Ederlan de Souza Ferreira

List of Publications by Year in descending order

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29 papers 483 citations

687335 13 h-index 713444 21 g-index

29 all docs

29 docs citations

29 times ranked 554 citing authors

#	Article	IF	CITATIONS
1	Outdoor pilot-scale cultivation of Spirulina sp. LEB-18 in different geographic locations for evaluating its growth and chemical composition. Bioresource Technology, 2018, 256, 86-94.	9.6	66
2	\hat{l}^2 -Conglycinin (7S) and glycinin (11S) exert a hypocholesterolemic effect comparable to that of fenofibrate in rats fed a high-cholesterol diet. Journal of Functional Foods, 2010, 2, 275-283.	3.4	42
3	Soy \hat{l}^2 -Conglycinin (7S Globulin) Reduces Plasma and Liver Cholesterol in Rats Fed Hypercholesterolemic Diet. Journal of Medicinal Food, 2011, 14, 94-100.	1.5	39
4	Metformin and soybean-derived bioactive molecules attenuate the expansion of stem cell-like epithelial subpopulation and confer apoptotic sensitivity in human colon cancer cells. Genes and Nutrition, 2015, 10, 49.	2.5	39
5	Pilot-scale isolation and characterization of extracellular polymeric substances (EPS) from cell-free medium of Spirulina sp. LEB-18 cultures under outdoor conditions. International Journal of Biological Macromolecules, 2019, 124, 1106-1114.	7.5	30
6	Soybean glycinin improves HDL-C and suppresses the effects of rosuvastatin on hypercholesterolemic rats. Lipids in Health and Disease, 2011, 10, 165.	3.0	22
7	Hypocholesterolaemic effect of rat-administered oral doses of the isolated 7S globulins from cowpeas and adzuki beans. Journal of Nutritional Science, 2015, 4, e7.	1.9	22
8	Strategy for the cultivation of Chlorella vulgaris with high biomass production and biofuel potential in wastewater from the oil industry. Environmental Technology and Innovation, 2022, 25, 102204.	6.1	22
9	\hat{l}^2 -conglycinin combined with fenofibrate or rosuvastatin have exerted distinct hypocholesterolemic effects in rats. Lipids in Health and Disease, 2012, 11, 11.	3.0	21
10	Effect of the addition of Spirulina sp. biomass on the development and characterization of functional food. Algal Research, 2021, 58, 102387.	4.6	21
11	In vitro and in silico studies of 3-hydroxy-3-methyl-glutaryl coenzyme A reductase inhibitory activity of the cowpea Gln-Asp-Phe peptide. Food Chemistry, 2018, 259, 270-277.	8.2	20
12	Grape peel (Syrah var.) jam as a polyphenolâ€enriched functional food ingredient. Food Science and Nutrition, 2019, 7, 1584-1594.	3.4	16
13	Legumin from chickpea: hypolipidemic effect in the liver of hypercholesterolemic rats. Nutrition and Food Science, 2014, 44, 378-388.	0.9	14
14	The Vicilin protein (<i>Vigna radiata L.</i>) of mung bean as a functional food. Nutrition and Food Science, 2017, 47, 907-916.	0.9	14
15	Syrah Grape Skin Residues Has Potential as Source of Antioxidant and Anti-Microbial Bioactive Compounds. Biology, 2021, 10, 1262.	2.8	13
16	POLYPHENOLOXIDASE FROM ATEMOYA FRUIT (ANNONA CHERIMOLA MILL.â€f×â€fANNONA SQUAMOSA L.). Journal of Food Biochemistry, 2011, 35, 1583-1592.	2.9	11
17	New molecular features of cowpea bean (<i>Vigna unguiculata</i> , l. Walp) \hat{l}^2 -vignin. Bioscience, Biotechnology and Biochemistry, 2018, 82, 285-291.	1.3	11
18	Influence of drying methods on cocoa (Theobroma cacao L.): antioxidant activity and presence of ochratoxin A. Food Science and Technology, 2018, 38, 278-285.	1.7	11

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19	Effect of Drying Methods on Bioactive Compounds and Antioxidant Capacity in Grape Skin Residues from the New Hybrid Variety "BRS Magna― Molecules, 2020, 25, 3701.	3.8	11
20	IAF, QGF, and QDF Peptides Exhibit Cholesterol-Lowering Activity through a Statin-like HMG-CoA Reductase Regulation Mechanism: In Silico and In Vitro Approach. International Journal of Molecular Sciences, 2021, 22, 11067.	4.1	8
21	Soybean glycinin (11S) increases HDLâ€cholesterol in hypercholesterolemic rats. Nutrition and Food Science, 2012, 42, 102-110.	0.9	6
22	Effects of photostimulation on the catabolic process of xenobiotics. Journal of Photochemistry and Photobiology B: Biology, 2019, 191, 38-43.	3.8	5
23	Chromatography-Independent Fractionation and Newly Identified Molecular Features of the Adzuki Bean (Vigna angularis Willd.) \hat{l}^2 -vignin Protein. International Journal of Molecular Sciences, 2021, 22, 3018.	4.1	5
24	Combined effect of cassava starch nanoparticles and protein isolate in properties of starchâ€based nanocomposite films. Journal of Applied Polymer Science, 2021, 138, 50008.	2.6	3
25	Protein-enriched umbu (Spondias tuberosa) jam prepared by supplementation with Spirulina sp. LEB-18. Brazilian Journal of Development, 2020, 6, 22714-22729.	0.1	3
26	PyrGF and GSTLN peptides enhance pravastatin's inhibition of 3-hydroxy-3-methyl-glutaryl coenzyme. Food Bioscience, 2021, 44, 101451.	4.4	3
27	Cellulose Nanoparticles Prepared by Ionic Liquid-Assisted Method Improve the Properties of Bionanocomposite Films. Journal of Polymers and the Environment, 2022, 30, 3174-3185.	5.0	3
28	Antimicrobial activity of <i>Annona muricata</i> leaf oleoresin. Natural Product Research, 2021, , 1-7.	1.8	2
29	PROSPECĂ‡ÃƒO TECNOLÓGICA RELATIVA A DEPÓSITOS DE PATENTES RELACIONADAS AOS COMPOSTOS BIOATIVOS PRESENTE EM UVAS. Cadernos De Prospecção, 2015, 8, 797-803.	0.1	O