

Narendra Narain

List of Publications by Year in descending order

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109
papers

2,757
citations

186209
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112
times ranked

3778
citing authors

#	ARTICLE	IF	CITATIONS
1	Microencapsulation of extracts of bioactive compounds obtained from acerola (<i>Malpighia emarginata</i>) Tj ETQq1 1 characterization. <i>Food Chemistry</i> , 2018, 254, 281-291.	0.784314 4.2	rgBT /Over 176
2	Evaluation of bioactive compounds potential and antioxidant activity of brown, green and red propolis from Brazilian northeast region. <i>Food Research International</i> , 2017, 101, 129-138.	2.9	174
3	Ultrasound extraction of phenolics and anthocyanins from jabuticaba peel. <i>Industrial Crops and Products</i> , 2015, 69, 400-407.	2.5	141
4	Citrus Flavonoids as Promising Phytochemicals Targeting Diabetes and Related Complications: A Systematic Review of In Vitro and In Vivo Studies. <i>Nutrients</i> , 2020, 12, 2907.	1.7	139
5	Functional properties of raw and heat processed cashew nut (<i>Anacardium occidentale</i> , L.) kernel protein isolates. <i>Molecular Nutrition and Food Research</i> , 2001, 45, 258-262.	0.0	113
6	Flavonoids as Th1/Th2 cytokines immunomodulators: A systematic review of studies on animal models. <i>Phytomedicine</i> , 2018, 44, 74-84.	2.3	72
7	Characterisation of some nutritional constituents of melon (<i>Cucumis melo</i> hybrid AF-522) seeds. <i>Food Chemistry</i> , 2000, 68, 411-414.	4.2	69
8	Effect of freeze- and spray-drying on physico-chemical characteristics, phenolic compounds and antioxidant activity of papaya pulp. <i>Journal of Food Science and Technology</i> , 2018, 55, 2095-2102.	1.4	61
9	Comparison and optimization of conventional and ultrasound assisted extraction for bioactive compounds and antioxidant activity from agro-industrial acerola (<i>Malpighia emarginata</i> DC) residue. <i>LWT - Food Science and Technology</i> , 2017, 85, 158-169.	2.5	60
10	Comparative evaluation of physical properties and volatiles profile of cabbages subjected to hot air and freeze drying. <i>LWT - Food Science and Technology</i> , 2017, 80, 501-509.	2.5	57
11	Comparative evaluation of physical properties and aroma profile of carrot slices subjected to hot air and freeze drying. <i>Drying Technology</i> , 2017, 35, 699-708.	1.7	55
12	Development and characterization of microencapsules containing spray dried powder obtained from Brazilian brown, green and red propolis. <i>Food Research International</i> , 2018, 109, 278-287.	2.9	54
13	Evaluation of bioactive compounds potential and antioxidant activity in some Brazilian exotic fruit residues. <i>Food Research International</i> , 2017, 102, 84-92.	2.9	52
14	Impact of fermentation conditions on the quality and sensory properties of a probiotic cupuassu (<i>Theobroma grandiflorum</i>) beverage. <i>Food Research International</i> , 2017, 100, 603-611.	2.9	51
15	Dynamic Headspace Concentration and Gas Chromatography of Volatile Flavor Components in Peach. <i>Journal of Food Science</i> , 1990, 55, 1303-1307.	1.5	50
16	A Cassava Starch-“Chitosan Edible Coating Enriched with Lippia sidoides Cham. Essential Oil and Pomegranate Peel Extract for Preservation of Italian Tomatoes (<i>Lycopersicon esculentum</i> Mill.) Stored at Room Temperature. <i>Food and Bioprocess Technology</i> , 2018, 11, 1750-1760.	2.6	50
17	Volatile compounds and descriptive odor attributes in umbu (<i>Spondias tuberosa</i>) fruits during maturation. <i>Food Research International</i> , 2011, 44, 1919-1926.	2.9	48
18	Chemical characterization of four Brazilian brown propolis: An insight in tracking of its geographical location of production and quality control. <i>Food Research International</i> , 2019, 123, 481-502.	2.9	47

