

Franco Iajolo

List of Publications by Year in descending order

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Version: 2024-02-01

204
papers

9,201
citations

39113

52
h-index

66518

82
g-index

206
all docs

206
docs citations

206
times ranked

10407
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of dietary intake of bioactive food compounds according to income level in the Brazilian population. <i>British Journal of Nutrition</i> , 2022, 127, 1232-1239.	1.2	9
2	Ingestion of orange juice prevents hyperglycemia and increases plasma miR-375 expression. <i>Clinical Nutrition ESPEN</i> , 2022, 47, 240-245.	0.5	8
3	Nanotechnology as a Tool to Mitigate the Effects of Intestinal Microbiota on Metabolization of Anthocyanins. <i>Antioxidants</i> , 2022, 11, 506.	2.2	15
4	Estimated dietary polyphenol intake and major food sources of the Brazilian population. <i>British Journal of Nutrition</i> , 2021, 126, 441-448.	1.2	20
5	Purple grumixama anthocyanins (<i>Eugenia brasiliensis</i> Lam.) attenuate obesity and insulin resistance in high-fat diet mice. <i>Food and Function</i> , 2021, 12, 3680-3691.	2.1	11
6	Stratification of Volunteers According to Flavanone Metabolite Excretion and Phase II Metabolism Profile after Single Doses of "Pera"™ Orange and "Moro"™ Blood Orange Juices. <i>Nutrients</i> , 2021, 13, 473.	1.7	19
7	Invited Letter to Editor in response to: Estimated dietary polyphenol intake and major food sources. <i>British Journal of Nutrition</i> , 2021, 126, 1-1.	1.2	0
8	Sugar derived from genetically modified sugarcane. <i>Food Science and Technology</i> , 2021, 41, 1-7.	0.8	7
9	Anthocyanins from purple maize (<i>Zea mays</i> L.) downregulate lipopolysaccharide-induced peritonitis in mice by modulating the MyD88 signaling pathway. <i>PharmaNutrition</i> , 2021, 16, 100265.	0.8	4
10	Brazilian native passion fruit (<i>Passiflora tenuifila</i> Killip) is a rich source of proanthocyanidins, carotenoids, and dietary fiber. <i>Food Research International</i> , 2021, 147, 110521.	2.9	17
11	Blood pressure and body fat % reduction is mainly related to flavanone phase II conjugates and minor extension by phenolic acid after long-term intake of orange juice. <i>Food and Function</i> , 2021, 12, 11278-11289.	2.1	20
12	Changes in flavonoid and carotenoid profiles alter volatile organic compounds in purple and orange cherry tomatoes obtained by allele introgression. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1662-1670.	1.7	27
13	Citrus flavanone metabolites protect pancreatic- β^2 cells under oxidative stress induced by cholesterol. <i>Food and Function</i> , 2020, 11, 8612-8624.	2.1	15
14	Biodiversity food dataset: Centralizing chemical composition data to allow the promotion of nutrient-rich foods in Brazil. <i>Maternal and Child Nutrition</i> , 2020, 16, e13005.	1.4	0
15	12th IFDC 2017 Special issue "Brazilian Nutrient Intake Evaluation Database: An essential tool for estimating nutrient intake data. <i>Journal of Food Composition and Analysis</i> , 2019, 83, 103286.	1.9	8
16	12th IFDC 2017 special issue "Brazilian Food Composition Table (TBCA): Development and functionalities of the online version. <i>Journal of Food Composition and Analysis</i> , 2019, 84, 103287.	1.9	14
17	Estimation of dietary flavonoid intake of the Brazilian population: A comparison between the USDA and Phenol-Explorer databases. <i>Journal of Food Composition and Analysis</i> , 2019, 78, 1-8.	1.9	9
18	The Two-Way Polyphenols-Microbiota Interactions and Their Effects on Obesity and Related Metabolic Diseases. <i>Frontiers in Nutrition</i> , 2019, 6, 188.	1.6	163

