

Carlos M Donado-Pestana

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9261610/publications.pdf>

Version: 2024-02-01

17
papers

385
citations

933264

10
h-index

940416

16
g-index

17
all docs

17
docs citations

17
times ranked

667
citing authors

#	ARTICLE	IF	CITATIONS
1	Stability of Carotenoids, Total Phenolics and In Vitro Antioxidant Capacity in the Thermal Processing of Orange-Fleshed Sweet Potato (<i>Ipomoea batatas</i> Lam.) Cultivars Grown in Brazil. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 262-270.	1.4	58
2	The Effects of Green Tea Consumption and Resistance Training on Body Composition and Resting Metabolic Rate in Overweight or Obese Women. <i>Journal of Medicinal Food</i> , 2013, 16, 120-127.	0.8	47
3	Polyphenols from Brazilian native Myrtaceae fruits and their potential health benefits against obesity and its associated complications. <i>Current Opinion in Food Science</i> , 2018, 19, 42-49.	4.1	46
4	Cupuassu (<i>Theobroma grandiflorum</i>) Peel as Potential Source of Dietary Fiber and Phytochemicals in Whole-Bread Preparations. <i>Plant Foods for Human Nutrition</i> , 2011, 66, 384-390.	1.4	45
5	Phenolic compounds from cambuci (<i>Campomanesia phaea</i> O. Berg) fruit attenuate glucose intolerance and adipose tissue inflammation induced by a high-fat, high-sucrose diet. <i>Food Research International</i> , 2015, 69, 170-178.	2.9	35
6	The Role of Black Rice (<i>Oryza sativa</i> L.) in the Control of Hypercholesterolemia in Rats. <i>Journal of Medicinal Food</i> , 2010, 13, 1355-1362.	0.8	34
7	Phenolic compounds from cagaita (<i>Eugenia dysenterica</i> DC.) fruit prevent body weight and fat mass gain induced by a high-fat, high-sucrose diet. <i>Food Research International</i> , 2015, 77, 177-185.	2.9	29
8	Cagaita fruit (<i>Eugenia dysenterica</i> DC.) and obesity: Role of polyphenols on already established obesity. <i>Food Research International</i> , 2018, 103, 40-47.	2.9	21
9	Polyphenols of cambuci (<i>Campomanesia phaea</i> (O. Berg.)) fruit ameliorate insulin resistance and hepatic steatosis in obese mice. <i>Food Chemistry</i> , 2021, 340, 128169.	4.2	17
10	Tenderness and oxidative stability of Nellore bulls steaks packaged under vacuum or modified atmosphere during storage at 2°C. <i>Food Packaging and Shelf Life</i> , 2015, 4, 10-18.	3.3	13
11	Phenolic compounds from jaboticaba (<i>Plinia jaboticaba</i> (Vell.) Berg) ameliorate intestinal inflammation and associated endotoxemia in obesity. <i>Food Research International</i> , 2021, 141, 110139.	2.9	12
12	Long-term supplementation with phenolic compounds from jaboticaba (<i>Plinia jaboticaba</i> (Vell.) Berg) reduces adiposopathy and improves glucose, lipid, and energy metabolism. <i>Food Research International</i> , 2021, 143, 110302.	2.9	8
13	Influence of ultimate pH on biochemistry and quality of <i>Longissimus lumborum</i> steaks from Nellore bulls during ageing. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3333-3343.	1.3	7
14	Effects of high-oxygen, carbon monoxide modified atmospheres and vacuum packaging on quality of <i>Longissimus thoracis et lumborum</i> steaks from Nellore cows during ageing. <i>Food Research International</i> , 2021, 143, 110226.	2.9	5
15	Conjugated Linoleic Acid Combined with Physical Activity Reduces Body Fat Accumulation But Does Not Modify Lean Body Mass in Male and Female Wistar Rats. <i>Journal of Medicinal Food</i> , 2012, 15, 406-412.	0.8	3
16	Comparative analysis of the protein profile from biofortified cultivars of quality protein maize and conventional maize by gel-based and gel-free proteomic approaches. <i>LWT - Food Science and Technology</i> , 2021, 138, 110683.	2.5	3
17	Soy as a Functional Food. , 0, , .		2