

Narendra Narain

List of Publications by Year in descending order

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109
papers

2,757
citations

186209

28
h-index

214721

47
g-index

112
all docs

112
docs citations

112
times ranked

3778
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Î±-Amylase inhibition, cytotoxicity and influence of the in vitro gastrointestinal digestion on the bioaccessibility of phenolic compounds in the peel and seed of Theobroma grandiflorum. Food Chemistry, 2022, 373, 131494.	4.2	9
4	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
5	Enzymatic and ultrasonic-assisted pretreatment in the extraction of bioactive compounds from Monguba (Pachira aquatic Aubl) leaf, bark and seed. Food Research International, 2021, 140, 109869.	2.9	16
6	Improvement of bioactive compounds content in granadilla (<i>Passiflora ligularis</i>) seeds after solid-state fermentation. Food Science and Technology International, 2021, 27, 234-241.	1.1	14
7	Babassu Oil (<i>Orbynia phalerata</i>), 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
8	Effect of maltodextrin and gum arabic on antioxidant activity and phytochemical profiles of spray-dried powders of sapota (<i>Manilkara zapota</i>) fruit juice. Drying Technology, 2021, 39, 392-404.	1.7	7
9	Profiles of nutritional, bioactive compounds and cytotoxic activity of Dwarf date palm (Phoenix) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	1.6	2
10	Comparative evaluation of volatile profile of tomato subjected to hot air, freeze, and spray drying. Drying Technology, 2021, 39, 383-391.	1.7	6
11	Synbiotic açai juice (<i>Euterpe oleracea</i>) containing sucralose as noncaloric sweetener: Processing optimization, bioactive compounds, and acceptance during storage. Journal of Food Science, 2021, 86, 730-739.	1.5	10
12	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. Food Research International, 2021, 143, 110282.	2.9	10
13	Process optimization for elaboration of cajã-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
14	Bioactive compounds and antioxidant activities in the agro-industrial residues of acerola (Malpighia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 fruits assisted by ultrasonic or shaker extraction. Food Research International, 2021, 147, 110538.	2.9	24
15	Oil impact on the environment and aquatic organisms on the coasts of the states of Alagoas and Sergipe, Brazil - A preliminary evaluation. Marine Pollution Bulletin, 2021, 171, 112723.	2.3	20
16	Perfil fitoquãmico e propriedade antioxidante de diferentes genã³tipos de frutos do umbuzeiro (Spondias tuberosa Arruda CÃ¢mara): uma revisÃ£o. Research, Society and Development, 2021, 10, e58101623116.	0.0	0
17	Physicochemical characterization and bioactive compounds in breadfruit (Artocarpus altilis) and its dried products.. Research, Society and Development, 2021, 10, e537101523391.	0.0	0
18	Essential oils and its bioactive compounds modulating cytokines: A systematic review on anti-asthmatic and immunomodulatory properties. Phytomedicine, 2020, 73, 152854.	2.3	36

