

# Davy W Hidalgo-Chávez

## List of Publications by Year in descending order

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37  
papers

713  
citations

643344

15  
h-index

651938

25  
g-index

37  
all docs

37  
docs citations

37  
times ranked

1009  
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro digestion and colonic fermentation of an Alicante Bouschet ( <i>Vitis vinifera</i> L.) skin extract. <i>LWT - Food Science and Technology</i> , 2022, 157, 113083.	2.5	5
2	Bioactive compounds of parsley ( <i>Petroselinum crispum</i> ), chives ( <i>Allium schoenoprasum</i> L) and their mixture (Brazilian cheiro-verde) as promising antioxidant and anti-cholesterol oxidation agents in a food system. <i>Food Research International</i> , 2022, 151, 110864.	2.9	17
3	Characterization of Buritirana ( <i>Mauritiella armata</i> ) Fruits from the Brazilian Cerrado: Biometric and Physicochemical Attributes, Chemical Composition and Antioxidant and Antibacterial Potential. <i>Foods</i> , 2022, 11, 786.	1.9	6
4	Parsley ( <i>Petroselinum crispum</i> Mill.): A source of bioactive compounds as a domestic strategy to minimize cholesterol oxidation during the thermal preparation of omelets. <i>Food Research International</i> , 2022, 156, 111199.	2.9	13
5	Impacto da pandemia de covid-19 e do isolamento social no consumo de frutas e hortaliças em residentes de municípios do estado do Rio de Janeiro. <i>Cadernos UniFOA</i> , 2022, 17, 21-32.	0.0	0
6	Combination of enzyme-assisted extraction and high hydrostatic pressure for phenolic compounds recovery from grape pomace. <i>Journal of Food Engineering</i> , 2021, 288, 110128.	2.7	52
7	Effect of high hydrostatic pressure on the antioxidant capacity and peptic hydrolysis of whey proteins. <i>Ciencia Rural</i> , 2021, 51, .	0.3	3
8	Carotenoid extraction using edible vegetable oil: an enriched provitamin A product. <i>Scientia Agricola</i> , 2021, 78, .	0.6	9
9	Effect of the addition of psyllium ( <i>Plantago ovata</i> forsk) on the physicochemical characteristics of frozen banana pulp during storage. <i>Research, Society and Development</i> , 2021, 10, e10510816997.	0.0	0
10	Effect of the addition of psyllium ( <i>Plantago Ovata</i> Forsk) on the total and bioaccessible concentration of the minerals sodium and potassium in frozen banana pulp. <i>Research, Society and Development</i> , 2021, 10, e10410816949.	0.0	0
11	Composition of different media for enzyme production and its effect on the recovery of phenolic compounds from grape pomace. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 35, 102067.	1.5	2
12	Lipid profile and high contents of cholesterol oxidation products (COPs) in different commercial brands of canned tuna. <i>Food Chemistry</i> , 2021, 352, 129334.	4.2	10
13	Physicochemical properties, characteristics, and consumer acceptance of whole grain sorghum expanded extrudates. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15837.	0.9	5
14	K-humate as an agricultural alternative to increase nodulation of soybeans inoculated with <i>Bradyrhizobium</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 36, 102129.	1.5	8
15	Extruded whole grain flours and sprout millet as functional ingredients for gluten-free bread. <i>LWT - Food Science and Technology</i> , 2021, 150, 112042.	2.5	18
16	The use of lemon juice and its role on polyunsaturated fatty acids and cholesterol oxides formation in thermally prepared sardines. <i>Journal of Food Composition and Analysis</i> , 2021, 104, 104087.	1.9	12
17	ANTROSOLIZACION FROM THE URBAN SOCIAL PERSPECTIVE / ANTROSSOLIZAÇÃO DA PERSPECTIVA SOCIAL URBANA. <i>Brazilian Journal of Development</i> , 2021, 7, 21151-21163.	0.0	0
18	Psyllium ( <i>Plantago ovata</i> Forsk) in frozen banana pulp: Influence on rheological, nutritional and sensory characteristics. <i>Food Science and Technology International</i> , 2021, , 108201322110606.	1.1	0

