Jesui Vergilio Visentainer

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8814686/publications.pdf

Version: 2024-02-01

335 papers	6,935 citations	61857 43 h-index	91712 69 g-index
336 all docs	336 docs citations	336 times ranked	8496 citing authors

#	Article	IF	Citations
1	Removal of tetracycline by NaOH-activated carbon produced from macadamia nut shells: Kinetic and equilibrium studies. Chemical Engineering Journal, 2015, 260, 291-299.	6.6	570
2	NaOH-activated carbon of high surface area produced from guava seeds as a high-efficiency adsorbent for amoxicillin removal: Kinetic, isotherm and thermodynamic studies. Chemical Engineering Journal, 2016, 288, 778-788.	6.6	348
3	Evaluation of solvent effect on the extraction of phenolic compounds and antioxidant capacities from the berries: application of principal component analysis. Chemistry Central Journal, 2014, 8, 48.	2.6	211
4	Ã¢cidos graxos poliinsaturados Ã´mega-3 e Ã´mega-6: importÃ¢ncia e ocorrÃªncia em alimentos. Revista De Nutricao, 2006, 19, 761-770.	0.4	173
5	Muscle composition and fatty acid profile in lambs fattened in drylot or pasture. Meat Science, 1999, 51, 283-288.	2.7	135
6	Antioxidant activity, phenolics and UPLCâ€“ESI(â€“)â€“MS of extracts from different tropical fruits parts and processed peels. Food Research International, 2015, 77, 392-399.	2.9	134
7	Fatty Acids Profile and Cholesterol Contents of Three Brazilian Brycon Freshwater Fishes. Journal of Food Composition and Analysis, 2001, 14, 565-574.	1.9	130
8	Aspectos analÃticos da resposta do detector de ionizaÃ§Ã£o em chama para Ã©steres de Ã¡cidos graxos em biodiesel e alimentos. Quimica Nova, 2012, 35, 274-279.	0.3	122
9	Antioxidant capacity and chemical composition in seeds rich in omega-3: chia, flax, and perilla. Food Science and Technology, 2013, 33, 541-548.	0.8	106
10	Influence of diets enriched with flaxseed oil on the ?-linolenic, eicosapentaenoic and docosahexaenoic fatty acid in Nile tilapia (Oreochromis niloticus). Food Chemistry, 2005, 90, 557-560.	4.2	94
11	The influence of feed supply time on the fatty acid profile of Nile tilapia (Oreochromis niloticus) fed on a diet enriched with n-3 fatty acids. Food Chemistry, 2003, 80, 489-493.	4.2	93
12	The Effects of Genetic Groups, Nutrition, Finishing Systems and Gender of Brazilian Cattle on Carcass Characteristics and Beef Composition and Appearance: A Review. Asian-Australasian Journal of Animal Sciences, 2009, 22, 1718-1734.	2.4	89
13	Liver Fatty Acid Composition and Inflammation in Mice Fed with High-Carbohydrate Diet or High-Fat Diet. Nutrients, 2016, 8, 682.	1.7	80
14	Antioxidant activity and composition of propolis obtained by different methods of extraction. Journal of the Brazilian Chemical Society, 2011, 22, 929-935.	0.6	78
15	Enhancement of pasta antioxidant activity with oregano and carrot leaf. Food Chemistry, 2011, 125, 696-700.	4.2	77
16	Phenolic compounds and fatty acids in different parts of Vitis labrusca and V. vinifera grapes. Food Research International, 2011, 44, 1414-1418.	2.9	74
17	Supercritical ethanolysis for biodiesel production from edible oil waste using ionic liquid [HMim][HSO4] as catalyst. Applied Catalysis B: Environmental, 2016, 181, 289-297.	10.8	71
18	Subcritical extraction of flaxseed oil with n-propane: Composition and purity. Food Chemistry, 2015, 188, 452-458.	4.2	70

#	Article	IF	Citations
19	Fatty acid profile, and chemical composition of Longissimus muscle of bovine steers and bulls finished in pasture system. Meat Science, 2006, 74, 242-248.	2.7	67
20	Yoghurt added with Lactobacillus casei and sweetened with natural sweeteners and/or prebiotics: Implications on quality parameters and probiotic survival. International Dairy Journal, 2019, 97, 139-148.	1.5	66
21	Determination of acrylamide in brewed coffee by dispersive liquidâ€“liquid microextraction (DLLME) and ultra-performance liquid chromatography tandem mass spectrometry (UPLC-MS/MS). Food Chemistry, 2019, 282, 120-126.	4.2	66
22	Lipid Content and Fatty Acid Composition of 15 Marine Fish Species from the Southeast Coast of Brazil. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 543-547.	0.8	63
23	Use of oregano extract and oregano essential oil as antioxidants in functional dairy beverage formulations. LWT - Food Science and Technology, 2012, 47, 167-174.	2.5	62
24	Neuroprotective effect of omega-3 polyunsaturated fatty acids in the 6-OHDA model of Parkinson's disease is mediated by a reduction of inducible nitric oxide synthase. Nutritional Neuroscience, 2018, 21, 341-351.	1.5	61
25	Trans fatty acid-forming processes in foods: a review. Anais Da Academia Brasileira De Ciencias, 2007, 79, 343-350.	0.3	56
26	Effect of feeding phenolic compounds from propolis extracts to dairy cows on milk production, milk fatty acid composition, and the antioxidant capacity of milk. Animal Feed Science and Technology, 2014, 193, 148-154.	1.1	56
27	Ãcidos graxos poli-insaturados n-3 e n-6: metabolismo em mamÃferos e resposta imune. Revista De Nutricao, 2010, 23, 1075-1086.	0.4	54
28	Proximate compositions, mineral contents and fatty acid compositions of native Amazonian fruits. Food Research International, 2015, 77, 441-449.	2.9	54
29	Psidium cattleianum fruit extracts are efficient in vitro scavengers of physiologically relevant reactive oxygen and nitrogen species. Food Chemistry, 2014, 165, 140-148.	4.2	52
30	Determination of phenolic compounds and antioxidant activity in passion fruit pulp (Passiflora spp.) using a modified QuEChERS method and UHPLC-MS/MS. LWT - Food Science and Technology, 2019, 100, 397-403.	2.5	52
31	Proximate Composition, Mineral Contents and Fatty Acid Composition of the Different Parts and Dried Peels of Tropical Fruits Cultivated in Brazil. Journal of the Brazilian Chemical Society, 2016, , .	0.6	51
32	Development of a green chromatographic method for determination of fat-soluble vitamins in food and pharmaceutical supplement. Talanta, 2008, 75, 141-146.	2.9	50
33	Comparative analysis of eight esterification methods in the quantitative determination of vegetable oil fatty acid methyl esters (FAME). Journal of the Brazilian Chemical Society, 2008, 19, 1475-1483.	0.6	50
34	Glyphosate Affects Seed Composition in Glyphosate-Resistant Soybean. Journal of Agricultural and Food Chemistry, 2010, 58, 4517-4522.	2.4	49
35	Supercritical CO 2 extraction of cumbaru oil (Dipteryx alata Vogel) assisted by ultrasound: Global yield, kinetics and fatty acid composition. Journal of Supercritical Fluids, 2016, 107, 75-83.	1.6	49
36	Optimization of flaxseed oil feeding time length in adult Nile tilapia (Oreochromis niloticus) as a function of muscle omega-3 fatty acids composition. Aquaculture Nutrition, 2009, 15, 564-568.	1.1	48

