Eliseu Rodrigues

List of Publications by Year
in descending order

73 papers	2,572 citations	172207 29 h-index	205818 48 g-index
74 all docs	74 docs citations	74 times ranked	3612 citing authors

#	Article	IF	Citations
1	Phenolic compounds content and antioxidant activity in pomace from selected red grapes (Vitis) Tj ETQq1 1 0.784314 rgBT /Overlock	4.2	228
2	Phenolic Compounds and Carotenoids from Four Fruits Native from the Brazilian Atlantic Forest. Journal of Agricultural and Food Chemistry, 2014, 62, 5072-5084.	2.4	149
3	Identification of carotenoids with high antioxidant capacity produced by extremophile microorganisms. World Journal of Microbiology and Biotechnology, 2012, 28, 1781-1790.	1.7	114
4	Carotenoids and Phenolic Compounds from Solanum sessiliflorum, an Unexploited Amazonian Fruit, and Their Scavenging Capacities against Reactive Oxygen and Nitrogen Species. Journal of Agricultural and Food Chemistry, 2013, 61, 3022-3029.	2.4	114
5	Characterization of active biodegradable films based on cassava starch and natural compounds. Food Packaging and Shelf Life, 2018, 16, 138-147.	3.3	104
6	Scavenging Capacity of Marine Carotenoids against Reactive Oxygen and Nitrogen Species in a Membrane-Mimicking System. Marine Drugs, 2012, 10, 1784-1798.	2.2	99
7	Bioaccessibility and catabolism of phenolic compounds from jaboticaba (Myrciaria trunciflora) fruit peel during in vitro gastrointestinal digestion and colonic fermentation. Journal of Functional Foods, 2020, 65, 103714.	1.6	85
8	Characterization and quantification of tannins, flavonols, anthocyanins and matrix-bound polyphenols from jaboticaba fruit peel: A comparison between Myrciaria trunciflora and M. jaboticaba. Journal of Food Composition and Analysis, 2019, 78, 59-74.	1.9	82
9	Phenolic compounds, antioxidant capacity and bioaccessibility of minerals of stingless bee honey (Meliponinae). Journal of Food Composition and Analysis, 2017, 63, 89-97.	1.9	79
10	Development of a novel micro-assay for evaluation of peroxyl radical scavenger capacity: Application to carotenoids and structureâ€“activity relationship. Food Chemistry, 2012, 135, 2103-2111.	4.2	78
11	Phenolic compounds and antioxidant activity of blueberry cultivars grown in Brazil. Food Science and Technology, 2011, 31, 911-917.	0.8	71
12	Extracting phenolic compounds from Hibiscus sabdariffa L. calyx using microwave assisted extraction. Industrial Crops and Products, 2019, 133, 168-177.	2.5	63
13	Natural deep eutectic solvents as a biocompatible tool for the extraction of blueberry anthocyanins. Journal of Food Composition and Analysis, 2020, 89, 103470.	1.9	61
14	Grape peel powder promotes intestinal barrier homeostasis in acute TNBS-colitis: A major role for dietary fiber and fiber-bound polyphenols. Food Research International, 2019, 123, 425-439.	2.9	59
15	Simultaneous identification of low-molecular weight phenolic and nitrogen compounds in craft beers by HPLC-ESI-MS/MS. Food Chemistry, 2019, 286, 113-122.	4.2	58
16	Effect of temperature and nitrogen concentration on biomass composition of Heterochlorella luteoviridis. Food Science and Technology, 2017, 37, 28-37.	0.8	57
17	Whey protein and phenolic compound complexation: Effects on antioxidant capacity before and after in vitro digestion. Food Research International, 2020, 133, 109104.	2.9	56
18	A new bioprocess for the production of prebiotic lactosucrose by an immobilized Î²-galactosidase. Process Biochemistry, 2017, 55, 96-103.	1.8	53

