

Atividade antioxidante de frutas do cerrado

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Antioxidant activity of <i>Caryocar brasiliense</i> (pequi) and characterization of components by electrospray ionization mass spectrometry. <i>Food Chemistry</i> , 2008, 110, 711-717.	4.2	74
2	Healing potential of Pequi (<i>Caryocar coriaceum</i> Wittm.) fruit pulp oil. <i>Phytochemistry Letters</i> , 2009, 2, 179-183.	0.6	31
3	Review: Microbiological quality and safety of fruit juices—past, present and future perspectives. <i>Critical Reviews in Microbiology</i> , 2009, 35, 310-339.	2.7	140
4	Time—activity budget of greater rheas (<i>Rhea americana</i> , Aves) on a human-disturbed area: the role of habitat, time of the day, season and group size. <i>Acta Ethologica</i> , 2010, 13, 109-117.	0.4	20
5	Mango and Acerola Pulps as Antioxidant Additives in Cassava Starch Bio-based Film. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2248-2254.	2.4	63
6	Phenolic compounds and fatty acids in different parts of <i>Vitis labrusca</i> and <i>V. vinifera</i> grapes. <i>Food Research International</i> , 2011, 44, 1414-1418.	2.9	74
7	Cagaita (<i>Eugenia dysenterica</i> DC.) of the Cerrado of Minas Gerais, Brazil: Physical and chemical characterization, carotenoids and vitamins. <i>Food Research International</i> , 2011, 44, 2151-2154.	2.9	77
8	Caracterização química do palmito guariroba in natura e congelado. <i>Ciencia Rural</i> , 2011, 41, 1082-1087.	0.3	5
9	Phenolic compounds, flavonoids and antioxidant activity in different cocoa samples from organic and conventional cultivation. <i>British Food Journal</i> , 2011, 113, 1094-1102.	1.6	14
10	Jaboticaba peel: Antioxidant compounds, antiproliferative and antimutagenic activities. <i>Food Research International</i> , 2012, 49, 596-603.	2.9	188
11	Antioxidant Potential of Extracts of Caja-Umbu Peels. <i>Natural Products Journal</i> , 2012, 2, 149-154.	0.1	0
12	Rosmarinic acid as a protective agent against genotoxicity of ethanol in mice. <i>Food and Chemical Toxicology</i> , 2012, 50, 1208-1214.	1.8	47
13	Increased significance of food wastes: Selective recovery of added-value compounds. <i>Food Chemistry</i> , 2012, 135, 2453-2461.	4.2	59
14	Native foods from Brazilian biodiversity as a source of bioactive compounds. <i>Food Research International</i> , 2012, 48, 170-179.	2.9	110
15	An in vitro analysis of the total phenolic content, antioxidant power, physical, physicochemical, and chemical composition of <i>Terminalia Catappa</i> Linn fruits. <i>Food Science and Technology</i> , 2012, 32, 209-213.	0.8	18
16	Conservação pós-colheita de guavira (<i>Campomanesia</i> sp.). <i>Revista Brasileira De Fruticultura</i> , 2012, 34, 41-49.	0.2	17
17	Conteúdo polifenólico e atividade antioxidante dos frutos da palmeira Juçara (<i>Euterpe edulis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1	0.3	12
18	Antioxidant potential of <i>Psidium guinnensis</i> Sw. jam during storage. <i>Pesquisa Agropecuaria Tropical</i> , 2012, 42, 90-98.	1.0	16

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19	EVALUATION OF THE POLYPHENOLIC CONTENT, ANTI-INFLAMMATORY AND ANTIOXIDANT ACTIVITIES OF TOTAL EXTRACT FROM EUGENIA PYRIFORMES CAMBESS (LIVAIA) FRUITS. Journal of Food Biochemistry, 2012, 36, 405-412.	1.2	15
20	Determination of bioactive compounds, antioxidant activity and chemical composition of Cerrado Brazilian fruits. Food Chemistry, 2012, 134, 381-386.	4.2	170