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19	Meat quality of Moxotã³ and Canindã© goats as affected by two levels of feeding. <i>Meat Science</i> , 2008, 80, 1019-1023.	2.7	46
20	Fatty and Amino Acids Composition of Melon (<i>Cucumis melo</i> Var. <i>saccharinus</i>) Seeds. <i>Journal of Food Composition and Analysis</i> , 2001, 14, 69-74.	1.9	45
21	Production and stability of probiotic cocoa juice with sucralose as sugar substitute during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2019, 99, 371-378.	2.5	44
22	Effects of luteolin and quercetin 3-Î²-d-glucoside identified from <i>Passiflora subpeltata</i> leaves against acetaminophen induced hepatotoxicity in rats. <i>Biomedicine and Pharmacotherapy</i> , 2016, 83, 1278-1285.	2.5	41
23	Castration and slaughter age effects on panel assessment and aroma compounds of the "mestião" goat meat. <i>Meat Science</i> , 2000, 56, 117-125.	2.7	40
24	Effect of infusion time on phenolic compounds and caffeine content in black tea. <i>Food Research International</i> , 2013, 51, 155-161.	2.9	38
25	Volatile compounds captured through purge and trap technique in caja-umbu (<i>Spondias</i> sp.) fruits during maturation. <i>Food Chemistry</i> , 2007, 102, 726-731.	4.2	37
26	Essential oils and its bioactive compounds modulating cytokines: A systematic review on anti-asthmatic and immunomodulatory properties. <i>Phytomedicine</i> , 2020, 73, 152854.	2.3	36
27	UHPLC-QqQ-MS/MS identification, quantification of polyphenols from <i>Passiflora subpeltata</i> fruit pulp and determination of nutritional, antioxidant, Î±-amylase and Î±-glucosidase key enzymes inhibition properties. <i>Food Research International</i> , 2018, 108, 611-620.	2.9	35
28	Medicinal plants and natural molecules with in vitro and in vivo activity against rotavirus: A systematic review. <i>Phytomedicine</i> , 2016, 23, 1830-1842.	2.3	30
29	Castration and slaughter age effects on fat components of "Mestião" goat meat. <i>Small Ruminant Research</i> , 2001, 42, 75-80.	0.6	29
30	Characterization of principal nutritional components of Brazilian oil palm (<i>Elaeis guineensis</i>) fruits. <i>Bioresource Technology</i> , 2003, 87, 1-5.	4.8	29
31	Evidence of insulin-dependent signalling mechanisms produced by <i>Citrus sinensis</i> (L.) Osbeck fruit peel in an insulin resistant diabetic animal model. <i>Food and Chemical Toxicology</i> , 2018, 116, 86-99.	1.8	29
32	In vitro gastrointestinal digestion and probiotics fermentation impact on bioaccessibility of phenolics compounds and antioxidant capacity of some native and exotic fruit residues with potential antidiabetic effects. <i>Food Research International</i> , 2020, 136, 109614.	2.9	28
33	Wine clarification from <i>Spondias mombin</i> L. pulp by hollow fiber membrane system. <i>Process Biochemistry</i> , 2007, 42, 1516-1520.	1.8	27
34	Cytokines in the management of rotavirus infection: A systematic review of in vivo studies. <i>Cytokine</i> , 2017, 96, 152-160.	1.4	27
35	CHARACTERISATION OF THE OIL AND PROTEIN FRACTIONS OF TUCUMA (<i>Astrocaryum Vulgare</i> Mart.) FRUIT PULP AND SEED KERNEL CARACTERIZACIÃN DE LAS FRACCIONES PROTÃICAS Y LIPÃICAS DE PULPA Y SEMILLAS DE TUCUMA (<i>Astrocaryum Vulgare</i> Mart.) CARACTERIZACIÃN DAS FRACCIÃNS PROTÃICAS E LIPÃICAS DA PULPA E SEMILLAS DE TUCUMA (<i>Astrocaryum Vulgare</i> Mart.). <i>Ciencia Y Tecnologia Alimentaria</i> , 2001, 3, 111-116.	0.4	26
36	Effect of glucose and glycine addition to cocoa mass before roasting on Maillard precursor consumption and pyrazine formation. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 534-537.	1.7	25

