

Jesui Vergilio Visentainer

List of Publications by Year in descending order

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335
papers

6,935
citations

61857

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91712

69
g-index

336
all docs

336
docs citations

336
times ranked

8496
citing authors

#	ARTICLE	IF	CITATIONS
1	Enhanced conditions for anthocyanin extraction from blackberry pomace under ultrasound irradiation. <i>Journal of Food Process Engineering</i> , 2023, 46, .	1.5	5
2	Proof-of-concept on the effect of human milk storage time: Lipid degradation and spectroscopic characterization using portable near-infrared spectrometer and chemometrics. <i>Food Chemistry</i> , 2022, 368, 130675.	4.2	6
3	Rapid authenticity assessment of Brazilian palm kernel oils by mass spectrometry combined with chemometrics. <i>LWT - Food Science and Technology</i> , 2022, 154, 112612.	2.5	3
4	Instantaneous characterization of crude vegetable oils via triacylglycerols fingerprint by atmospheric solids analysis probe tandem mass spectrometry with multiple neutral loss scans. <i>Food Control</i> , 2022, 134, 108710.	2.8	12
5	Rapid determination of L-ascorbic acid content in vitamin C serums by ultra-high-performance liquid chromatography-tandem mass spectrometry. <i>International Journal of Cosmetic Science</i> , 2022, 44, 131-141.	1.2	12
6	Direct Methylation for Determination of Fatty Acids in Coffee Samples by GC-FID. <i>Journal of Chromatographic Science</i> , 2022, , .	0.7	0
7	Partition of Lipid Classes in Extra Virgin Olive Oil via Classic Liquid Chromatography and Subsequent Characterization Employing GC-FID and ESI-MS. <i>Revista Virtual De Quimica</i> , 2022, 14, 308-315.	0.1	1
8	Validation of UHPLC-MS/MS Method and Measurement Uncertainty Evaluation for Lactose Quantification in Lactose-Free and Regular UHT Milk. <i>Food Analytical Methods</i> , 2022, 15, 1418-1431.	1.3	2
9	Assessment of <i>Moringa oleifera</i> Lam. Seeds Potential as an Adsorbent Material for Soybean Oil Bleaching. <i>Revista Virtual De Quimica</i> , 2022, 14, 258-266.	0.1	2
10	NutriÃ§Ã£o parenteral com foco na composiÃ§Ã£o lipÃdica: uma breve revisÃ£o. <i>Research, Society and Development</i> , 2022, 11, e33911326125.	0.0	0
11	Terapia nutricional domiciliar: uma revisÃ£o. <i>Research, Society and Development</i> , 2022, 11, e34011326130.	0.0	0
12	AvaliaÃ§Ã£o de medidas de pH de amostras de Ãgua mineral engarrafada como proposta para o ensino de Ãcidos e bases em nÃvel superior. <i>Research, Society and Development</i> , 2022, 11, e7911426465.	0.0	0
13	Fast and eco-friendly method using atmospheric solids analysis probe mass spectrometry to characterize oranges varieties. <i>Journal of Mass Spectrometry</i> , 2022, 57, e4828.	0.7	5
14	Effect of lyophilization and spray-drying on cytokine levels and antioxidant capacity in human milk. <i>Drying Technology</i> , 2022, 40, 3149-3159.	1.7	1
15	A 1/4-QuEChERS method combined with UHPLC-MS/MS for the analysis of phenolic compounds in red pepper varieties. <i>Journal of Food Composition and Analysis</i> , 2022, 112, 104647.	1.9	4
16	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. <i>Anais Da Academia Brasileira De Ciencias</i> , 2022, 94, .	0.3	0
17	Determination of phenolic acids and flavonoids from <i>Myrciaria cauliflora</i> edible part employing vortex-assisted matrix solid-phase dispersion (VA-MSPD) and UHPLC-MS/MS. <i>Journal of Food Composition and Analysis</i> , 2021, 95, 103667.	1.9	13
18	Lipid profile and fatty acid composition of marine fish species from Northeast coast of Brazil. <i>Journal of Food Science and Technology</i> , 2021, 58, 1177-1189.	1.4	8

