

Henrique Silvano Arruda

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.

38

papers

595

citations

15

h-index

23

g-index

47

ext. papers

836

ext. citations

6.2

avg, IF

4.66

L-index

#	Paper	IF	Citations
38	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
37	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
36	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
35	Natural prebiotic carbohydrates, carotenoids and flavonoids as ingredients in food systems. <i>Current Opinion in Food Science</i> , 2020 , 33, 98-107	9.8	37
34	Xylooligosaccharides chemical stability after high-intensity ultrasound processing of prebiotic orange juice. <i>Ultrasonics Sonochemistry</i> , 2020 , 63, 104942	8.9	33
33	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
32	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
31	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
30	Recent advances and possibilities for the use of plant phenolic compounds to manage ageing-related diseases. <i>Journal of Functional Foods</i> , 2020 , 75, 104203	5.1	20
29	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
28	Araticum (<i>Annona crassiflora</i> Mart.) as a source of nutrients and bioactive compounds for food and non-food purposes: A comprehensive review. <i>Food Research International</i> , 2019 , 123, 450-480	7	18
27	Effects of supercritical carbon dioxide and thermal treatment on the inulin chemical stability and functional properties of prebiotic-enriched apple juice. <i>Food Research International</i> , 2019 , 125, 108561	7	17
26	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
25	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
24	Chemical Composition and Antioxidant Activity of Monguba (<i>Pachira aquatica</i>) Seeds. <i>Food Research International</i> , 2019 , 121, 880-887	7	15
23	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
22	How does the degree of inulin polymerization affect the bioaccessibility of bioactive compounds from soursoy whey beverage during in vitro gastrointestinal digestion?. <i>Food Hydrocolloids</i> , 2020 , 101, 105511	10.6	13

21	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
20	Optimization of cello-oligosaccharides production by enzymatic hydrolysis of hydrothermally pretreated sugarcane straw using cellulolytic and oxidative enzymes. <i>Biomass and Bioenergy</i> , 2020 , 141, 105697	5.3	12
19	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
18	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
17	Inulin thermal stability in prebiotic carbohydrate-enriched araticum whey beverage. <i>LWT - Food Science and Technology</i> , 2020 , 128, 109418	5.4	10
16	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
15	Development and sensory evaluation of products containing the Brazilian Savannah fruits araticum (<i>Annona crassiflora</i> Mart.) and cagaita (<i>Eugenia dysenterica</i> Mart.). <i>Brazilian Journal of Food Technology</i> , 2016 , 19,	1.5	10
14	Phytochemicals and biological activities of mutamba (<i>Guazuma ulmifolia</i> Lam.): A review. <i>Food Research International</i> , 2019 , 126, 108713	7	9
13	Frutos do Cerrado: conhecimento e aceitaçõ de <i>Annona crassiflora</i> Mart. (Araticum) e <i>Eugenia dysenterica</i> Mart. (Cagaita) por criançs utilizando o paladar e a visõdoi: 10.12662/2317-3076jhbs.v3i4.168.p224-230.2015. <i>Journal of Health & Biological Sciences</i> , 2015 , 3, 224	1	8
12	Enzymatic treatment improves the antioxidant and antiproliferative activities of <i>Adenantha pavonina</i> L. seeds. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019 , 18, 101002	4.2	6
11	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
10	Functional and nutritional properties of selected Amazon fruits: A review. <i>Food Research International</i> , 2021 , 147, 110520	7	5
9	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
8	Supercritical CO Processing of a Functional Beverage Containing Apple Juice and Aqueous Extract of Roots: Fructooligosaccharides Chemical Stability after Non-Thermal and Thermal Treatments. <i>Molecules</i> , 2020 , 25,	4.8	4
7	Impact of cold plasma on the techno-functional and sensory properties of whey dairy beverage added with xylooligosaccharide. <i>Food Research International</i> , 2021 , 142, 110232	7	4
6	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
5	Special emphasis on the therapeutic potential of microparticles with antidiabetic effect: Trends and possible applications. <i>Trends in Food Science and Technology</i> , 2021 , 111, 442-462	15.3	3
4	Xylooligosaccharides and their chemical stability under high-pressure processing combined with heat treatment. <i>Food Hydrocolloids</i> , 2022 , 124, 107167	10.6	2

- 3 Can lychee reducing the adipose tissue mass in rats?. *Brazilian Archives of Biology and Technology*, **2018**, 61, 1.8 1
- 2 Prebiotics and probiotics **2022**, 55-118 0
- 1 Prebiotics **2021**, 505-520