21	Antioxidants in Brazilian Plant Species. , 2013, , 3-15.		2
22	Study of alcoholic and aqueous extraction of pequi (<i>Caryocar brasiliense</i> Camb.) natural antioxidants and extracts concentration by nanofiltration. Journal of Food Engineering, 2013, 117, 450-457.	2.7	60
23	Free amino acid composition of <i>Annona</i> (Annonaceae) fruit species of economic interest. Industrial Crops and Products, 2013, 45, 373-376.	2.5	33
24	<i>Articum</i> (<i>Annona crassiflora</i> Mart.) from the Brazilian Cerrado: chemical composition and bioactive compounds. Fruits, 2013, 68, 121-134.	0.3	35
25	Socioecology of wild bearded capuchin monkeys (<i>Sapajus libidinosus</i>): an analysis of social relationships among female primates that use tools in feeding. Behaviour, 2013, 150, 659-689.	0.4	42
26	Determinação do potencial antioxidante in vitro de frutos do Cerrado brasileiro. Revista Brasileira De Fruticultura, 2013, 35, 355-360.	0.2	25
27	Effect of soaking on the nutritional quality of pequi (<i>Caryocar brasiliense</i> Camb.) peel flour. Food Science and Technology, 2013, 33, 500-506.	0.8	10
28	The phytochemistry and biological aspects of Caryocaraceae family. Revista Brasileira De Plantas Mediciniais, 2013, 15, 293-308.	0.3	14
29	Atividade antioxidante da polpa, casca e sementes do noni (<i>Morinda citrifolia</i> Linn). Revista Brasileira De Fruticultura, 2013, 35, 345-354.	0.2	18
30	Características físicas, composição químico-nutricional e dos ácidos essenciais da polpa de <i>Caryocar brasiliense</i> nativo do estado de Mato Grosso. Revista Brasileira De Fruticultura, 2013, 35, 1127-1139.	0.2	28
31	Caracterização física e química das frações do fruto atemoia <i>Gefner</i> . Ciencia Rural, 2013, 43, 2280-2284.	0.3	10
32	Extrato hidroalcoólico da casca do pequi (<i>Caryocar brasiliense</i>) em ratos submetidos à aplicação de doxorubicina. Ciencia Rural, 2013, 43, 100-106.	0.3	1
33	Phenolic compounds, methylxanthines and antioxidant activity in cocoa mass and chocolates produced from "witch broom disease" resistant and non resistant cocoa cultivars. Ciencia E Agrotecnologia, 2013, 37, 244-250.	1.5	16
34	Oxidative stability of cereal bars made with fruit peels and baru nuts packaged in different types of packaging. Food Science and Technology, 2013, 33, 730-736.	0.8	12
35	Carotenoids are related to the colour and lipid content of the pequi (<i>Caryocar brasiliense</i> Camb.) pulp from the Brazilian Savanna. Food Science and Technology, 2014, 34, 507-512.	0.8	27
36	Fruit quality of jaboticaba progenies cultivated in a tropical climate of altitude. Fruits, 2014, 69, 449-458.	0.3	5

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37	Potential antioxidant and anxiolytic effects of (+)-limonene epoxide in mice after marble-burying test. <i>Pharmacology Biochemistry and Behavior</i> , 2014, 118, 69-78.	1.3	69
38	Isolation by pressurised fluid extraction (PFE) and identification using CPC and HPLC/ESI/MS of phenolic compounds from Brazilian cherry seeds (<i>Eugenia uniflora</i> L.). <i>Food Chemistry</i> , 2014, 145, 522-529.	4.2	47
39	<i>Butia</i> spp. (Arecaceae): An overview. <i>Scientia Horticulturae</i> , 2014, 179, 122-131.	1.7	49
40	<i>Myrciaria cauliflora</i> Peel Flour Had a Hypolipidemic Effect in Rats Fed a Moderately High-Fat Diet. <i>Journal of Medicinal Food</i> , 2014, 17, 262-267.	0.8	23
41	Effect of water restriction on total phenolics and antioxidant properties of <i>Amburana cearensis</i> (Fr.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.0	12