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19	Evaluation of the QuEChERS method for the determination of phenolic compounds in yellow (<i>Brassica alba</i>), brown (<i>Brassica juncea</i>), and black (<i>Brassica nigra</i>) mustard seeds. <i>Food Chemistry</i> , 2021, 340, 128162.	4.2	24
20	Optimization of the Mass Yield in the Biodiesel Production from Chicken Viscera Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 31-41.	0.8	0
21	Determination of n-3 fatty acids in shrimp using a mini-scale extraction method and GC-FID analysis. <i>Journal of the Iranian Chemical Society</i> , 2021, 18, 375-383.	1.2	1
22	Evaluation of different conventional lipid extraction techniques' efficiency in obtaining oil from oleaginous seeds. <i>Chemical Papers</i> , 2021, 75, 515-522.	1.0	4
23	Human Milk Lactation Phases Evaluation Through Handheld Near-Infrared Spectroscopy and Multivariate Classification. <i>Food Analytical Methods</i> , 2021, 14, 873-882.	1.3	6
24	Viabilidade da obtenção de polpa de acerola (<i>malpighia spp</i>) microencapsulada e liofilizada: Uma revisão. <i>Research, Society and Development</i> , 2021, 10, e30410212536.	0.0	1
25	Pharmacokinetics of amoxicillin in obese and nonobese subjects. <i>British Journal of Clinical Pharmacology</i> , 2021, 87, 3227-3233.	1.1	9
26	Comparative studies on chemical stability, antioxidant and antimicrobial activity from hot and cold hibiscus (<i>Hibiscus sabdariffa</i> L.) calyces tea infusions. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3531-3538.	1.6	6
27	Sensitivity of phenolic compounds evaluated by a new approach of analytical methods. <i>Chemical Papers</i> , 2021, 75, 4849.	1.0	0
28	A High-Fat Diet Induces Lower Systemic Inflammation than a High-Carbohydrate Diet in Mice. <i>Metabolic Syndrome and Related Disorders</i> , 2021, 19, 296-304.	0.5	7
29	Chemical profile, antioxidant and anti-inflammatory properties of <i>Miconia albicans</i> (Sw.) Triana (<i>Melastomataceae</i>) fruits extract. <i>Journal of Ethnopharmacology</i> , 2021, 273, 113979.	2.0	10
30	Fatty acid composition in fractions of neutral lipids and phospholipids of <i>Hemisorubim platyrhynchos</i> with seasonal distinction. <i>Journal of Food Composition and Analysis</i> , 2021, 99, 103885.	1.9	3
31	Recomendações na doação de leite materno aos bancos de leite humano frente à pandemia do COVID-19. <i>Research, Society and Development</i> , 2021, 10, e30210817258.	0.0	1
32	Lipid profile by direct infusion ESI-MS and fatty acid composition by GC-FID in human milk: Association with nutritional status of donors. <i>Journal of Food Composition and Analysis</i> , 2021, 100, 103797.	1.9	8
33	MicroNIR spectroscopy and multivariate calibration in the proximal composition determination of human milk. <i>LWT - Food Science and Technology</i> , 2021, 147, 111645.	2.5	4
34	Constituintes bioquímicos dos frutos de <i>Solanum americanum</i> Mill., uma PANC em potencial / Biochemical constituents of the fruits of <i>Solanum americanum</i> Mill., a potential non-conventional edible plant. <i>Brazilian Journal of Development</i> , 2021, 7, 78698-78705.	0.0	0
35	TOCSY, hydrogen decoupling and computational calculations to an unequivocal structural elucidation of a new sesquiterpene derivative and identification of other constituents from <i>Praxelis sanctopaulensis</i> . <i>Phytochemical Analysis</i> , 2021, , .	1.2	0
36	Photochemoprotective Effects of Ethyl Acetate Fraction from <i>Senegalia polyphylla</i> Leaves in Ultraviolet-Irradiated L929 Fibroblasts. <i>Free Radicals and Antioxidants</i> , 2021, 11, 7-12.	0.2	0

