

Eliseu Rodrigues

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

67
papers

1,596
citations

25
h-index

39
g-index

74
ext. papers

2,041
ext. citations

4.7
avg. IF

4.99
L-index

#	Paper	IF	Citations
67	Grape UV-C irradiation in the postharvest period as a tool to improve sensorial quality and anthocyanin profile in 'Cabernet Sauvignon' wine.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 1803-1811	3.3	1811
66	Influence of cultivar and season on carotenoids and phenolic compounds from red lettuce influence of cultivar and season on lettuce.. <i>Food Research International</i> , 2022 , 155, 111110	7	1
65	Effects of indoor, greenhouse, and field cultivation on bioactive compounds from parsley and basil. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 6320-6330	4.3	0
64	Antimycobacterial activity of (Asteraceae) aqueous extract from Southern Brazil. <i>Natural Product Research</i> , 2021 , 1-5	2.3	1
63	Overall evaluation of artichoke leftovers: Agricultural measurement and bioactive properties assessed after green and low-cost extraction methods. <i>Food Bioscience</i> , 2021 , 41, 100963	4.9	0
62	Antihyperlipidemic effect of the hydroalcoholic extract of Basidiomycete <i>Pycnoporus sanguineus</i> (Fr.) Murr. in streptozotocin-induced diabetic rats. <i>Advances in Traditional Medicine</i> , 2021 , 21, 453-461	1.4	
61	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. <i>Food Chemistry</i> , 2021 , 345, 128744	8.5	8
60	Chymase inhibition: A key factor in the anti-inflammatory activity of ethanolic extracts and spilanthol isolated from <i>Acmella oleracea</i> . <i>Journal of Ethnopharmacology</i> , 2021 , 270, 113610	5	3
59	Production of antimicrobial metabolites against pathogenic bacteria and yeasts by <i>Fusarium oxysporum</i> in submerged culture processes. <i>Bioprocess and Biosystems Engineering</i> , 2021 , 44, 1321-1332 ^{3.7}	3.7	2
58	Natural deep eutectic solvent (NADES): A strategy to improve the bioavailability of blueberry phenolic compounds in a ready-to-use extract. <i>Food Chemistry</i> , 2021 , 364, 130370	8.5	12
57	Discrimination of sparkling wines samples according to the country of origin by ICP-OES coupled with multivariate analysis. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109760	5.4	5
56	Natural deep eutectic solvents as a biocompatible tool for the extraction of blueberry anthocyanins. <i>Journal of Food Composition and Analysis</i> , 2020 , 89, 103470	4.1	25
55	Whey protein and phenolic compound complexation: Effects on antioxidant capacity before and after in vitro digestion. <i>Food Research International</i> , 2020 , 133, 109104	7	27
54	Biosynthesis of vitamin B12 by <i>Propionibacterium freudenreichii</i> subsp. <i>shermanii</i> ATCC 13673 using liquid acid protein residue of soybean as culture medium. <i>Biotechnology Progress</i> , 2020 , 36, e3011 ^{2.8}	2.8	8
53	Comprehensive identification and quantification of unexploited phenolic compounds from red and yellow araraçá (<i>Psidium cattleianum</i> Sabine) by LC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2020 , 131, 108978	7	5
52	Bioaccessibility and catabolism of phenolic compounds from jaboricaba (<i>Myrciaria trunciflora</i>) fruit peel during in vitro gastrointestinal digestion and colonic fermentation. <i>Journal of Functional Foods</i> , 2020 , 65, 103714	5.1	41
51	Virgin Coconut Oil Associated with High-Fat Diet Induces Metabolic Dysfunctions, Adipose Inflammation, and Hepatic Lipid Accumulation. <i>Journal of Medicinal Food</i> , 2020 , 23, 689-698	2.8	9

