

Neura Bragagnolo

List of Publications by Year in descending order

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79
papers

2,577
citations

201385

27
h-index

214527

47
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82
all docs

82
docs citations

82
times ranked

3216
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of salt on lipid oxidation in meat and seafood products: A review. <i>Food Research International</i> , 2017, 94, 90-100.	2.9	271
2	Bioaccessibility of bioactive compounds from fruits and vegetables after thermal and nonthermal processing. <i>Trends in Food Science and Technology</i> , 2017, 67, 195-206.	7.8	210
3	Identification and quantification of bioactive compounds in coffee brews by HPLC-MS/MS. <i>Journal of Food Composition and Analysis</i> , 2013, 32, 105-115.	1.9	121
4	In vitro scavenging capacity of annatto seed extracts against reactive oxygen and nitrogen species. <i>Food Chemistry</i> , 2011, 127, 419-426.	4.2	109
5	HPLC Separation and Determination of 12 Cholesterol Oxidation Products in Fish: A Comparative Study of RI, UV, and APCI-MS Detectors. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4107-4113.	2.4	86
6	Effect of sage and garlic on lipid oxidation in high-pressure processed chicken meat. <i>European Food Research and Technology</i> , 2008, 227, 337-344.	1.6	86
7	Total Lipid, Cholesterol, and Fatty Acids of Farmed Freshwater Prawn (<i>Macrobrachium rosenbergii</i>) and Wild Marine Shrimp (<i>Penaeus brasiliensis</i> , <i>Penaeus schimitti</i> , <i>Xiphopenaeus kroyeri</i>). <i>Journal of Food Composition and Analysis</i> , 2001, 14, 359-369.	1.9	77
8	Impact of chemical changes on the sensory characteristics of coffee beans during storage. <i>Food Chemistry</i> , 2014, 147, 279-286.	4.2	65
9	Lipid and Cholesterol Oxidation in Chicken Meat Are Inhibited by Sage but Not by Garlic. <i>Journal of Food Science</i> , 2011, 76, C909-15.	1.5	64
10	The effect of heat treatment on the cholesterol oxides, cholesterol, total lipid and fatty acid contents of processed meat products. <i>Food Chemistry</i> , 2006, 95, 611-619.	4.2	63
11	Simultaneous determination of total lipid, cholesterol and fatty acids in meat and backfat of suckling and adult pigs. <i>Food Chemistry</i> , 2002, 79, 255-260.	4.2	59
12	Comparison of the cholesterol content of Brazilian chicken and quail eggs. <i>Journal of Food Composition and Analysis</i> , 2003, 16, 147-153.	1.9	55
13	Rosemary as antioxidant in pressure processed chicken during subsequent cooking as evaluated by electron spin resonance spectroscopy. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 24-29.	2.7	45
14	Relation between types of packaging, frozen storage and grilling on cholesterol and fatty acids oxidation in Atlantic hake fillets (<i>Merluccius hubbsi</i>). <i>Food Chemistry</i> , 2008, 106, 619-627.	4.2	42
15	Cholesterol Oxides, Cholesterol, Total Lipid, and Fatty Acid Composition in Turkey Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5981-5986.	2.4	40
16	Free radical scavenging activity of ethanolic extracts from herbs and spices commercialized in Brazil. <i>Brazilian Archives of Biology and Technology</i> , 2008, 51, 1225-1232.	0.5	40
17	Reduction of the process time in the achieve of rice bran protein through ultrasound-assisted extraction and microwave-assisted extraction. <i>Separation Science and Technology</i> , 2020, 55, 300-312.	1.3	40
18	New Method for the Extraction of Volatile Lipid Oxidation Products from Shrimp by Headspace-Solid-Phase Microextraction-Gas Chromatography-Mass Spectrometry and Evaluation of the Effect of Salting and Drying. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 590-599.	2.4	39

