

Inar Alves Castro

List of Publications by Year in descending order

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Version: 2024-02-01

78
papers

2,291
citations

218381

26
h-index

243296

44
g-index

78
all docs

78
docs citations

78
times ranked

3358
citing authors

#	ARTICLE	IF	CITATIONS
1	Ingestion of orange juice prevents hyperglycemia and increases plasma miR-375 expression. <i>Clinical Nutrition ESPEN</i> , 2022, 47, 240-245.	0.5	8
2	Selenium Supplementation during Puberty and Young Adulthood Mitigates Obesity-Induced Metabolic, Cellular and Epigenetic Alterations in Male Rat Physiology. <i>Antioxidants</i> , 2022, 11, 895.	2.2	6
3	Predictive modeling for wine authenticity using a machine learning approach. <i>Artificial Intelligence in Agriculture</i> , 2021, 5, 157-162.	4.4	4
4	Docosahexaenoic acid nanoencapsulated with anti-PECAM-1 as co-therapy for atherosclerosis regression. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2021, 159, 99-107.	2.0	8
5	Impact of surfactant concentration and antioxidant mode of incorporation on the oxidative stability of oil-in-water nanoemulsions. <i>LWT - Food Science and Technology</i> , 2021, 141, 110892.	2.5	14
6	Combination of natural strategies to improve the oxidative stability of echium seed oil. <i>Journal of Food Science</i> , 2021, 86, 411-419.	1.5	2
7	Chemical characterization of <i>Echium plantagineum</i> seed oil obtained by three methods of extraction. <i>Journal of Food Science</i> , 2021, 86, 5307-5317.	1.5	2
8	Effect of sinapic acid ester derivatives on the oxidative stability of omega-3 fatty acids rich oil-in-water emulsions. <i>Food Chemistry</i> , 2020, 309, 125586.	4.2	16
9	Chemical typicality of South American red wines classified according to their volatile and phenolic compounds using multivariate analysis. <i>Food Chemistry</i> , 2020, 302, 125340.	4.2	30
10	Cardiovascular Disease Prevention: The Earlier the Better? A Review of Plant Sterol Metabolism and Implications of Childhood Supplementation. <i>International Journal of Molecular Sciences</i> , 2020, 21, 128.	1.8	13
11	Red wine and atherosclerosis: Implications for the Mediterranean diet. , 2020, , 537-544.		0
12	Potential benefits and risks of omega-3 fatty acids supplementation to patients with COVID-19. <i>Free Radical Biology and Medicine</i> , 2020, 156, 190-199.	1.3	117
13	Dietary zinc deficiency or supplementation during gestation increases breast cancer susceptibility in adult female mice offspring following a J-shaped pattern and through distinct mechanisms. <i>Food and Chemical Toxicology</i> , 2019, 134, 110813.	1.8	10
14	Finding the most important sensory descriptors to differentiate some <i>Vitis vinifera</i> L. South American wines using support vector machines. <i>European Food Research and Technology</i> , 2019, 245, 1207-1228.	1.6	5
15	Combination of Hydrophilic or Lipophilic Natural Compounds to Improve the Oxidative Stability of Flaxseed Oil. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800459.	1.0	5
16	Oxidation products from omega-3 and omega-6 fatty acids during a simulated shelf life of edible oils. <i>LWT - Food Science and Technology</i> , 2019, 101, 113-122.	2.5	71
17	Using Support Vector Machines and neural networks to classify Merlot wines from South America. <i>Information Processing in Agriculture</i> , 2019, 6, 265-278.	2.9	20
18	The use of data mining to classify Carm�nere and Merlot wines from Chile. <i>Expert Systems</i> , 2019, 36, e12361.	2.9	4