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37	Tea catechin role in decreasing the oxidation of dairy beverages containing linseed oil. <i>International Journal for Vitamin and Nutrition Research</i> , 2021, 91, 461-468.	0.6	2
38	Human milk: processing and conservation – a review. <i>Research, Society and Development</i> , 2021, 10, e106101220118.	0.0	0
39	Revisão: Implantação das boas práticas de fabricação na indústria Brasileira de alimentos. <i>Research, Society and Development</i> , 2021, 10, e35810111687.	0.0	1
40	Estudo da influência do estágio de lactação na concentração dos principais ácidos graxos de lactante com bebê nascido a termo. <i>Research, Society and Development</i> , 2021, 10, e308101422174.	0.0	0
41	Padronização da extração de DNA genômico a partir de diferentes fases do leite humano/ Standardization of genomic DNA extraction from different phases of human milk. <i>Brazilian Journal of Development</i> , 2021, 7, 73588-73598.	0.0	0
42	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. <i>Metabolic Syndrome and Related Disorders</i> , 2021, , .	0.5	1
43	A novel methodology for direct esterification of olives optimized through design of experiments. <i>Semina: Ciências Exatas E Tecnológicas</i> , 2021, 42, 193.	0.3	0
44	The Impact on the Stability of Triacylglycerols in Fish with a High Percentage of Polyunsaturated Fatty Acids Stored in a Freezer. <i>Revista Virtual De Quimica</i> , 2021, 13, 1384-1390.	0.1	1
45	Nutrição enteral com ênfase na composição lipídica: uma revisão. <i>Research, Society and Development</i> , 2021, 10, e506101523178.	0.0	0
46	Assessment of the fatty acid composition of different parts of zebrafish fed diets incorporated with linseed and sunflower oils. <i>Research, Society and Development</i> , 2021, 10, e113101623177.	0.0	0
47	Fatores do bem-estar animal relacionados ao padrão da carne bovina: uma revisão. <i>Research, Society and Development</i> , 2021, 10, e330101623847.	0.0	0
48	Produção de farinhas a partir de carcaças de tilápia, pacu e carpa para inclusão em produtos alimentícios. <i>Research, Society and Development</i> , 2021, 10, e583101621134.	0.0	0
49	Influence of fatty acids composition in different tissue of mice feeds with fish oils. <i>Research, Society and Development</i> , 2021, 10, e338101623706.	0.0	0
50	An improved analytical strategy based on the QuEChERS method for piceatannol analysis in seeds of <i>Passiflora</i> species. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2021, 44, 699-710.	0.5	1
51	Phenolic Compounds from <i>Butia odorata</i> (Barb. Rodr.) Noblick Fruit and Its Antioxidant and Antitumor Activities. <i>Food Analytical Methods</i> , 2020, 13, 61-68.	1.3	14
52	Evaluation of Dispersive Solid-Phase Extraction (d-SPE) as a Clean-up Step for Phenolic Compound Determination of <i>Myrciaria cauliflora</i> Peel. <i>Food Analytical Methods</i> , 2020, 13, 155-165.	1.3	19
53	Rapid extraction method followed by a d-SPE clean-up step for determination of phenolic composition and antioxidant and antiproliferative activities from berry fruits. <i>Food Chemistry</i> , 2020, 309, 125694.	4.2	20
54	Optimization of Milk Sample Cleanup Using Response Surface Methodology. <i>Food Analytical Methods</i> , 2020, 13, 166-175.	1.3	9

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55	Modified QuEChERS method for phenolic compounds determination in mustard greens (Brassica Tj ETQq1 1 0.784314 rgBT /Overloc	2.3	16
56	Decreased Docosahexaenoic Acid Levels in Serum of HIV Carrier Patients. Journal of Medicinal Food, 2020, 24, 670-673.	0.8	3
57	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
58	Performance of asymmetric spinel hollow fiber membranes for hibiscus (<i>Hibiscus sabdariffa</i> L.) extract clarification: Flux modeling and extract stability. Journal of Food Processing and Preservation, 2020, 44, e14948.	0.9	3
59	Quality and composition of three palm oils isolated by clean and sustainable process. Journal of Cleaner Production, 2020, 259, 120905.	4.6	6
60	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
61	Quantification of phenolic compounds in ripe and unripe bitter melons (<i>Momordica charantia</i>) and evaluation of the distribution of phenolic compounds in different parts of the fruit by UPLC-MS/MS. Chemical Papers, 2020, 74, 2613-2625.	1.0	19
62	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
63	Use of passion fruit seed extract (<i>Passiflora edulis</i> Sims) to prevent lipid oxidation in dairy beverages during storage and simulated digestion. LWT - Food Science and Technology, 2020, 123, 109088.	2.5	16
64	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
65	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
66	Proteínas vegetais como alimentos funcionais - revisão. Brazilian Journal of Development, 2020, 6, 5869-5879.	0.0	3
67	Incorporation of Omega-3 Fatty Acids in Nile Tilapia (<i>Oreochromis niloticus</i>) By-Products Containing Sacha Inchi Oil. Revista Virtual De Quimica, 2020, 12, 414-423.	0.1	0
68	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
69	O perfil lipídico, a concentração de calorias, de sódio e de água do leite humano são adequados para serem ofertados ao neonato desidratado?. Research, Society and Development, 2020, 9, e75791110528.	0.0	0
70	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
71	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
72	Ultrasound assisted extraction of hibiscus (<i>Hibiscus sabdariffa</i> L.) bioactive compounds for application as potential functional ingredient. Journal of Food Science and Technology, 2019, 56, 4667-4677.	1.4	17