42	Developing fruit-based nutritious snack bars. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 52-56.	1.7	40
43	Effect of Temperature and Sucrose Concentration on the Retention of Polyphenol Compounds and Antioxidant Activity of Osmotically Dehydrated Bananas. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1061-1069.	0.9	27
44	Development of Active Films From Pectin and Fruit Extracts: Light Protection, Antioxidant Capacity, and Compounds Stability. <i>Journal of Food Science</i> , 2015, 80, C2389-96.	1.5	76
45	Physical and chemical parameters, total phenols and the antioxidant activity of Pequi (<i>Caryocar</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4	0.2	4
46	Caracterizaçãoe quãmica e atividade biolãgica de extratos aquosos de <i>Brunfelsia cuneifolia</i> J.A. Schmidt (<i>Solanaceae</i>). <i>Revista Brasileira De Plantas Medicinai</i> s, 2015, 17, 1103-1111.	0.3	1
47	Determinaãoe dos compostos fenãlicos e da capacidade antioxidante de extratos aquosos e etanãlicos de <i>Jambolãe</i> (<i>Syzygium cumini</i> L.). <i>Revista Brasileira De Plantas Medicinai</i> s, 2015, 17, 267-273.	0.3	15
48	Composiãoe centesimal, compostos bioativos e atividade antioxidante de frutos de <i>Morinda citrifolia</i> Linn (noni) cultivados no Paranãj. <i>Revista Brasileira De Plantas Medicinai</i> s, 2015, 17, 59-66.	0.3	21
49	Gallic acid as the major antioxidant in pequi (<i>Caryocar brasiliense</i> Camb.) fruit peel. <i>Revista Brasileira De Plantas Medicinai</i> s, 2015, 17, 592-598.	0.3	14
50	Evaluation of the postharvest quality of <i>Cagaita</i> fruits (<i>Eugenia dysenterica</i> DC.) coated with chitosan and associated with refrigeration. <i>African Journal of Biotechnology</i> , 2015, 14, 2035-2046.	0.3	1
51	Physicochemical and microbiological characteristics of Italian salami made of lamb and enriched with pequi (<i>Caryocar brasiliense</i> , Cambess). <i>African Journal of Biotechnology</i> , 2015, 14, 2135-2141.	0.3	1
52	Bioactive Compounds Found in Brazilian Cerrado Fruits. <i>International Journal of Molecular Sciences</i> , 2015, 16, 23760-23783.	1.8	103
53	Amazonian Native Palm Fruits as Sources of Antioxidant Bioactive Compounds. <i>Antioxidants</i> , 2015, 4, 591-602.	2.2	54
54	Physical-chemical characteristics and antioxidant potential of seed and pulp of <i>Ximenia americana</i> L. from the semiarid region of Brazil. <i>African Journal of Biotechnology</i> , 2015, 14, 1743-1752.	0.3	11

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55	Antioxidant activity, total phenolic and flavonoids contents in <i>Stachytarpheta cayennensis</i> , (Rich.) Vahl. (Verbenaceae). <i>Journal of Medicinal Plants Research</i> , 2015, 9, 569-575.	0.2	1
56	Evaluation of Antioxidant Capacity of <i>Solanum sessiliflorum</i> (Cubiu) Extract: An In Vitro Assay. <i>Journal of Nutrition and Metabolism</i> , 2015, 2015, 1-8.	0.7	9
57	Potassium Phosphate Salts-Based Aqueous Two-Phase Systems Applied in the Extraction of Gallic Acid from Guava. <i>Separation Science and Technology</i> , 2015, 50, 520-528.	1.3	13
58	CARACTERÍSTICAS MORFOLÓGICAS E VARIABILIDADE GENÉTICA DE <i>ARATICUM</i> UTILIZANDO MARCADORES RAPD E MICROSATÉLITES. <i>Revista Brasileira De Fruticultura</i> , 2015, 37, 149-158.	0.2	0
59	Bioactive compounds and antioxidant activity in pre-harvest camu-camu [<i>Myrciaria dubia</i> (H.B.K.) Mc Vaugh] fruits. <i>Scientia Horticulturae</i> , 2015, 186, 223-229.	1.7	43