50	Natural deep eutectic solvent (NADES)-based blueberry extracts protect against ethanol-induced gastric ulcer in rats. <i>Food Research International</i> , 2020 , 138, 109718	7	9
49	Citric acid water-based solution for blueberry bagasse anthocyanins recovery: Optimization and comparisons with microwave-assisted extraction (MAE).. <i>LWT - Food Science and Technology</i> , 2020 , 133, 110064	5.4	13
48	Phenolic compounds and antioxidant activity in vitro and in vivo of Butia and Opuntia fruits. <i>Food Research International</i> , 2020 , 137, 109740	7	5
47	Evaluation of the Use of Industrial Wastes on the Encapsulation of Betalains Extracted from Red Pitaya Pulp (<i>Hylocereus polyrhizus</i>) by Spray Drying: Powder Stability and Application. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1940-1953	5.1	13
46	<i>Chlorella sorokiniana</i> : A new alternative source of carotenoids and proteins for gluten-free bread. <i>LWT - Food Science and Technology</i> , 2020 , 134, 109974	5.4	11
45	New insights into the phenolic compounds and antioxidant capacity of feijoa and cherry fruits cultivated in Brazil. <i>Food Research International</i> , 2020 , 136, 109564	7	2
44	Combination of Celluclast and Viscozyme improves enzymatic hydrolysis of residual cellulose casings: process optimization and scale-up. <i>Brazilian Journal of Chemical Engineering</i> , 2020 , 37, 463-473	1.7	2
43	Ochratoxin A presence in Cabernet Sauvignon wine changes antioxidant activity and oxidative stress markers. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020 , 37, 1755-1764	3.2	4
42	Potential of immobilized <i>Chlorella minutissima</i> for the production of biomass, proteins, carotenoids and fatty acids. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020 , 25, 101601	4.2	2
41	Characterization and quantification of tannins, flavonols, anthocyanins and matrix-bound polyphenols from jaboticaba fruit peel: A comparison between <i>Myrciaria trunciflora</i> and <i>M. jaboticaba</i> . <i>Journal of Food Composition and Analysis</i> , 2019 , 78, 59-74	4.1	48
40	Grape peel powder promotes intestinal barrier homeostasis in acute TNBS-colitis: A major role for dietary fiber and fiber-bound polyphenols. <i>Food Research International</i> , 2019 , 123, 425-439	7	33
39	Wine lees from the 1st and 2nd rackings: valuable by-products. <i>Journal of Food Science and Technology</i> , 2019 , 56, 1559-1566	3.3	7
38	Extracting phenolic compounds from <i>Hibiscus sabdariffa</i> L. calyx using microwave assisted extraction. <i>Industrial Crops and Products</i> , 2019 , 133, 168-177	5.9	44
37	Simultaneous identification of low-molecular weight phenolic and nitrogen compounds in craft beers by HPLC-ESI-MS/MS. <i>Food Chemistry</i> , 2019 , 286, 113-122	8.5	37
36	Improvement of Enzymatic Assisted Extraction Conditions on Anthocyanin Recovery from Different Varieties of <i>V. vinifera</i> and <i>V. labrusca</i> Grape Pomaces. <i>Food Analytical Methods</i> , 2019 , 12, 2056-2068	3.4	11
35	Hierarchical classification of sparkling wine samples according to the country of origin based on the most informative chemical elements. <i>Food Control</i> , 2019 , 106, 106737	6.2	5
34	Kinetic Parameters of Fed-Batch Production of Carotenoids by <i>Sporidiobolus salmonicolor</i> Using Low-Cost Agro-Industrial Substrates. <i>Industrial Biotechnology</i> , 2019 , 15, 311-321	1.3	2
33	Use of Low-Cost Agro-Industrial Substrate to Obtain Carotenoids from <i>Phaffia rhodozyma</i> in a Bioreactor. <i>Industrial Biotechnology</i> , 2019 , 15, 25-34	1.3	8

32	Composition analysis of carotenoids and phenolic compounds and antioxidant activity from hibiscus calyces (<i>Hibiscus sabdariffa</i> L.) by HPLC-DAD-MS/MS. <i>Phytochemical Analysis</i> , 2019 , 30, 208-217	3.4	28
31	Extraction and partial characterisation of antioxidant pigment produced by sp. kr6. <i>Natural Product Research</i> , 2019 , 33, 1541-1549	2.3	4
30	Characterization of active biodegradable films based on cassava starch and natural compounds. <i>Food Packaging and Shelf Life</i> , 2018 , 16, 138-147	8.2	63
29	Bioactive compounds and protective effect of red and black rice brans extracts in human neuron-like cells (SH-SY5Y). <i>Food Research International</i> , 2018 , 113, 57-64	7	8
28	Efficient enzyme-assisted extraction of genipin from genipap (<i>Genipa americana</i> L.) and its application as a crosslinker for chitosan gels. <i>Food Chemistry</i> , 2018 , 246, 266-274	8.5	23
27	A new bioprocess for the production of prebiotic lactosucrose by an immobilized β -galactosidase. <i>Process Biochemistry</i> , 2017 , 55, 96-103	4.8	40
26	Biological activities of wheat middlings bioprocessed with <i>Bacillus</i> spp.. <i>LWT - Food Science and Technology</i> , 2017 , 77, 525-531	5.4	6
25	Thermaculture on Cabernet Sauvignon vineyard increases wine pigments and wine sensory quality. <i>Ciencia E Tecnica Vitivinicola</i> , 2017 , 32, 82-92	1	1
24	Effect of temperature and nitrogen concentration on biomass composition of <i>Heterochlorella luteoviridis</i> . <i>Food Science and Technology</i> , 2017 , 37, 28-37	2	37
23	Phenolic compounds, antioxidant capacity and bioaccessibility of minerals of stingless bee honey (<i>Meliponinae</i>). <i>Journal of Food Composition and Analysis</i> , 2017 , 63, 89-97	4.1	45
22	Use of low-cost agro products as substrate in semi-continuous process to obtain carotenoids by <i>Sporidiobolus salmonicolor</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2017 , 11, 268-274	4.2	14
21	Combination of ultrasound, enzymes and mechanical stirring: A new method to improve <i>Vitis vinifera</i> Cabernet Sauvignon must yield, quality and bioactive compounds. <i>Food and Bioprocess Technology</i> , 2017 , 105, 197-204	4.9	12
20	Thermal Pest Control in 'Tannat' grapes: Effect on anthocyanins, sensory and color of one-year-old wines. <i>Food Research International</i> , 2017 , 100, 113-121	7	4
19	Chemical composition of microalgae <i>Heterochlorella luteoviridis</i> and <i>Dunaliella tertiolecta</i> with emphasis on carotenoids. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3463-3468	4.3	18
18	Identification of Bioactive Compounds From <i>Vitis labrusca</i> L. Variety Concord Grape Juice Treated With Commercial Enzymes: Improved Yield and Quality Parameters. <i>Food and Bioprocess Technology</i> , 2016 , 9, 365-377	5.1	29
17	In vivo assessment of the cytotoxic, genotoxic and antigenotoxic potential of maniocubi (<i>Solanum sessiliflorum</i> Dunal) fruit. <i>Food Research International</i> , 2014 , 62, 121-127	7	5
16	The Amazonian fruit <i>Byrsonima crassifolia</i> effectively scavenges reactive oxygen and nitrogen species and protects human erythrocytes against oxidative damage. <i>Food Research International</i> , 2014 , 64, 618-625	7	33
15	Phenolic compounds and carotenoids from four fruits native from the Brazilian Atlantic Forest. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5072-84	5.7	109

