

# 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

1039880

9  
h-index

1372474

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.	1.3	33
2	A��sai (Euterpe oleracea Mart.) Seed Extract Induces Cell Cycle Arrest and Apoptosis in Human Lung Carcinoma Cells. Foods, 2018, 7, 178.	1.9	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.	1.8	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.	1.7	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.	1.9	20
6	Fruit-based drink sensory, physicochemical, and antioxidant properties in the Amazon region: Murici ( <i>Byrsonima crassifolia</i> (L.) Kunth) and <i>verbascifolia</i> (L.) DC) and tapereba ( <i>Spondia mombin</i> ). Food Science and Nutrition, 2020, 8, 2341-2347.	1.5	15
7	Amazon Fruits Inhibit Growth and Promote Pro-apoptotic Effects on Human Ovarian Carcinoma Cell Lines. Biomolecules, 2019, 9, 707.	1.8	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.	1.7	14
9	Evaluation of the antioxidant capacity, volatile composition and phenolic content of hybrid <i>Vitis vinifera</i> L. varieties sweet sapphire and sweet surprise. Food Chemistry, 2022, 366, 130644.	4.2	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.	1.7	2