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19	Comparative Study of Biological (Phoenix loureiroi Fruit) and Chemical Synthesis of Chitosan-Encapsulated Zinc Oxide Nanoparticles and their Biological Properties. <i>Arabian Journal for Science and Engineering</i> , 2020, 45, 15-28.	1.7	8
20	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
21	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
22	Phytochemicals screening, antioxidant capacity and chemometric characterization of four edible flowers from Brazil. <i>Food Research International</i> , 2020, 130, 108899.	2.9	25
23	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
24	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
25	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
26	Intracellular and extracellular enzyme patterns during biosynthesis of short chain fructooligosaccharides from <i>Aspergillus</i> spp. strains: Profile, biological structure correlation and chemometric characterizations. <i>Bioresource Technology Reports</i> , 2020, 11, 100546.	1.5	1
27	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
28	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
29	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
30	Method Optimization Study on Isolation of Volatile Compounds by Headspace Solid-Phase Microextraction (HS-SPME) from Custard Apple (&i>Tj ETQq0010 rgBT #Overlock 1		
31	Potencial bioativo de sementes de moringa (<i>Moringa oleifera</i> Lamarck) após processo de fermentação em estado sólido. <i>Research, Society and Development</i> , 2020, 9, e56963429.	0.0	1
32	Evaluation of bioactive compounds from <i>Sapodilla</i> (<i>Manilkara zapota</i>) peel and seeds obtained by ultrasound-assisted technique. <i>Research, Society and Development</i> , 2020, 9, e354985158.	0.0	3
33	Reduction of antinutrients and maintenance of bioactive compounds in flour from agro-industrial residue of acerola (<i>Malpighia emarginata</i> D.C.). <i>Research, Society and Development</i> , 2020, 9, e980998054.	0.0	1
34	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
35	Enhancement of phenolic antioxidants production in submerged cultures of endophytic microorganisms isolated from achachairu (<i>Garcinia humilis</i>), araçá-boi (<i>Eugenia stipitata</i>) and bacaba (<i>Oenocarpus bacaba</i>) fruits. <i>LWT - Food Science and Technology</i> , 2019, 111, 370-377.	2.5	7
36	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

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37	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
38	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
39	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
40	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
41	UHPLC-QqQ-MS/MS identification, quantification of polyphenols from <i>Passiflora subpeltata</i> fruit pulp and determination of nutritional, antioxidant, α -amylase and α -glucosidase key enzymes inhibition properties. <i>Food Research International</i> , 2018, 108, 611-620.	2.9	35
42	Microencapsulation of extracts of bioactive compounds obtained from acerola (<i>Malpighia emarginata</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T characterization. <i>Food Chemistry</i> , 2018, 254, 281-291.	4.2	176
43	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
44	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
45	Flavonoids as Th1/Th2 cytokines immunomodulators: A systematic review of studies on animal models. <i>Phytomedicine</i> , 2018, 44, 74-84.	2.3	72
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	An insight into key volatile compounds in acerola (<i>Malpighia emarginata</i> DC.) pulp based on their odour activity values and chemometric evaluation. <i>Analytical Methods</i> , 2018, 10, 5851-5866.	1.3	6
48	Volatiles retention profile in bread prepared by the use of umbu pulp. <i>Acta Horticulturae</i> , 2018, , 277-280.	0.1	0
49	A Cassava Starch-Chitosan Edible Coating Enriched with <i>Lippia sidoides</i> 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
50	Evaluation of freezing, lyophilization and rehydration on the kinetic behavior of the seriguela pulp. <i>Acta Horticulturae</i> , 2018, , 177-184.	0.1	0
51	Evaluation of the mechanical properties of tablets obtained from the lyophilized avocado pulp. <i>Acta Horticulturae</i> , 2018, , 193-196.	0.1	0
52	Volatile constituents of cajÃ-umbu (<i>Spondias</i>sp.) fruit obtained by simultaneous distillation and extraction and solid phase microextraction. <i>Acta Horticulturae</i> , 2018, , 265-272.	0.1	4
53	Analysis of <i>Solanum Americanum</i> Mill. by Ultrafast Liquid Chromatography with Diode Array and Time-Of-flight Mass Spectrometry Detection with Evaluation of Anti-Inflammatory Properties in Rodent Models. <i>Analytical Letters</i> , 2018, 51, 1973-1985.	1.0	3
54	Evaluation of phenolic-linked anti-hyperglycemic properties of tropical Brazilian fruits for potential management of early stages Type 2 diabetes. <i>Fruits</i> , 2018, 73, 273-282.	0.3	4