14	Carotenoids from <i>Byrsonima crassifolia</i> : Identification, quantification and in vitro scavenging capacity against peroxy radicals. <i>Journal of Food Composition and Analysis</i> , 2013 , 31, 155-160	4.1	30
13	Carotenoids and phenolic compounds from <i>Solanum sessiliflorum</i> , an unexploited Amazonian fruit, and their scavenging capacities against reactive oxygen and nitrogen species. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 3022-9	5.7	91
12	Correlation, by multivariate statistical analysis, between the scavenging capacity against reactive oxygen species and the bioactive compounds from frozen fruit pulps. <i>Food Science and Technology</i> , 2013 , 33, 57-65	2	17
11	Development of a novel micro-assay for evaluation of peroxy radical scavenger capacity: application to carotenoids and structure-activity relationship. <i>Food Chemistry</i> , 2012 , 135, 2103-11	8.5	69
10	Scavenging capacity of marine carotenoids against reactive oxygen and nitrogen species in a membrane-mimicking system. <i>Marine Drugs</i> , 2012 , 10, 1784-98	6	74
9	Identification of carotenoids with high antioxidant capacity produced by extremophile microorganisms. <i>World Journal of Microbiology and Biotechnology</i> , 2012 , 28, 1781-90	4.4	78
8	Microcapsules containing antioxidant molecules as scavengers of reactive oxygen and nitrogen species. <i>Food Chemistry</i> , 2012 , 134, 704-11	8.5	36
7	Effect of processing on antioxidant potential and total phenolics content in beet (<i>Beta vulgaris</i> L.). <i>Food Science and Technology</i> , 2011 , 31, 688-693	2	8
6	Phenolic compounds and antioxidant activity of blueberry cultivars grown in Brazil. <i>Food Science and Technology</i> , 2011 , 31, 911-917	2	51
5	Pigmentation and carotenoid content of shrimp fed with <i>Haematococcus pluvialis</i> and soy lecithin. <i>Aquaculture Nutrition</i> , 2011 , 17, e530-e535	3.2	35
4	Phenolic compounds content and antioxidant activity in pomace from selected red grapes (<i>Vitis vinifera</i> L. and <i>Vitis labrusca</i> L.) widely produced in Brazil. <i>Food Chemistry</i> , 2011 , 127, 174-179	8.5	161
3	Diferenciação analítica de vinhos-base para espumantes de duas regiões vitícolas do Rio Grande do Sul. <i>Ciencia Rural</i> , 2010 , 40, 1186-1192	1.3	4
2	Minerals and essential fatty acids of the exotic fruit <i>Physalis peruviana</i> L.. <i>Food Science and Technology</i> , 2009 , 29, 642-645	2	29
1	Influência do solvente no conteúdo total de polifenóis, antocianinas e atividade antioxidante de extratos de bagaço de uva (<i>Vitis vinifera</i>) variedades Tannat e Ancelota. <i>Food Science and Technology</i> , 2008 , 28, 238-244	2	27