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37	Phytochemicals screening, antioxidant capacity and chemometric characterization of four edible flowers from Brazil. <i>Food Research International</i> , 2020, 130, 108899.	2.9	25
38	Lyophilization of Avocado (<i>Persea americana</i> Mill.): Effect of Freezing and Lyophilization Pressure on Antioxidant Activity, Texture, and Browning of Pulp. <i>Drying Technology</i> , 2015, 33, 194-204.	1.7	24
39	Effect of spray drying on bioactive and volatile compounds in soursop (<i>Annona muricata</i>) fruit pulp. <i>Food Research International</i> , 2019, 124, 70-77.	2.9	24
40	Bioactive compounds and antioxidant activities in the agro-industrial residues of acerola (<i>Malpighia</i>) fruits assisted by ultrasonic or shaker extraction. <i>Food Research International</i> , 2021, 147, 110538.	2.9	24
41	Changes in physical and chemical composition during maturation of yellow mombin (<i>Spondias</i>)	4.2	22
42	fruits. <i>Food Chemistry</i> , 1992, 44, 255-259.	4.2	21
43	Oil impact on the environment and aquatic organisms on the coasts of the states of Alagoas and Sergipe, Brazil - A preliminary evaluation. <i>Marine Pollution Bulletin</i> , 2021, 171, 112723.	2.3	20
44	Chemical markers and antifungal activity of red propolis from Sergipe, Brazil. <i>Food Science and Technology</i> , 2015, 35, 291-298.	0.8	19
45	Biotechnological process for obtaining new fermented products from cashew apple fruit by <i>Saccharomyces cerevisiae</i> strains. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2011, 38, 1161-1169.	1.4	18
46	Volatile Constituents of Jambolan (<i>Syzygium cumini</i> L.) Fruits at Three Maturation Stages and Optimization of HS-SPME GC-MS Method Using a Central Composite Design. <i>Food Analytical Methods</i> , 2018, 11, 733-749.	1.3	18
47	Performance of different solvents on extraction of bioactive compounds, antioxidant and cytotoxic activities in <i>Phoenix loureiroi</i> Kunth leaves. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2020, 17, 100247.	0.9	18
48	Protective effects of flavonoid composition rich <i>P. subpeltata</i> Ortega. on indomethacin induced experimental ulcerative colitis in rat models of inflammatory bowel diseases. <i>Journal of Ethnopharmacology</i> , 2020, 248, 112350.	2.0	17
49	HS-SPME optimization and extraction of volatile compounds from soursop (<i>Annona muricata</i> L.) pulp with emphasis on their characteristic impact compounds. <i>Food Science and Technology</i> , 2017, 37, 250-260.	0.8	16
50	Enzymatic and ultrasonic-assisted pretreatment in the extraction of bioactive compounds from Monguba (<i>Pachira aquatica</i> Aubl) leaf, bark and seed. <i>Food Research International</i> , 2021, 140, 109869.	2.9	16
51	Isothermal Kinetic Study of Corn and Its Derivatives. <i>Magyar Árvad Kémlemeznyek</i> , 2002, 67, 373-379.	1.4	15
52	Use of simulated annealing in standardization and optimization of the acerola wine production. <i>Food Science and Technology</i> , 2014, 34, 292-297.	0.8	15
53	Solid-state fermentation with <i>Aspergillus niger</i> for the bio-enrichment of bioactive compounds in <i>Moringa oleifera</i> (moringa) leaves. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 27, 101709.	1.5	15
54	CHANGES IN FLAVOR QUALITY OF PINEAPPLE JUICE DURING PROCESSING. <i>Journal of Food Processing and Preservation</i> , 2009, 34, 508-519.	0.9	14