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55	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
56	Cytokines in the management of rotavirus infection: A systematic review of in vivo studies. <i>Cytokine</i> , 2017, 96, 152-160.	1.4	27
57	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
58	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
59	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
60	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
61	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
62	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
63	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
64	Effects of luteolin and quercetin 3- β -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
65	Medicinal plants and natural molecules with in vitro and in vivo activity against rotavirus: A systematic review. <i>Phytotherapy Research</i> , 2016, 23, 1830-1842.	2.3	30
66	Chemical markers and antifungal activity of red propolis from Sergipe, Brazil. <i>Food Science and Technology</i> , 2015, 35, 291-298.	0.8	19
67	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
68	Ultrasound extraction of phenolics and anthocyanins from jabuticaba peel. <i>Industrial Crops and Products</i> , 2015, 69, 400-407.	2.5	141
69	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
70	Tempo de destilação e perfil volátil do óleo essencial de aroeira da praia (<i>Schinus terebinthifolius</i>) em Sergipe. <i>Revista Brasileira De Plantas Mediciniais</i> , 2014, 16, 243-249.	0.3	7
71	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
72	Qualidade funcional da infusão do chá verde comercial. <i>Revista De Nutricao</i> , 2012, 25, 753-763.	0.4	1

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73	Caracterizaço e extraço de compostos volteis de resduos do processamento de maracuj (Passiflora edulis Sims f. flavicarpa degener). Ciencia Rural, 2012, 42, 2280-2287.	0.3	9
74	Effect of Fruit Processing on Product Aroma. Contemporary Food Engineering, 2012, , 387-414.	0.2	0
75	Volatile compounds and descriptive odor attributes in umbu (Spondias tuberosa) fruits during maturation. Food Research International, 2011, 44, 1919-1926.	2.9	48
76	Biotechnological process for obtaining new fermented products from cashew apple fruit by Saccharomyces cerevisiae strains. Journal of Industrial Microbiology and Biotechnology, 2011, 38, 1161-1169.	1.4	18
77	Preservation and processing of tropical and subtropical fruits. , 2011, , 419-485e.		1
78	VOLATILE COMPOUNDS IN UMBU (SPONDIAS TUBEROSA ARRUDA C, MARA) FRUITS DURING MATURATION. Acta Horticulturae, 2010, , 509-517.	0.1	6
79	Volatile Compounds in Tomato-Based Dried Products. Drying Technology, 2010, 28, 232-239.	1.7	8
80	Post-harvest quality evaluation of physico-chemical and chemical characteristics in umbu fruit at different storage conditions Evaluacin de la calidad postcosecha de las caractersticas fsico-qumicas y qumicas en el fruto de umbu a diferentes condiciones de almacenamiento. CYTA - Journal of Food, 2010, 8, 103-108.	0.9	0
81	Physico-chemical quality changes in mangaba (hancornia speciosa gomes) fruit stored at different temperatures. Brazilian Archives of Biology and Technology, 2009, 52, 985-990.	0.5	11
82	CHANGES IN FLAVOR QUALITY OF PINEAPPLE JUICE DURING PROCESSING. Journal of Food Processing and Preservation, 2009, 34, 508-519.	0.9	14
83	Effect of silk flower hay (Calotropis procera Sw) feeding on the physical and chemical quality of Longissimus dorsi muscle of Santa Inez lambs. Meat Science, 2008, 78, 469-474.	2.7	12
84	Meat quality of Moxot and Canind goats as affected by two levels of feeding. Meat Science, 2008, 80, 1019-1023.	2.7	46
85	Effect of osmotic predehydration on drying characteristics of banana fruits. Food Science and Technology, 2008, 28, 269-273.	0.8	12
86	Volatile compounds captured through purge and trap technique in caja-umbu (Spondias sp.) fruits during maturation. Food Chemistry, 2007, 102, 726-731.	4.2	37
87	Wine clarification from Spondias mombin L. pulp by hollow fiber membrane system. Process Biochemistry, 2007, 42, 1516-1520.	1.8	27
88	VOLATILE AROMA COMPOUNDS IN MANGO FRUIT CV. TOMMY ATKINS - A PRELIMINARY STUDY. Acta Horticulturae, 2004, , 671-676.	0.1	7
89	Characterization of principal nutritional components of Brazilian oil palm (Elaeis guineensis) fruits. Bioresource Technology, 2003, 87, 1-5.	4.8	29
90	Effect of pH and distillate volume on monitoring aroma quality of bittersweet chocolate. Food Quality and Preference, 2003, 14, 219-226.	2.3	13