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19	Human urine metabolomic signature after ingestion of polyphenol-rich juice of purple grumixama (<i>Eugenia brasiliensis</i> Lam.). <i>Food Research International</i> , 2019, 120, 544-552.	2.9	8
20	Daily Consumption of Orange Juice from <i>Citrus sinensis</i> L. Osbeck cv. Cara Cara and cv. Bahia Differently Affects Gut Microbiota Profiling as Unveiled by an Integrated Meta-Omics Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1381-1391.	2.4	39
21	Orange juice affects acylcarnitine metabolism in healthy volunteers as revealed by a mass-spectrometry based metabolomics approach. <i>Food Research International</i> , 2018, 107, 346-352.	2.9	20
22	Application of dietary fiber method AOAC 2011.25 in fruit and comparison with AOAC 991.43 method. <i>Food Chemistry</i> , 2018, 238, 87-93.	4.2	38
23	Effectiveness of carbohydrates as a functional ingredient in glycemic control. <i>Food Science and Technology</i> , 2018, 38, 561-576.	0.8	11
24	Grumixama” <i>Eugenia brasiliensis</i> Lam. , 2018, , 219-224.		4
25	Effect of Pasteurization on Flavonoids and Carotenoids in <i>Citrus sinensis</i> (L.) Osbeck cv. ”Cara Cara”™ and ”Bahia”™ Juices. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1371-1377.	2.4	42
26	Two banana cultivars differ in composition of potentially immunomodulatory mannan and arabinogalactan. <i>Carbohydrate Polymers</i> , 2017, 164, 31-41.	5.1	19
27	Brazilian Native Fruits as a Source of Phenolic Compounds. , 2017, , 105-124.		2
28	Potential antiproliferative activity of polyphenol metabolites against human breast cancer cells and their urine excretion pattern in healthy subjects following acute intake of a polyphenol-rich juice of grumixama (<i>Eugenia brasiliensis</i> Lam.). <i>Food and Function</i> , 2017, 8, 2266-2274.	2.1	47
29	Proteomic Analysis of Peripheral Blood Mononuclear Cells after a High-Fat, High-Carbohydrate Meal with Orange Juice. <i>Journal of Proteome Research</i> , 2017, 16, 4086-4092.	1.8	21
30	Impact of resistant starch from unripe banana flour on hunger, satiety, and glucose homeostasis in healthy volunteers. <i>Journal of Functional Foods</i> , 2016, 24, 63-74.	1.6	47
31	Impact of dietary fiber energy on the calculation of food total energy value in the Brazilian Food Composition Database. <i>Food Chemistry</i> , 2016, 193, 128-133.	4.2	23
32	How do calculation method and food data source affect estimates of vitamin A content in foods and dietary intake?. <i>Journal of Food Composition and Analysis</i> , 2016, 46, 60-69.	1.9	9
33	Positive impact of a functional ingredient on hunger and satiety after ingestion of two meals with different characteristics. <i>Food Research International</i> , 2015, 76, 395-401.	2.9	10
34	Identification of Ellagitannins and Flavonoids from <i>Eugenia brasilienses</i> Lam. (Grumixama) by HPLC-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5417-5427.	2.4	60
35	Selenium status in preschool children receiving a “Brazil nut”-enriched diet. <i>Nutrition</i> , 2015, 31, 1339-1343.	1.1	53
36	Polysaccharide composition of raw and cooked chayote (<i>Sechium edule</i> Sw.) fruits and tuberous roots. <i>Carbohydrate Polymers</i> , 2015, 130, 155-165.	5.1	23