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19	Microcapsules containing antioxidant molecules as scavengers of reactive oxygen and nitrogen species. Food Chemistry, 2012, 134, 704-711.	4.2	49
20	The Amazonian fruit Byrsonima crassifolia effectively scavenges reactive oxygen and nitrogen species and protects human erythrocytes against oxidative damage. Food Research International, 2014, 64, 618-625.	2.9	45
21	Pigmentation and carotenoid content of shrimp fed with Haematococcus pluvialis and soy lecithin. Aquaculture Nutrition, 2011, 17, e530-e535.	1.1	44
22	InfluÃªncia do solvente no conteÃºdo total de polifenÃ³is, antocianinas e atividade antioxidante de extratos de bagaÃ§o de uva (Vitis vinifera) variedades Tannat e Ancelota. Food Science and Technology, 0, 28, 238-244.	0.8	43
23	Natural deep eutectic solvent (NADES): A strategy to improve the bioavailability of blueberry phenolic compounds in a ready-to-use extract. Food Chemistry, 2021, 364, 130370.	4.2	43
24	Identification of Bioactive Compounds From Vitis labrusca L. Variety Concord Grape Juice Treated With Commercial Enzymes: Improved Yield and Quality Parameters. Food and Bioprocess Technology, 2016, 9, 365-377.	2.6	40
25	Minerals and essential fatty acids of the exotic fruit Physalis peruviana L.. Food Science and Technology, 2009, 29, 642-645.	0.8	39
26	Efficient enzyme-assisted extraction of genipin from genipap (Genipa americana L.) and its application as a crosslinker for chitosan gels. Food Chemistry, 2018, 246, 266-274.	4.2	38
27	Composition analysis of carotenoids and phenolic compounds and antioxidant activity from hibiscus calyces (<scp>Hibiscus sabdariffa</scp> L.) by HPLCâ€ÐADâ€MS/MS. Phytochemical Analysis, 2019, 30, 208-217.	1.2	38
28	Chlorella sorokiniana: A new alternative source of carotenoids and proteins for gluten-free bread. LWT - Food Science and Technology, 2020, 134, 109974.	2.5	37
29	Carotenoids from Byrsonima crassifolia: Identification, quantification and in vitro scavenging capacity against peroxyl radicals. Journal of Food Composition and Analysis, 2013, 31, 155-160.	1.9	35
30	Citric acid water-based solution for blueberry bagasse anthocyanins recovery: Optimization and comparisons with microwave-assisted extraction (MAE).. LWT - Food Science and Technology, 2020, 133, 110064.	2.5	34
31	Natural deep eutectic solvent (NADES)-based blueberry extracts protect against ethanol-induced gastric ulcer in rats. Food Research International, 2020, 138, 109718.	2.9	33
32	Evaluation of the Use of Industrial Wastes on the Encapsulation of Betalains Extracted from Red Pitaya Pulp (Hylocereus polyrhizus) by Spray Drying: Powder Stability and Application. Food and Bioprocess Technology, 2020, 13, 1940-1953.	2.6	28
33	Virgin Coconut Oil Associated with High-Fat Diet Induces Metabolic Dysfunctions, Adipose Inflammation, and Hepatic Lipid Accumulation. Journal of Medicinal Food, 2020, 23, 689-698.	0.8	24
34	Comprehensive identification and quantification of unexploited phenolic compounds from red and yellow araÃ§Ã¡ (Psidium cattleianum Sabine) by LC-DAD-ESI-MS/MS. Food Research International, 2020, 131, 108978.	2.9	22
35	Correlation, by multivariate statistical analysis, between the scavenging capacity against reactive oxygen species and the bioactive compounds from frozen fruit pulps. Food Science and Technology, 2013, 33, 57-65.	0.8	21
36	Bioactive compounds and protective effect of red and black rice brans extracts in human neuron-like cells (SH-SY5Y). Food Research International, 2018, 113, 57-64.	2.9	21

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37	Use of low-cost agro products as substrate in semi-continuous process to obtain carotenoids by Sporidiobolus salmonicolor. Biocatalysis and Agricultural Biotechnology, 2017, 11, 268-274.	1.5	19
38	Chemical composition of microalgae Heterochlorella luteoviridis and Dunaliella tertiolecta with emphasis on carotenoids. Journal of the Science of Food and Agriculture, 2017, 97, 3463-3468.	1.7	19
39	Biosynthesis of vitamin B12 by Propionibacterium freudenreichii subsp. shermanii ATCC 13673 using liquid acid protein residue of soybean as culture medium. Biotechnology Progress, 2020, 36, e3011.	1.3	19
40	QuEChERS-LC-QTOFMS for the simultaneous determination of legislated and emerging mycotoxins in malted barley and beer using matrix-matched calibration as a solution to the commercial unavailability of internal standards for some mycotoxins. Food Chemistry, 2021, 345, 128744.	4.2	17
41	Influence of cultivar and season on carotenoids and phenolic compounds from red lettuce influence of cultivar and season on lettuce. Food Research International, 2022, 155, 111110.	2.9	17
42	Combination of ultrasound, enzymes and mechanical stirring: A new method to improve Vitis vinifera Cabernet Sauvignon must yield, quality and bioactive compounds. Food and Bioproducts Processing, 2017, 105, 197-204.	1.8	16
43	Improvement of Enzymatic Assisted Extraction Conditions on Anthocyanin Recovery from Different Varieties of V. vinifera and V. labrusca Grape Pomaces. Food Analytical Methods, 2019, 12, 2056-2068.	1.3	16
44	Hierarchical classification of sparkling wine samples according to the country of origin based on the most informative chemical elements. Food Control, 2019, 106, 106737.	2.8	15
45	Discrimination of sparkling wines samples according to the country of origin by ICP-OES coupled with multivariate analysis. LWT - Food Science and Technology, 2020, 131, 109760.	2.5	15
46	Effect of processing on antioxidant potential and total phenolics content in beet (Beta vulgaris L.). Food Science and Technology, 2011, 31, 688-693.	0.8	14
47	Phenolic compounds and antioxidant activity in vitro and in vivo of Butia and Opuntia fruits. Food Research International, 2020, 137, 109740.	2.9	14
48	Chymase inhibition: A key factor in the anti-inflammatory activity of ethanolic extracts and spilanthol isolated from Acmella oleracea. Journal of Ethnopharmacology, 2021, 270, 113610.	2.0	14
49	New insights into non-extractable phenolic compounds analysis. Food Research International, 2022, 157, 111487.	2.9	13
50	Wine lees from the 1st and 2nd rackings: valuable by-products. Journal of Food Science and Technology, 2019, 56, 1559-1566.	1.4	12
51	Use of Low-Cost Agro-Industrial Substrate to Obtain Carotenoids from Phaffia rhodozyma in a Bioreactor. Industrial Biotechnology, 2019, 15, 25-34.	0.5	12
52	Extraction and partial characterisation of antioxidant pigment produced by Chryseobacterium sp. kr6. Natural Product Research, 2019, 33, 1541-1549.	1.0	12
53	New insights into the phenolic compounds and antioxidant capacity of feijoa and cherry fruits cultivated in Brazil. Food Research International, 2020, 136, 109564.	2.9	10
54	Potential of immobilized Chlorella minutissima for the production of biomass, proteins, carotenoids and fatty acids. Biocatalysis and Agricultural Biotechnology, 2020, 25, 101601.	1.5	9

