

Gustavo Araujo Pereira

List of Publications by Citations

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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.

24
papers

419
citations

12
h-index

20
g-index

26
ext. papers

574
ext. citations

6.2
avg, IF

4.2
L-index

#	Paper	IF	Citations
24	Determination of free, esterified, glycosylated and insoluble-bound phenolics composition in the edible part of araticum fruit (<i>Annona crassiflora</i> Mart.) and its by-products by HPLC-ESI-MS/MS. <i>Food Chemistry</i> , 2018 , 245, 738-749	8.5	74
23	Optimization of Extraction Parameters of Total Phenolics from <i>Annona crassiflora</i> Mart. (Araticum) Fruits Using Response Surface Methodology. <i>Food Analytical Methods</i> , 2017 , 10, 100-110	3.4	48
22	Effects of high-intensity ultrasound process parameters on the phenolic compounds recovery from araticum peel. <i>Ultrasonics Sonochemistry</i> , 2019 , 50, 82-95	8.9	39
21	Carbohydrates, volatile and phenolic compounds composition, and antioxidant activity of calabura (<i>Muntingia calabura</i> L.) fruit. <i>Food Research International</i> , 2018 , 108, 264-273	7	30
20	Obtaining a novel mucilage from mutamba seeds exploring different high-intensity ultrasound process conditions. <i>Ultrasonics Sonochemistry</i> , 2019 , 55, 332-340	8.9	28
19	Optimizing the Homogenizer-Assisted Extraction (HAE) of Total Phenolic Compounds from Banana Peel. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12438	2.4	22
18	Mutamba seed mucilage as a novel emulsifier: Stabilization mechanisms, kinetic stability and volatile compounds retention. <i>Food Hydrocolloids</i> , 2019 , 97, 105190	10.6	19
17	Genipap (<i>Genipa americana</i> L.) fruit extract as a source of antioxidant and antiproliferative iridoids. <i>Food Research International</i> , 2020 , 134, 109252	7	17
16	Mutamba (<i>Guazuma ulmifolia</i> Lam.) fruit as a novel source of dietary fibre and phenolic compounds. <i>Food Chemistry</i> , 2020 , 310, 125857	8.5	16
15	Chemical Composition and Antioxidant Activity of Monguba (<i>Pachira aquatica</i>) Seeds. <i>Food Research International</i> , 2019 , 121, 880-887	7	15
14	Oligosaccharide profile in Brazilian Cerrado fruit araticum (<i>Annona crassiflora</i> Mart.). <i>LWT - Food Science and Technology</i> , 2017 , 76, 278-283	5.4	14
13	Extraction optimization and profile analysis of oligosaccharides in banana pulp and peel. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13408	2.1	12
12	LC-MS/MS screening and identification of bioactive compounds in leaves, pulp and seed from <i>Eugenia calycina</i> Cambess. <i>Food Research International</i> , 2020 , 137, 109556	7	12
11	Antioxidant, antiproliferative and healing properties of araticum (<i>Annona crassiflora</i> Mart.) peel and seed. <i>Food Research International</i> , 2020 , 133, 109168	7	11
10	Inulin thermal stability in prebiotic carbohydrate-enriched araticum whey beverage. <i>LWT - Food Science and Technology</i> , 2020 , 128, 109418	5.4	10
9	Anthocyanins Recovered from Agri-Food By-Products Using Innovative Processes: Trends, Challenges, and Perspectives for Their Application in Food Systems. <i>Molecules</i> , 2021 , 26,	4.8	10
8	Phytochemicals and biological activities of mutamba (<i>Guazuma ulmifolia</i> Lam.): A review. <i>Food Research International</i> , 2019 , 126, 108713	7	9

7	Enzymatic treatment improves the antioxidant and antiproliferative activities of <i>Adenanthera pavonina</i> L. seeds. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019 , 18, 101002	4.2	6
6	Plants from the genus <i>Eugenia</i> as promising therapeutic agents for the management of diabetes mellitus: A review. <i>Food Research International</i> , 2021 , 142, 110182	7	6
5	Functional and nutritional properties of selected Amazon fruits: A review. <i>Food Research International</i> , 2021 , 147, 110520	7	5
4	Modification and validation of Folin-Ciocalteu assay for faster and safer analysis of total phenolic content in food samples. <i>Brazilian Journal of Food Research</i> , 2018 , 9, 125	0	4
3	Influence of high isostatic pressure and thermal pasteurization on chemical composition, color, antioxidant properties and sensory evaluation of jaboticaba juice. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110548	5.4	4
2	Recovering phenolic compounds from <i>Eugenia calycina</i> Cambess employing high-intensity ultrasound treatments: A comparison among its leaves, fruit pulp, and seed as promising sources of bioactive compounds. <i>Separation and Purification Technology</i> , 2021 , 272, 118920	8.3	4
1	Obtaining high-quality oil from monguba (<i>Pachira aquatica</i> Aubl.) seeds by using supercritical CO ₂ process. <i>Journal of Supercritical Fluids</i> , 2021 , 171, 105192	4.2	3