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37	Compilation of mineral data: Feasibility of updating the food composition database. <i>Journal of Food Composition and Analysis</i> , 2015, 39, 87-93.	1.9	6
38	Colonic Fermentation of Unavailable Carbohydrates from Unripe Banana and its Influence over Glycemic Control. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 297-303.	1.4	15
39	Gastrointestinal hormone modulation after a double-blind interventional study with unavailable carbohydrates. <i>Food Research International</i> , 2015, 77, 17-23.	2.9	5
40	Storage at low temperature differentially affects the colour and carotenoid composition of two cultivars of banana. <i>Food Chemistry</i> , 2015, 170, 102-109.	4.2	37
41	Frozen pulp extracts of camu-camu (<i>Myrciaria dubia</i> McVaugh) attenuate the hyperlipidemia and lipid peroxidation of Type 1 diabetic rats. <i>Food Research International</i> , 2014, 64, 1-8.	2.9	39
42	Analysis of Papaya Cell Wall-Related Genes during Fruit Ripening Indicates a Central Role of Polygalacturonases during Pulp Softening. <i>PLoS ONE</i> , 2014, 9, e105685.	1.1	68
43	Comparative study of chemical and phenolic compositions of two species of jaboticaba: <i>Myrciaria jaboticaba</i> (Vell.) Berg and <i>Myrciaria cauliflora</i> (Mart.) O. Berg. <i>Food Research International</i> , 2013, 54, 468-477.	2.9	81
44	Codex dietary fibre definition – Justification for inclusion of carbohydrates from 3 to 9 degrees of polymerisation. <i>Food Chemistry</i> , 2013, 140, 581-585.	4.2	34
45	Impact of onion (<i>Allium cepa</i> L) fructans fermentation on the cecum of rats and the use of in vitro biomarkers to assess in vivo effects. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2013, 1, 89-97.	1.5	12
46	The cold storage of green bananas affects the starch degradation during ripening at higher temperature. <i>Carbohydrate Polymers</i> , 2013, 96, 137-147.	5.1	55
47	Inhibition of Carrageenan-Induced Acute Inflammation in Mice by Oral Administration of Anthocyanin Mixture from Wild Mulberry and Cyanidin-3-Glucoside. <i>BioMed Research International</i> , 2013, 2013, 1-10.	0.9	45
48	ILSI Brazil International Workshop on Functional Foods: a narrative review of the scientific evidence in the area of carbohydrates, microbiome, and health. <i>Food and Nutrition Research</i> , 2013, 57, 19214.	1.2	16
49	Effect of thinning on flower and fruit and of edible coatings on postharvest quality of jaboticaba fruit stored at low temperature. <i>Food Science and Technology</i> , 2013, 33, 424-433.	0.8	2
50	Influence of different banana cultivars on volatile compounds during ripening in cold storage. <i>Food Research International</i> , 2012, 49, 626-633.	2.9	50
51	2D-DIGE analysis of mango (<i>Mangifera indica</i> L.) fruit reveals major proteomic changes associated with ripening. <i>Journal of Proteomics</i> , 2012, 75, 3331-3341.	1.2	60
52	Analysis of ripening-related gene expression in papaya using an Arabidopsis-based microarray. <i>BMC Plant Biology</i> , 2012, 12, 242.	1.6	41
53	Potential dietary sources of ellagic acid and other antioxidants among fruits consumed in Brazil: Jaboticaba (<i>Myrciaria jaboticaba</i> (Vell.) Berg). <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1679-1687.	1.7	105
54	Proteomic analysis of papaya fruit ripening using 2DE-DIGE. <i>Journal of Proteomics</i> , 2012, 75, 1428-1439.	1.2	78

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55	Proteomic analysis of banana fruit reveals proteins that are differentially accumulated during ripening. <i>Postharvest Biology and Technology</i> , 2012, 70, 51-58.	2.9	63
56	Plantain and Banana Starches: Granule Structural Characteristics Explain the Differences in Their Starch Degradation Patterns. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6672-6681.	2.4	48
57	Nutritional Aspects of Second Generation Soy Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5490-5497.	2.4	22
58	Commercial spices and industrial ingredients: evaluation of antioxidant capacity and flavonoids content for functional foods development. <i>Food Science and Technology</i> , 2011, 31, 527-533.	0.8	19
59	Low temperature induced changes in activity and protein levels of the enzymes associated to conversion of starch to sucrose in banana fruit. <i>Postharvest Biology and Technology</i> , 2011, 62, 133-140.	2.9	68
60	Chemical Composition and Nutritional Value of Unripe Banana Flour (<i>Musa acuminata</i> , var. Nanicão). <i>Plant Foods for Human Nutrition</i> , 2011, 66, 231-237.	1.4	84
61	Antioxidant status in rats after long-term intake of anthocyanins and ellagitannins from blackberries. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 523-531.	1.7	40
62	Effect of free or protein-associated soy isoflavones on the antioxidant status in rats. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 721-731.	1.7	27
63	Ripening-associated changes in the amounts of starch and non-starch polysaccharides and their contributions to fruit softening in three banana cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1511-1516.	1.7	59
64	Phenolic composition and antioxidant activity of culms and sugarcane (<i>Saccharum officinarum</i> L.) products. <i>Food Chemistry</i> , 2011, 125, 660-664.	4.2	102
65	Brazilian Network of Food Data Systems and LATINFOODS Regional Technical Compilation Committee: Food composition activities (2006-2009). <i>Journal of Food Composition and Analysis</i> , 2011, 24, 678-681.	1.9	5
66	Brazilian flavonoid database: Application of quality evaluation system. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 629-636.	1.9	7
67	Influence of ethylene on carotenoid biosynthesis during papaya postharvesting ripening. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 620-624.	1.9	34
68	In vivo degradation of banana starch: Structural characterization of the degradation process. <i>Carbohydrate Polymers</i> , 2010, 81, 291-299.	5.1	35
69	In Vitro Colonic Fermentation and Glycemic Response of Different Kinds of Unripe Banana Flour. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 379-385.	1.4	44
70	Rheological and functional properties of flours from banana pulp and peel. <i>Starch/Staerke</i> , 2010, 62, 277-284.	1.1	18
71	EFFECT OF THERMAL TREATMENT ON PHENOLIC COMPOUNDS AND FUNCTIONALITY LINKED TO TYPE 2 DIABETES AND HYPERTENSION MANAGEMENT OF PERUVIAN AND BRAZILIAN BEAN CULTIVARS (<i>PHASEOLUS VULGARIS</i> L.) USING IN VITRO METHODS. <i>Journal of Food Biochemistry</i> , 2010, 34, 329-355.	1.2	31
72	EVALUATION OF RED CURRANTS (<i>RIBES RUBRUM</i> L.), BLACK CURRANTS (<i>RIBES NIGRUM</i> L.), RED AND GREEN GOOSEBERRIES (<i>RIBES UVA-CRISPA</i>) FOR POTENTIAL MANAGEMENT OF TYPE 2 DIABETES AND HYPERTENSION USING IN VITRO MODELS. <i>Journal of Food Biochemistry</i> , 2010, 34, 639.	1.2	38

