

Jane Mara Block

List of Publications by Year in descending order

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69
papers

1,485
citations

279487

23
h-index

360668

35
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71
all docs

71
docs citations

71
times ranked

1729
citing authors

#	ARTICLE	IF	CITATIONS
1	The Production, Benefits, and Applications of Monoacylglycerols and Diacylglycerols of Nutritional Interest. <i>Food and Bioprocess Technology</i> , 2013, 6, 17-35.	2.6	107
2	Relationship between antioxidant properties and chemical composition of the oil and the shell of pecan nuts [<i>Carya illinoensis</i> (Wangenh) C. Koch]. <i>Industrial Crops and Products</i> , 2013, 45, 64-73.	2.5	77
3	Effect of the extraction process on the phenolic compounds profile and the antioxidant and antimicrobial activity of extracts of pecan nut [<i>Carya illinoensis</i> (Wangenh) C. Koch] shell. <i>Industrial Crops and Products</i> , 2014, 52, 552-561.	2.5	69
4	Critical laminar shear-temperature effects on the nano- and mesoscale structure of a model fat and its relationship to oil binding and rheological properties. <i>Faraday Discussions</i> , 2012, 158, 171.	1.6	60
5	May the superfruit red guava and its processing waste be a potential ingredient in functional foods?. <i>Food Research International</i> , 2019, 115, 451-459.	2.9	52
6	Aqueous extract from pecan nut [<i>Carya illinoensis</i> (Wangenh) C. Koch] shell show activity against breast cancer cell line MCF-7 and Ehrlich ascites tumor in Balb-C mice. <i>Journal of Ethnopharmacology</i> , 2018, 211, 256-266.	2.0	49
7	Antioxidant Properties of Pecan Nut [<i>Carya illinoensis</i> (Wangenh.) C. Koch] Shell Infusion. <i>Grasas Y Aceites</i> , 2009, 60, 330-335.	0.3	48
8	Valorization of chia (<i>Salvia hispanica</i>) seed cake by means of supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , 2016, 112, 67-75.	1.6	47
9	Hepatoprotective effects of pecan nut shells on ethanol-induced liver damage. <i>Experimental and Toxicologic Pathology</i> , 2013, 65, 165-171.	2.1	45
10	Unsaturated Emulsifier-Mediated Modification of the Mechanical Strength and Oil Binding Capacity of a Model Edible Fat Crystallized under Shear. <i>Langmuir</i> , 2012, 28, 16207-16217.	1.6	43
11	Extraction of pequi (<i>Caryocar coriaceum</i>) pulp oil using subcritical propane: Determination of process yield and fatty acid profile. <i>Journal of Supercritical Fluids</i> , 2015, 101, 95-103.	1.6	43
12	Coconut oil: what do we really know about it so far?. <i>Food Quality and Safety</i> , 2019, 3, 61-72.	0.6	41
13	Increasing the value of pecan nut [<i>Carya illinoensis</i> (Wangenh) C. Koch] cake by means of oil extraction and antioxidant activity evaluation. <i>Journal of Supercritical Fluids</i> , 2016, 116, 215-222.	1.6	37
14	Dietary lipid sources affect the performance of Nile tilapia at optimal and cold, suboptimal temperatures. <i>Aquaculture Nutrition</i> , 2017, 23, 1016-1026.	1.1	37
15	Ultrasonic-assisted extraction combined with sample preparation and analysis using LC-ESI-MS/MS allowed the identification of 24 new phenolic compounds in pecan nut shell [<i>Carya illinoensis</i> (Wangenh) C. Koch] extracts. <i>Food Research International</i> , 2018, 106, 549-557.	2.9	35
16	Oxidative stress and anxiety-like symptoms related to withdrawal of passive cigarette smoke in mice: Beneficial effects of pecan nut shells extract, a by-product of the nut industry. <i>Ecotoxicology and Environmental Safety</i> , 2011, 74, 1770-1778.	2.9	34
17	Mixes of plant oils as fish oil substitutes for Nile tilapia at optimal and cold suboptimal temperature. <i>Aquaculture</i> , 2018, 497, 82-90.	1.7	34
18	Enzyme-assisted aqueous extraction combined with experimental designs allow the obtaining of a high-quality and yield pecan nut oil. <i>LWT - Food Science and Technology</i> , 2019, 113, 108283.	2.5	33

