

Graciele da Silva Campelo Borges

List of Publications by Year in descending order

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56
papers

2,332
citations

212478

28
h-index

252626

46
g-index

56
all docs

56
docs citations

56
times ranked

2920
citing authors

#	ARTICLE	IF	CITATIONS
1	Stingless bee honey: An overview of health benefits and main market challenges. <i>Journal of Food Biochemistry</i> , 2022, 46, e13883.	1.2	19
2	Incorporation of phenolic-rich ingredients from integral valorization of Isabel grape improves the nutritional, functional and sensory characteristics of probiotic goat milk yogurt. <i>Food Chemistry</i> , 2022, 369, 130957.	4.2	20
3	<i>Lactobacillus casei</i> 01 improves the sensory characteristics in goat milk yogurt added with xique-xique (<i>Pilosocereus gounellei</i>) jam through changes in volatiles concentration. <i>LWT - Food Science and Technology</i> , 2022, 154, 112598.	2.5	7
4	Growth behavior of low populations of <i>Listeria monocytogenes</i> on fresh-cut mango, melon and papaya under different storage temperatures. <i>Food Microbiology</i> , 2022, 102, 103930.	2.1	8
5	Nutritional potential of Red Jambo fruit: dietary fibers, minerals, antioxidant potential, and bioaccessibility of phenolic compounds. <i>Research, Society and Development</i> , 2022, 11, e33111225578.	0.0	0
6	<i>Spirulina platensis</i> biomass enhances the proliferation rate of <i>Lactobacillus acidophilus</i> 5 (La-5) and combined with La-5 impact the gut microbiota of medium-age healthy individuals through an in vitro gut microbiome model. <i>Food Research International</i> , 2022, 154, 110880.	2.9	9
7	In vitro colonic fermentation and potential prebiotic properties of pre-digested jaboticaba (<i>Myrciaria</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 13	4.2	13
8	<i>Pilosocereus gounellei</i> (xique-xique) jam is source of fibers and mineral and improves the nutritional value and the technological properties of goat milk yogurt. <i>LWT - Food Science and Technology</i> , 2021, 139, 110512.	2.5	11
9	Effects of cold plasma on avocado pulp (<i>Persea americana</i> Mill.): Chemical characteristics and bioactive compounds. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15179.	0.9	8
10	Vegan probiotic products: A modern tendency or the newest challenge in functional foods. <i>Food Research International</i> , 2021, 140, 110033.	2.9	76
11	Aliphatic organic acids and sugars in seven edible ripening stages of juçara fruit (<i>Euterpe edulis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 15	1.9	15
12	Nutritional potential and bioactive compounds of xique-xique juice: An unconventional food plant from Semiárid Brazilian. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15265.	0.9	5
13	Nutritional composition, antioxidant activity and anticancer potential of <i>Syzygium cumini</i> (L.) and <i>Syzygium malaccense</i> (L.) fruits. <i>Research, Society and Development</i> , 2021, 10, e5210413743.	0.0	2
14	Paraprobiotics obtained by six different inactivation processes: impacts on the biochemical parameters and intestinal microbiota of Wistar male rats. <i>International Journal of Food Sciences and Nutrition</i> , 2021, 72, 1057-1070.	1.3	10
15	Physicochemical characteristics and bioactive compounds of the Xique-xique (<i>Pilosocereus gounellei</i>) cactus from Caatinga Brazilian: are they nutritive and functional?. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3284-3297.	1.6	5
16	Biotransformation of the Brazilian Caatinga fruit-derived phenolics by <i>Lactobacillus acidophilus</i> La-5 and <i>Lactobacillus casei</i> 01 impacts bioaccessibility and antioxidant activity. <i>Food Research International</i> , 2021, 146, 110435.	2.9	14
17	Effect of cold plasma on açai pulp: Enzymatic activity, color and bioaccessibility of phenolic compounds. <i>LWT - Food Science and Technology</i> , 2021, 149, 111883.	2.5	25
18	Traditional and flavored kombuchas with pitanga and umbu-cajã pulps: Chemical properties, antioxidants, and bioactive compounds. <i>Food Bioscience</i> , 2021, 44, 101380.	2.0	19