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19	Statin dose reduction with complementary diet therapy: A pilot study of personalized medicine. <i>Molecular Metabolism</i> , 2018, 11, 137-144.	3.0	15
20	Low serum fatty acid levels in pregnancies with fetal gastroschisis: A prospective study. <i>American Journal of Medical Genetics, Part A</i> , 2018, 176, 915-924.	0.7	8
21	Geographical recognition of Syrah wines by combining feature selection with Extreme Learning Machine. <i>Measurement: Journal of the International Measurement Confederation</i> , 2018, 120, 92-99.	2.5	40
22	Protective effect of genetic deletion of pannexin1 in experimental mouse models of acute and chronic liver disease. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2018, 1864, 819-830.	1.8	22
23	Bioactive compounds as an alternative for drug co-therapy: Overcoming challenges in cardiovascular disease prevention. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 958-971.	5.4	27
24	The use of factorial design to evaluate the oxidation of oils containing different types of omega-3 fatty acids. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2518-2529.	1.7	2
25	Geographical Classification of Tannat Wines Based on Support Vector Machines and Feature Selection. <i>Beverages</i> , 2018, 4, 97.	1.3	7
26	Effects of green tea extract on oxidative stress and renal function in diabetic individuals: A randomized, double-blinded, controlled trial. <i>Journal of Functional Foods</i> , 2018, 46, 195-201.	1.6	13
27	TAT-Gap19 and Carbenoxolone Alleviate Liver Fibrosis in Mice. <i>International Journal of Molecular Sciences</i> , 2018, 19, 817.	1.8	34
28	Comparison between red wine and isolated trans-resveratrol on the prevention and regression of atherosclerosis in LDLr (âˆˆ/âˆˆ) mice. <i>Journal of Nutritional Biochemistry</i> , 2018, 61, 48-55.	1.9	14
29	Influence of toll-like receptor 4 gene variants and plasma fatty acid profile on systemic inflammation: A population-based cross-sectional study. <i>Nutrition</i> , 2017, 35, 106-111.	1.1	4
30	Polymorphisms of the TNF-Î± gene interact with plasma fatty acids on inflammatory biomarker profile: a population-based, cross-sectional study in SÃ£o Paulo, Brazil. <i>British Journal of Nutrition</i> , 2017, 117, 1663-1673.	1.2	11
31	Paternal selenium deficiency but not supplementation during preconception alters mammary gland development and 7,12-dimethylbenz[<i>a</i>]anthracene-induced mammary carcinogenesis in female rat offspring. <i>International Journal of Cancer</i> , 2016, 139, 1873-1882.	2.3	19
32	Classification of Cabernet Sauvignon from Two Different Countries in South America by Chemical Compounds and Support Vector Machines. <i>Applied Artificial Intelligence</i> , 2016, 30, 679-689.	2.0	23
33	Interaction of SNP in the CRP gene and plasma fatty acid profile in inflammatory pattern: A cross-sectional population-based study. <i>Nutrition</i> , 2016, 32, 88-94.	1.1	17
34	Effect of echium oil combined with phytosterols on biomarkers of atherosclerosis in LDLr-knockout mice: Echium oil is a potential alternative to marine oils for use in functional foods. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1561-1568.	1.0	16
35	Antioxidant activity of phenolic compounds added to a functional emulsion containing omega-3 fatty acids and plant sterol esters. <i>Food Chemistry</i> , 2015, 182, 95-104.	4.2	54
36	Effect of plant sterols compared with ezetimibe on oxidative stress in patients treated with statins. <i>Journal of Functional Foods</i> , 2014, 10, 178-186.	1.6	2