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55	HPLC-DAD-MS identification of polyphenols from <i>Passiflora leschenaultii</i> and determination of their antioxidant, analgesic, anti-inflammatory and antipyretic properties. <i>Arabian Journal of Chemistry</i> , 2019, 12, 760-771.	2.3	14
56	Improvement of bioactive compounds content in granadilla (<i>Passiflora ligularis</i>) seeds after solid-state fermentation. <i>Food Science and Technology International</i> , 2021, 27, 234-241.	1.1	14
57	Post-harvest changes in some volatile flavour constituents of yellow passion fruit (<i>Passiflora edulis</i>)	1.7	13
58	Effect of pH and distillate volume on monitoring aroma quality of bittersweet chocolate. <i>Food Quality and Preference</i> , 2003, 14, 219-226.	2.3	13
59	Influência da Idade de Abate e da Castração nas Qualidades Físico-Químicas, Sensoriais e Aromáticas da Carne Caprina. <i>Revista Brasileira De Zootecnia</i> , 2002, 31, 1562-1570.	0.3	12
60	Effect of silk flower hay (<i>Calotropis procera</i> Sw) feeding on the physical and chemical quality of <i>Longissimus dorsi</i> muscle of Santa Inez lambs. <i>Meat Science</i> , 2008, 78, 469-474.	2.7	12
61	Effect of osmotic predehydration on drying characteristics of banana fruits. <i>Food Science and Technology</i> , 2008, 28, 269-273.	0.8	12
62	Polyphenols rich <i>Passiflora leschenaultii</i> leaves modulating Farnesoid X Receptor and Pregnane X Receptor against paracetamol-induced hepatotoxicity in rats. <i>Biomedicine and Pharmacotherapy</i> , 2017, 88, 1114-1121.	2.5	12
63	Volatile profiling and UHPLC-QqQ-MS/MS polyphenol analysis of <i>Passiflora leschenaultii</i> DC. fruits and its anti-radical and anti-diabetic properties. <i>Food Research International</i> , 2020, 133, 109202.	2.9	12
64	Physico-chemical quality changes in mangaba (<i>Hancornia speciosa</i> Gomes) fruit stored at different temperatures. <i>Brazilian Archives of Biology and Technology</i> , 2009, 52, 985-990.	0.5	11
65	Modulation of interleukin expression by medicinal plants and their secondary metabolites: A systematic review on anti-asthmatic and immunopharmacological mechanisms. <i>Phytomedicine</i> , 2020, 70, 153229.	2.3	11
66	Optimization and method validation of determining polyphenolic compounds by UFLC-DAD system using two biphenyl and pentafluorophenylpropyl columns. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2019, 42, 351-357.	0.5	10
67	In situ microemulsion-gel obtained from bioadhesive hydroxypropyl methylcellulose films for transdermal administration of zidovudine. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 188, 110739.	2.5	10
68	Synbiotic açai-juice (<i>Euterpe oleracea</i>) containing sucralose as noncaloric sweetener: Processing optimization, bioactive compounds, and acceptance during storage. <i>Journal of Food Science</i> , 2021, 86, 730-739.	1.5	10
69	Evaluation of bioactive compounds, phytochemicals profile and antioxidant potential of the aqueous and ethanolic extracts of some traditional fruit tree leaves used in Brazilian folk medicine. <i>Food Research International</i> , 2021, 143, 110282.	2.9	10
70	Caracterização e extração de compostos voláteis de resíduos do processamento de maracujá (<i>Passiflora edulis</i> Sims f. <i>flavicarpa</i> Degener). <i>Ciência Rural</i> , 2012, 42, 2280-2287.	0.3	9
71	Î±-Amylase inhibition, cytotoxicity and influence of the in vitro gastrointestinal digestion on the bioaccessibility of phenolic compounds in the peel and seed of <i>Theobroma grandiflorum</i> . <i>Food Chemistry</i> , 2022, 373, 131494.	4.2	9
72	Volatile Compounds in Tomato-Based Dried Products. <i>Drying Technology</i> , 2010, 28, 232-239.	1.7	8

