

Ana Paula Lopes

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

74
citations

1478505

6
h-index

1474206

9
g-index

10
all docs

10
docs citations

10
times ranked

69
citing authors

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