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19	The use of alternative food sources to improve health and guarantee access and food intake. Food Research International, 2021, 149, 110709.	2.9	41
20	New functional non-dairy mixed tropical fruit juice microencapsulated by spray drying: Physicochemical characterization, bioaccessibility, genetic identification and stability. LWT - Food Science and Technology, 2021, 152, 112271.	2.5	8
21	Obtaining paraprobiotics from <i>Lactobacillus acidophilus</i> , <i>Lactocaseibacillus casei</i> and <i>Bifidobacterium animalis</i> using six inactivation methods: Impacts on the cultivability, integrity, physiology, and morphology. Journal of Functional Foods, 2021, 87, 104826.	1.6	9
22	Freshwater microalgae biomasses exert a prebiotic effect on human colonic microbiota. Algal Research, 2021, 60, 102547.	2.4	29
23	Juã fruit (<i>Ziziphus joazeiro</i>) from Caatinga: A source of dietary fiber and bioaccessible flavanols. Food Research International, 2020, 129, 108745.	2.9	12
24	Prebiotic activity of monofloral honeys produced by stingless bees in the semi-arid region of Brazilian Northeastern toward <i>Lactobacillus acidophilus</i> LA-05 and <i>Bifidobacterium lactis</i> BB-12. Food Research International, 2020, 128, 108809.	2.9	27
25	Antioxidant activity and bioaccessibility of phenolic compounds in white, red, blue, purple, yellow and orange edible flowers through a simulated intestinal barrier. Food Research International, 2020, 131, 109046.	2.9	61
26	Bioaccessibility of phenolic compounds in native and exotic frozen pulps explored in Brazil using a digestion model coupled with a simulated intestinal barrier. Food Chemistry, 2019, 274, 202-214.	4.2	75
27	Effects of probiotics on the content and bioaccessibility of phenolic compounds in red pitaya pulp. Food Research International, 2019, 126, 108681.	2.9	53
28	Intestinal anti-inflammatory activity of xique-xique (<i>Pilosocereus gounellei</i> A. Weber ex K.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.1	16
29	The performance of five fruit-derived and freeze-dried potentially probiotic <i>Lactobacillus</i> strains in apple, orange, and grape juices. Journal of the Science of Food and Agriculture, 2018, 98, 5000-5010.	1.7	31
30	Exploiting antagonistic activity of fruit-derived <i>Lactobacillus</i> to control pathogenic bacteria in fresh cheese and chicken meat. Food Research International, 2018, 108, 172-182.	2.9	44
31	In Vitro Characterization of <i>Lactobacillus</i> Strains Isolated from Fruit Processing By-Products as Potential Probiotics. Probiotics and Antimicrobial Proteins, 2018, 10, 704-716.	1.9	63
32	Effects of gastrointestinal digestion models <i>in vitro</i> on phenolic compounds and antioxidant activity of juãsara (<i>Euterpe edulis</i>). International Journal of Food Science and Technology, 2018, 53, 1824-1831.	1.3	13
33	Effects of <i>Lactobacillus acidophilus</i> LA-3 on physicochemical and sensory parameters of aãsã-and mango based smoothies and its survival following simulated gastrointestinal conditions. Food Research International, 2018, 114, 159-168.	2.9	26
34	Bioaccessibility of bioactive compounds and antioxidant potential of juãsara fruits (<i>Euterpe edulis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.2	74
35	Bioaccessibility and antioxidant activity of phenolic compounds in frozen pulps of Brazilian exotic fruits exposed to simulated gastrointestinal conditions. Food Research International, 2017, 100, 650-657.	2.9	82
36	Qualidade do preparado para bebida obtido a partir de polpa de juãsara submetida ao tratamento tãrmico. Brazilian Journal of Food Technology, 2016, 19, .	0.8	3

