

Paulo SÃ©rgio Loubet Filho

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8996510/publications.pdf>

Version: 2024-02-01

8
papers

57
citations

2258059

3
h-index

1872680

6
g-index

8
all docs

8
docs citations

8
times ranked

21
citing authors

#	ARTICLE	IF	CITATIONS
1	Trust your gut: Bioavailability and bioaccessibility of dietary compounds. <i>Current Research in Food Science</i> , 2022, 5, 228-233.	5.8	26
2	Gut microbiota modulation by jaboticaba peel and its effect on glucose metabolism via inflammatory signaling. <i>Current Research in Food Science</i> , 2022, 5, 382-391.	5.8	14
3	Brazilian berries prevent colitis induced in obese mice by reducing the clinical signs and intestinal damage. <i>Food Bioscience</i> , 2021, 44, 101447.	4.4	6
4	The Effects of Supplementing <i>Hancornia speciosa</i> (Mangaba) on Bowel Motility and Inflammatory Profile of Wistar Rats. <i>Journal of Medicinal Food</i> , 2019, 22, 1254-1261.	1.5	4
5	Evaluation of the chemical, physical and nutritional composition and sensory acceptability of different sweet potato cultivars. <i>Semina: Ciências Agrárias</i> , 2019, 40, 1127.	0.3	3
6	COMPARAÇÃO DAS PROPRIEDADES QUÍMICAS E DO PERFIL LIPÍDICO DAS FARINHAS DE BOCAIUVA (<i>Acrocomia</i> spp.) DESPOLPADA DE FORMA MANUAL E MECÂNICA. <i>Revista De Agricultura Neotropical</i> , 2019, 6, 59-63.	0.5	2
7	Campomanesiasp. flour attenuates non-alcoholic fatty liver disease on rats fed with a hypercaloric diet. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2020, 104, 1575-1582.	2.2	1
8	Cookie adicionado de farinha de resíduos de guavira: composição físico-química e análise sensorial. <i>Evidência</i> , 2019, 19, 7-22.	0.1	1