#	Article	IF	Citations
37	Evaluation of nutritional compounds in new amaranth and quinoa cultivars. Food Science and Technology, 2013, 33, 339-344.	0.8	48
38	Fish oil improves anxietyâ€like, depressiveâ€like and cognitive behaviors in olfactory bulbectomised rats. European Journal of Neuroscience, 2014, 39, 266-274.	1.2	48
39	Evaluation of beetroot (Beta vulgaris L.) leaves during its developmental stages: a chemical composition study. Food Science and Technology, 2014, 34, 94-101.	0.8	48
40	Analysis of fatty acids in Longissimus muscle of steers of different genetic breeds finished in pasture systems. Livestock Science, 2007, 110, 57-63.	0.6	46
41	Validation of the determination of fatty acids in milk by gas chromatography. Journal of the Brazilian Chemical Society, 2010, 21, 520-524.	0.6	46
42	Compressed n-propane extraction of lipids and bioactive compounds from Perilla (Perilla frutescens). Journal of Supercritical Fluids, 2015, 102, 1-8.	1.6	46
43	Polyelectrolyte complexes based on alginate/tanfloc: Optimization, characterization and medical application. International Journal of Biological Macromolecules, 2017, 103, 129-138.	3.6	46
44	Impact of long-term cropping of glyphosate-resistant transgenic soybean [Glycine max (L.) Merr.] on soil microbiome. Transgenic Research, 2016, 25, 425-440.	1.3	44
45	The antioxidant activity of teas measured by the FRAP method adapted to the FIA system: Optimising the conditions using the response surface methodology. Food Chemistry, 2013, 138, 574-580.	4.2	43
46	Easy dual-mode ambient mass spectrometry with Venturi self-pumping, canned air, disposable parts and voltage-free sonic-spray ionization. Analyst, The, 2012, 137, 2537.	1.7	42
47	Proximate composition, cholesterol and fatty acids profile of canned sardines (Sardinella) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	4.2	41
48	Effects of feed protein and lipid contents on fatty acid profile of snail (Helix aspersa maxima) meat. Journal of Food Composition and Analysis, 2006, 19, 212-216.	1.9	41
49	Carcass characteristics and chemical composition of the <i>Longissimus</i> muscle of crossbred bulls (<i>Bos taurus indicus</i> vs <i>Bos taurus taurus</i>) finished in feedlot. Journal of Animal and Feed Sciences, 2008, 17, 295-306.	0.4	41
50	Animal performance and meat quality of crossbred young bulls. Livestock Science, 2010, 127, 176-182.	0.6	39
51	<b>Use of avocado peel (<i>Persea americana</i>) in tea formulation: a functional product containing phenolic compounds with antioxidant activity. Acta Scientiarum - Technology, 2016, 38, 23.	0.4	39
52	Sacha inchi (Plukenetia volubilis L.) oil composition varies with changes in temperature and pressure in subcritical extraction with n-propane. Industrial Crops and Products, 2016, 87, 64-70.	2.5	39
53	Improvements in the quality of sesame oil obtained by a green extraction method using enzymes. LWT - Food Science and Technology, 2016, 65, 464-470.	2.5	39
54	Growth performance, carcass characteristics and meat quality of finishing bulls fed crude glycerin-supplemented diets. Brazilian Archives of Biology and Technology, 2013, 56, 327-336.	0.5	37

#	Article	IF	Citations
55	Optimization of the selectivity of a cyanopropyl stationary phase for the gas chromatographic analysis of trans fatty acids. Journal of Chromatography A, 2008, 1194, 111-117.	1.8	36
56	Characterization of Canadian propolis fractions obtained from two-step sequential extraction. LWT - Food Science and Technology, 2015, 60, 609-614.	2.5	36
57	Rapid methodology via mass spectrometry to quantify addition of soybean oil in extra virgin olive oil: A comparison with traditional methods adopted by food industry to identify fraud. Food Research International, 2017, 102, 43-50.	2.9	35
58	Manipulation of fatty acid composition of Nile tilapia (Oreochromis niloticus) fillets with flaxseed oil. Journal of the Science of Food and Agriculture, 2007, 87, 1677-1681.	1.7	33
59	Quantification of Essential Fatty Acids and Assessment of the Nutritional Quality Indexes of Lipids in Tilapia Alevins and Juvenile Tilapia Fish (Oreochromis niloticus). Journal of Food Research, 2014, 3, 105.	0.1	32
60	Effect of dietary replacement of sunflower oil with perilla oil on the absolute fatty acid composition in Nile tilapia (GIFT). Food Chemistry, 2014, 148, 230-234.	4.2	31
61	Antioxidant Activity and Determination of Phenolic Compounds from Eugenia involucrata DC. Fruits by UHPLC-MS/MS. Food Analytical Methods, 2017, 10, 2718-2728.	1.3	31
62	Fatty acid composition in wild and cultivated pacu and pintado fish. European Journal of Lipid Science and Technology, 2009, 111, 183-187.	1.0	30
63	Extraction from striped weakfish (Cynoscion striatus) wastes with pressurized CO2: Global yield, composition, kinetics and cost estimation. Journal of Supercritical Fluids, 2012, 71, 1-10.	1.6	30
64	Development of molecularly imprinted poly(methacrylic acid)/silica for clean-up and selective extraction of cholesterol in milk prior to analysis by HPLC-UV. Analyst, The, 2014, 139, 5021-5027.	1.7	30
65	Antioxidant effects of a propolis extract and vitamin E in blood and milk of dairy cows fed diet containing flaxseed oil. Livestock Science, 2016, 191, 132-138.	0.6	30
66	Quail egg yolk (Coturnix coturnix japonica) enriched with omega-3 fatty acids. LWT - Food Science and Technology, 2009, 42, 660-663.	2.5	29
67	Chemical Composition and Fatty Acid Profile in Crossbred (Bos taurus vs. Bos indicus) Young Bulls Finished in a Feedlot. Asian-Australasian Journal of Animal Sciences, 2009, 22, 433-439.	2.4	28
68	Micellar Electrokinetic Chromatography Method for Determination of the Ten Water-Soluble Vitamins in Food Supplements. Food Analytical Methods, 2013, 6, 1592-1606.	1.3	27
69	Seasonal Variations in Lipid Content, Fatty Acid Composition and Nutritional Profiles of Five Freshwater Fish from the Amazon Basin. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1373-1381.	0.8	27
70	Development of an ultrasound assisted method for determination of phytosterols in vegetable oil. Food Chemistry, 2018, 240, 441-447.	4.2	27
71	Quinoa and flaxseed: potential ingredients in the production of bread with functional quality. Brazilian Archives of Biology and Technology, 2010, 53, 981-986.	0.5	26
72	Intact triacylglycerol profiles of fats and meats via thermal imprinting easy ambient sonic-spray ionization mass spectrometry. Analytical Methods, 2012, 4, 3551.	1.3	26

#	Article	IF	Citations
73	Chemical characterization and protective effect of the Bactris setosa Mart. fruit against oxidative/nitrosative stress. Food Chemistry, 2017, 220, 427-437.	4.2	26
74	Carcass Characteristics, Chemical Composition and Fatty Acid Profile of the Longissimus Muscle of Bulls (Bos taurus indicus vs. Bos taurus taurus) Finished in Pasture Systems. Asian-Australasian Journal of Animal Sciences, 2008, 21, 1449-1457.	2.4	26
75	Fatty acid contents of Brazilian soybean oils with emphasis on trans fatty acids. Journal of the Brazilian Chemical Society, 2008, 19, .	0.6	25
76	Propolis or cashew and castor oils effects on composition of Longissimus muscle of crossbred bulls finished in feedlot. Chilean Journal of Agricultural Research, 2014, 74, 445-451.	0.4	25
77	Chemical characterization and use of artichoke parts for protection from oxidative stress in canola oil. LWT - Food Science and Technology, 2015, 61, 346-351.	2.5	25
78	Fast derivatization of fatty acids in different meat samples for gas chromatography analysis. Journal of Chromatography A, 2016, 1456, 235-241.	1.8	25
79	Voltammetric determination of pyridoxine (vitamin B6) in drugs using a glassy carbon electrode modified with chromium(III) hexacyanoferrate(II). Journal of the Brazilian Chemical Society, 2009, 20, 496-501.	0.6	24
80	Effect of seasonal variations on fatty acid composition and nutritional profiles of siluriformes fish species from the amazon basin. Food Research International, 2020, 132, 109051.	2.9	24
81	Evaluation of the QuEChERS method for the determination of phenolic compounds in yellow (Brassica alba), brown (Brassica juncea), and black (Brassica nigra) mustard seeds. Food Chemistry, 2021, 340, 128162.	4.2	24
82	Multi-block data analysis using ComDim for the evaluation of complex samples: Characterization of edible oils. Analytica Chimica Acta, 2017, 961, 42-48.	2.6	23
83	Determination of antioxidant activity and phenolic compounds of Muntingia calabura Linn. peel by <scp>HPLC</scp>â€<scp>DAD</scp> and <scp>UPLC</scp>â€<scp>ESI</scp>â€<scp>MS</scp>/<scp>MS</scp>. International Journal of Food Science and Technology, 2017, 52, 954-963.	1.3	23
84	Comparative study of total lipids in beef using chlorinated solvent and low-toxicity solvent methods. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 393-397.	0.8	22
85	Sensorial and fatty acid profile of ice cream manufactured with milk of crossbred cows fed palm oil and coconut fat. Journal of Dairy Science, 2014, 97, 6745-6753.	1.4	22
86	Optimization of photocatalytic degradation of biodiesel using TiO2/H2O2 by experimental design. Science of the Total Environment, 2017, 581-582, 1-9.	3.9	22
87	Fractionation of Aluminum in Commercial Green and Roasted Yerba Mate Samples (Ilex paraguariensis) Tj ETQq1 1 0.784314 rgBT /Ov	2.4	22
88	AnÃ¡lise sensorial de caldos e canjas elaborados com farinha de carcaÃ§as de peixe defumadas: aplicaÃ§Ã£o na merenda escolar. Food Science and Technology, 0, 30, 86-89.	0.8	21
89	Brain Fatty Acid Composition and Inflammation in Mice Fed with High-Carbohydrate Diet or High-Fat Diet. Nutrients, 2018, 10, 1277.	1.7	21
90	Antioxidant Capacity and Identification of Bioactive Compounds by GC-MS of Essential Oils from Spices, Herbs and Citrus. Current Bioactive Compounds, 2017, 13, 137-143.	0.2	21