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73	Comparative Study of Biological (Phoenix loureiroi Fruit) and Chemical Synthesis of Chitosan-Encapsulated Zinc Oxide Nanoparticles and their Biological Properties. Arabian Journal for Science and Engineering, 2020, 45, 15-28.	1.7	8
74	Bioaccessibility of bioactive compounds after in vitro gastrointestinal digestion and probiotics fermentation of Brazilian fruits residues with antioxidant and antidiabetic potential. LWT - Food Science and Technology, 2022, 153, 112469.	2.5	8
75	VOLATILE AROMA COMPOUNDS IN MANGO FRUIT CV. "TOMMY ATKINS" - A PRELIMINARY STUDY. Acta Horticulturae, 2004, , 671-676.	0.1	7
76	Tempo de destilação e perfil volátil do óleo essencial de aroeira da praia (Schinus terebinthifolius) em Sergipe. Revista Brasileira De Plantas Medicinai, 2014, 16, 243-249.	0.3	7
77	Enhancement of phenolic antioxidants production in submerged cultures of endophytic microorganisms isolated from achachairu (Garcinia humilis), araçá-boi (Eugenia stipitata) and bacaba (Oenocarpus bacaba) fruits. LWT - Food Science and Technology, 2019, 111, 370-377.	2.5	7
78	Effect of maltodextrin and gum arabic on antioxidant activity and phytochemical profiles of spray-dried powders of sapota (Manilkara zapota) fruit juice. Drying Technology, 2021, 39, 392-404.	1.7	7
79	Optimization of the biotechnological process using Rhodotorula mucilaginosa and acerola (Malpighia emarginata L.) seeds for the production of bioactive compounds. LWT - Food Science and Technology, 2022, 160, 113190.	2.5	7
80	VOLATILE COMPOUNDS IN UMBU (SPONDIAS TUBEROSA ARRUDA CÂMARA) FRUITS DURING MATURATION. Acta Horticulturae, 2010, , 509-517.	0.1	6
81	An insight into key volatile compounds in acerola (Malpighia emarginata DC.) pulp based on their odour activity values and chemometric evaluation. Analytical Methods, 2018, 10, 5851-5866.	1.3	6
82	Comparative evaluation of volatile profile of tomato subjected to hot air, freeze, and spray drying. Drying Technology, 2021, 39, 383-391.	1.7	6
83	Comparative analysis of fresh and processed mango (Mangifera indica L, cv. "Maria") pulps: influence of processing on the volatiles, bioactive compounds and antioxidant activity. Food Science and Technology, 0, 42, .	0.8	6
84	Babassu Oil (Orbignyia phalerata), an Artisanal Product: Process Optimization of Seed Roasting on Yield, Phenolic Compounds, and Antioxidant Capacity. European Journal of Lipid Science and Technology, 2021, 123, 2000163.	1.0	5
85	Phytochemical composition and antioxidant potential of different varieties viz. Flor Branca, Costa Rica and Junco of green unripe acerola (Malpighia emarginata D.C.) fruits. Food Science and Technology, 0, 42, .	0.8	5
86	Volatile constituents of cajá-umbu (Spondias sp.) fruit obtained by simultaneous distillation and extraction and solid phase microextraction. Acta Horticulturae, 2018, , 265-272.	0.1	4
87	Process optimization for elaboration of cajá-umbu (Spondias spp.) fruit jelly: The effect of pulp and pectin contents on sensory attributes and volatile constituents. International Journal of Gastronomy and Food Science, 2021, 24, 100315.	1.3	4
88	Influence of in vitro gastrointestinal digestion and probiotic fermentation on the bioaccessibility of gallic acid and on the antioxidant potential of Brazilian fruit residues. LWT - Food Science and Technology, 2022, 153, 112436.	2.5	4
89	Evaluation of phenolic-linked anti-hyperglycemic properties of tropical Brazilian fruits for potential management of early stages Type 2 diabetes. Fruits, 2018, 73, 273-282.	0.3	4
90	Analysis of Solanum Americanum Mill. by Ultrafast Liquid Chromatography with Diode Array and Time-Of-flight Mass Spectrometry Detection with Evaluation of Anti-Inflammatory Properties in Rodent Models. Analytical Letters, 2018, 51, 1973-1985.	1.0	3