60	Nutritional and antioxidant potential of canjiqueira fruits affected by maturity stage and thermal processing. <i>Ciencia Rural</i> , 2015, 45, 399-404.	0.3	7
61	Evaluation of pequi (<i>Caryocar Brasiliense</i> Camb.) aqueous extract quality processed by membranes. <i>Food and Bioproducts Processing</i> , 2015, 95, 304-312.	1.8	30
62	Chemical characterization of passion fruit (<i>Passiflora edulis</i> f. <i>flavicarpa</i>) seeds. <i>African Journal of Biotechnology</i> , 2015, 14, 1230-1233.	0.3	13
63	Evaluation of <i>p</i> -cymene, a natural antioxidant. <i>Pharmaceutical Biology</i> , 2015, 53, 423-428.	1.3	102
64	Quality of granola prepared with dried caju-do-cerrado (<i>Anacardium othonianum</i> Rizz) and baru almonds (<i>Dipteryx alata</i> Vog). <i>Journal of Food Science and Technology</i> , 2015, 52, 1712-1717.	1.4	10
65	Active biocomposites of cassava starch: The effect of yerba mate extract and mango pulp as antioxidant additives on the properties and the stability of a packaged product. <i>Food and Bioproducts Processing</i> , 2015, 94, 382-391.	1.8	89
66	Fermented milk drink flavored with Murici pulp added of passion fruit bark flour. <i>African Journal of Agricultural Research</i> Vol Pp, 2016, 11, 3320-3331.	0.2	2
67	Thermal inactivation studies on toxic seeds from fruits of the Brazilian Central Plain. <i>Food Science and Technology</i> , 2016, 36, 577-582.	0.8	2
68	Acute Administration of Diazepam Provokes Redox Homeostasis Imbalance in the Rat Brain: Prevention by Simvastatin. <i>Journal of Biochemical and Molecular Toxicology</i> , 2016, 30, 506-512.	1.4	11
69	Pollen profile of Geopropolis samples collected of <i>Melipona (Melikerria) fasciculata</i> Smith) Tj ETQqO O O rgBT /Overlock 10 Botânica, 2016, 39, 895-912.	0.5	6
70	Brazilian savannah fruits: Characteristics, properties, and potential applications. <i>Food Science and Biotechnology</i> , 2016, 25, 1225-1232.	1.2	31
71	Effect of lactation induction on milk production and composition, oxidative and antioxidant status, and biochemical variables. <i>Comparative Clinical Pathology</i> , 2016, 25, 639-648.	0.3	6
72	<i>Eugenia dysenterica</i> DC. (Myrtaceae) exerts chemopreventive effects against hexavalent chromium-induced damage <i>in vitro</i> and <i>in vivo</i> . <i>Pharmaceutical Biology</i> , 2016, 54, 2652-2663.	1.3	9

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73	Phenolic Content and Antioxidant Activity during the Development of "Brookfield" and "Mishima" Apples. Journal of Agricultural and Food Chemistry, 2017, 65, 3453-3459.	2.4	32
74	In vitro safety and efficacy evaluations of a complex botanical mixture of <i>Eugenia dysenterica</i> DC. (Myrtaceae): Prospects for developing a new dermocosmetic product. Toxicology in Vitro, 2017, 45, 397-408.	1.1	30
75	Flavonoid Composition and Biological Activities of Ethanol Extracts of <i>Caryocar coriaceum</i> Wittm., a Native Plant from Caatinga Biome. Evidence-based Complementary and Alternative Medicine, 2017, 2017, 1-7.	0.5	18
76	Compostos bioativos e características físico-químicas de polpa de araticum in natura e pasteurizada. Brazilian Journal of Food Technology, 2017, 20, .	0.8	8
77	ALTERNATIVES FOR PRESERVATION OF BIOACTIVE COMPOUNDS IN BLUEBERRY PULP: HEAT TREATMENT ASSOCIATED WITH THE ADDITION OF XANTHAN PRUNI. Revista Brasileira De Fruticultura, 2017, 39, .	0.2	0
78	MINERALS AND PHENOLIC COMPOUNDS OF CAGAITA FRUITS AT DIFFERENT MATURATION STAGES (<i>Eugenia</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 10	0.2	0