#	Article	IF	Citations
91	Fatty acid profile of milk from Saanen goats fed a diet enriched with three vegetable oils. Small Ruminant Research, 2007, 72, 127-132.	0.6	20
92	The effect of genotype and roasting on the fatty acid composition of peanuts. Food Research International, 2011, 44, 187-192.	2.9	20
93	Application of Response Surface Methodology for the Optimization of Ultrasound-Assisted Extraction of Pomegranate (Punica granatum L.) Seed Oil. Food Analytical Methods, 2015, 8, 2392-2400.	1.3	20
94	Nutritional and bioactive compounds of adzuki beans cultivars using chemometric approach. Ciencia E Agrotecnologia, 2016, 40, 104-113.	1.5	20
95	Rapid extraction method followed by a d-SPE clean-up step for determination of phenolic composition and antioxidant and antiproliferative activities from berry fruits. Food Chemistry, 2020, 309, 125694.	4.2	20
96	ComposiÃ§Ã£o centesimal e perfil de Ã¡cidos graxos do camarÃ£o-d'Ã¡gua-doce. Revista Brasileira De Zootecnia, 2006, 35, 1577-1580.	0.3	20
97	Evaluation of Dispersive Solid-Phase Extraction (d-SPE) as a Clean-up Step for Phenolic Compound Determination of Myrciaria cauliflora Peel. Food Analytical Methods, 2020, 13, 155-165.	1.3	19
98	Quantification of phenolic compounds in ripe and unripe bitter melons (Momordica charantia) and evaluation of the distribution of phenolic compounds in different parts of the fruit by UPLCâ€“MS/MS. Chemical Papers, 2020, 74, 2613-2625.	1.0	19
99	ConcentraÃ§Ã£o de Ã¡cido eicosapentaenÃ³ico (EPA) e Ã¡cido docosahexaenÃ³ico (DHA) em peixes marinhos da costa brasileira. Food Science and Technology, 2000, 20, 90-93.	0.8	19
100	Carcass Characteristics and Chemical Composition of the Longissimus Muscle of PurunÃ£ and 1/2 PurunÃ£ vs. 1/2 Canchin Bulls Meat Quality of Bulls. Asian-Australasian Journal of Animal Sciences, 2008, 21, 1296-1302.	2.4	19
101	Production performance and milk composition of dairy cows fed extruded canola seeds treated with or without lignosulfonate. Animal Feed Science and Technology, 2009, 154, 83-92.	1.1	18
102	Citharexylum solanaceum fruit extracts: Profiles of phenolic compounds and carotenoids and their relation with ROS and RNS scavenging capacities. Food Research International, 2016, 86, 24-33.	2.9	18
103	Purified glycerol is produced from the frying oil transesterification by combining a pre-purification strategy performed with condensed tannin polymer derivative followed by ionic exchange. Fuel Processing Technology, 2019, 187, 73-83.	3.7	18
104	A high-carbohydrate diet induces greater inflammation than a high-fat diet in mouse skeletal muscle. Brazilian Journal of Medical and Biological Research, 2020, 53, e9039.	0.7	18
105	Differences of fatty acid composition in Brazilian genetic and conventional soybeans (Glycine max (L.)) Tj ETQq1 1 0.784314 rgBT /Ov	2.9	18
106	Photodamage attenuating potential of Nectandra hihua against UVB-induced oxidative stress in L929 fibroblasts. Journal of Photochemistry and Photobiology B: Biology, 2018, 181, 127-133.	1.7	17
107	Ultrasound assisted extraction of hibiscus (Hibiscus sabdariffa L.) bioactive compounds for application as potential functional ingredient. Journal of Food Science and Technology, 2019, 56, 4667-4677.	1.4	17
108	Fatty acids and nutrients in the flour made from tilapia (Oreochromis niloticus) heads. Food Science and Technology, 2008, 28, 440-443.	0.8	16

#	Article	IF	Citations
109	ENRICHMENT OF WHOLE WHEAT FLAXSEED BREAD WITH FLAXSEED OIL. Journal of Food Processing and Preservation, 2011, 35, 605-609.	0.9	16
110	Use of propolis extracts as antioxidant in dairy beverages enriched with conjugated linoleic acid. European Food Research and Technology, 2015, 241, 543-551.	1.6	16
111	Modified QuEChERS method for phenolic compounds determination in mustard greens (Brassica) Tj ETQq1 1 0.784314 rgBT /Overlock	2.3	16
112	Use of passion fruit seed extract (Passiflora edulis Sims) to prevent lipid oxidation in dairy beverages during storage and simulated digestion. LWT - Food Science and Technology, 2020, 123, 109088.	2.5	16
113	Proximate composition and fatty acid profile of semi confined young capybara (Hydrochoerus) Tj ETQq1 1 0.784314 rgBT /Overlock	1.9	15
114	AvaliaÃ§Ã£o quÃmica e sensorial da farinha de resÃduo de tilÃ¡pias na forma de sopa. Food Science and Technology, 2007, 27, 567-571.	0.8	15
115	Composition of total, neutral and phospholipids in wild and farmed tambaqui (Colossoma) Tj ETQq1 1 0.784314 rgBT /Overlock 88, 1739-1747.	1.7	15
116	Optimization of the carrot leaf dehydration aiming at the preservation of omega-3 fatty acids. Quimica Nova, 2009, 32, 1334-1337.	0.3	15
117	EVALUATION OF PROCESSING, PRESERVATION AND CHEMICAL AND FATTY ACID COMPOSITION OF NILE TILAPIA WASTE. Journal of Food Processing and Preservation, 2010, 34, 373-383.	0.9	15
118	ComposiÃ§Ã£o e estabilidade lipÃdica da farinha de espinhaÃ§o de tilapia. Ciencia E Agrotecnologia, 2010, 34, 1279-1284.	1.5	15
119	of development for use as food. Food Science and Technology, 2011, 31, 735-738.	0.8	15
120	Proximate composition and quantification of fatty acids in five major Brazilian chocolate brands. Food Science and Technology, 2011, 31, 541-546.	0.8	15
121	A novel response surface methodology optimization of base-catalyzed soybean oil methanolysis. Fuel, 2013, 113, 580-585.	3.4	15
122	The impact of dietary sugarcane addition to finishing diets on performance, apparent digestibility, and fatty acid composition of Holstein Ã— Zebu bulls1. Journal of Animal Science, 2014, 92, 2641-2653.	0.2	15
123	Bioactive compounds and scavenging capacity of extracts from different parts ofVismia caulifloraagainst reactive oxygen and nitrogen species. Pharmaceutical Biology, 2015, 53, 1267-1276.	1.3	15
124	A new method for lipid extraction using low-toxicity solvents developed for canola (Brassica napus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.3	15
125	Correlation of animal diet and fatty acid content in young goat meat by gas chromatography and chemometrics. Meat Science, 2005, 71, 358-363.	2.7	14
126	DPPH Assay Adapted to the FIA System for the Determination of the Antioxidant Capacity of Wines: Optimization of the Conditions Using the Response Surface Methodology. Food Analytical Methods, 2013, 6, 1424-1432.	1.3	14