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73	Flavonoids, total phenolics and antioxidant capacity: comparison between commercial green tea preparations. <i>Food Science and Technology</i> , 2010, 30, 1077-1082.	0.8	57
74	Carbohydrate composition of ripe pineapple (cv. perola) and the glycemic response in humans. <i>Food Science and Technology</i> , 2010, 30, 282-288.	0.8	15
75	Chemical composition of five loquat cultivars planted in Brazil. <i>Food Science and Technology</i> , 2010, 30, 552-559.	0.8	34
76	Influência da altitude na qualidade das uvas 'Chardonnay' e 'Pinot Noir' em Minas Gerais. <i>Revista Brasileira De Fruticultura</i> , 2010, 32, 143-150.	0.2	18
77	Water extracts of cabbage and kale inhibit ex vivo H ₂ O ₂ -induced DNA damage but not rat hepatocarcinogenesis. <i>Brazilian Journal of Medical and Biological Research</i> , 2010, 43, 242-248.	0.7	7
78	Effect of oligofructose-enriched inulin on bone metabolism in girls with low calcium intakes. <i>Brazilian Archives of Biology and Technology</i> , 2010, 53, 193-201.	0.5	6
79	Chemical Composition and Antioxidant/Antidiabetic Potential of Brazilian Native Fruits and Commercial Frozen Pulp. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4666-4674.	2.4	167
80	Phenolics and Antioxidant Properties of Fruit Pulp and Cell Wall Fractions of Postharvest Banana (<i>Musa acuminata</i> Juss.) Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7991-8003.	2.4	81
81	Evaluation of Antiproliferative, Anti-Type 2 Diabetes, and Antihypertension Potentials of Ellagitannins from Strawberries (<i>Fragaria</i> — <i>ananassa</i> Duch.) Using <i>In Vitro</i> Models. <i>Journal of Medicinal Food</i> , 2010, 13, 1027-1035.	0.8	94
82	Isoflavones and Antioxidant Capacity of Commercial Soy-Based Beverages: Effect of Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4284-4291.	2.4	39
83	Transcript profiling of papaya fruit reveals differentially expressed genes associated with fruit ripening. <i>Plant Science</i> , 2010, 179, 225-233.	1.7	30
84	Differential display and suppression subtractive hybridization analysis of the pulp of ripening banana. <i>Scientia Horticulturae</i> , 2010, 124, 51-56.	1.7	7
85	Expression analysis of a set of genes related to the ripening of bananas and mangoes. <i>Brazilian Journal of Plant Physiology</i> , 2009, 21, 251-259.	0.5	4
86	Molecular cloning and characterization of a ripening-induced polygalacturonase related to papaya fruit softening. <i>Plant Physiology and Biochemistry</i> , 2009, 47, 1075-1081.	2.8	43
87	Effect of cooking on non-starch polysaccharides of hard-to-cook beans. <i>Carbohydrate Polymers</i> , 2009, 76, 100-109.	5.1	38
88	Potential of <i>Ginkgo biloba</i> L. leaves in the management of hyperglycemia and hypertension using in vitro models. <i>Bioresource Technology</i> , 2009, 100, 6599-6609.	4.8	56
89	Isoflavones and antioxidant capacity of Peruvian and Brazilian lupin cultivars. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 397-404.	1.9	42
90	Antioxidant capacity of Brazilian fruit, vegetables and commercially-frozen fruit pulps. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 394-396.	1.9	48