79	Green coffee extracts rich in diterpenes " Process optimization of pressurized liquid extraction using ethanol as solvent. Journal of Food Engineering, 2018, 224, 148-155.	2.7	38
80	Bocaiuva jelly: preparation, physicochemical and sensory evaluation. Revista Brasileira De Fruticultura, 2018, 40, .	0.2	4
81	Extraction of bioactive compounds of lemongrass, antioxidant activity and evaluation of antimicrobial activity in fresh chicken sausage. Ciencia Rural, 2018, 48, .	0.3	17
82	Quality index and bioactive compounds during postharvest of <i>Byrsonima cydoniifolia</i> A. Juss. fruits: effect of maturity stage. Acta Horticulturae, 2018, , 101-110.	0.1	0
83	Effect of freezing and atomization on bioactive compounds in cagaita (<i>Eugenia dysenterica</i> DC) fruit. Food Science and Technology, 2018, 38, 600-605.	0.8	4
84	Effect of pequi (<i>Caryocar brasiliense</i>) and juçara (<i>Euterpe edulis</i>) waste extract on oxidation process stability in broiler meat treated by UV-C. PLoS ONE, 2018, 13, e0208306.	1.1	11
85	Turmeric (<i>Curcuma longa</i> L.): new application as source of fiber and antioxidants in pasta with whole wheat flour. Revista Facultad Nacional De Agronomia Medellin, 2018, 71, 8423-8435.	0.2	6
86	Physicochemical characterization and behavior of biocompounds of caja-manga fruit (<i>Spondias</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 10	0.8	14
87	Cagaita" <i>Eugenia dysenterica</i> . , 2018, , 77-83.		4
88	Phenolic compounds content and antioxidant activity of "Galaxy" apples stored in dynamic controlled atmosphere and ultralow oxygen conditions. Postharvest Biology and Technology, 2018, 144, 70-76.	2.9	27
89	Antioxidant activity of mangaba (<i>Hancornia speciosa</i>) and acerola (<i>Malpighia emarginata</i>) fruit pulp and residues. Acta Horticulturae, 2018, , 79-84.	0.1	1
90	Basil oil-nanoemulsions: Development, cytotoxicity and evaluation of antioxidant and antimicrobial potential. Journal of Drug Delivery Science and Technology, 2018, 46, 378-383.	1.4	47

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91	Effect of Marolo (<i>Annona crassiflora</i> Mart.) Pulp Flour Addition in Food Bars. Journal of Food Quality, 2018, 2018, 1-12.	1.4	14
92	Ultrasonic assisted extraction to obtain bioactive, antioxidant and antimicrobial compounds from marcela. Ciencia Rural, 2018, 48, .	0.3	7
93	Mixed fruit juices from Cerrado. British Food Journal, 2018, 120, 2334-2348.	1.6	12
94	Araçá "Psidium cattleyanum Sabine. , 2018, , 31-36.		2
95	Plants of the Cerrado with antimicrobial effects against <i>Staphylococcus</i> spp. and <i>Escherichia coli</i> from cattle. BMC Veterinary Research, 2018, 14, 32.	0.7	30
96	Jaboticaba extract prevents prediabetes and liver steatosis in high-fat-fed aging mice. Journal of Functional Foods, 2018, 47, 434-446.	1.6	37
97	Diphenyl diselenide subcutaneous supplementation of dairy sheep: effects on oxidant and antioxidant status, inflammatory response and milk composition. Animal Production Science, 2019, 59, 461.	0.6	5
98	Alternatives to increase the red color of the peel in "Daiane"™ and "Venice"™ apples. Revista Brasileira De Fruticultura, 2019, 41, .	0.2	3
99	Green synthesis of silver nanoparticles using an extract of Ives cultivar (<i>Vitis labrusca</i>) pomace: Characterization and application in wastewater disinfection. Journal of Environmental Chemical Engineering, 2019, 7, 103383.	3.3	29
