

Maracujã: um alimento funcional?

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Ascorbic acid content in exotic fruits: A contribution to produce quality data for food composition databases. <i>Food Research International</i> , 2011, 44, 2237-2242.	2.9	99
2	An improved and fast UHPLC-PDA methodology for determination of L-ascorbic and dehydroascorbic acids in fruits and vegetables. Evaluation of degradation rate during storage. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 403, 1049-1058.	1.9	86
3	Progress in micropropagation of <i>Passiflora</i> spp. to produce medicinal plants: a mini-review. <i>Revista Brasileira De Farmacognosia</i> , 2013, 23, 937-947.	0.6	35
4	Effect of time and temperature on vitamin C stability in horticultural extracts. UHPLC-PDA vs iodometric titration as analytical methods. <i>LWT - Food Science and Technology</i> , 2013, 50, 489-495.	2.5	57
5	Aplicação de farinha de casca de maracujá em massa alimentícia fresca. <i>Brazilian Journal of Food Technology</i> , 2014, 17, 204-212.	0.8	8
6	Effects of Some Extrusion Variables on Physicochemical Characteristics of Extruded Corn Starch-passion Fruit Pulp (<i>Passiflora edulis</i>) Snacks. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 365-371.	1.4	15
7	Capacidade antioxidante e composição química da casca de maracujá (<i>Passiflora edulis</i>). <i>Ciencia Rural</i> , 2014, 44, 1699-1704.	0.3	35
8	Molecular Genetic Variability of Commercial and Wild Accessions of Passion Fruit (<i>Passiflora</i> spp.) Targeting ex Situ Conservation and Breeding. <i>International Journal of Molecular Sciences</i> , 2014, 15, 22933-22959.	1.8	15
9	Genetic Breeding and Diversity of the Genus <i>Passiflora</i> : Progress and Perspectives in Molecular and Genetic Studies. <i>International Journal of Molecular Sciences</i> , 2014, 15, 14122-14152.	1.8	75
10	Comparison of NIR and MIR spectroscopic methods for determination of individual sugars, organic acids and carotenoids in passion fruit. <i>Food Research International</i> , 2014, 60, 154-162.	2.9	89
11	Passion fruit (<i>Passiflora edulis</i>) peel increases colonic production of short-chain fatty acids in Wistar rats. <i>LWT - Food Science and Technology</i> , 2014, 59, 1252-1257.	2.5	36
12	Aryl removal methods and passion fruit seed positions: Germination and emergence. <i>Journal of Seed Science</i> , 2015, 37, 125-130.	0.7	10
13	FREE CHOICE PROFILING, ACCEPTANCE AND PURCHASE INTENTION IN THE EVALUATION OF DIFFERENT BISCUIT FORMULATIONS. <i>Ciencia E Agrotecnologia</i> , 2015, 39, 613-623.	1.5	6
14	Fermented milk enriched with passion fruit peel flour (<i>passiflora edulis</i>): Physicochemical and sensory aspects and lactic acid bacteria viability. <i>African Journal of Microbiology Research</i> , 2015, 9, 1964-1973.	0.4	4
15	DIETARY FIBRE CONTENT, PHENOLIC COMPOUNDS AND ANTIOXIDANT ACTIVITY IN SOURSOPS (<i>Annona</i>) Tj ETQq0,0,0 rgBT /Overlock 13	0.2	13
16	Glycemic index and glycemic load of tropical fruits and the potential risk for chronic diseases. <i>Food Science and Technology</i> , 2015, 35, 66-73.	0.8	15
17	Medicinal Plants Recommended by the World Health Organization: DNA Barcode Identification Associated with Chemical Analyses Guarantees Their Quality. <i>PLoS ONE</i> , 2015, 10, e0127866.	1.1	130
18	Mass loss, physicochemical characteristics of passion fruit peel (<i>Passiflora edulis</i> Sims) submitted to drying process. <i>African Journal of Agricultural Research Vol Pp</i> , 2015, 10, 4142-4149.	0.2	4

