nutrients</i> , 2017, 9, 1158.	1.7	162
34	Elaboration, sensorial acceptance and characterization of fermented flavored drink based on water-soluble extract of baru almond. <i>Ciencia Rural</i> , 2017, 47, .	0.3	8
35	SUPLEMENTAÇÃO COM AMENDOINHA DE BACURI NA COMPOSIÇÃO CORPORAL DE RATOS SUBMETIDOS AO EXERCÍCIO. <i>Revista Brasileira De Medicina Do Esporte</i> , 2017, 23, 294-299.	0.1	2
36	The Effectiveness of a Bioactive Food Compound in the Lipid Control of Individuals with HIV/AIDS. <i>Nutrients</i> , 2016, 8, 598.	1.7	3

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37	In vitro and in vivo antioxidant activity of the pulp of Jatobá-do-cerrado. Food Science and Technology, 2016, 36, 166-170.	0.8	5
38	Polydextrose: Physiological Function, and Effects on Health. Nutrients, 2016, 8, 553.	1.7	65
39	Nutritional and antioxidant potential of canjiqueira fruits affected by maturity stage and thermal processing. Ciencia Rural, 2015, 45, 399-404.	0.3	7
40	Preparation of a cereal bar containing bocaiuva: physical, nutritional, microbiological and sensory evaluation. Acta Scientiarum - Technology, 2014, 36, 553.	0.4	15
41	Physicochemical, microbiological and sensory evaluation of a bioactive food blend. Food Science and Technology, 2014, 34, 609-615.	0.8	7
42	Proteins of Bacuri almonds: nutritional value and in vivo digestibility. Food Science and Technology, 2014, 34, 55-61.	0.8	9
43	Sesame and flaxseed oil: nutritional quality and effects on serum lipids and glucose in rats. Food Science and Technology, 2013, 33, 209-217.	0.8	35
44	Conservação pós-colheita de guavira (Campomanesia sp.). Revista Brasileira De Fruticultura, 2012, 34, 41-49.	0.2	17
45	Perfil lipídico da polpa e amêndoa da guarirova. Ciencia Rural, 2012, 42, 1518-1523.	0.3	10
46	Caracterização química do palmito guariroba in natura e congelado. Ciencia Rural, 2011, 41, 1082-1087.	0.3	5
47	1-MCP em Mangabas armazenadas em temperatura ambiente e a 11°C. Revista Brasileira De Fruticultura, 2011, 33, 206-212.	0.2	14
48	Nutritional Value of Seven Freshwater Fish Species From the Brazilian Pantanal. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1461-1467.	0.8	30
49	Perfil lipídico de quatro espécies de peixes da região pantaneira de Mato Grosso do Sul. Food Science and Technology, 2008, 28, 361-365.	0.8	50
50	In vitro digestibility of globulins from sapucaia (Lecythis pisonis Camb.) nuts by mammalian digestive proteinases. Food Science and Technology, 2007, 27, 535-543.	0.8	14
51	COMPOSIÇÃO CENTESIMAL E PERFIL DE ÁCIDOS GRAXOS DE ALGUNS FRUTOS NATIVOS DO ESTADO DE MATO GROSSO DO SUL. Boletim Centro De Pesquisa De Processamento De Alimentos, 1992, 10, .	0.2	5
52	First comprehensive study on total determination of nutritional elements in the fruit of the Campomanesia adamantium (Cambess.): Brazilian cerrado plant. International Archive of Medicine, 0, , .	1.2	1