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73	Analytical method of direct derivatization of fatty acids in seeds. <i>Chemical Papers</i> , 2019, 73, 2399-2407.	1.0	3
74	Effect of pomegranate seed oil on fatty acids composition of <i>Oreochromis niloticus</i> through supplemented diet. <i>Acta Scientiarum - Technology</i> , 2019, 41, 37995.	0.4	1
75	Characterization of gelatins from Nile tilapia skins preserved by freezing and salting. <i>Semina: Ciências Agrárias</i> , 2019, 40, 2581.	0.1	1
76	Direct infusion electrospray ionisation mass spectrometry applied in the detection of adulteration of coconut oil with palm kernel oil. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 1597-1604.	1.1	5
77	Content of phenolic compounds in fruit processing residues by mass spectrometry. <i>Acta Scientiarum - Technology</i> , 2019, 41, 35043.	0.4	4
78	Effect of clove (<i>Eugenia caryophyllus</i>) and cinnamon (<i>Cinnamomum zeylanicum</i>) essential oils in Nile tilapia diets on performance, antioxidant power and lipid oxidation in fillets. <i>Aquaculture Research</i> , 2019, 50, 673-679.	0.9	4
79	Yoghurt added with <i>Lactobacillus casei</i> and sweetened with natural sweeteners and/or prebiotics: Implications on quality parameters and probiotic survival. <i>International Dairy Journal</i> , 2019, 97, 139-148.	1.5	66
80	Fatty Acid Composition and Lipid Profile of Oral/Enteral Nutrition Supplements Available on the Brazilian Market. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800495.	1.0	2
81	Fatty acid composition and nutritional profiles of <i>Brycon</i> spp. from central Amazonia by different methods of quantification. <i>Journal of Food Science and Technology</i> , 2019, 56, 1551-1558.	1.4	9
82	Finishing plant diet supplemented with microalgae meal increases the docosahexaenoic acid content in <i>Colossoma macropomum</i> flesh. <i>Aquaculture Research</i> , 2019, 50, 1291-1299.	0.9	6
83	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. <i>Fuel Processing Technology</i> , 2019, 187, 73-83.	3.7	18
84	Investigation of bioactive compounds from various avocado varieties (<i>Persea americana</i> Miller). <i>Food Science and Technology</i> , 2019, 39, 15-21.	0.8	12
85	Authenticity investigation of bovine tallow for biodiesel production via mass spectrometry: a comparison with traditional methodology. <i>Chemical Papers</i> , 2019, 73, 1013-1018.	1.0	1
86	Determination of acrylamide in brewed coffee by dispersive liquid-liquid microextraction (DLLME) and ultra-performance liquid chromatography tandem mass spectrometry (UPLC-MS/MS). <i>Food Chemistry</i> , 2019, 282, 120-126.	4.2	66
87	Determination of phenolic compounds and antioxidant activity in passion fruit pulp (<i>Passiflora</i> spp.) using a modified QuEChERS method and UHPLC-MS/MS. <i>LWT - Food Science and Technology</i> , 2019, 100, 397-403.	2.5	52
88	Antioxidant activity and lipid oxidation in milk from cows with soybean oil and propolis extract added to their feed. <i>Food Science and Technology</i> , 2019, 39, 467-474.	0.8	9
89	Effect of Alpha-Linolenic Acid Sources in Diets for Nile Tilapia on Fatty Acid Composition of Fish Fillet Using Principal Component Analysis. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 464-476.	0.6	6
90	Photodamage attenuating potential of <i>Nectandra hihua</i> against UVB-induced oxidative stress in L929 fibroblasts. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2018, 181, 127-133.	1.7	17