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91	Method Optimization Study on Isolation of Volatile Compounds by Headspace Solid-Phase Microextraction (HS-SPME) from Custard Apple (<i>Annona squamosa</i>) Tj ETQq10110.784334 rgBT /O	1.6	0
92	Evaluation of bioactive compounds from Sapodilla (Manilkara zapota) peel and seeds obtained by ultrasound-assisted technique. Research, Society and Development, 2020, 9, e354985158.	0.0	3
93	Profiles of nutritional, bioactive compounds and cytotoxic activity of Dwarf date palm (Phoenix) Tj ETQq1 1 0.784314 rgBT /Qverlock 10	1.6	2
94	Optimization of solvent extraction and HPLC-DAD method parameters for determination of phenolic compounds in various Brazilian propolis. Journal of Apicultural Research, 0, , 1-14.	0.7	2
95	Marine Animal and Plant Products. , 0, , 243-258.		1
96	Preservation and processing of tropical and subtropical fruits. , 2011, , 419-485e.		1
97	Qualidade funcional da infusÃo do chÃ verde comercial. Revista De Nutricao, 2012, 25, 753-763.	0.4	1
98	Intracellular and extracellular enzyme patterns during biosynthesis of short chain fructooligosaccharides from Aspergillus spp. strains: Profile, biological structure correlation and chemometric characterizations. Bioresource Technology Reports, 2020, 11, 100546.	1.5	1
99	Potencial bioativo de sementes de moringa (Moringa oleifera Lamarck) apÃs processo de fermentaÃo em estado sÃlido. Research, Society and Development, 2020, 9, e56963429.	0.0	1
100	Reduction of antinutrients and maintenance of bioactive compounds in flour from agro-industrial residue of acerola (Malpighia emarginata D.C.). Research, Society and Development, 2020, 9, e980998054.	0.0	1
101	Process optimization for simultaneous production of phenolic acids and enzymes with high fructosylation activity in cupuassu (Theobroma grandiflorum) residue by submerged fermentation with Aspergillus carbonarius. Journal of Food Science and Technology, 0, , 1.	1.4	1
102	Post-harvest quality evaluation of physico-chemical and chemical characteristics in umbu fruit at different storage conditions Evaluaci3n de la calidad postcosecha de las caracterÃsticas fÃsico-quÃmicas y quÃmicas en el fruto de umbu a diferentes condiciones de almacenamiento. CYTA - Journal of Food, 2010, 8, 103-108.	0.9	0
103	Volatiles retention profile in bread prepared by the use of umbu pulp. Acta Horticulturae, 2018, , 277-280.	0.1	0
104	Evaluation of freezing, lyophilization and rehydration on the kinetic behavior of the seriguela pulp. Acta Horticulturae, 2018, , 177-184.	0.1	0
105	Evaluation of the mechanical properties of tablets obtained from the lyophilized avocado pulp. Acta Horticulturae, 2018, , 193-196.	0.1	0
106	Effect of Fruit Processing on Product Aroma. Contemporary Food Engineering, 2012, , 387-414.	0.2	0
107	Aroma retention during drying of caja-umbu fruit pulp. , 0, , .		0
108	Perfil fitoquÃmico e propriedade antioxidante de diferentes genÃtipos de frutos do umbuzeiro (Spondias tuberosa Arruda CÃmara): uma revisÃo. Research, Society and Development, 2021, 10, e58101623116.	0.0	0

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109	Physicochemical characterization and bioactive compounds in breadfruit (<i>Artocarpus altilis</i>) and its dried products.. <i>Research, Society and Development</i> , 2021, 10, e537101523391.	0.0	0