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19	Antioxidant protection of high-pressure processed minced chicken meat by industrial tomato products. <i>Food and Bioproducts Processing</i> , 2012, 90, 499-505.	1.8	38
20	Roasting process affects the profile of diterpenes in coffee. <i>European Food Research and Technology</i> , 2014, 239, 961-970.	1.6	36
21	Effect of Annatto Seed and Coriander Leaves as Natural Antioxidants in Fish Meatballs during Frozen Storage. <i>Journal of Food Science</i> , 2011, 76, C838-45.	1.5	35
22	HPLC method for quantification and characterization of cholesterol and its oxidation products in eggs. <i>Lipids</i> , 2006, 41, 615-622.	0.7	34
23	The effects of colorifico on lipid oxidation, colour and vitamin E in raw and grilled chicken patties during frozen storage. <i>Food Chemistry</i> , 2011, 124, 126-131.	4.2	34
24	Evaluation of the ratio of n-6/n-3 fatty acids and vitamin e levels in the diet on the reproductive performance of cockerels. <i>Archives of Animal Nutrition</i> , 2003, 57, 429-442.	0.9	33
25	Increase of Cholesterol Oxidation and Decrease of PUFA as a Result of Thermal Processing and Storage in Eggs Enriched with n-3 Fatty Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5028-5034.	2.4	32
26	Optimization and Validation of Analytical Conditions for Cholesterol and Cholesterol Oxides Extraction in Chicken Meat Using Response Surface Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2913-2918.	2.4	31
27	One-step rapid extraction of phytosterols from vegetable oils. <i>Food Research International</i> , 2020, 130, 108891.	2.9	29
28	Effect of rosemary on lipid oxidation in pressure-processed, minced chicken breast during refrigerated storage and subsequent heat treatment. <i>European Food Research and Technology</i> , 2005, 221, 610-615.	1.6	28
29	The relationship between fungi growth and aflatoxin production with ergosterol content of corn grains. <i>Brazilian Journal of Microbiology</i> , 2002, 33, 22-26.	0.8	27
30	Effect of Storage on Cholesterol Oxide Formation and Fatty Acid Alterations in Egg Powder. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2743-2748.	2.4	27
31	Potential of volatile compounds produced by fungi to influence sensory quality of coffee beverage. <i>Food Research International</i> , 2014, 64, 166-170.	2.9	27
32	Simultaneous determination of cholesterol oxides, cholesterol and fatty acids in processed turkey meat products. <i>Food Chemistry</i> , 2005, 89, 475-484.	4.2	26
33	Influence of Coffee Genotype on Bioactive Compounds and the in Vitro Capacity To Scavenge Reactive Oxygen and Nitrogen Species. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4815-4826.	2.4	26
34	Development and validation of a novel microwave assisted extraction method for fish lipids. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600108.	1.0	26
35	Comparison of extraction methods for kahweol and cafestol analysis in roasted coffee. <i>Journal of the Brazilian Chemical Society</i> , 2013, 24, 492-499.	0.6	25
36	Effect of annatto powder and sodium erythorbate on lipid oxidation in pork loin during frozen storage. <i>Food Research International</i> , 2014, 65, 137-143.	2.9	23

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37	Validation of Two Methods for Fatty Acids Analysis in Eggs. <i>Lipids</i> , 2007, 42, 483-490.	0.7	22
38	Rapid microwave assisted extraction of meat lipids. <i>Food Research International</i> , 2015, 78, 124-130.	2.9	22
39	Identification of volatiles and odor-active compounds of aromatic rice by OSME analysis and SPME/GC-MS. <i>Food Research International</i> , 2021, 142, 110206.	2.9	22
40	Effect of oil sources and vitamin E levels in the diet on the composition of fatty acids in rooster thigh and chest meat. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 672-682.	1.7	21
41	Scavenging capacity of coffee brews against oxygen and nitrogen reactive species and the correlation with bioactive compounds by multivariate analysis. <i>Food Research International</i> , 2014, 61, 228-235.	2.9	21
42	Inhibition of Cholesterol and Polyunsaturated Fatty Acids Oxidation through the Use of Annatto and Bixin in High-Pressure Processed Fish. <i>Journal of Food Science</i> , 2015, 80, C1646-53.	1.5	21
43	Whey Peptide-Iron Complexes Increase the Oxidative Stability of Oil-in-Water Emulsions in Comparison to Iron Salts. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1981-1989.	2.4	21
44	Combined effect of salt addition and high-pressure processing on formation of free radicals in chicken thigh and breast muscle. <i>European Food Research and Technology</i> , 2006, 223, 669-673.	1.6	20
45	Cholesterol Oxidation is Increased and PUFA Decreased by Frozen Storage and Grilling of Atlantic Hake Fillets (<i>Merluccius hubbsi</i>). <i>Lipids</i> , 2007, 42, 671-678.	0.7	20
46	Is cafestol retained on the paper filter in the preparation of filter coffee?. <i>Food Research International</i> , 2017, 100, 798-803.	2.9	20
47	Aroma profile of rice varieties by a novel SPME method able to maximize 2-acetyl-1-pyrroline and minimize hexanal extraction. <i>Food Research International</i> , 2019, 123, 550-558.	2.9	20
48	Physical characteristics of the paper filter and low cafestol content filter coffee brews. <i>Food Research International</i> , 2018, 108, 280-285.	2.9	19
49	Antioxidant enzyme activity and hydrogen peroxide content during the drying of Arabica coffee beans. <i>European Food Research and Technology</i> , 2013, 236, 753-758.	1.6	18
50	Fat reduction and whey protein concentrate addition alter the concentration of volatile compounds during Prato cheese ripening. <i>Food Research International</i> , 2019, 119, 793-804.	2.9	17
51	Antioxidant efficacy and in silico toxicity prediction of free and spray-dried extracts of green Arabica and Robusta coffee fruits and their application in edible oil. <i>Food Hydrocolloids</i> , 2020, 108, 106004.	5.6	14
52	Modified lignin from sugarcane bagasse as an emulsifier in oil-in-water nanoemulsions. <i>Industrial Crops and Products</i> , 2021, 167, 113532.	2.5	14
53	IMPLICATION OF MICROWAVES ON THE EXTRACTION PROCESS OF RICE BRAN PROTEIN. <i>Brazilian Journal of Chemical Engineering</i> , 2019, 36, 1653-1665.	0.7	14
54	Effects of grilling on cholesterol oxide formation and fatty acids alterations in fish. <i>Food Science and Technology</i> , 2010, 30, 385-390.	0.8	13