#	Article	IF	Citations
127	Evaluation of effect of different solvent mixtures on the phenolic compound extraction and antioxidant capacity of bitter melon (Momordica charantia). Chemical Papers, 2018, 72, 2945-2953.	1.0	14
128	Phenolic Compounds from Butia odorata (Barb. Rodr.) Noblick Fruit and Its Antioxidant and Antitumor Activities. Food Analytical Methods, 2020, 13, 61-68.	1.3	14
129	Lipid and protein oxidation in charqui meat and jerked beef. Brazilian Archives of Biology and Technology, 2013, 56, 107-112.	0.5	13
130	Sacha inchi as potential source of essential fatty acids and tocopherols: multivariate study of nut and shell - doi: 10.4025/actascitechnol.v35i4.19193. Acta Scientiarum - Technology, 2013, 35, .	0.4	13
131	Incorporation of Omegaâ€3 Fatty Acids in Nile Tilapia (‹i›Oreochromis niloticus‹/i›) Fed Chia (‹i›Salvia) Tj ETQq1 1 0.784314 rgBT /Ov	0.8	13
132	Optimization conditions of samples saponification for tocopherol analysis. Food Chemistry, 2014, 158, 315-318.	4.2	13
133	Effect of an homeopathic complex on fatty acidsÂin muscle and performance of the NileÂtilapia (Oreochromis niloticus). Homeopathy, 2014, 103, 178-185.	0.5	13
134	Roll enriched with Nile tilapia meal: sensory, nutritional, technological and microbiological characteristics. Food Science and Technology, 2018, 38, 726-732.	0.8	13
135	Determination of phenolic acids and flavonoids from Myrciaria cauliflora edible part employing vortex-assisted matrix solid-phase dispersion (VA-MSPD) and UHPLC-MS/MS. Journal of Food Composition and Analysis, 2021, 95, 103667.	1.9	13
136	Effect of flaxseed oil in diet on fatty acid composition in the liver of Nile tilapia (Oreochromis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	0.3	13
137	Production performance and milk composition of grazing dairy cows fed pelleted or non-pelleted concentrates treated with or without lignosulfonate and containing ground sunflower seeds. Animal Feed Science and Technology, 2011, 169, 167-175.	1.1	12
138	Quantification of essential fatty acids in the heads of nile tilapia (Oreochromis niloticus) fed with linseed oil. Journal of the Brazilian Chemical Society, 2011, 22, 643-647.	0.6	12
139	Using Chemometric Techniques to Characterize Gluten-Free Cookies Containing the Whole Flour of a New Quinoa Cultivar. Journal of the Brazilian Chemical Society, 2013, , .	0.6	12
140	Lipid Composition and Antioxidant Capacity Evaluation in Tilapia Fillets Supplemented with a Blend of Oils and Vitamin E. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1255-1264.	0.8	12
141	Nutritional and lipid profiles of the dorsal and ventral muscles of wild pirarucu. Pesquisa Agropecuaria Brasileira, 2017, 52, 271-276.	0.9	12
142	Investigation of bioactive compounds from various avocado varieties (Persea americana Miller). Food Science and Technology, 2019, 39, 15-21.	0.8	12
143	Evaluation of possible fraud in avocado oil-based products from the composition of fatty acids by GC-FID and lipid profile by ESI-MS. Chemical Papers, 2020, 74, 2799-2812.	1.0	12
144	Instantaneous characterization of crude vegetable oils via triacylglycerols fingerprint by atmospheric solids analysis probe tandem mass spectrometry with multiple neutral loss scans. Food Control, 2022, 134, 108710.	2.8	12

#	Article	IF	Citations
145	Rapid determination of Lâ€ascorbic acid content in vitamin C serums by ultraâ€highâ€performance liquid chromatographyâ€“tandem mass spectrometry. International Journal of Cosmetic Science, 2022, 44, 131-141.	1.2	12
146	Efeito do tempo de fornecimento de raÃ§Ã£o suplementada com Ã³leo de linhaÃ§a sobre a composiÃ§Ã£o fÃsico-quÃmica e de Ã¡cidos graxos em cabeÃ§as de tilÃ¡pias do Nilo (Oreochromis niloticus). Food Science and Technology, 2003, 23, 478-484.	0.8	11
147	Optimization of Antioxidant Compounds Extraction from Flesh of New Developed Apple Cultivar Using Response Surface Methodology. Food Analytical Methods, 2013, 6, 1407-1415.	1.3	11
148	Influence of a Diet Enriched with Perilla Seed Bran on the Composition of Omegaâ€3 Fatty Acid in Nile Tilapia. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1939-1948.	0.8	11
149	Supplemental dietary flaxseed oil affects both neutral and phospholipid fatty acids in cultured tilapia. European Journal of Lipid Science and Technology, 2008, 110, 707-713.	1.0	10
150	Efeito do alecrim na defumaÃ§Ã£o da carne de rÃ£ (Rana catesbeiana): caracterÃsticas sensoriais, composiÃ§Ã£o e rendimento. Food Science and Technology, 2009, 29, 553-556.	0.8	10
151	Determination of Vitamins A and E Exploiting Cloud Point Extraction and Micellar Liquid Chromatography. Analytical Letters, 2011, 44, 778-786.	1.0	10
152	Evaluation of antioxidant potential of Brazilian rice cultivars. Food Science and Technology, 2013, 33, 699-704.	0.8	10
153	Total phenolic content and antioxidant capacity of methanolic extracts of ten fruits - doi: 10.4025/actascitechnol.v35i3.18533. Acta Scientiarum - Technology, 2013, 35, .	0.4	10
154	Stem bark and flower extracts ofVismia cauliflorare highly effective antioxidants to human blood cells by preventing oxidative burst in neutrophils and oxidative damage in erythrocytes. Pharmaceutical Biology, 2015, 53, 1691-1698.	1.3	10
155	Maternal Diet Supplementation with n-6/n-3 Essential Fatty Acids in a 1.2â€‰:â€‰1.0 Ratio Attenuates Metabolic Dysfunction in MSG-Induced Obese Mice. International Journal of Endocrinology, 2016, 2016, 1-10.	0.6	10
156	A single administration of fish oil inhibits the acute inflammatory response in rats. Asian Pacific Journal of Tropical Medicine, 2017, 10, 765-772.	0.4	10
157	Chemical profile, antioxidant and anti-inflammatory properties of Miconia albicans (Sw.) Triana (Melastomataceae) fruits extract. Journal of Ethnopharmacology, 2021, 273, 113979.	2.0	10
158	Fatty acid concentration, proximate composition, and mineral composition in fishbone flour of Nile Tilapia. Archivos Latinoamericanos De Nutricion, 2008, 58, 87-90.	0.3	10
159	Development of a green microwave assisted extraction method for triazine herbicides determination in soil samples. Journal of the Brazilian Chemical Society, 2010, 21, 1045-1051.	0.6	9
160	Antioxidant Capacity, Total Phenolic Content, Fatty Acids and Correlation by Principal Component Analysis of Exotic and Native Fruits from Brazil. Journal of the Brazilian Chemical Society, 2013, , .	0.6	9
161	Fatty acid composition and nutritional profiles of Brycon spp. from central Amazonia by different methods of quantification. Journal of Food Science and Technology, 2019, 56, 1551-1558.	1.4	9
162	Antioxidant activity and lipid oxidation in milk from cows with soybean oil and propolis extract added to their feed. Food Science and Technology, 2019, 39, 467-474.	0.8	9

