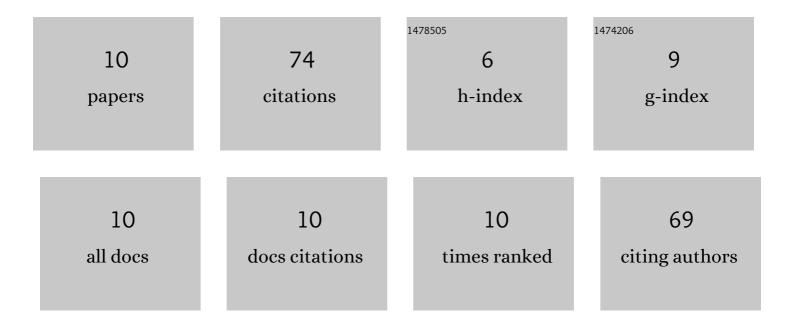
Ana Paula Lopes

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Quantification of phenolic compounds in ripe and unripe bitter melons (Momordica charantia) and evaluation of the distribution of phenolic compounds in different parts of the fruit by UPLC–MS/MS. Chemical Papers, 2020, 74, 2613-2625.	2.2	19
2	Evaluation of effect of different solvent mixtures on the phenolic compound extraction and antioxidant capacity of bitter melon (Momordica charantia). Chemical Papers, 2018, 72, 2945-2953.	2.2	14
3	Chemical profile, antioxidant and anti-inflammatory properties of Miconia albicans (Sw.) Triana (Melastomataceae) fruits extract. Journal of Ethnopharmacology, 2021, 273, 113979.	4.1	10
4	Fatty acid composition and nutritional profiles of Brycon spp. from central Amazonia by different methods of quantification. Journal of Food Science and Technology, 2019, 56, 1551-1558.	2.8	9
5	Effect of Dietary Replacement of Soybean Oil with Different Sources of Gammaâ€Linolenic Acid on Fatty Acid Composition of Nile Tilapia. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 225-231.	1.9	7
6	Distinguishing wild and farm-raised freshwater fish through fatty acid composition: Application of statistical tools. European Journal of Lipid Science and Technology, 2014, 116, 1363-1371.	1.5	6
7	Effect of Alpha-Linolenic Acid Sources in Diets for Nile Tilapia on Fatty Acid Composition of Fish Fillet Using Principal Component Analysis. Journal of Aquatic Food Product Technology, 2018, 27, 464-476.	1.4	6
8	Assessment of Moringa oleifera Lam. Seeds Potential as an Adsorbent Material for Soybean Oil Bleaching. Revista Virtual De Quimica, 2022, 14, 258-266.	0.4	2
9	Incorporation of Alphaâ€Linolenic Acid and Enhancement of nâ€3 Fatty Acids in Nile Tilapia: a Factorial Design. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 693-700.	1.9	1
10	TOCSY, hydrogen decoupling and computational calculations to an unequivocal structural elucidation of a new sesquiterpene derivative and identification of other constituents from Praxelis sanctopaulensis. Phytochemical Analysis, 2021, , .	2.4	0