100	Evaluation of the biological quality of defatted pequi (<i>Caryocar brasiliense</i> Cambess) seed flour protein supplemented with lysine to rats (<i>Rattus norvegicus</i>). Revista De Nutricao, 2019, 32, .	0.4	0
101	Physicochemical characteristics and sensory acceptance of jambolan nectars (<i>Syzygium cumini</i>). Food Science and Technology, 2019, 39, 8-14.	0.8	7
102	Microwave-assisted synthesis of 11-substituted-3,3-dimethyl-2,3,4,5,10,11-hexahydrodibenzo[b,e][1,4]diazepin-1-one derivatives catalysed by silica supported fluoroboric acid as potent antioxidant and anxiolytic agents. Medicinal Chemistry Research, 2019, 28, 2200-2217.	1.1	3
103	Potential of Whole Pequi (<i>Caryocar</i> spp.) Fruit "Pulp, Almond, Oil, and Shell" as a Medicinal Food. Journal of Medicinal Food, 2019, 22, 952-962.	0.8	30
104	Blackberries (<i>Rubus</i> sp.) and whole grain wheat flour in cookies: evaluation of phenolic compounds and technological properties. Journal of Food Science and Technology, 2019, 56, 1445-1453.	1.4	7
105	Physical-chemical properties of exotic and native Brazilian fruits. Acta Agronomica, 2019, 68, 175-181.	0.0	6
106	Grape juice by-products extracted by ultrasound and microwave-assisted with different solvents: a rich chemical composition. Food Science and Biotechnology, 2019, 28, 691-699.	1.2	11
107	Evaluation of cytotoxicity, genotoxicity and ecotoxicity of nanoemulsions containing Mancozeb and Eugenol. Ecotoxicology and Environmental Safety, 2019, 169, 207-215.	2.9	37
108	A comprehensive characterization of <i>Solanum lycocarpum</i> St. Hill and <i>Solanum oocarpum</i> Sendtn: Chemical composition and antioxidant properties. Food Research International, 2019, 124, 61-69.	2.9	22

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109	Blueberry extract decreases oxidative stress and improves functional parameters in lungs from rats with pulmonary arterial hypertension. <i>Nutrition</i> , 2020, 70, 110579.	1.1	27
110	Effect of exercise and grape juice on epigenetic modulation and functional outcomes in PD: A randomized clinical trial. <i>Physiology and Behavior</i> , 2020, 227, 113135.	1.0	11
111	Cold pressed pequi (<i>Caryocar brasiliense</i> Camb.) almond oil. , 2020, , 365-372.		0
112	Dietary fiber chemical structures and physicochemical properties of edible <i>Pouteria glomerata</i> fruits, native from Brazilian Pantanal. <i>Food Research International</i> , 2020, 137, 109576.	2.9	7
113	Effects of grape juice consumption on oxidative stress and inflammation in male volleyball players: A randomized, double-blind, placebo-controlled clinical trial. <i>Complementary Therapies in Medicine</i> , 2020, 54, 102570.	1.3	15
114	Drying and storage of macaãba fruit: chemical and oxidative stability. <i>Semina:Ciencias Agrarias</i> , 2020, 41, 865.	0.1	3
115	Rheological, Physico-chemical and Sensorial Properties of Ice Cream Made with Powdered Form with Low Energetic Value and High Content of Prebiotic Fibers. <i>Journal of Culinary Science and Technology</i> , 2021, 19, 331-351.	0.6	9
116	Influence of high-intensity ultrasound on color, chemical composition and antioxidant properties of araãj-boi pulp. <i>Food Chemistry</i> , 2021, 338, 127747.	4.2	21
117	Relationship between bioactive compounds and sensory properties of dark chocolate produced from Brazilian hybrid cocoa. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1905-1917.	1.3	11
118	Biological activity of aqueous extracts of Southern Brazilian mushrooms. <i>International Journal of Environmental Health Research</i> , 2021, 31, 148-159.	1.3	4