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19	Effect of vegetal-oil emulsion and passion fruit peel-powder on sensory acceptance of functional yogurt. <i>Food Research International</i> , 2015, 70, 134-141.	2.9	47
20	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
21	Antioxidant phytochemicals of <i>Byrsonima ligustrifolia</i> throughout fruit developmental stages. <i>Journal of Functional Foods</i> , 2015, 18, 400-410.	1.6	7
22	Nutritional evaluation of passion fruit seed meal for meat quails. <i>Revista Brasileira De Saude E Producao Animal</i> , 2016, 17, 202-213.	0.3	10
23	Farinha da casca do fruto de <i>Passiflora edulis</i> f. <i>flavicarpa</i> Deg (maracujã-amarelo): do potencial terapêutico aos efeitos adversos. <i>Revista Brasileira De Plantas Mediciniais</i> , 2016, 18, 563-569.	0.3	5
24	YELLOW PASSION-FRUIT IRRIGATED IN DIFERENT CROPPING SYSTEMS. <i>Revista Brasileira De Fruticultura</i> , 2016, 38, .	0.2	4
25	CEUV for the characterization of passion fruit juices provenance by amino acids profile with the aid of chemometric tools. <i>Electrophoresis</i> , 2016, 37, 1923-1929.	1.3	11
26	Evaluation of the effects of passion fruit peel flour (<i>Passiflora edulis</i> fo. <i>flavicarpa</i>) on metabolic changes in HIV patients with lipodystrophy syndrome secondary to antiretroviral therapy. <i>Revista Brasileira De Farmacognosia</i> , 2016, 26, 420-426.	0.6	21
27	Aqueous leaf extract of <i>Passiflora alata</i> Curtis promotes antioxidant and anti-inflammatory effects and consequently preservation of NOD mice beta cells (non-obese diabetic). <i>International Immunopharmacology</i> , 2016, 35, 127-136.	1.7	18
28	By-product of passion fruit seed (<i>Passiflora edulis</i>) in the diet of commercial laying hens. <i>Canadian Journal of Animal Science</i> , 2016, 96, 488-494.	0.7	6
29	The past decade findings related with nutritional composition, bioactive molecules and biotechnological applications of <i>Passiflora</i> spp. (passion fruit). <i>Trends in Food Science and Technology</i> , 2016, 58, 79-95.	7.8	87
30	Characterization of physicochemical and microbiological properties, and bioactive compounds, of flour made from the skin and bagasse of kiwi fruit (<i>Actinidia deliciosa</i>). <i>Food Chemistry</i> , 2016, 199, 471-478.	4.2	82
31	The impact of fruit and soybean by-products and amaranth on the growth of probiotic and starter microorganisms. <i>Food Research International</i> , 2017, 97, 356-363.	2.9	39
32	Biological activities and phytochemical profile of <i>Passiflora mucronata</i> from the Brazilian restinga. <i>Revista Brasileira De Farmacognosia</i> , 2017, 27, 702-710.	0.6	13
33	Tracking thermal degradation on passion fruit juice through Nuclear Magnetic Resonance and chemometrics. <i>Food Chemistry</i> , 2017, 219, 1-6.	4.2	36
34	Caracterización de aceite de semillas de maracujá (<i>Passiflora edulis</i> Sims.) procedentes de residuos agroindustriales obtenido con CO ₂ supercrítico. <i>Acta Agronomica</i> , 2017, 66, .	0.0	8
35	Genetic divergence between passion fruit hybrids and reciprocals based on seedling emergence and vigor. <i>Journal of Seed Science</i> , 2017, 39, 417-425.	0.7	16
36	Optimized Polygalacturonase Production in Reactor Tray Type, Study of Enzymatic Extraction and Extract Application. , 2017, , 233-264.		1

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37	Stability of functional compounds and antioxidant activity of fresh and pasteurized orange passion fruit (<i>Passiflora caerulea</i>) during cold storage. <i>Food Research International</i> , 2018, 106, 481-486.	2.9	32
38	Mulches for yacon cultivation. <i>Horticultura Brasileira</i> , 2018, 36, 389-394.	0.1	1
39	Physical and chemical characterization of yacon tuberous roots at different altitudes and planting times. <i>Horticultura Brasileira</i> , 2018, 36, 199-204.	0.1	6
40	Bark of <i>Passiflora edulis</i> Treatment Stimulates Antioxidant Capacity, and Reduces Dyslipidemia and Body Fat in db/db Mice. <i>Antioxidants</i> , 2018, 7, 120.	2.2	31
41	Passion Fruit (<i>Passiflora</i> spp.) Breeding. , 2018, , 929-951.		3
42	<i>Passiflora tenuifila</i> Killip: Assessment of chemical composition by 1H NMR and UPLC-ESI-Q-TOF-MSE and its bioactive properties in a rotenone-induced rat model of Parkinson's disease. <i>Journal of Functional Foods</i> , 2019, 62, 103529.	1.6	1
43	Cytogenetics and morphological delimitation between three species of <i>Passiflora</i> L. (subgenus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 50	1.8	4
44	Passion Fruit (<i>Passiflora</i> spp.) Seed Oil. , 2019, , 577-603.		3
45	<i>Passiflora edulis</i> Peel Flour and Health Effects. , 2019, , 249-258.		2
46	Stability of Bioactive Compounds of Microencapsulated Mango and Passion Fruit Mixed Pulp. <i>International Journal of Fruit Science</i> , 2020, 20, S94-S110.	1.2	6
47	Garlic passion fruit (<i>Passiflora tenuifila</i> Killip): Assessment of eventual acute toxicity, anxiolytic, sedative, and anticonvulsant effects using in vivo assays. <i>Food Research International</i> , 2020, 128, 108813.	2.9	12
48	Efeito do extrato das folhas da <i>Passiflora edulis</i> na cicatrizaÃ§Ã£o da pele. <i>Avances En EnfermerÃa</i> , 2020, 38, 325-334.	0.3	1
49	Herbal Medicinal Products from <i>Passiflora</i> for Anxiety: An Unexploited Potential. <i>Scientific World Journal</i> , The, 2020, 2020, 1-18.	0.8	28
50	Development and application of green and sustainable analytical methods for flavonoid extraction from <i>Passiflora</i> waste. <i>BMC Chemistry</i> , 2020, 14, 56.	1.6	15
51	Effects of Foliar Treatment with a <i>Trichoderma</i> Plant Biostimulant Consortium on <i>Passiflora caerulea</i> L. Yield and Quality. <i>Microorganisms</i> , 2020, 8, 123.	1.6	30
52	Anatomical characterization of <i>Passiflora cincinnata</i> Mast. fruit subjected to refrigeration. <i>Revista Brasileira De Fruticultura</i> , 2021, 43, .	0.2	0
53	Flavonoids of <i>Passiflora</i> : isolation, structure elucidation, and biotechnological application. <i>Studies in Natural Products Chemistry</i> , 2021, , 263-310.	0.8	2
54	Brazilian passion fruit as a new healthy food: from its composition to health properties and mechanisms of action. <i>Food and Function</i> , 2021, 12, 11106-11120.	2.1	9