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91	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. <i>Nutritional Neuroscience</i> , 2018, 21, 341-351.	1.5	61
92	Hygroscopic equilibrium of microencapsulated extract of passion fruit seed and its effect on the antioxidant capacity. <i>Journal of Food Process Engineering</i> , 2018, 41, e12597.	1.5	4
93	Antileishmanial and antioxidant potential of fractions and isolated compounds from <i>Nectandra cuspidata</i> . <i>Natural Product Research</i> , 2018, 32, 2825-2828.	1.0	5
94	Development of an ultrasound assisted method for determination of phytosterols in vegetable oil. <i>Food Chemistry</i> , 2018, 240, 441-447.	4.2	27
95	Replacing Emulsifier in a Prebiotic Ice Cream: Physical and Chemical Evaluation and Acceptance. <i>Journal of Culinary Science and Technology</i> , 2018, 16, 76-87.	0.6	5
96	Roll enriched with Nile tilapia meal: sensory, nutritional, technological and microbiological characteristics. <i>Food Science and Technology</i> , 2018, 38, 726-732.	0.8	13
97	Anthocyanidins structural study using positive electrospray ionization triple quadrupole mass spectrometry and H/D exchange. <i>Journal of Mass Spectrometry</i> , 2018, 53, 1230-1237.	0.7	3
98	Brain Fatty Acid Composition and Inflammation in Mice Fed with High-Carbohydrate Diet or High-Fat Diet. <i>Nutrients</i> , 2018, 10, 1277.	1.7	21
99	Influence of n-3 Polyunsaturated Fatty Acid in the Proliferative Activity of Lymphocytes During Experimental Infection with <i>Paracoccidioides brasiliensis. <i>Acta Scientiarum - Health Sciences</i> , 2018, 40, 30674.	0.2	0
100	Evaluation of effect of different solvent mixtures on the phenolic compound extraction and antioxidant capacity of bitter melon (<i>Momordica charantia</i>). <i>Chemical Papers</i> , 2018, 72, 2945-2953.	1.0	14
101	Venturi Electrospray Ionization: Principles and Applications. <i>International Journal of Mass Spectrometry</i> , 2018, 431, 50-55.	0.7	6
102	Centesimal composition, fatty acids profile and the nutritional quality index of four seafood species from the southern region of Brazil. <i>Acta Scientiarum - Technology</i> , 2018, 40, 39351.	0.4	5
103	Fish oil supplementation reverses behavioral and neurochemical alterations induced by swimming exercise in rats. <i>Physiology and Behavior</i> , 2018, 194, 95-102.	1.0	7
104	Effect of peanut addition to the cafeteria diet on adiposity and inflammation in zebrafish (<i>Danio rerio</i>). <i>Journal of Food Science</i> , 2018, 89, 1000-1006.	0.7	6
105	Analysis of <i>Solanum Americanum</i> Mill. by Ultrafast Liquid Chromatography with Diode Array and Time-Of-flight Mass Spectrometry Detection with Evaluation of Anti-Inflammatory Properties in Rodent Models. <i>Analytical Letters</i> , 2018, 51, 1973-1985.	1.0	3
106	Optimization of photocatalytic degradation of biodiesel using TiO ₂ /H ₂ O ₂ by experimental design. <i>Science of the Total Environment</i> , 2017, 581-582, 1-9.	3.9	22
107	Multi-block data analysis using ComDim for the evaluation of complex samples: Characterization of edible oils. <i>Analytica Chimica Acta</i> , 2017, 961, 42-48.	2.6	23
108	Antioxidant Activity and Determination of Phenolic Compounds from <i>Eugenia involucrata</i> DC. Fruits by UHPLC-MS/MS. <i>Food Analytical Methods</i> , 2017, 10, 2718-2728.	1.3	31