119	<i>Solanum Lycocarpum</i> St. Hill. , 2021, , 115-123.		0
120	Estudo Etnobotânico e Farmacológico de <i>Virola surinamensis</i> (Rol.) Warb. (Myristicaceae) – uma Revisão. <i>Biodiversidade Brasileira - BioBrasil</i> , 2021, , .	0.0	1
121	Potencial antioxidante de resíduos agroindustriais de frutas tropicais: revisão. <i>Research, Society and Development</i> , 2021, 10, e29710313357.	0.0	1
122	Technological and antioxidant characteristics of pasta with whole wheat flour and natural colored concentrates. <i>Research, Society and Development</i> , 2021, 10, e7110312072.	0.0	2
123	Ultrasonic _assisted extraction of phenolic compounds with evaluation of red onion skin (<i>Allium</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 14	0.6	14
124	Micronisedãroasted coffee from unripe fruits improves bioactive compounds and fibre contents in rice extruded breakfast cereals. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5688-5697.	1.3	1
125	Use of encapsulated commercial enzyme in the hydrolysis optimization of cagaita pulp (<i>Eugenia</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 1	0.8	1
126	Antioxidant and antimicrobial effect of an innovative active film containing corn stigma residue extract for refrigerated meat conservation. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15721.	0.9	14

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127	Mushroom extract of <i>Lactarius deliciosus</i> (L.) Sf. Gray as biopesticide: Antifungal activity and toxicological analysis. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2022, 85, 43-55.	1.1	8
128	Diabetes mellitus tipo 2 versus potencial antioxidante do pequi: uma revisão. <i>Research, Society and Development</i> , 2021, 10, e321101119603.	0.0	1
129	Viability and stability evaluation of <i>Lactobacillus casei</i> LC03 co-encapsulated with red onion (<i>Allium</i>) Tj ETQq0 0 0 rgBT /Overlck 10 Tf 5	2.5	8
130	Comparison between maceration and ultrasound-assisted extraction of white bracts with flowers of <i>Bougainvillea spectabilis</i> Willd.. <i>Scientific Electronic Archives</i> , 2021, 14, 47.	0.1	2
132	Chemical Composition and Antioxidant Activity of <i>Genipa Americana</i> L. (Jenipapo) of the Brazilian Cerrado. <i>Journal of Agriculture and Environmental Sciences</i> , 2014, 3, .	0.0	5
133	Effects of grape juice, red wine and resveratrol on liver parameters of rat submitted high-fat diet. <i>Anais Da Academia Brasileira De Ciencias</i> , 2020, 92, e20191230.	0.3	13
134	Caracterização e avaliação de frutos de aceroleira. <i>Revista Brasileira De Fruticultura</i> , 2014, 36, 550-555.	0.2	6
135	Carotenoids, sugars, ascorbic acid, total phenolics, and antioxidant activity of murici from Brazilian Cerrado during refrigerated storage. <i>Ciencia Rural</i> , 2020, 50, .	0.3	4
136	Pomegranate (<i>Punica granatum</i> L.) peel lyophilized extract delays lipid oxidation in tuscan sausages. <i>Ciencia Rural</i> , 2020, 50, .	0.3	11
137	Chemical characterization and antioxidant potential of native fruits of the Cerrado of northern Minas Gerais. <i>Brazilian Journal of Food Technology</i> , 0, 23, .	0.8	9
138	QUALITY OF ROASTED BARU ALMONDS STORED IN DIFFERENT PACKAGES. <i>Food Science and Technology</i> , 2021, 41, 953-960.	0.8	1
139	Phytochemical screening, Sun Protection Factor (SPF) and sugar analysis of jatobá fruits (<i>Hymenaea</i>) Tj ETQq1 1 0.784314 rgBT /Overlck 10 Tf 5 2019, 39, 551-555.	0.8	1
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