

Neura Bragagnolo

List of Publications by Year in descending order

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79
papers

2,577
citations

201674
27
h-index

214800
47
g-index

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. Food Research International, 2017, 94, 90-100.	6.2	271
2	Bioaccessibility of bioactive compounds from fruits and vegetables after thermal and nonthermal processing. Trends in Food Science and Technology, 2017, 67, 195-206.	15.1	210
3	Identification and quantification of bioactive compounds in coffee brews by HPLC-MSn. Journal of Food Composition and Analysis, 2013, 32, 105-115.	3.9	121
4	In vitro scavenging capacity of annatto seed extracts against reactive oxygen and nitrogen species. Food Chemistry, 2011, 127, 419-426.	8.2	109
5	HPLC Separation and Determination of 12 Cholesterol Oxidation Products in Fish: A Comparative Study of RI, UV, and APCI-MS Detectors. Journal of Agricultural and Food Chemistry, 2006, 54, 4107-4113.	5.2	86
6	Effect of sage and garlic on lipid oxidation in high-pressure processed chicken meat. European Food Research and Technology, 2008, 227, 337-344.	3.3	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>). Journal of Food Composition and Analysis, 2001, 14, 359-369.	3.9	77
8	Impact of chemical changes on the sensory characteristics of coffee beans during storage. Food Chemistry, 2014, 147, 279-286.	8.2	65
9	Lipid and Cholesterol Oxidation in Chicken Meat Are Inhibited by Sage but Not by Garlic. Journal of Food Science, 2011, 76, C909-15.	3.1	64
10	The effect of heat treatment on the cholesterol oxides, cholesterol, total lipid and fatty acid contents of processed meat products. Food Chemistry, 2006, 95, 611-619.	8.2	63
11	Simultaneous determination of total lipid, cholesterol and fatty acids in meat and backfat of suckling and adult pigs. Food Chemistry, 2002, 79, 255-260.	8.2	59
12	Comparison of the cholesterol content of Brazilian chicken and quail eggs. Journal of Food Composition and Analysis, 2003, 16, 147-153.	3.9	55
13	Rosemary as antioxidant in pressure processed chicken during subsequent cooking as evaluated by electron spin resonance spectroscopy. Innovative Food Science and Emerging Technologies, 2007, 8, 24-29.	5.6	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>). Food Chemistry, 2008, 106, 619-627.	8.2	42
15	Cholesterol Oxides, Cholesterol, Total Lipid, and Fatty Acid Composition in Turkey Meat. Journal of Agricultural and Food Chemistry, 2002, 50, 5981-5986.	5.2	40
16	Free radical scavenging activity of ethanolic extracts from herbs and spices commercialized in Brazil. Brazilian Archives of Biology and Technology, 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. Separation Science and Technology, 2020, 55, 300-312.	2.5	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. Journal of Agricultural and Food Chemistry, 2014, 62, 590-599.	5.2	39

