

Amanda Rejane Alves de Ávila

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9319904/publications.pdf>

Version: 2024-02-01

10
papers

76
citations

1478505

6
h-index

1588992

8
g-index

10
all docs

10
docs citations

10
times ranked

73
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 1 | Effects of enzyme-assisted extraction on the profile and bioaccessibility of isoflavones from soybean flour. <i>Food Research International</i> , 2021, 147, 110474. | 6.2 | 7 |
| 2 | Flavanones biotransformation of citrus by-products improves antioxidant and ACE inhibitory activities in vitro. <i>Food Bioscience</i> , 2020, 38, 100787. | 4.4 | 10 |
| 3 | Combined isoflavones biotransformation increases the bioactive and antioxidant capacity of soymilk. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 10019-10031. | 3.6 | 21 |
| 4 | Biotransformation processes in soymilk isoflavones to enhance anti-inflammatory potential in intestinal cellular model. <i>Journal of Food Biochemistry</i> , 2020, 44, e13149. | 2.9 | 7 |
| 5 | Hesperetin and naringenin. , 2019, , 207-239. | | 1 |
| 6 | Exploring in vitro effects of biotransformed isoflavones extracts: Antioxidant, antiinflammatory, and antilipogenic. <i>Journal of Food Biochemistry</i> , 2019, 43, e12850. | 2.9 | 9 |
| 7 | Enhanced estrogenic effects of biotransformed soy extracts. <i>Journal of Functional Foods</i> , 2018, 48, 117-124. | 3.4 | 9 |
| 8 | The Importance of Microbial and Enzymatic Bioconversions of Isoflavones in Bioactive Compounds. , 2017, , 55-93. | | 4 |
| 9 | Bioconversion of Isoflavones into Bioactive Equol: State of the Art. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2016, 8, 91-98. | 0.9 | 7 |
| 10 | Sensitivity to Organic Acids <i>In Vitro</i> and <i>In Situ</i> of <i>Salmonella</i> spp. and <i>Escherichia coli</i> Isolated from Fresh Pork Sausages. <i>Journal of Food Quality</i> , 2013, 36, 155-163. | 2.6 | 1 |