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109	Determination of antioxidant activity and phenolic compounds of <i>Muntingia calabura</i> Linn. peel by HPLC and DAD and UPLC and ESI-MS/MS. International Journal of Food Science and Technology, 2017, 52, 954-963.	1.3	23
110	Polyelectrolyte complexes based on alginate/tanfloc: Optimization, characterization and medical application. International Journal of Biological Macromolecules, 2017, 103, 129-138.	3.6	46
111	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
112	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
113	Chemical characterization and protective effect of the <i>Bactris setosa</i> Mart. fruit against oxidative/nitrosative stress. Food Chemistry, 2017, 220, 427-437.	4.2	26
114	Incorporation of conjugated fatty acids into Nile tilapia (<i>Oreochromis niloticus</i>). Journal of the Science of Food and Agriculture, 2017, 97, 3469-3475.	1.7	6
115	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
116	Quantification of fatty acids in salmon fillets conserved by different methods. Acta Scientiarum - Technology, 2017, 39, 403.	0.4	2
117	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
118	Commercial cuts of Pantanal caiman meat according to sex. Ciencia Rural, 2017, 47, .	0.3	1
119	Incorporation and Bioconversion of Omega-3 Fatty Acids for Obtention of Enriched Fish. , 2017, , 385-409.		0
120	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
121	Nutritional and lipid profiles of the dorsal and ventral muscles of wild pirarucu. Pesquisa Agropecuaria Brasileira, 2017, 52, 271-276.	0.9	12
122	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
123	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
124	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
125	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
126	<i>Perilla frutescens</i> : a potential ingredient for the enhancement of white bread as a source of Omega-3. Acta Scientiarum - Technology, 2016, 38, 399.	0.4	4

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127	Proximate Composition, Mineral Contents and Fatty Acid Composition of the Different Parts and Dried Peels of Tropical Fruits Cultivated in Brazil. <i>Journal of the Brazilian Chemical Society</i> , 2016, , .	0.6	51
128	Nutritional and bioactive compounds of adzuki beans cultivars using chemometric approach. <i>Ciencia E Agrotecnologia</i> , 2016, 40, 104-113.	1.5	20
129	Maternal Diet Supplementation with n-6/n-3 Essential Fatty Acids in a 1.2:1.0 Ratio Attenuates Metabolic Dysfunction in MSG-Induced Obese Mice. <i>International Journal of Endocrinology</i> , 2016, 2016, 1-10.	0.6	10
130	Use of avocado peel (<i>Persea americana</i>) in tea formulation: a functional product containing phenolic compounds with antioxidant activity. <i>Acta Scientiarum - Technology</i> , 2016, 38, 23.	0.4	39
131	Liver Fatty Acid Composition and Inflammation in Mice Fed with High-Carbohydrate Diet or High-Fat Diet. <i>Nutrients</i> , 2016, 8, 682.	1.7	80
132	Effects of diet supplementation with chia (<i>Salvia hispanica</i> L.) oil and natural antioxidant extract on the omega-3 content and antioxidant capacity of Nile tilapia fillets. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 698-707.	1.0	8
133	Determination of trans-resveratrol in <i>Solanum americanum</i> Mill. by HPLC. <i>Natural Product Research</i> , 2016, 30, 2230-2234.	1.0	4
134	<i>Citharexylum solanaceum</i> fruit extracts: Profiles of phenolic compounds and carotenoids and their relation with ROS and RNS scavenging capacities. <i>Food Research International</i> , 2016, 86, 24-33.	2.9	18
135	Sacha inchi (<i>Plukenetia volubilis</i> L.) oil composition varies with changes in temperature and pressure in subcritical extraction with n-propane. <i>Industrial Crops and Products</i> , 2016, 87, 64-70.	2.5	39
136	Lipid Composition and Antioxidant Capacity Evaluation in Tilapia Fillets Supplemented with a Blend of Oils and Vitamin E. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1255-1264.	0.8	12
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282	Development of a green chromatographic method for determination of fat-soluble vitamins in food and pharmaceutical supplement. <i>Talanta</i> , 2008, 75, 141-146.	2.9	50
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284	Comparative analysis of eight esterification methods in the quantitative determination of vegetable oil fatty acid methyl esters (FAME). <i>Journal of the Brazilian Chemical Society</i> , 2008, 19, 1475-1483.	0.6	50
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290	Chemical composition and fatty acid profile of rhea (<i>Rhea americana</i>) meat. <i>Archivos Latinoamericanos De Nutricion</i> , 2008, 58, 201-5.	0.3	4
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