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55	Biological activities of wheat middlings bioprocessed with Bacillus spp.. LWT - Food Science and Technology, 2017, 77, 525-531.	2.5	8
56	Ochratoxin A presence in Cabernet Sauvignon wine changes antioxidant activity in vitro and oxidative stress markers in vivo. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 1755-1764.	1.1	8
57	Antiproliferative Effect of Colonic Fermented Phenolic Compounds from Jaboticaba (Myrciaria) Tj ETQq1 1 0.784314 rgBT /Overlock 1	1.7	8
58	In vivo assessment of the cytotoxic, genotoxic and antigenotoxic potential of manÃ¡-cubiu (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.9	7
59	DiferenciaÃ§Ã£o analÃtica de vinhos-base para espumantes de duas regiÃµes vitÃcolas do Rio Grande do Sul. Ciencia Rural, 2010, 40, 1186-1192.	0.3	5
60	Thermal Pest Control in â€˜Tannatâ€™ grapes: Effect on anthocyanins, sensory and color of one-year-old wines. Food Research International, 2017, 100, 113-121.	2.9	5
61	Production of antimicrobial metabolites against pathogenic bacteria and yeasts by Fusarium oxysporum in submerged culture processes. Bioprocess and Biosystems Engineering, 2021, 44, 1321-1332.	1.7	4
62	Effects of indoor, greenhouse, and field cultivation on bioactive compounds from parsley and basil. Journal of the Science of Food and Agriculture, 2021, 101, 6320-6330.	1.7	4
63	Overall evaluation of artichoke leftovers: Agricultural measurement and bioactive properties assessed after green and low-cost extraction methods. Food Bioscience, 2021, 41, 100963.	2.0	3
64	Ultrasound irradiation of grapes: effect on the anthocyanin profile of â€œIsabellaâ€•juice. British Food Journal, 2022, 124, 1333-1349.	1.6	3
65	Kinetic Parameters of Fed-Batch Production of Carotenoids bySporidiobolus salmonicolorUsing Low-Cost Agro-Industrial Substrates. Industrial Biotechnology, 2019, 15, 311-321.	0.5	2
66	Combination of Celluclast and Viscozyme improves enzymatic hydrolysis of residual cellulose casings: process optimization and scale-up. Brazilian Journal of Chemical Engineering, 2020, 37, 463-473.	0.7	2
67	Influence of processing conditions on the composition of feijoa (Acca sellowiana) juices during storage. Journal of Food Composition and Analysis, 2022, 114, 104769.	1.9	2
68	Thermaculture on â€˜Cabernet Sauvignonâ€™ vineyard increases wine pigments and wine sensory quality. Ciencia E Tecnica Vitivinicola, 2017, 32, 82-92.	0.3	1
69	Antihyperlipidemic effect of the hydroalcoholic extract of Basidiomycete Pycnoporus sanguineus (Fr.) Murr. in streptozotocin-induced diabetic rats. Advances in Traditional Medicine, 2021, 21, 453-461.	1.0	1
70	Antimycobacterial activity of Achyrocline flaccida (Asteraceae) aqueous extract from Southern Brazil. Natural Product Research, 2021, , 1-5.	1.0	1
71	Grape UV-C irradiation in the postharvest period as a tool to improve sensorial quality and anthocyanin profile in â€˜Cabernet Sauvignonâ€™ wine. Journal of Food Science and Technology, 2022, 59, 1801-1811.	1.4	1
72	In Vitro Screening for ROS and RNS Scavenging Capacity of Mana-Cubiu, an Unexploited Amazonian Fruit. Free Radical Biology and Medicine, 2012, 53, S112.	1.3	0

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73	Preface. Food Research International, 2017, 99, 829.	2.9	0