

Joel Pimentel Abreu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8614824/publications.pdf>

Version: 2024-02-01

10
papers

185
citations

1040056

9
h-index

1372567

10
g-index

10
all docs

10
docs citations

10
times ranked

324
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant capacity, phenolic compound content and sensory properties of cookies produced from organic grape peel (<i>Vitis labrusca</i>) flour. International Journal of Food Science and Technology, 2019, 54, 1215-1224.	2.7	33
2	Açaí (Euterpe oleracea Mart.) Seed Extract Induces Cell Cycle Arrest and Apoptosis in Human Lung Carcinoma Cells. Foods, 2018, 7, 178.	4.3	29
3	Effect of Roasting Levels and Drying Process of Coffea canephora on the Quality of Bioactive Compounds and Cytotoxicity. International Journal of Molecular Sciences, 2018, 19, 3407.	4.1	25
4	Metabolite Profiling by UPLC-MSE, NMR, and Antioxidant Properties of Amazonian Fruits: Mamey Apple (Mammea Americana), Camapu (Physalis Angulata), and Uxi (Endopleura Uchi). Molecules, 2020, 25, 342.	3.8	23
5	Antioxidant Activity and Cytotoxicity Effect of Cocoa Beans Subjected to Different Processing Conditions in Human Lung Carcinoma Cells. Oxidative Medicine and Cellular Longevity, 2016, 2016, 1-11.	4.0	20
6	Fruit-based drink sensory, physicochemical, and antioxidant properties in the Amazon region: Murici (<i>Byrsonima crassifolia</i> (L.) Kunth) and verbascifolia (<i>verbascifolia</i> (L.) DC) and tapereba (<i>Spondia mombin</i>). Food Science and Nutrition, 2020, 8, 2341-2347.	3.4	15
7	Amazon Fruits Inhibit Growth and Promote Pro-apoptotic Effects on Human Ovarian Carcinoma Cell Lines. Biomolecules, 2019, 9, 707.	4.0	14
8	Antiproliferative Activity on Human Colon Adenocarcinoma Cells and In Vitro Antioxidant Effect of Anthocyanin-Rich Extracts from Peels of Species of the Myrtaceae Family. Molecules, 2021, 26, 564.	3.8	14
9	Evaluation of the antioxidant capacity, volatile composition and phenolic content of hybrid Vitis vinifera L. varieties sweet sapphire and sweet surprise. Food Chemistry, 2022, 366, 130644.	8.2	10
10	Effects of cooking on the phytochemical profile of breadfruit as revealed by high-resolution UPLC-MS E. Journal of the Science of Food and Agriculture, 2020, 100, 1962-1970.	3.5	2