#	Article	IF	Citations
163	Optimization of Milk Sample Cleanup Using Response Surface Methodology. Food Analytical Methods, 2020, 13, 166-175.	1.3	9
164	Pharmacokinetics of amoxicillin in obese and nonobese subjects. British Journal of Clinical Pharmacology, 2021, 87, 3227-3233.	1.1	9
165	Application of Box-Behnken Design to the Study of Fatty Acids and Antioxidant Activity from Enriched White Bread. Journal of the Brazilian Chemical Society, 2013, , .	0.6	9
166	ComposiÃ§Ã£o de Ã¡cidos graxos e teor de lipÃdios em cabeÃ§as de peixes: matrinxÃ£ (B. cephalus), Piraputanga (B. microlepis) e Piracanjuba (B. orbignyanus), criados em diferentes ambientes. Food Science and Technology, 2003, 23, 179-183.	0.8	8
167	Fatty acid quantification in different types of cookies with emphasis on trans Fatty Acids. Acta Scientiarum - Technology, 2012, 34, .	0.4	8
168	Production of TNF-Î±, nitric oxide and hydrogen peroxide by macrophages from mice with paracoccidioidomycosis that were fed a linseed oil-enriched diet. Memorias Do Instituto Oswaldo Cruz, 2012, 107, 303-309.	0.8	8
169	Evaluation of conjugated fatty acids incorporation in tilapia through <scp>GC</scp>â€“<scp>FID</scp> and EASIâ€“MS. European Journal of Lipid Science and Technology, 2013, 115, 1139-1145.	1.0	8
170	Optimization of a New Methodology for Determination of Total Phenolic Content in Rice Employing Fast Blue BB and QUENCHER Procedure. Journal of the Brazilian Chemical Society, 2016, , .	0.6	8
171	Effects of diet supplementation with chia (Salvia hispanica L.) oil and natural antioxidant extract on the omegaâ€3 content and antioxidant capacity of Nile tilapia fillets. European Journal of Lipid Science and Technology, 2016, 118, 698-707.	1.0	8
172	Bioactive Compounds, Antioxidant Capacity, and Fatty Acids in Different Parts of Four Unexplored Fruits. Journal of Food Quality, 2017, 2017, 1-9.	1.4	8
173	Lipid profile and fatty acid composition of marine fish species from Northeast coast of Brazil. Journal of Food Science and Technology, 2021, 58, 1177-1189.	1.4	8
174	Lipid profile by direct infusion ESI-MS and fatty acid composition by GC-FID in human milk: Association with nutritional status of donors. Journal of Food Composition and Analysis, 2021, 100, 103797.	1.9	8
175	DEVELOPMENT, PRESERVATION, AND CHEMICAL AND FATTY ACID PROFILES OF NILE TILAPIA CARCASS MEAL FOR HUMAN FEEDING*. Journal of Food Processing and Preservation, 2013, 37, 93-99.	0.9	7
176	Influence of alcohol: oil molar ratio on the production of ethyl esters by enzymatic transesterification of canola oil. African Journal of Biotechnology, 2013, 12, 6968-6979.	0.3	7
177	Effect of Dietary Replacement of Soybean Oil with Different Sources of Gammaâ€Linolenic Acid on Fatty Acid Composition of Nile Tilapia. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 225-231.	0.8	7
178	Lipids and Fatty Acids in Human Milk: Benefits and Analysis. , 0, , .		7
179	Fish oil supplementation reverses behavioral and neurochemical alterations induced by swimming exercise in rats. Physiology and Behavior, 2018, 194, 95-102.	1.0	7
180	A High-Fat Diet Induces Lower Systemic Inflammation than a High-Carbohydrate Diet in Mice. Metabolic Syndrome and Related Disorders, 2021, 19, 296-304.	0.5	7

#	Article	IF	Citations
181	UtilizaÃ§Ã£o da torta de girassol na alimentaÃ§Ã£o de suÃnos nas fases de crescimento e terminaÃ§Ã£o: efeitos no desempenho e nas caracterÃsticas de carcaÃ§a. Revista Brasileira De Zootecnia, 2005, 34, 1581-1588.	0.3	7
182	Efeito da temperatura da Ã¡gua sobre desempenho e perfil de Ã¡cidos graxos de tilÃ¡pia do Nilo (Oreochromis niloticus). Acta Scientiarum - Animal Sciences, 2005, 27, 529.	0.3	6
183	Influence of slaughter weight on the proximate composition and fatty acid profile of feedlot-fattened lamb meat. Acta Scientiarum - Technology, 2010, 32, .	0.4	6
184	Optimising drying parameters to maximise omega-3 essential fatty acid yields in striped weakfish (Cynoscion striatus) industry waste. International Journal of Food Science and Technology, 2011, 46, 2475-2481.	1.3	6
185	Effects of the flaxseed oil on the fatty acid composition of tilapia heads. European Journal of Lipid Science and Technology, 2011, 113, 269-274.	1.0	6
186	Multivariate study and regression analysis of gluten-free granola. Food Science and Technology, 2014, 34, 127-134.	0.8	6
187	Distinguishing wild and farm-raised freshwater fish through fatty acid composition: Application of statistical tools. European Journal of Lipid Science and Technology, 2014, 116, 1363-1371.	1.0	6
188	Charred shrimp shells treated with potassium fluoride used as a catalyst for the transesterification of soybean oil with methanol. Journal of Renewable and Sustainable Energy, 2015, 7, .	0.8	6
189	Incorporation of conjugated fatty acids into Nile tilapia (Oreochromis niloticus). Journal of the Science of Food and Agriculture, 2017, 97, 3469-3475.	1.7	6
190	<b>Total lipid nutritional quality of the adipose tissue from the orbital cavity in Nile tilapia from continental aquaculture. Acta Scientiarum - Animal Sciences, 2017, 39, 335.	0.3	6
191	Effect of Alpha-Linolenic Acid Sources in Diets for Nile Tilapia on Fatty Acid Composition of Fish Fillet Using Principal Component Analysis. Journal of Aquatic Food Product Technology, 2018, 27, 464-476.	0.6	6
192	Venturi Electrospray Ionization: Principles and Applications. International Journal of Mass Spectrometry, 2018, 431, 50-55.	0.7	6
193	Finishing plant diet supplemented with microalgae meal increases the docosahexaenoic acid content inColossoma macropomumflesh. Aquaculture Research, 2019, 50, 1291-1299.	0.9	6
194	Quality and composition of three palm oils isolated by clean and sustainable process. Journal of Cleaner Production, 2020, 259, 120905.	4.6	6
195	Human Milk Lactation Phases Evaluation Through Handheld Near-Infrared Spectroscopy and Multivariate Classification. Food Analytical Methods, 2021, 14, 873-882.	1.3	6
196	Comparative studies on chemical stability, antioxidant and antimicrobial activity from hot and cold hibiscus (Hibiscus sabdariffa L.) calyces tea infusions. Journal of Food Measurement and Characterization, 2021, 15, 3531-3538.	1.6	6
197	Proof-of-concept on the effect of human milk storage time: Lipid degradation and spectroscopic characterization using portable near-infrared spectrometer and chemometrics. Food Chemistry, 2022, 368, 130675.	4.2	6
198	AvaliaÃ§Ã£o sensorial e rendimento de filÃ©s defumados de tilÃ¡pia (Oreochromis niloticus Linnaeus, 1757) na presenÃ§a de alecrim (Rosmarinus officinalis). Ciencia E Agrotecnologia, 2007, 31, 406-412.	1.5	6

#	Article	IF	Citations
199	Subcritical Extraction ofSalvia hispanicaL. Oil withN-Propane: Composition, Purity and Oxidation Stability as Compared to the Oils Obtained by Conventional Solvent Extraction Methods. Journal of the Brazilian Chemical Society, 2014, , .	0.6	6
200	Trans Polyunsaturated Fatty Acid Contents in Brazilian Refined Soybean Oil. Analytical Sciences, 2006, 22, 631-633.	0.8	5
201	Effect of storage on fatty acid profile of butter from cows fed whole or ground flaxseed with or without monensin. Revista Brasileira De Zootecnia, 2010, 39, 2297-2303.	0.3	5
202	Fatty Acid Contents in Fractions of Neutral Lipids and Phospholipids of Fillets of Tilapia Treated with Flaxseed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1495-1500.	0.8	5
203	Aproveitamento de peles de tilÃ¡pia-do-nilo congeladas e salgadas para extraÃ§Ã£o de gelatina em processo batelada. Revista Brasileira De Zootecnia, 2012, 41, 473-478.	0.3	5
204	Incorporation of conjugated linoleic and alpha linolenic fatty acids into Pimedolus maculatus fillets. Food Science and Technology, 2013, 33, 532-540.	0.8	5
205	Antileishmanial and antioxidant potential of fractions and isolated compounds from Nectandra cuspidata. Natural Product Research, 2018, 32, 2825-2828.	1.0	5
206	Replacing Emulsifier in a Prebiotic Ice Cream: Physical and Chemical Evaluation and Acceptance. Journal of Culinary Science and Technology, 2018, 16, 76-87.	0.6	5
207	<b>Centesimal composition, fatty acids profile and the nutritional quality index of four seafood species from the southern region of Brazil. Acta Scientiarum - Technology, 2018, 40, 39351.	0.4	5
208	Determination of Ethyl Carbamate in Sugar Cane Spirit by Direct Injection Electrospray Ionization Tandem Mass Spectrometry Using 18-Crown-6/Trifluoroacetic Acid Spiking Additives. Food Analytical Methods, 2019, 12, 69-75.	1.3	5
209	Direct infusion electrospray ionisation mass spectrometry applied in the detection of adulteration of coconut oil with palm kernel oil. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 1597-1604.	1.1	5
210	The Dietary Replacement of Soybean Oil by Canola Oil Does Not Prevent Liver Fatty Acid Accumulation and Liver Inflammation in Mice. Nutrients, 2020, 12, 3667.	1.7	5
211	Shelf Life of Bioactive Compounds from Acerola Pulp (Malpighia spp.) through Freeze-Drying and Microencapsulation. Journal of the Brazilian Chemical Society, 0, , .	0.6	5
212	Detection of tumor necrosis factor-alpha cytokine from the blood serum of a rat infected with Pb18 by a gold nanohole array-based plasmonic biosensor. Journal of Nanophotonics, 2020, 14, 1.	0.4	5
213	Incorporation of n-3 fatty acids by the liver of mice fed linseed oil as a function of feeding duration. Brazilian Archives of Biology and Technology, 2011, 54, 307-313.	0.5	5
214	Evaluation of Lipophilic Antioxidant Capacity and Lycopene Content in Brazilian Tomatoes. Revista Virtual De Quimica, 2015, 7, 1163-1173.	0.1	5
215	Fast and ecoâ€friendly method using atmospheric solids analysis probe mass spectrometry to characterize oranges varieties. Journal of Mass Spectrometry, 2022, 57, e4828.	0.7	5
216	Enhanced conditions for anthocyanin extraction from blackberry pomace under ultrasound irradiation. Journal of Food Process Engineering, 2023, 46, .	1.5	5

