

# Gustavo Araujo Pereira

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/9456017/gustavo-araujo-pereira-publications-by-year.pdf>

**Version:** 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	Plants from the genus <i>Eugenia</i> as promising therapeutic agents for the management of diabetes mellitus: A review. <i>Food Research International</i> , <b>2021</b> , 142, 110182	7	6
23	Anthocyanins Recovered from Agri-Food By-Products Using Innovative Processes: Trends, Challenges, and Perspectives for Their Application in Food Systems. <i>Molecules</i> , <b>2021</b> , 26,	4.8	10
22	Obtaining high-quality oil from monguba ( <i>Pachira aquatica</i> Aubl.) seeds by using supercritical CO <sub>2</sub> process. <i>Journal of Supercritical Fluids</i> , <b>2021</b> , 171, 105192	4.2	3
21	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> , <b>2021</b> , 139, 110548	5.4	4
20	Functional and nutritional properties of selected Amazon fruits: A review. <i>Food Research International</i> , <b>2021</b> , 147, 110520	7	5
19	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> , <b>2021</b> , 272, 118920	8.3	4
18	Antioxidant, antiproliferative and healing properties of araticum ( <i>Annona crassiflora</i> Mart.) peel and seed. <i>Food Research International</i> , <b>2020</b> , 133, 109168	7	11
17	Inulin thermal stability in prebiotic carbohydrate-enriched araticum whey beverage. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 128, 109418	5.4	10
16	Mutamba ( <i>Guazuma ulmifolia</i> Lam.) fruit as a novel source of dietary fibre and phenolic compounds. <i>Food Chemistry</i> , <b>2020</b> , 310, 125857	8.5	16
15	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> , <b>2020</b> , 137, 109556	7	12
14	Genipap ( <i>Genipa americana</i> L.) fruit extract as a source of antioxidant and antiproliferative iridoids. <i>Food Research International</i> , <b>2020</b> , 134, 109252	7	17
13	Enzymatic treatment improves the antioxidant and antiproliferative activities of <i>Adenanthera pavonina</i> L. seeds. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2019</b> , 18, 101002	4.2	6
12	Mutamba seed mucilage as a novel emulsifier: Stabilization mechanisms, kinetic stability and volatile compounds retention. <i>Food Hydrocolloids</i> , <b>2019</b> , 97, 105190	10.6	19
11	Phytochemicals and biological activities of mutamba ( <i>Guazuma ulmifolia</i> Lam.): A review. <i>Food Research International</i> , <b>2019</b> , 126, 108713	7	9
10	Obtaining a novel mucilage from mutamba seeds exploring different high-intensity ultrasound process conditions. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 55, 332-340	8.9	28
9	Effects of high-intensity ultrasound process parameters on the phenolic compounds recovery from araticum peel. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 50, 82-95	8.9	39
8	Chemical Composition and Antioxidant Activity of Monguba ( <i>Pachira aquatica</i> ) Seeds. <i>Food Research International</i> , <b>2019</b> , 121, 880-887	7	15

7	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> , <b>2018</b> , 245, 738-749	8.5	74
6	Carbohydrates, volatile and phenolic compounds composition, and antioxidant activity of calabura ( <i>Muntingia calabura</i> L.) fruit. <i>Food Research International</i> , <b>2018</b> , 108, 264-273	7	30
5	Extraction optimization and profile analysis of oligosaccharides in banana pulp and peel. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13408	2.1	12
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> , <b>2018</b> , 9, 125	0	4
3	Oligosaccharide profile in Brazilian Cerrado fruit araticum ( <i>Annona crassiflora</i> Mart.). <i>LWT - Food Science and Technology</i> , <b>2017</b> , 76, 278-283	5.4	14
2	Optimization of Extraction Parameters of Total Phenolics from <i>Annona crassiflora</i> Mart. (Araticum) Fruits Using Response Surface Methodology. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 100-110	3.4	48
1	Optimizing the Homogenizer-Assisted Extraction (HAE) of Total Phenolic Compounds from Banana Peel. <i>Journal of Food Process Engineering</i> , <b>2017</b> , 40, e12438	2.4	22