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37	Sensory Characterization of Young South American Red Wines Classified by Varietal and Origin. <i>Journal of Food Science</i> , 2014, 79, S1595-603.	1.5	12
38	Prediction of the functionality of young South American red wines based on chemical parameters. <i>Australian Journal of Grape and Wine Research</i> , 2014, 20, 15-24.	1.0	15
39	Oxidative stability of functional phytosterol-enriched dark chocolate. <i>LWT - Food Science and Technology</i> , 2014, 55, 444-451.	2.5	61
40	A probiotic soy-based innovative product as an alternative to petit-suisse cheese. <i>LWT - Food Science and Technology</i> , 2014, 59, 411-417.	2.5	36
41	Incorporation of soybean by-product okara and inulin in a probiotic soy yoghurt: texture profile and sensory acceptance. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 119-125.	1.7	32
42	Effect of red wines with different in vitro antioxidant activity on oxidative stress of high-fat diet rats. <i>Food Chemistry</i> , 2013, 137, 122-129.	4.2	48
43	Effects of Diets Supplemented with Branched-Chain Amino Acids on the Performance and Fatigue Mechanisms of Rats Submitted to Prolonged Physical Exercise. <i>Nutrients</i> , 2012, 4, 1767-1780.	1.7	42
44	Association between diet and polymorphisms in individuals with statin-controlled dyslipidaemia grouped according to oxidative stress biomarkers. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 2012, 48, 39-49.	1.2	2
45	Effect of n-3 fatty acids and statins on oxidative stress in statin-treated hypercholesterolemic and normocholesterolemic women. <i>Atherosclerosis</i> , 2011, 217, 171-178.	0.4	29
46	Leptin's effect on puberty in mice is relayed by the ventral premammillary nucleus and does not require signaling in Kiss1 neurons. <i>Journal of Clinical Investigation</i> , 2011, 121, 355-368.	3.9	281
47	Effect of the Simultaneous Interaction among Ascorbic Acid, Iron and pH on the Oxidative Stability of Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12183-12192.	2.4	11
48	Correlation between sensory and chemical markers in the evaluation of Brazil nut oxidative shelf-life. <i>European Food Research and Technology</i> , 2011, 233, 109-116.	1.6	22
49	Optimization of Oil Oxidation by Response Surface Methodology and the Application of this Model to Evaluate Antioxidants. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1747-1758.	0.8	9
50	Hypoglycemic and Hypocholesterolemic Effects of Botryosphaeran from <i>Botryosphaeria rhodina</i> MAMB-05 in Diabetes-Induced and Hyperlipidemia Conditions in Rats. <i>Mycobiology</i> , 2011, 39, 187-193.	0.6	41
51	Classification of individuals with dyslipidaemia controlled by statins according to plasma biomarkers of oxidative stress using cluster analysis. <i>British Journal of Nutrition</i> , 2010, 103, 256-265.	1.2	15
52	Interaction Between Polar Components and the Degree of Unsaturation of Fatty Acids on the Oxidative Stability of Emulsions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 771-780.	0.8	26
53	Viability of <i>Lactobacillus acidophilus</i> in synbiotic guava mousses and its survival under in vitro simulated gastrointestinal conditions. <i>International Journal of Food Microbiology</i> , 2010, 137, 121-129.	2.1	125
54	Sensory evaluation and physicochemical optimisation of soy-based desserts using response surface methodology. <i>Food Chemistry</i> , 2010, 121, 899-906.	4.2	92