#	Article	IF	Citations
217	Evaluation of lipid extraction and fatty acid composition of human plasma. Revista Brasileira De Hematologia E Hemoterapia, 2010, 32, 439-443.	0.7	4
218	Evaluation of omega-3 fatty acids content and antioxidant activity in wheat (Triticum aestivum L.) leaves. Ciencia E Agrotecnologia, 2011, 35, 735-741.	1.5	4
219	Proximate Composition and Fatty Acids Profile in Oleaginous Seeds. Journal of Food Research, 2012, 2, 109.	0.1	4
220	Incorporation and profile of fatty acids in tilapia fillets (Oreochromis niloticus) fed with tung oil. Food Science and Technology, 2013, 33, 47-51.	0.8	4
221	<b>Chemometric tools applied to the development and proximal and sensory characterization of chocolate cakes containing chia and azuki. Acta Scientiarum - Technology, 2014, 36, 537.	0.4	4
222	Kunitz trypsin Inhibitor and phytic acid levels in conventional and genetically modified soybean seeds from Londrina and Ponta Grossa, South Brazil. Acta Scientiarum - Technology, 2014, 36, 727-731.	0.4	4
223	A Simple, Fast and Efficient Method for Transesterification of Fatty Acids in Foods Assisted by Ultrasound Energy. Journal of the Brazilian Chemical Society, 2014, , .	0.6	4
224	<b>Perilla frutescens: a potential ingredient for the enhancement of white bread as a source of Omega-3. Acta Scientiarum - Technology, 2016, 38, 399.	0.4	4
225	Determination of trans-resveratrol in Solanum americanum Mill. by HPLC. Natural Product Research, 2016, 30, 2230-2234.	1.0	4
226	Hygroscopic equilibrium of microencapsulated extract of passion fruit seed and its effect on the antioxidant capacity. Journal of Food Process Engineering, 2018, 41, e12597.	1.5	4
227	Content of phenolic compounds in fruit processing residues by mass spectrometry. Acta Scientiarum - Technology, 2019, 41, 35043.	0.4	4
228	Effect of clove (Eugenia caryophyllus) and cinnamon (Cinnamomum zeylanicum) essential oils in Nile tilapia diets on performance, antioxidant power and lipid oxidation in fillets. Aquaculture Research, 2019, 50, 673-679.	0.9	4
229	Evaluation of different conventional lipid extraction techniquesâ€™ efficiency in obtaining oil from oleaginous seeds. Chemical Papers, 2021, 75, 515-522.	1.0	4
230	MicroNIR spectroscopy and multivariate calibration in the proximal composition determination of human milk. LWT - Food Science and Technology, 2021, 147, 111645.	2.5	4
231	Whey Isolation from Rejected Human Milk and Its Lipid Content Characterization by GC-FID and ESI-MS. Journal of the Brazilian Chemical Society, 0, , .	0.6	4
232	Absolute quantification of fatty acid and proximate composition of cow and goat powdered milks. Journal of the Brazilian Chemical Society, 2012, 23, 1907-1914.	0.6	4
233	Chemometric Methods Applied to the Mineral Content Increase in Chocolate Cakes Containing Chia and Azuki. Journal of the Brazilian Chemical Society, 2013, , .	0.6	4
234	Chemical composition and fatty acid profile of rhea (Rhea americana) meat. Archivos Latinoamericanos De Nutricion, 2008, 58, 201-5.	0.3	4

#	Article	IF	Citations
235	A Î¼-QuEChERS method combined with UHPLC-MS/MS for the analysis of phenolic compounds in red pepper varieties. Journal of Food Composition and Analysis, 2022, 112, 104647.	1.9	4
236	ComposiÃ§Ã£o quÃmica, perfil de Ã¡cidos graxos e quantificaÃ§Ã£o dos Ã¡cidos Î±-linolÃªnico, eicosapentaenÃ³ico e docosahexaenÃ³ico em vÃsceras de tilÃ¡pias (Oreochromis niloticus). Acta Scientiarum - Technology, 2005, 27, 73.	0.4	3
237	Perfil lipÃdico e maciez da carne de coxa e sobrecoxa de frangos de corte alimentados com raÃ§Ãµes contendo diferentes fontes lipÃdicas. Revista Brasileira De Zootecnia, 2010, 39, 1774-1783.	0.3	3
238	Incorporation and fatty acid composition in liver of Nile tilapia fed with flaxseed oil. Acta Scientiarum - Technology, 2011, 33, .	0.4	3
239	Artificial neural networks in the classification and identification of soybean cultivars by planting region. Journal of the Brazilian Chemical Society, 2011, 22, 142-147.	0.6	3
240	Study of the mineral nutrients composition of three genotypes of peanuts. Nutrition and Food Science, 2013, 43, 17-22.	0.4	3
241	Antioxidant Capacity in Tilapia Fillets Enriched with Extract of Acerola Fruit Residue. Journal of the Brazilian Chemical Society, 2014, , .	0.6	3
242	Application of Enzymes in Sunflower Oil Extraction: Antioxidant Capacity and Lipophilic Bioactive Composition. Journal of the Brazilian Chemical Society, 2015, , .	0.6	3
243	<b>Evaluation of chemical characteristics and correlation analysis with pulp browning of advanced selections of apples grown in Brazil. Acta Scientiarum - Technology, 2017, 39, 103.	0.4	3
244	Anthocyanidins structural study using positive electrospray ionization triple quadrupole mass spectrometry and H/D exchange. Journal of Mass Spectrometry, 2018, 53, 1230-1237.	0.7	3
245	Analysis of Solanum Americanum Mill. by Ultrafast Liquid Chromatography with Diode Array and Time-Of-flight Mass Spectrometry Detection with Evaluation of Anti-Inflammatory Properties in Rodent Models. Analytical Letters, 2018, 51, 1973-1985.	1.0	3
246	Analytical method of direct derivatization of fatty acids in seeds. Chemical Papers, 2019, 73, 2399-2407.	1.0	3
247	Decreased Docosahexaenoic Acid Levels in Serum of HIV Carrier Patients. Journal of Medicinal Food, 2020, 24, 670-673.	0.8	3
248	Performance of asymmetric spinel hollow fiber membranes for hibiscus (Hibiscus sabdariffaL.) extract clarification: Flux modeling and extract stability. Journal of Food Processing and Preservation, 2020, 44, e14948.	0.9	3
249	Fatty acid composition in fractions of neutral lipids and phospholipids of Hemisorubim platyrhynchos with seasonal distinction. Journal of Food Composition and Analysis, 2021, 99, 103885.	1.9	3
250	Incorporation of conjugated linoleic acid (CLA) and Î±-linolenic acid (LNA) in pacu fillets. Food Science and Technology, 2014, 34, 74-81.	0.8	3
251	ProteÃnas vegetais como alimentos funcionais - revisÃ£o. Brazilian Journal of Development, 2020, 6, 5869-5879.	0.0	3
252	Comparison of Methylation Methods for the Determination of Fatty Acids in Meat by GC-FID. Revista Virtual De Quimica, 2020, 12, 1575-1585.	0.1	3