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19	Effects of high hydrostatic pressure processing on structure and functional properties of biodegradable film. <i>Heliyon</i> , 2020, 6, e05213.	1.4	8
20	Effect of aroeira ( <i>Schinus terebinthifolius</i> Raddi) fruit against polyunsaturated fatty acids and cholesterol thermo-oxidation in model systems containing sardine oil ( <i>Sardinella brasiliensis</i> ). <i>Food Research International</i> , 2020, 132, 109091.	2.9	16
21	Functional and antimicrobial properties of cellulose acetate films incorporated with sweet fennel essential oil and plasticizers. <i>Current Research in Food Science</i> , 2020, 3, 1-8.	2.7	30
22	Genetic and nutritional diversity of <i>Bacillus subtilis</i> isolates demonstrating different aspects related to plant growth promotion. <i>Australian Journal of Crop Science</i> , 2020, , 880-888.	0.1	1
23	Structure and functional properties of cellulose acetate films incorporated with glycerol. <i>Carbohydrate Polymers</i> , 2019, 209, 190-197.	5.1	72
24	Growth Parameters and Survivability of <i>Saccharomyces boulardii</i> for Probiotic Alcoholic Beverages Development. <i>Frontiers in Microbiology</i> , 2019, 10, 2092.	1.5	22
25	Influence of processing conditions on bioactive compound extraction from <i>Vitis vinifera</i> L. var. Alicante Bouschet grape skin. <i>Journal of Food Science and Technology</i> , 2019, 56, 1066-1072.	1.4	5
26	Impact of extruded sorghum genotypes on the rehydration and sensory properties of soluble beverages and the Brazilian consumers' perception of sorghum and cereal beverage using word association. <i>Journal of Cereal Science</i> , 2019, 89, 102793.	1.8	14
27	Use of grape pomace for the production of hydrolytic enzymes by solid-state fermentation and recovery of its bioactive compounds. <i>Food Research International</i> , 2019, 120, 441-448.	2.9	57
28	Microencapsulation by spray drying of a lycopene-rich tomato concentrate: Characterization and stability. <i>LWT - Food Science and Technology</i> , 2018, 91, 286-292.	2.5	98
29	Ultrasound Assisted Extraction of Yam ( <i>Dioscorea bulbifera</i> ) Starch: Effect on Morphology and Functional Properties. <i>Starch/Staerke</i> , 2018, 70, 1700185.	1.1	45
30	Sorgo, un cereal alternativo para productos sin gluten. <i>Revista Chilena De Nutricion</i> , 2018, 45, 169-177.	0.1	14
31	Effect of water temperature and pH on the concentration and time of ozone saturation. <i>Brazilian Journal of Food Technology</i> , 2018, 21, .	0.8	15
32	Effects of whey protein concentrate, feed moisture and temperature on the physicochemical characteristics of a rice-based extruded flour. <i>Food Chemistry</i> , 2017, 228, 287-296.	4.2	39
33	Sorghum and roasted coffee blends as a novel extruded product: Bioactive compounds and antioxidant capacity. <i>Journal of Functional Foods</i> , 2017, 29, 93-103.	1.6	42
34	Impact of Air Frying on Cholesterol and Fatty Acids Oxidation in Sardines: Protective Effects of Aromatic Herbs. <i>Journal of Food Science</i> , 2017, 82, 2823-2831.	1.5	27
35	Effect of temperature on the degradation of bioactive compounds of Pinot Noir grape pomace during drying. <i>Brazilian Journal of Food Technology</i> , 2017, 21, .	0.8	15
36	Physicochemical properties and carotenoid content of extruded and non-extruded corn and peach palm ( <i>Bactris gasipaes</i> , Kunth). <i>LWT - Food Science and Technology</i> , 2016, 69, 312-318.	2.5	30

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37	Functionality of cassava genotypes for waxy starch. Pesquisa Agropecuaria Brasileira, 0, 56, .	0.9	3