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91	Changes in Cell Wall Composition Associated to the Softening of Ripening Papaya: Evidence of Extensive Solubilization of Large Molecular Mass Galactouronides. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7064-7071.	2.4	46
92	Synthesis of Fructooligosaccharides in Banana "Prata"™ and Its Relation to Invertase Activity and Sucrose Accumulation. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10765-10771.	2.4	12
93	Evaluation of Indigenous Grains from the Peruvian Andean Region for Antidiabetes and Antihypertension Potential Using In Vitro Methods. <i>Journal of Medicinal Food</i> , 2009, 12, 704-713.	0.8	69
94	Cloning and characterization of transcripts differentially expressed in the pulp of ripening papaya. <i>Scientia Horticulturae</i> , 2009, 121, 159-165.	1.7	14
95	Evaluation of Antihyperglycemia and Antihypertension Potential of Native Peruvian Fruits Using In Vitro Models. <i>Journal of Medicinal Food</i> , 2009, 12, 278-291.	0.8	70
96	Effect of Different Cooking Conditions on Phenolic Compounds and Antioxidant Capacity of Some Selected Brazilian Bean (<i>Phaseolus vulgaris</i> L.) Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5734-5742.	2.4	103
97	Ascorbic acid metabolism in fruits: activity of enzymes involved in synthesis and degradation during ripening in mango and guava. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 756-762.	1.7	43
98	Non-starch polysaccharide composition of two cultivars of banana (<i>Musa acuminata</i> L.: cvs Mysore) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	8.1	32
99	Bioactive compounds and quantification of total ellagic acid in strawberries (<i>Fragaria x ananassa</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 190	4.2	190
100	STARCH MOBILIZATION AND SUCROSE ACCUMULATION IN THE PULP OF KEITT MANGOES DURING POSTHARVEST RIPENING. <i>Journal of Food Biochemistry</i> , 2008, 32, 384-395.	1.2	30
101	Antioxidant Status in Humans after Consumption of Blackberry (<i>Rubus fruticosus</i> L.) Juices With and Without Defatted Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11727-11733.	2.4	53
102	Antidiabetes and Antihypertension Potential of Commonly Consumed Carbohydrate Sweeteners Using In Vitro Models. <i>Journal of Medicinal Food</i> , 2008, 11, 337-348.	0.8	56
103	Identification of Fructooligosaccharides in Different Banana Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3305-3310.	2.4	39
104	Absorption and metabolism of cyanidin-3-glucoside and cyanidin-3-rutinoside extracted from wild mulberry (<i>Morus nigra</i> L.) in rats. <i>Nutrition Research</i> , 2008, 28, 198-207.	1.3	101
105	Benzylglucosinolate, Benzylisothiocyanate, and Myrosinase Activity in Papaya Fruit during Development and Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9592-9599.	2.4	54
106	Mango Starch Degradation. II. The Binding of α -Amylase and β -Amylase to the Starch Granule. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7416-7421.	2.4	27
107	Functionality of Bioactive Compounds in Brazilian Strawberry (<i>Fragaria</i> "ananassa Duch.) Cultivars: Evaluation of Hyperglycemia and Hypertension Potential Using In Vitro Models. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4386-4392.	2.4	113
108	Mango Starch Degradation. I. A Microscopic View of the Granule during Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7410-7415.	2.4	30