#	Article	IF	Citations
253	Rapid authenticity assessment of Brazilian palm kernel oils by mass spectrometry combined with chemometrics. LWT - Food Science and Technology, 2022, 154, 112612.	2.5	3
254	Farinha de carcaÃ§a de TilÃ¡pia em dietas para coelhos: composiÃ§Ã£o quÃmica e resistÃªncia Ã³ssea. Semina:Ciencias Agrarias, 2013, 34, 2473.	0.1	2
255	Variation in genetic and environmental effects of beta-conglycinin (7S) and glycinin (11S) protein fractions in conventional and GM soybean cultivars grown in Southern Brazil. Semina:Ciencias Agrarias, 2013, 34, 683-692.	0.1	2
256	Food supplementation for workers: flour enriched with omega -3. Acta Scientiarum - Technology, 2015, 37, 133.	0.4	2
257	Quantification of fatty acids in salmon fillets conserved by different methods. Acta Scientiarum - Technology, 2017, 39, 403.	0.4	2
258	Fatty Acid Composition and Lipid Profile of Oral/Enteral Nutrition Supplements Available on the Brazilian Market. European Journal of Lipid Science and Technology, 2019, 121, 1800495.	1.0	2
259	Clove (Eugenia caryophyllus) essential oil in diets for Nile tilapia (Oreochromis niloticus) improves fillet quality. Food Science and Technology, 0, , .	0.8	2
260	Tea catechin role in decreasing the oxidation of dairy beverages containing linseed oil. International Journal for Vitamin and Nutrition Research, 2021, 91, 461-468.	0.6	2
261	Fatty acid profile in meat of culling ewes in different feedlot periods fed diets containing levels of inclusion of linseed. Semina:Ciencias Agrarias, 2016, 37, 2321.	0.1	2
262	Study of Biodiesel Photodegradation Through Reactions Catalyzed by Fenton's Reagent. Journal of the Brazilian Chemical Society, 2014, , .	0.6	2
263	Validation of UHPLC-MS/MS Method and Measurement Uncertainty Evaluation for Lactose Quantification in Lactose-Free and Regular UHT Milk. Food Analytical Methods, 2022, 15, 1418-1431.	1.3	2
264	Assessment of Moringa oleifera Lam. Seeds Potential as an Adsorbent Material for Soybean Oil Bleaching. Revista Virtual De Quimica, 2022, 14, 258-266.	0.1	2
265	Influence of drying and roasting on chemical composition, lipid profile and antioxidant activity of jurubeba (Solanum paniculatum L.). Journal of Food Measurement and Characterization, 0, , 1.	1.6	2
266	Development, characterization and chemometric analysis of gluten-free granolas containing whole flour of pseudo-cereals new cultivars - doi: 10.4025/actascitechnol.v36i1.19195. Acta Scientiarum - Technology, 2013, 36, .	0.4	1
267	Several techniques for the preparation of flour from carcasses of the Pantanal alligator (Caiman) Tj ETQq1 1 0.784314 rgBT /Overlock	0.8	1
268	<b>Chemical composition of grains from glyphosate-resistant soybean and its conventional parent under different edaphoclimatic conditions in Brazil. Acta Scientiarum - Agronomy, 2015, 37, 463.	0.6	1
269	Incorporation of Alphaâ€Linolenic Acid and Enhancement of nâ€3 Fatty Acids in Nile Tilapia: a Factorial Design. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 693-700.	0.8	1
270	Multivariate study of Nile tilapia byproducts enriched with omega-3 and dried with different methods. Food Science and Technology, 2016, 36, 18-23.	0.8	1

#	Article	IF	Citations
271	Commercial cuts of Pantanal caiman meat according to sex. Ciencia Rural, 2017, 47, .	0.3	1
272	Effect of pomegranate seed oil on fatty acids composition of <i>Oreochromis niloticus</i> trough supplemented diet. Acta Scientiarum - Technology, 2019, 41, 37995.	0.4	1
273	Characterization of gelatins from Nile tilapia skins preserved by freezing and salting. Semina:Ciencias Agrarias, 2019, 40, 2581.	0.1	1
274	Authenticity investigation of bovine tallow for biodiesel production via mass spectrometry: a comparison with traditional methodology. Chemical Papers, 2019, 73, 1013-1018.	1.0	1
275	Determination of n-3 fatty acids in shrimp using a mini-scale extraction method and GC-FID analysis. Journal of the Iranian Chemical Society, 2021, 18, 375-383.	1.2	1
276	Evaluation of the Adulteration of Edible and Cosmetic Sunflower Oils by GC-FID and ESI-MS. Journal of the Brazilian Chemical Society, 0, , .	0.6	1
277	Viabilidade da obtenÃ§Ã£o de polpa de acerola (malpighia spp) microencapsulada e liofilizada: Uma revisÃ£o. Research, Society and Development, 2021, 10, e30410212536.	0.0	1
278	RecomendaÃ§Ãµes na doaÃ§Ã£o de leite materno aos bancos de leite humano frente Ã pandemia do COVID-19. Research, Society and Development, 2021, 10, e30210817258.	0.0	1
279	RevisÃ£o: ImplantaÃ§Ã£o das boas prÃ¡ticas de fabricaÃ§Ã£o na indÃºstria Brasileira de alimentos. Research, Society and Development, 2021, 10, e35810111687.	0.0	1
280	Efficiencies of Acid and Base-Catalyzed Methylation of Vegetable Oils by Ambient Mass Spectrometry. Journal of the Brazilian Chemical Society, 2013, , .	0.6	1
281	Proximate composition and quantification of fatty acids in breaded chicken steak. Food Science and Technology, 2011, 31, 178-183.	0.8	1
282	Two Years Monitoring of Ethyl Carbamate in Sugar Cane Spirit from Brazilian Distilleries. Journal of the Brazilian Chemical Society, 0, , .	0.6	1
283	Evaluation of the lipid composition of the three lactation phases of raw, pasteurized and lyophilized pasteurized human milk. Research, Society and Development, 2020, 9, e26891211136.	0.0	1
284	The Myristic Acid:Docosahexaenoic Acid Ratio Versus the n-6 Polyunsaturated Fatty Acid:n-3 Polyunsaturated Fatty Acid Ratio as Nonalcoholic Fatty Liver Disease Biomarkers. Metabolic Syndrome and Related Disorders, 2021, , .	0.5	1
285	The Impact on the Stability of Triacylglycerols in Fish with a High Percentage of Polyunsaturated Fatty Acids Stored in a Freezer. Revista Virtual De Quimica, 2021, 13, 1384-1390.	0.1	1
286	Partition of Lipid Classes in Extra Virgin Olive Oil via Classic Liquid Chromatography and Subsequent Characterization Employing GC-FID and ESI-MS. Revista Virtual De Quimica, 2022, 14, 308-315.	0.1	1
287	Determination of Ethyl Carbamate in Commercial Sweetened Sugar Cane Spirit by ESI-MS/MS Using Modified QuEChERS and 18-Crown-6/Trifluoroacetic Acid Spiking Additives. Journal of the Brazilian Chemical Society, 0, , .	0.6	1
288	Effects of Moringa oleifera Lam. leaves extract on physicochemical, fatty acids profile, oxidative stability, microbiological and sensory properties of chicken mortadella. Journal of Food Processing and Preservation, 0, , .	0.9	1