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91	Influência da Idade de Abate e da Castração nas Qualidades Físico-Químicas, Sensoriais e Aromáticas da Carne Caprina. Revista Brasileira De Zootecnia, 2002, 31, 1562-1570.	0.3	12
92	Effect of glucose and glycine addition to cocoa mass before roasting on Maillard precursor consumption and pyrazine formation. Journal of the Science of Food and Agriculture, 2002, 82, 534-537.	1.7	25
93	Isothermal Kinetic Study of Corn and Its Derivatives. Magyar Árvad Kémlemez, 2002, 67, 373-379.	1.4	15
94	CHARACTERISATION OF THE OIL AND PROTEIN FRACTIONS OF TUCUMA (<i>Astrocaryum Vulgare</i> Mart.) FRUIT PULP AND SEED KERNEL CHARACTERIZACIÓN DE LAS FRACCIONES PROTÉICAS Y LIPÍDICAS DE PULPA Y SEMILLAS DE TUCUMA (<i>Astrocaryum Vulgare</i> Mart.) CHARACTERIZACIÓN DAS FRACÇÕES PROTÉICAS E LIPÍDICAS DA PULPA E SEMILLAS DE TUCUMA (<i>Astrocaryum Vulgare</i> Mart.). Ciencia Y Tecnologia Alimentaria, 2001, 3, 111-116.	0.4	26
95	Fatty and Amino Acids Composition of Melon (<i>Cucumis melo</i> Var. <i>saccharinus</i>) Seeds. Journal of Food Composition and Analysis, 2001, 14, 69-74.	1.9	45
96	Functional properties of raw and heat processed cashew nut (<i>Anacardium occidentale</i> , L.) kernel protein isolates. Molecular Nutrition and Food Research, 2001, 45, 258-262.	0.0	113
97	Castration and slaughter age effects on fat components of Mesti-goat meat. Small Ruminant Research, 2001, 42, 75-80.	0.6	29
98	Characterisation of some nutritional constituents of melon (<i>Cucumis melo</i> hybrid AF-522) seeds. Food Chemistry, 2000, 68, 411-414.	4.2	69
99	Castration and slaughter age effects on panel assessment and aroma compounds of the mesti-goat meat. Meat Science, 2000, 56, 117-125.	2.7	40
100	Variation in physical and chemical composition during maturation of umbu (<i>Spondias tuberosa</i>) fruits. Food Chemistry, 1992, 44, 255-259.	4.2	21
101	Post-harvest changes in some volatile flavour constituents of yellow passion fruit (<i>Passiflora edulis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 13	1.7	13
102	Changes in physical and chemical composition during maturation of yellow mombin (<i>Spondias</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30	4.2	22
103	Dynamic Headspace Concentration and Gas Chromatography of Volatile Flavor Components in Peach. Journal of Food Science, 1990, 55, 1303-1307.	1.5	50
104	Marine Animal and Plant Products. , 0, , 243-258.		1
105	Comparative analysis of fresh and processed mango (<i>Mangifera indica</i> L, cv. Maria) pulps: influence of processing on the volatiles, bioactive compounds and antioxidant activity. Food Science and Technology, 0, 42, .	0.8	6
106	Phytochemical composition and antioxidant potential of different varieties viz. Flor Branca, Costa Rica and Junco of green unripe acerola (<i>Malpighia emarginata</i> D.C.) fruits. Food Science and Technology, 0, 42, .	0.8	5
107	Aroma retention during drying of caja-umbu fruit pulp. , 0, , .		0
108	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

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109	Process optimization for simultaneous production of phenolic acids and enzymes with high transfructosylation activity in cupuassu (<i>Theobroma grandiflorum</i>) residue by submerged fermentation with <i>Aspergillus carbonarius</i> . <i>Journal of Food Science and Technology</i> , 0, , 1.	1.4	1