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37	A Chitosan Coating Containing Essential Oil from <i>Origanum vulgare</i> L. to Control Postharvest Mold Infections and Keep the Quality of Cherry Tomato Fruit. <i>Frontiers in Microbiology</i> , 2016, 7, 1724.	1.5	52
38	Juáçara fruit (<i>Euterpe edulis</i> Mart.): Sustainable exploitation of a source of bioactive compounds. <i>Food Research International</i> , 2016, 89, 14-26.	2.9	80
39	Mineral composition and bioaccessibility in <i>Sarcocornia ambigua</i> using ICP-MS. <i>Journal of Food Composition and Analysis</i> , 2016, 47, 45-51.	1.9	34
40	Polyphenolic profile and antioxidant and antibacterial activities of monofloral honeys produced by Meliponini in the Brazilian semiarid region. <i>Food Research International</i> , 2016, 84, 61-68.	2.9	100
41	Sugar profile, physicochemical and sensory aspects of monofloral honeys produced by different stingless bee species in Brazilian semi-arid region. <i>LWT - Food Science and Technology</i> , 2016, 65, 645-651.	2.5	130
42	Acute consumption of juáçara juice (<i>Euterpe edulis</i>) and antioxidant activity in healthy individuals. <i>Journal of Functional Foods</i> , 2015, 17, 152-162.	1.6	36
43	Chemical composition, bioactive compounds and antioxidant capacity of juáçara fruit (<i>Euterpe edulis</i>) Tj ETQq1 1 0,784314 rrgBT /Ovord	2.9	114
44	Effects of added <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium lactis</i> probiotics on the quality characteristics of goat ricotta and their survival under simulated gastrointestinal conditions. <i>Food Research International</i> , 2015, 76, 828-838.	2.9	64
45	Nutrient composition and, identification/quantification of major phenolic compounds in <i>Sarcocornia ambigua</i> (Amaranthaceae) using HPLC-ESI-MS/MS. <i>Food Research International</i> , 2014, 55, 404-411.	2.9	71
46	Protective effect of <i>Euterpe edulis</i> M. on Vero cell culture and antioxidant evaluation based on phenolic composition using HPLC-ESI-MS/MS. <i>Food Research International</i> , 2013, 51, 363-369.	2.9	44
47	Phenolic profile, antioxidant activity and palynological analysis of stingless bee honey from Amazonas, Northern Brazil. <i>Food Chemistry</i> , 2013, 141, 3552-3558.	4.2	133
48	Improvement of serum antioxidant status in humans after the acute intake of apple juices. <i>Nutrition Research</i> , 2012, 32, 229-232.	1.3	23
49	Fast determination of cations in honey by capillary electrophoresis: A possible method for geographic origin discrimination. <i>Talanta</i> , 2012, 99, 450-456.	2.9	36
50	Development of a fast MECK method for determination of 5-HMF in honey samples. <i>Food Chemistry</i> , 2012, 133, 1640-1645.	4.2	69
51	Chemical characterization, bioactive compounds, and antioxidant capacity of jussara (<i>Euterpe edulis</i>) fruit from the Atlantic Forest in southern Brazil. <i>Food Research International</i> , 2011, 44, 2128-2133.	2.9	96
52	Optimization of the extraction of flavanols and anthocyanins from the fruit pulp of <i>Euterpe edulis</i> using the response surface methodology. <i>Food Research International</i> , 2011, 44, 708-715.	2.9	87
53	Phenolic compounds and antioxidant activity of the apple flesh and peel of eleven cultivars grown in Brazil. <i>Scientia Horticulturae</i> , 2011, 128, 261-266.	1.7	100
54	Physico-chemical and antioxidant properties of six apple cultivars (<i>Malus domestica</i> Borkh) grown in southern Brazil. <i>Scientia Horticulturae</i> , 2009, 122, 421-425.	1.7	82

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55	Activity and contents of polyphenolic antioxidants in the whole fruit, flesh and peel of three apple cultivars. <i>Archivos Latinoamericanos De Nutricion</i> , 2009, 59, 101-6.	0.3	45
56	Integral use of Isabel grapes to elaborate new products with nutritional value and functional potential. <i>Brazilian Journal of Food Technology</i> , 0, 24, .	0.8	3