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55	Reprint of "The mycobiota of coffee beans and its influence on the coffee beverage", Food Research International, 2014, 61, 33-38.	2.9	12
56	Determinação simultânea de teobromina, teofilina e cafeína em chás por cromatografia líquida de alta eficiência. BJPS: Brazilian Journal of Pharmaceutical Sciences, 2002, 38, 237-243.	0.5	11
57	Assessment of methodology for the enzymatic assay of cholesterol in egg noodles. Food Chemistry, 2002, 79, 267-270.	4.2	11
58	Determinação de umidade em café cru usando espectroscopia NIR e regressão multivariada. Food Science and Technology, 2008, 28, .	0.8	11
59	Solid phase microextraction - gas chromatography for the evaluation of secondary lipid oxidation products in chicken patties during long-term storage. Journal of the Brazilian Chemical Society, 2009, 20, 1849-1855.	0.6	11
60	Inulin and probiotic concentration effects on fatty and linoleic conjugated acids in cream cheeses. European Food Research and Technology, 2011, 233, 667-675.	1.6	11
61	Synthesis of 7-Hydroperoxycholesterol and Its Separation, Identification, and Quantification in Cholesterol Heated Model Systems. Journal of Agricultural and Food Chemistry, 2010, 58, 10226-10230.	2.4	10
62	Solubility behavior of mixtures containing refined soybean oil and low-toxic solvents at different temperatures. Fluid Phase Equilibria, 2017, 442, 87-95.	1.4	10
63	Changes in the lipid fraction of king mackerel pan fried in coconut oil and cooked in coconut milk. Food Research International, 2017, 101, 198-202.	2.9	8
64	Liquid-liquid equilibria and density data for pseudoternary systems of refined soybean oil + (hexanal) + (ethyl acetate) at 298.15 K. Journal of Chemical Thermodynamics, 2019, 131, 149-158.	1.0	7
65	New data on the total lipid, cholesterol and fatty acid composition of raw and grilled beef longissimus dorsi. Archivos Latinoamericanos De Nutricion, 2003, 53, 312-9.	0.3	7
66	Solanum sessiliflorum (manacá) antioxidant protective effect toward cholesterol oxidation: Influence of docosahexaenoic acid. European Journal of Lipid Science and Technology, 2016, 118, 1125-1131.	1.0	6
67	Microwave assisted direct saponification for the simultaneous determination of cholesterol and cholesterol oxides in shrimp. Journal of Steroid Biochemistry and Molecular Biology, 2017, 169, 88-95.	1.2	6
68	Design and evaluation of microencapsulated systems containing extract of whole green coffee fruit rich in phenolic acids. Food Hydrocolloids, 2020, 100, 105437.	5.6	6
69	Validação da metodologia para determinação simultânea, por CLAE, de colesterol e ácidos de colesterol em produtos cárneos processados. Food Science and Technology, 2004, 24, 64-70.	0.8	5
70	Cholesterol and Cholesterol Oxides in Meat and Meat Products. , 2008, , 187-219.		5
71	Validação e estimativa da incerteza de método para análise de licopeno e β-caroteno em polpa de tomate por cromatografia líquida de alta eficiência. Quimica Nova, 2010, 33, 1962-1966.	0.3	4
72	Lipid fraction quality evaluation of Brazilian meat-based products. Journal of the Brazilian Chemical Society, 2008, 19, 463-470.	0.6	4

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73	Effect of solid-liquid extraction on the bioactive content and reducing capacity of the green coffee fruit. Separation Science and Technology, 2021, 56, 1211-1224.	1.3	3
74	Desenvolvimento de metodologia analítica para determinação de colesterol em ração para ruminantes através de planejamento experimental fatorial. Química Nova, 2008, 31, 1422-1426.	0.3	2
75	Application of cholesterol determination method to indirectly detect meat and bone meals in ruminant feeds. Química Nova, 2013, 36, 1222-1226.	0.3	2
76	Comparison of Extraction Methods for Kahweol and Cafestol Analysis in Roasted Coffee. Journal of the Brazilian Chemical Society, 2013, , .	0.6	2
77	Comparison of chemical and nutritional compositions between aromatic and non-aromatic rice from Brazil and effect of planting time on bioactive compounds. Journal of Food Composition and Analysis, 2022, 111, 104608.	1.9	2
78	Influence of dietary vitamin e supplementation on fatty acid composition of the biceps femoris muscle and cooked ham during storage. Journal of the Brazilian Chemical Society, 2008, 19, 576-582.	0.6	1
79	Method for the validation and uncertainty estimation of tocopherol analysis applied to soybean oil with addition of spices and TBHQ. Grasas Y Aceites, 2013, 64, 378-386.	0.3	0