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55	Effects of refrigeration, freezing and replacement of milk fat by inulin and whey protein concentrate on texture profile and sensory acceptance of synbiotic guava mousses. <i>Food Chemistry</i> , 2010, 123, 1190-1197.	4.2	40
56	Effect of natural pigments on the oxidative stability of sausages stored under refrigeration. <i>Meat Science</i> , 2010, 84, 718-726.	2.7	53
57	Chemical and biochemical characterization of soybean produced under drought stress. <i>Food Science and Technology</i> , 2009, 29, 676-681.	0.8	14
58	Evaluation of natural and synthetic compounds according to their antioxidant activity using a multivariate approach. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 1090-1099.	1.0	32
59	Synergism on antioxidant activity between natural compounds optimized by response surface methodology. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 1100-1110.	1.0	23
60	Effect of extrusion on the emulsifying properties of soybean proteins and pectin mixtures modelled by response surface methodology. <i>Journal of Food Engineering</i> , 2009, 90, 504-510.	2.7	40
61	EFFECT OF ω 3 POLYUNSATURATED FATTY ACIDS ON OXIDATIVE STRESS IN RATS SUPPLEMENTED WITH DIFFERENT DOSES OF FISH OIL. <i>Journal of Food Lipids</i> , 2009, 16, 345-361.	0.9	1
62	Synergism between lipoxygenase-active soybean flour and ascorbic acid on rheological and sensory properties of wheat bread. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 194-198.	1.7	15
63	Probiotic potential and sensory properties of coconut flan supplemented with <i>Lactobacillus paracasei</i> and <i>Bifidobacterium lactis</i> . <i>International Journal of Food Science and Technology</i> , 2008, 43, 1560-1568.	1.3	35
64	Inulin and oligofructose improve sensory quality and increase the probiotic viable count in potentially synbiotic petit-suisse cheese. <i>LWT - Food Science and Technology</i> , 2008, 41, 1037-1046.	2.5	126
65	Effect of Proofing Time and Wheat Flour Strength on Bleaching, Sensory Characteristics, and Volume of French Breads with Added Soybean Lipoxygenase. <i>Cereal Chemistry</i> , 2007, 84, 443-449.	1.1	8
66	Effect of lycopene on biomarkers of oxidative stress in rats supplemented with ω 3 polyunsaturated fatty acids. <i>Food Research International</i> , 2007, 40, 939-946.	2.9	7
67	Application of response surface methodology for the optimization of oxidants in wheat flour. <i>Food Chemistry</i> , 2007, 101, 131-139.	4.2	27
68	Effect of eicosapentaenoic/docosahexaenoic fatty acids and soluble fibers on blood lipids of individuals classified into different levels of lipidemia. <i>Nutrition</i> , 2007, 23, 127-137.	1.1	18
69	Free radical scavenger and antioxidant capacity correlation of α -tocopherol and Trolox measured by three in vitro methodologies. <i>International Journal of Food Sciences and Nutrition</i> , 2006, 57, 75-82.	1.3	44
70	Effect of chronic supplementation with branched-chain amino acids on the performance and hepatic and muscle glycogen content in trained rats. <i>Life Sciences</i> , 2006, 79, 1343-1348.	2.0	26
71	EFFECT OF ANTICAKING AGENT ADDITION AND HEADSPACE REDUCTION IN THE POWDERED-DRINK MIX SENSORY STABILITY. <i>Journal of Food Quality</i> , 2006, 29, 203-215.	1.4	8
72	2,2-Diphenyl-1-picrylhydrazil free radical scavenging activity of antioxidant mixtures evaluated by response surface methodology. <i>International Journal of Food Science and Technology</i> , 2006, 41, 59-67.	1.3	12

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73	Functional foods for coronary heart disease risk reduction: a meta-analysis using a multivariate approach. <i>American Journal of Clinical Nutrition</i> , 2005, 82, 32-40.	2.2	59
74	Functional foods for coronary heart disease risk reduction: a meta-analysis using a multivariate approach. <i>American Journal of Clinical Nutrition</i> , 2005, 82, 32-40.	2.2	72
75	Sensory evaluation of a milk formulation supplemented with n3 polyunsaturated fatty acids and soluble fibres. <i>Food Chemistry</i> , 2004, 85, 503-512.	4.2	16
76	Effects of diet supplementation with three soluble polysaccharides on serum lipid levels of hypercholesterolemic rats. <i>Food Chemistry</i> , 2003, 80, 323-330.	4.2	21
77	Protein mixtures and their nutritional properties optimized by response surface methodology. <i>Nutrition Research</i> , 2000, 20, 1341-1353.	1.3	26
78	Development of protein mixtures and evaluation of their sensory properties using the statistical response surface methodology. <i>International Journal of Food Sciences and Nutrition</i> , 1998, 49, 453-461.	1.3	6