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19	Ultrasound-Assisted Extraction for the Recovery of Carotenoids from Guava's Pulp and Waste Powders. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 63-69.	1.4	28
20	Composition, thermal behavior and antioxidant activity of pracaxi (<i>Pentaclethra macroloba</i>) seed oil obtained by supercritical CO ₂ . <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 24, 101521.	1.5	28
21	Fatty acid composition in preterm and term breast milk. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 318-325.	1.3	27
22	Enzymatic extraction of oil from yellowfin tuna (<i>Thunnus albacares</i>) by-products: a comparison with other extraction methods. <i>International Journal of Food Science and Technology</i> , 2017, 52, 699-705.	1.3	26
23	Bioactive compounds and antioxidant activities of Brazilian hop (<i>Humulus lupulus</i> L.) extracts. <i>International Journal of Food Science and Technology</i> , 2020, 55, 340-347.	1.3	26
24	Food quality and safety progress in the Brazilian food and beverage industry: chemical hazards. <i>Food Quality and Safety</i> , 2017, 1, 117-129.	0.6	25
25	The potential of the pecan nut cake as an ingredient for the food industry. <i>Food Research International</i> , 2020, 127, 108718.	2.9	25
26	Nutritional potential, chemical profile and antioxidant activity of Chichã (<i>Sterculia striata</i>) nuts and its by-products. <i>Food Research International</i> , 2018, 106, 736-744.	2.9	23
27	Physicochemical and Sensory Quality of Crude Brazilian Pecan Nut Oil during Storage. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 971-976.	0.8	22
28	Assessment of process parameters on the production of diglycerides rich in omega-3 fatty acids through the enzymatic glycerolysis of fish oil. <i>European Food Research and Technology</i> , 2010, 231, 701-710.	1.6	22
29	PRODUCTION AND CHEMICAL CHARACTERIZATION OF PEACH (<i>PRUNUS PERSICA</i>) KERNEL FLOUR. <i>Journal of Food Process Engineering</i> , 2011, 34, 1253-1265.	1.5	21
30	Chemical Characterization and Release of Polyphenols from Pecan Nut Shell [<i>Carya illinoensis</i> (Wangenh.) C. Koch] in Zein Microparticles for Bioactive Applications. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 137-145.	1.4	20
31	Sapucaia nut (<i>Lecythis pisonis</i> Cambess) and its by-products: A promising and underutilized source of bioactive compounds. Part I: Nutritional composition and lipid profile. <i>Food Research International</i> , 2018, 108, 27-34.	2.9	19
32	Compostos fenólicos e atividade antioxidante de extratos da casca de noz-pecã [<i>Carya illinoensis</i> (Wangenh.) C. Koch]. <i>Brazilian Journal of Food Technology</i> , 2010, 12, 323-332.	0.8	19
33	Sapucaia nut (<i>Lecythis pisonis</i> Cambess) and its by-products: A promising and underutilized source of bioactive compounds. Part II: Phenolic compounds profile. <i>Food Research International</i> , 2018, 112, 434-442.	2.9	18
34	Sequential green extractions based on supercritical carbon dioxide and pressurized ethanol for the recovery of lipids and phenolics from <i>Pachira aquatica</i> seeds. <i>Journal of Cleaner Production</i> , 2021, 306, 127223.	4.6	18
35	Evaluaci3n de la calidad durante el almacenamiento de nueces Pecã [<i>Carya illinoensis</i> (Wangenh.) C. Koch] acondicionadas en diferentes envases. <i>Grasas Y Aceites</i> , 2008, 59, 132-138.	0.3	17
36	Impact of the addition of cocoa butter equivalent on the volatile compounds profile of dark chocolate. <i>Journal of Food Science and Technology</i> , 2018, 55, 767-775.	1.4	16

