

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	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
2	A non-conventional approach for obtaining phenolic antioxidants from red guava (<i>Psidium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70	0.9	4
3	Production of chitosan and poly (vinyl alcohol) films functionalized with hop extract (<i>Humulus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	3.3	10
4	Emerging Lipids from Arecaceae Palm Fruits in Brazil. <i>Molecules</i> , 2022, 27, 4188.	1.7	10
5	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
6	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
7	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
8	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
9	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
10	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
11	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
12	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
13	Dataset on the phytochemicals, antioxidants, and minerals contents of pecan nut cake extracts obtained by ultrasound-assisted extraction coupled to a simplex-centroid design. <i>Data in Brief</i> , 2020, 28, 105095.	0.5	3
14	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
15	LIPID, PROTEIN AND CARBOHYDRATE DURING SEED DEVELOPMENT IN <i>Araucaria angustifolia</i> . <i>Cerne</i> , 2020, 26, 301-309.	0.9	4
16	Effect of a Diet Rich in Interesterified, Non-Interesterified and Trans Fats on Biochemical Parameters and Oxidative Status of Balb-c Mice. <i>Food and Nutrition Sciences (Print)</i> , 2020, 11, 1032-1052.	0.2	1
17	Efeito da adiçãŁo de 3leo de palma bruto nanoencapsulado na estabilidade oxidativa de molho para salada em teste de oxidaçãŁo acelerada. <i>Research, Society and Development</i> , 2020, 9, e4229107841.	0.0	2
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	Coconut oil: what do we really know about it so far?. <i>Food Quality and Safety</i> , 2019, 3, 61-72.	0.6	41
20	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
21	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
22	Nutritional potential, chemical profile and antioxidant activity of Chichã (Sterculia striata) nuts and its by-products. <i>Food Research International</i> , 2018, 106, 736-744.	2.9	23
23	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 [Carya illinoensis (Wangenh) C. Koch] extracts. <i>Food Research International</i> , 2018, 106, 549-557.	2.9	35
24	Chemical Characterization and Release of Polyphenols from Pecan Nut Shell [Carya illinoensis (Wangenh) C. Koch] in Zein Microparticles for Bioactive Applications. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 137-145.	1.4	20
25	Sapucaia nut (Lecythis pisonis 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
26	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
27	Aqueous extract from pecan nut [Carya illinoensis (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
28	Sapucaia nut (Lecythis pisonis 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
29	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
30	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
31	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
32	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
33	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
34	Current policies in Brazil for ensuring nutritional quality. <i>Food Quality and Safety</i> , 2017, 1, 275-288.	0.6	10
35	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
36	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

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37	The Impact of the Block Freeze Concentration Process on Human Milk Properties Intended for Feeding Newborns. <i>Food and Nutrition Sciences (Print)</i> , 2017, 08, 402-418.	0.2	1
38	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
39	Implementation of a method for controlling trans fatty acids in meals (MCTM) in restaurants. <i>British Food Journal</i> , 2016, 118, 3073-3087.	1.6	1
40	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
41	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
42	Trans Fats Replacement Solutions in South America. , 2014, , 313-336.		0
43	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
44	Comparison between Experimentally Determined Total, Saturated and <i>Trans</i> Fat Levels and Levels Reported on the Labels of Cookies and Bread sold in Brazil. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2014, 2, 906-913.	0.1	2
45	Evaluation of Physicoâ€Chemical 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
46	Relationship between antioxidant properties and chemical composition of the oil and the shell of pecan nuts [<i>Caryailinoensis</i> (Wangenh) C. Koch]. <i>Industrial Crops and Products</i> , 2013, 45, 64-73.	2.5	77
47	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
48	Hepatoprotective effects of pecan nut shells on ethanol-induced liver damage. <i>Experimental and Toxicologic Pathology</i> , 2013, 65, 165-171.	2.1	45
49	Neural networks to formulate special fats. <i>Grasas Y Aceites</i> , 2012, 63, 245-252.	0.3	2
50	Development of a Method for Controlling Trans Fatty Acids in Mealsâ€™MCTM. <i>Journal of Culinary Science and Technology</i> , 2012, 10, 1-18.	0.6	4
51	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
52	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
53	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
54	Palm and Palm Kernel Oil Production and Processing in Brazil. , 2012, , 251-274.		2

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55	Ácidos graxos trans em produtos alimentícios brasileiros: uma revisão sobre aspectos relacionados à saúde e à rotulagem nutricional. Revista De Nutricao, 2012, 25, 517-530.	0.4	11
56	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. Ecotoxicology and Environmental Safety, 2011, 74, 1770-1778.	2.9	34
57	PRODUCTION AND CHEMICAL CHARACTERIZATION OF PEACH (<i>PRUNUS PERSICA</i>) KERNEL FLOUR. Journal of Food Process Engineering, 2011, 34, 1253-1265.	1.5	21
58	Assessment of process parameters on the production of diglycerides rich in omega-3 fatty acids through the enzymatic glycerolysis of fish oil. European Food Research and Technology, 2010, 231, 701-710.	1.6	22
59	Compostos fenólicos e atividade antioxidante de extratos da casca de noz-pecã [Carya illinoensis (Wangenh.) C. Koch]. Brazilian Journal of Food Technology, 2010, 12, 323-332.	0.8	19
60	Physicochemical and Sensory Quality of Crude Brazilian Pecan Nut Oil during Storage. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 971-976.	0.8	22
61	Antioxidant Properties of Pecan Nut [<i>Carya illinoensis</i>] (Wangenh.) C. Koch] Shell Infusion. Grasas Y Aceites, 2009, 60, 330-335.	0.3	48
62	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
63	Evaluación de la calidad durante el almacenamiento de nueces Pecã [Carya illinoensis] (Wangenh.) C. Koch] acondicionadas en diferentes envases. Grasas Y Aceites, 2008, 59, 132-138.	0.3	17
64	Industrial trial to evaluate the effect of oxygen concentration on overall quality of refined, bleached, and deodorized soybean oil in PET bottles. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 797-802.	0.8	4
65	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
66	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
67	Blending process optimization into special fat formulation by neural networks. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 1537-1541.	0.8	12
68	Valorization of Native Nuts from Brazil and Their Coproducts. , 0, , .		1
69	High-added value co-products obtained from pecan nut (Carya illinoensis) using a green extraction technology. Journal of Food Science and Technology, 0, , 1.	1.4	1