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19	Antioxidant protection of high-pressure processed minced chicken meat by industrial tomato products. Food and Bioprocess Technology, 2012, 90, 499-505.	3.6	38
20	Roasting process affects the profile of diterpenes in coffee. European Food Research and Technology, 2014, 239, 961-970.	3.3	36
21	Effect of Annatto Seed and Coriander Leaves as Natural Antioxidants in Fish Meatballs during Frozen Storage. Journal of Food Science, 2011, 76, C838-45.	3.1	35
22	HPLC method for quantification and characterization of cholesterol and its oxidation products in eggs. Lipids, 2006, 41, 615-622.	1.7	34
23	The effects of colorifico on lipid oxidation, colour and vitamin E in raw and grilled chicken patties during frozen storage. Food Chemistry, 2011, 124, 126-131.	8.2	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. Archives of Animal Nutrition, 2003, 57, 429-442.	1.8	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. Journal of Agricultural and Food Chemistry, 2009, 57, 5028-5034.	5.2	32
26	Optimization and Validation of Analytical Conditions for Cholesterol and Cholesterol Oxides Extraction in Chicken Meat Using Response Surface Methodology. Journal of Agricultural and Food Chemistry, 2008, 56, 2913-2918.	5.2	31
27	One-step rapid extraction of phytosterols from vegetable oils. Food Research International, 2020, 130, 108891.	6.2	29
28	Effect of rosemary on lipid oxidation in pressure-processed, minced chicken breast during refrigerated storage and subsequent heat treatment. European Food Research and Technology, 2005, 221, 610-615.	3.3	28
29	The relationship between fungi growth and aflatoxin production with ergosterol content of corn grains. Brazilian Journal of Microbiology, 2002, 33, 22-26.	2.0	27
30	Effect of Storage on Cholesterol Oxide Formation and Fatty Acid Alterations in Egg Powder. Journal of Agricultural and Food Chemistry, 2007, 55, 2743-2748.	5.2	27
31	Potential of volatile compounds produced by fungi to influence sensory quality of coffee beverage. Food Research International, 2014, 64, 166-170.	6.2	27
32	Simultaneous determination of cholesterol oxides, cholesterol and fatty acids in processed turkey meat products. Food Chemistry, 2005, 89, 475-484.	8.2	26
33	Influence of Coffee Genotype on Bioactive Compounds and the in Vitro Capacity To Scavenge Reactive Oxygen and Nitrogen Species. Journal of Agricultural and Food Chemistry, 2015, 63, 4815-4826.	5.2	26
34	Development and validation of a novel microwave assisted extraction method for fish lipids. European Journal of Lipid Science and Technology, 2017, 119, 1600108.	1.5	26
35	Comparison of extraction methods for kahweol and cafestol analysis in roasted coffee. Journal of the Brazilian Chemical Society, 2013, 24, 492-499.	0.6	25
36	Effect of annatto powder and sodium erythorbate on lipid oxidation in pork loin during frozen storage. Food Research International, 2014, 65, 137-143.	6.2	23

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37	Validation of Two Methods for Fatty Acids Analysis in Eggs. <i>Lipids</i> , 2007, 42, 483-490.	1.7	22
38	Rapid microwave assisted extraction of meat lipids. <i>Food Research International</i> , 2015, 78, 124-130.	6.2	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.	6.2	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.	3.5	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.	6.2	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.	3.1	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.	5.2	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.	3.3	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.	1.7	20
46	Is cafestol retained on the paper filter in the preparation of filter coffee?. <i>Food Research International</i> , 2017, 100, 798-803.	6.2	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.	6.2	20
48	Physical characteristics of the paper filter and low cafestol content filter coffee brews. <i>Food Research International</i> , 2018, 108, 280-285.	6.2	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.	3.3	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.	6.2	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.	10.7	14
52	Modified lignin from sugarcane bagasse as an emulsifier in oil-in-water nanoemulsions. <i>Industrial Crops and Products</i> , 2021, 167, 113532.	5.2	14
53	IMPLICATION OF MICROWAVES ON THE EXTRACTION PROCESS OF RICE BRAN PROTEIN. <i>Brazilian Journal of Chemical Engineering</i> , 2019, 36, 1653-1665.	1.3	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.	1.7	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.	6.2	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.	8.2	11
58	Determinação de umidade em café cru usando espectroscopia NIR e regressão multivariada. Food Science and Technology, 2008, 28, .	1.7	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.	3.3	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.	5.2	10
62	Solubility behavior of mixtures containing refined soybean oil and low-toxic solvents at different temperatures. Fluid Phase Equilibria, 2017, 442, 87-95.	2.5	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.	6.2	8
64	Liquid-liquid equilibria and density data for pseudoternary systems of refined soybean oil + (hexanal,) Tj ETQq0 0 0 rgBT /Overlock 1 298.15 K. Journal of Chemical Thermodynamics, 2019, 131, 149-158.	2.0	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(mana-cubiu) antioxidant protective effect toward cholesterol oxidation: Influence of docosahexaenoic acid. European Journal of Lipid Science and Technology, 2016, 118, 1125-1131.	1.5	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.	2.5	6
68	Design and evaluation of microencapsulated systems containing extract of whole green coffee fruit rich in phenolic acids. Food Hydrocolloids, 2020, 100, 105437.	10.7	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.	1.7	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.	2.5	3
74	Desenvolvimento de metodologia analítica para determinação de colesterol em rações 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.	3.9	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.	0.9	0