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37	Brazilian Grown Cascade Hop (<i>Humulus lupulus</i> L.): LC-ESI-MS-MS and GC-MS Analysis of Chemical Composition and Antioxidant Activity of Extracts and Essential Oils. <i>Journal of the American Society of Brewing Chemists</i> , 2021, 79, 156-166.	0.8	15
38	Improving the nutritional and phytochemical compounds of a plant-based milk of sapucaia nut cake using block freeze concentration. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3031-3042.	1.3	14
39	Blending process optimization into special fat formulation by neural networks. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1997, 74, 1537-1541.	0.8	12
40	Impact of pecan nut shell aqueous extract on the oxidative properties of margarines during storage. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3005-3012.	1.7	12
41	Ácidos graxos trans em produtos alimentícios brasileiros: uma revisão sobre aspectos relacionados à saúde e à rotulagem nutricional. <i>Revista De Nutricao</i> , 2012, 25, 517-530.	0.4	11
42	Fatty acid profile of pecan nut oils obtained from pressurized n-butane and cold pressing compared with commercial oils. <i>Journal of Food Science and Technology</i> , 2017, 54, 3366-3369.	1.4	10
43	Current policies in Brazil for ensuring nutritional quality. <i>Food Quality and Safety</i> , 2017, 1, 275-288.	0.6	10
44	Food quality, food-borne diseases, and food safety in the Brazilian food industry. <i>Food Quality and Safety</i> , 2017, 1, 13-27.	0.6	10
45	Production of chitosan and poly (vinyl alcohol) films functionalized with hop extract (<i>Humulus lupulus</i>). <i>Journal of Food Science and Technology</i> , 2017, 54, 3366-3369.	0.784314	10
46	Emerging Lipids from Arecaceae Palm Fruits in Brazil. <i>Molecules</i> , 2022, 27, 4188.	1.7	10
47	Innovative approach for obtaining phenolic compounds from guava (<i>Psidium guajava</i> L.) coproduct using ionic liquid ultrasound-assisted extraction (IL-UAE). <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 38, 102196.	1.5	6
48	Non-conventional nuts: An overview of reported composition and bioactivity and new approaches for its consumption and valorization of co-products. <i>Future Foods</i> , 2021, 4, 100099.	2.4	6
49	Nuts and Nut-Based Products: A Meta-Analysis from Intake Health Benefits and Functional Characteristics from Recovered Constituents. <i>Food Reviews International</i> , 2023, 39, 5021-5047.	4.3	6
50	Evaluation of Physicochemical and Sensory Quality During Storage of Soybean and Canola Oils Packaged in PET Bottles. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 619-629.	0.8	5
51	Industrial trial to evaluate the effect of oxygen concentration on overall quality of refined, bleached, and deodorized soybean oil in PET bottles. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2006, 83, 797-802.	0.8	4
52	Development of a Method for Controlling Trans Fatty Acids in Meals. <i>Journal of Culinary Science and Technology</i> , 2012, 10, 1-18.	0.6	4
53	Effect of high-pressure carbon dioxide processing on the inactivation of aerobic mesophilic bacteria and <i>Escherichia coli</i> in human milk. <i>CYTA - Journal of Food</i> , 2018, 16, 122-126.	0.9	4
54	LIPID, PROTEIN AND CARBOHYDRATE DURING SEED DEVELOPMENT IN <i>Araucaria angustifolia</i> . <i>Cerne</i> , 2020, 26, 301-309.	0.9	4

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55	A non-conventional approach for obtaining phenolic antioxidants from red guava (<i>Psidium</i>) Tj ETQq1 1 0.784314 rgBT /Qverlock	0.9	4
56	Formulation of special fats by neural networks: A statistical approach. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 1357-1361.	0.8	3
57	Dataset on the phytochemicals, antioxidants, and minerals contents of pecan nut cake extracts obtained by ultrasound-assisted extraction coupled to a simplex-centroid design. Data in Brief, 2020, 28, 105095.	0.5	3
58	Neural networks to formulate special fats. Grasas Y Aceites, 2012, 63, 245-252.	0.3	2
59	Palm and Palm Kernel Oil Production and Processing in Brazil. , 2012, , 251-274.		2
60	Phenolic compounds and antioxidant activity of Pecan [<i>Carya illinoensis</i> (Wangenh.) C. Koch] kernel cake extracts obtained by sequential extraction. Grasas Y Aceites, 2009, 60, 460-469.	0.3	2
61	Comparison between Experimentally Determined Total, Saturated and Trans Fat Levels and Levels Reported on the Labels of Cookies and Bread sold in Brazil. Journal of Food and Nutrition Research (Newark, Del), 2014, 2, 906-913.	0.1	2
62	Efeito da adiç3o de 3leo de palma bruto nanoencapsulado na estabilidade oxidativa de molho para salada em teste de oxidaç3o acelerada. Research, Society and Development, 2020, 9, e4229107841.	0.0	2
63	Implementation of a method for controlling trans fatty acids in meals (MCTM) in restaurants. British Food Journal, 2016, 118, 3073-3087.	1.6	1
64	Valorization of Native Nuts from Brazil and Their Coproducts. , 0, , .		1
65	High-added value co-products obtained from pecan nut (<i>Carya illinoensis</i>) using a green extraction technology. Journal of Food Science and Technology, 0, , 1.	1.4	1
66	The Impact of the Block Freeze Concentration Process on Human Milk Properties Intended for Feeding Newborns. Food and Nutrition Sciences (Print), 2017, 08, 402-418.	0.2	1
67	Effect of a Diet Rich in Interesterified, Non-Interesterified and Trans Fats on Biochemical Parameters and Oxidative Status of Balb-c Mice. Food and Nutrition Sciences (Print), 2020, 11, 1032-1052.	0.2	1
68	Composition of omega-3 and omega-6 fatty acids in freeze-dried chicken embryo eggs with different days of development. Brazilian Archives of Biology and Technology, 2004, 47, 219-224.	0.5	0
69	Trans Fats Replacement Solutions in South America. , 2014, , 313-336.		0