#	Article	IF	Citations
289	Effect of lyophilization and spray-drying on cytokine levels and antioxidant capacity in human milk. Drying Technology, 2022, 40, 3149-3159.	1.7	1
290	An improved analytical strategy based on the QuEChERS method for piceatannol analysis in seeds of Passiflora species. Journal of Liquid Chromatography and Related Technologies, 2021, 44, 699-710.	0.5	1
291	QuantificaÃ§Ã£o de Ã¡cido alfa-linolÃªnico em caules e folhas de linho (Linum usitatissimum L.) colhidos em diferentes estÃ¡gios de desenvolvimento. Ciencia E Agrotecnologia, 2010, 34, 1500-1506.	1.5	0
292	ParÂ¢metros fÃsico-quÃmicos e quantificaÃ§Ã£o de Ã¡cidos graxos cis-trans no Ã³leo de soja e mandioca palito, submetido Ã fritura descontÃnua. Acta Scientiarum - Technology, 2010, 32, .	0.4	0
293	Analysis of Carotenoids, Î±-Tocopherol, Sterols and Phenolic Compounds from White Bread Enriched with Chia (Salvia hispanica L.) Seeds and Carrot (Daucus carota L.) Leaves. Journal of the Brazilian Chemical Society, 2014, , .	0.6	0
294	P081. Human Immunology, 2014, 75, 106.	1.2	0
295	A Prompt, Tough and Eco-Friendly (PTOCO) System for Mini-Scale Extraction of Samples for Antioxidant Capacity Assays. Journal of the Brazilian Chemical Society, 2015, , .	0.6	0
296	Easy Method for Removal of Cyanogens from Cassava Leaves with Retention of Vitamins and Omega-3 Fatty Acids. Journal of the Brazilian Chemical Society, 2016, , .	0.6	0
297	Incorporation and Bioconversion of Omega-3 Fatty Acids for Obtention ofÂEnriched Fish. , 2017, , 385-409.		0
298	<b>Influence of n-3 Polyunsaturated Fatty Acid in the Proliferative Activity of Lymphocytes During Experimental Infection with <i>Paracoccidioides brasiliensis. Acta Scientiarum - Health Sciences, 2018, 40, 30674.	0.2	0
299	Effect of peanut addition to the cafeteria diet on adiposity and inflammation in zebrafish (Danio) Tj ETQq1 1 0.784314 rgBT /Overlo	0.7	0
300	Flaxseed oil and clove leaf essential oil in Zebrafish diet (Danio rerio). Acta Scientiarum - Animal Sciences, 0, 43, e48126.	0.3	0
301	Optimization of the Mass Yield in the Biodiesel Production from Chicken Viscera Oil. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 31-41.	0.8	0
302	Sensitivity of phenolic compounds evaluated by a new approach of analytical methods. Chemical Papers, 2021, 75, 4849.	1.0	0
303	Constituintes bioquÃmicos dos frutos de Solanum americanum Mill., uma PANC em potencial / Biochemical constituents of the fruits of Solanum americanum Mill., a potential non-conventional edible plant. Brazilian Journal of Development, 2021, 7, 78698-78705.	0.0	0
304	TOCSY, hydrogen decoupling and computational calculations to an unequivocal structural elucidation of a new sesquiterpene derivative and identification of other constituents from Praxelis sanctopaulensis. Phytochemical Analysis, 2021, , .	1.2	0
305	Photochemoprotective Effects of Ethyl Acetate Fraction from Senegalia polyphylla Leaves in Ultraviolet-Irradiated L929 Fibroblasts. Free Radicals and Antioxidants, 2021, 11, 7-12.	0.2	0
306	Human milk: processing and conservation â€“ a review. Research, Society and Development, 2021, 10, e106101220118.	0.0	0

#	Article	IF	Citations
307	Phenolic Composition of Dipteryx alata Vogel Pulp + Peel and Its Antioxidant and Cytotoxic Properties. Journal of the Brazilian Chemical Society, 0, , .	0.6	0
308	Efeitos da substituiÃ§Ã£o parcial de milho e farelo de soja por torta de girassol na dieta de suÃnos sobre a composiÃ§Ã£o em Ã¡cidos graxos do pernil. Semina:Ciencias Agrarias, 2009, 28, 753.	0.1	0
309	Antioxidant Activity of Brazilian Bean Cultivars. Journal of the Brazilian Chemical Society, 2013, , .	0.6	0
310	Additions and Corrections - Validation of the Determination of Fatty Acids in Milk by Gas Chromatography. Journal of the Brazilian Chemical Society, 2015, , .	0.6	0
311	Levels of Soybean Oil and Time of Treatment for Nile Tilapia: a Factorial Design for Total n-3 Fatty Acids, n-6/n-3 and PUFA/SFA Ratios. Journal of the Brazilian Chemical Society, 2015, , .	0.6	0
312	Application of Multivariate Analysis to Assess the Incorporation of Omega-3 Fatty Acid in Gluten-Free Cakes. Journal of the Brazilian Chemical Society, 2015, , .	0.6	0
313	Response Surface Methodology Applied in the Study of Emulsion Formulations in the Presence of Leaves of Rosemary (Rosmarinus officinalisL.) as a Source of Natural Antioxidants. Journal of the Brazilian Chemical Society, 2015, , .	0.6	0
314	Effects of Different Numbers of Fungicide Application on the Proximate Composition of Soybean. Journal of the Brazilian Chemical Society, 2016, , .	0.6	0
315	EFEITO DO PRODUTO HOMEOPÃTICO HomeoAqua Mega 3Â® NO DESEMPENHO E NO PERFIL LIPÃDICO DA CABEÃ‡A DE TILÃPIA DO NILO (Oreochromis niloticus). Ciencia Animal Brasileira, 0, 20, .	0.3	0
316	Evaluation of Dog Food Authenticity through Lipid Profile Using GC-FID and ESIâ€'MS. Journal of the Brazilian Chemical Society, 0, , .	0.6	0
317	Incorporation of Omega-3 Fatty Acids in Nile Tilapia (Oreochromis nilo icus) By-Products Containing Sacha Inchi Oil. Revista Virtual De Quimica, 2020, 12, 414-423.	0.1	0
318	O perfil lipÃdico, a concentraÃ§Ã£o de calorias, de sÃ³dio e de Ã¡gua do leite humano sÃ£o adequados para serem ofertados ao neonato desidratado?. Research, Society and Development, 2020, 9, e75791110528.	0.0	0
319	Green Extraction Optimization of Bioactive Compounds from Rosemary (Rosmarinus officinalis L.) Using Response Surface Methodology. Journal of the Brazilian Chemical Society, 0, , .	0.6	0
320	Estudo da influÃªncia do estÃ¡gio de lactaÃ§Ã£o na concentraÃ§Ã£o dos principais Ã¡cidos graxos de lactante com bebÃª nascido a termo. Research, Society and Development, 2021, 10, e308101422174.	0.0	0
321	PadronizaÃ§Ã£o da extraÃ§Ã£o de DNA genÃ´mico a partir de diferentes fases do leite humano/ Standardization of genomic DNA extraction from different phases of human milk. Brazilian Journal of Development, 2021, 7, 73588-73598.	0.0	0
322	A novel methodology for direct esterification of olives optimized through design of experiments. Semina: CiÃªncias Exatas E TecnolÃ³gicas, 2021, 42, 193.	0.3	0
323	Direct Methylation for Determination of Fatty Acids in Coffee Samples by GC-FID. Journal of Chromatographic Science, 2022, , .	0.7	0
324	NutriÃ§Ã£o enteral com Ãªnfase na composiÃ§Ã£o lipÃdica: uma revisÃ£o. Research, Society and Development, 2021, 10, e506101523178.	0.0	0

#	Article	IF	Citations
325	NutriÃ§Ã£o parenteral com foco na composiÃ§Ã£o lipÃdica: uma breve revisÃ£o. Research, Society and Development, 2022, 11, e33911326125.	0.0	0
326	Terapia nutricional domiciliar: uma revisÃ£o. Research, Society and Development, 2022, 11, e34011326130.	0.0	0
327	AvaliaÃ§Ã£o de medidas de pH de amostras de Ã¡gua mineral engarrafada como proposta para o ensino de Ã¡cidos e bases em nÃvel superior. Research, Society and Development, 2022, 11, e7911426465.	0.0	0
328	Assessment of the fatty acid composition of different parts of zebrafish fed diets incorporated with linseed and sunflower oils. Research, Society and Development, 2021, 10, e113101623177.	0.0	0
329	Fatores do bem-estar animal relacionados ao padrÃ£o da carne bovina: uma revisÃ£o. Research, Society and Development, 2021, 10, e330101623847.	0.0	0
330	ProduÃ§Ã£o de farinhas a partir de carcaÃ§as de tilÃ¡pia, pacu e carpa para inclusÃ£o em produtos alimentÃcios. Research, Society and Development, 2021, 10, e583101621134.	0.0	0
331	Influence of fatty acids composition in different tissue of mice feeds with fish oils. Research, Society and Development, 2021, 10, e338101623706.	0.0	0
332	A Chemical Approach on Drugs that are Under Evaluation as Potential COVID-19â€™s Treatment. Revista Virtual De Quimica, 0, , .	0.1	0
333	Fatty Acid Incorporation in the Muscle, Oxidative Markers, Lipid Peroxidation and PPAR-Î± and SREBP-2 Expression of Zebrafish Fed Linseed Oil and Clove Leaf Essential Oil. Anais Da Academia Brasileira De Ciencias, 2022, 94, .	0.3	0
334	Prebiotic ice cream containing human milk discarded by human milk banks: an approach of its technological properties and composition. Journal of Food Measurement and Characterization, 0, , .	1.6	0
335	Influence of Breastfeeding Time on Caloric Composition and IL-10 and TNF-Î± Cytokines, Fatty Acids, and Triacylglycerol in Human Milk Colostrum in Previous, Intermediate, and Posterior Milk. Journal of the Brazilian Chemical Society, 0, , .	0.6	0