Carlos M Donado-Pestana

List of Publications by Year
in descending order

17	385	933264 10	940416 16
papers	citations	h-index	g-index

17	17	17	667
all docs	docs citations	times ranked	citing authors

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