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109	Physico-chemical characterization and bioactive compounds of blackberry fruits (<i>Rubus</i> sp.) grown in Brazil. <i>Food Science and Technology</i> , 2008, 28, 702-708.	0.8	47
110	Supplements and Functional Foods Legislation in Brazil. , 2008, , 349-364.		4
111	Identification and Characterisation of Anthocyanins from Wild Mulberry (<i>Morus Nigra</i> L.) Growing in Brazil. <i>Food Science and Technology International</i> , 2007, 13, 17-25.	1.1	49
112	Polyphenols and Antioxidant Capacity of Seed Coat and Cotyledon from Brazilian and Peruvian Bean Cultivars (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 90-98.	2.4	111
113	Papaya Fruit Ripening: Response to Ethylene and 1-Methylcyclopropene (1-MCP). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6118-6123.	2.4	107
114	Compostos fenólicos e capacidade antioxidante de cultivares de uvas <i>Vitis labrusca</i> L. e <i>Vitis vinifera</i> L. <i>Food Science and Technology</i> , 2007, 27, 394-400.	0.8	91
115	LATINFOODS: Food composition activities in Latin America (2004-2006). <i>Journal of Food Composition and Analysis</i> , 2007, 20, 704-708.	1.9	2
116	Commercial Soy Protein Ingredients as Isoflavone Sources for Functional Foods. <i>Plant Foods for Human Nutrition</i> , 2007, 62, 53-58.	1.4	42
117	Bioactive Compounds and Antioxidant Capacity of Strawberry Jams. <i>Plant Foods for Human Nutrition</i> , 2007, 62, 127-131.	1.4	55
118	Antiproliferative and antioxidant activities of a tricin acylated glycoside from sugarcane (<i>Saccharum</i>)	1.4	97
119	Qualidade de pedúnculos de caju submetidos à aplicação pós-colheita de ácido ascórbico e armazenados sob refrigeração. <i>Pesquisa Agropecuária Brasileira</i> , 2007, 42, 475-482.	0.9	12
120	Qualidade pós-colheita de nozes submetidas ao armazenamento sob baixa temperatura e atmosfera modificada. <i>Food Science and Technology</i> , 2007, 27, 401-407.	0.8	6
121	Molecular Cloning and Characterization of an α -Amylase Occurring in the Pulp of Ripening Bananas and Its Expression in <i>Pichia pastoris</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8222-8228.	2.4	16
122	Effects of Ethylene and 1-Methylcyclopropene (1-MCP) on Gene Expression and Activity Profile of α -1,4-Glucan-phosphorylase during Banana Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7294-7299.	2.4	32
123	Avaliação da atividade antioxidante utilizando sistema beta-caroteno/ácido linoléico e método de seqüestro de radicais DPPH. <i>Food Science and Technology</i> , 2006, 26, 446-452.	0.8	155
124	Isoflavones in processed soybean products from Ecuador. <i>Brazilian Archives of Biology and Technology</i> , 2006, 49, 853-859.	0.5	22
125	Isolation and Characterization of Starch from Seeds of <i>Araucaria brasiliensis</i> : A Novel Starch for Application in Food Industry. <i>Starch/Staerke</i> , 2006, 58, 283-291.	1.1	76
126	Cell wall polysaccharides of common beans (<i>Phaseolus vulgaris</i> L.) composition and structure. <i>Carbohydrate Polymers</i> , 2006, 63, 1-12.	5.1	72

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127	Influence of temperature, pH and ionic strength on the production of isoflavone-rich soy protein isolates. <i>Food Chemistry</i> , 2006, 98, 757-766.	4.2	54
128	Antioxidant Activity of Phenolics Compounds From Sugar Cane (<i>Saccharum officinarum</i> L.) Juice. <i>Plant Foods for Human Nutrition</i> , 2006, 61, 187-192.	1.4	125
129	Beta-amylase expression and starch degradation during banana ripening. <i>Postharvest Biology and Technology</i> , 2006, 40, 41-47.	2.9	80
130	Teores de isoflavonas e capacidade antioxidante da soja e produtos derivados. <i>Food Science and Technology</i> , 2006, 26, 921-926.	0.8	18
131	Effects of temperature on the chemical composition and antioxidant activity of three strawberry cultivars. <i>Food Chemistry</i> , 2005, 91, 113-121.	4.2	235
132	l-Ascorbate biosynthesis in strawberries: l-Galactono-1,4-lactone dehydrogenase expression during fruit development and ripening. <i>Postharvest Biology and Technology</i> , 2005, 38, 34-42.	2.9	23
133	Effect of Storage Temperature and Water Activity on the Content and Profile of Isoflavones, Antioxidant Activity, and in Vitro Protein Digestibility of Soy Protein Isolates and Defatted Soy Flours. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6340-6346.	2.4	43
134	Antioxidant Activity of Dietary Fruits, Vegetables, and Commercial Frozen Fruit Pulps. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2928-2935.	2.4	349
135	Isoflavone Profile and Antioxidant Activity of Brazilian Soybean Varieties. <i>Food Science and Technology International</i> , 2005, 11, 205-211.	1.1	41
136	Glycemic index: effect of food storage under low temperature. <i>Brazilian Archives of Biology and Technology</i> , 2004, 47, 569-574.	0.5	18
137	Ascorbic acid biosynthesis: a precursor study on plants. <i>Brazilian Journal of Plant Physiology</i> , 2004, 16, 147-154.	0.5	39
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