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55	Effects of passion fruit seed (<i>Passiflora edulis</i>) on performance, carcass traits, antioxidant activity, and meat quality of growing rabbits. <i>Animal Feed Science and Technology</i> , 2021, 275, 114888.	1.1	5
56	Development, characterization, and shelf-life of lactose-free artisan ice cream produced with different bases. <i>Research, Society and Development</i> , 2021, 10, e3210912712.	0.0	1
57	Physicochemical characterization, bioactive compounds, in vitro antioxidant activity, sensory profile and consumer acceptability of fermented alcoholic beverage obtained from Caatinga passion fruit (<i>Passiflora cincinnata</i> Mast.). <i>LWT - Food Science and Technology</i> , 2021, 148, 111714.	2.5	11
58	Physicochemical and Sensory Analyses of Purple and Yellow Passion Fruit. <i>International Research Journal of Horticulture</i> , 2014, 2, 1.	0.1	1
59	Seed germination and vigor of passion fruit hybrids. <i>Comunicata Scientiae</i> , 2017, 8, 134.	0.4	4
60	Aspectos físico-químicos de genótipos de <i>Passiflora alata</i> Curtis. <i>Brazilian Journal of Food Technology</i> , 0, 23, .	0.8	1
61	Lipid peroxidation and seed emergency in progenies of the yellow passion fruit plant. <i>Revista Brasileira De Fruticultura</i> , 2012, 34, 711-718.	0.2	2
62	Genetic Correlation between Agronomically Important Traits in Yellow Passion Fruit. <i>American Journal of Plant Sciences</i> , 2013, 04, 2112-2117.	0.3	3
63	Trends for the Application of Passion Fruit Industrial By-products: A Review on the Chemical Composition and Extraction Techniques of Phytochemicals. <i>Food and Public Health</i> , 2015, 5, 164-173.	2.0	23
64	A Folk Medicine: <i>Passiflora incarnata</i> L. Phytochemical Profile with Antioxidant Potency. <i>Turkish Journal of Pharmaceutical Sciences</i> , 2022, 19, 287-292.	0.6	1
65	Atividade antitrípica de proteínas em polpas e sementes de frutas tropicais. <i>Revista Brasileira De Fruticultura</i> , 2014, 36, 408-416.	0.2	1
66	Produção e Qualidade de Frutos de Maracujá-Amarelo em Função da Tensão de Água no Solo. <i>Revista Engenharia Na Agricultura - REVENG</i> , 2014, 22, 231-238.	0.2	0
67	EXTRAÇÃO DE COMPOSTOS BIOATIVOS DE SEMENTES DE MARACUJÁ-AZEDO (<i>Passiflora edulis</i>) UTILIZANDO LÍQUIDOS PRESSURIZADOS. , 0, , .		0
68	Phytochemical Screening of the Fruit of <i>Garcinia cochinchinensis</i> Choisy. <i>International Journal of Current Research in Biosciences and Plant Biology</i> , 2016, 3, 81-89.	0.1	0
69	Towards the cosmetic application of <i>Passiflora coccinea</i> (Aubl.): antioxidant activity and photo protective capacity of the methanolic and glycolic leaf extracts. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 0, 56, .	1.2	1
70	Innovation, research and development on the passion fruit peel flour: bibliometric approach. <i>Food Science and Technology</i> , 2020, 40, 130-135.	0.8	4
71	Light quality and explant type modulate growth, antioxidant properties and bioactive compounds production of calluses of <i>Passiflora setacea</i> cv BRS Párola do Cerrado. <i>Plant Cell, Tissue and Organ Culture</i> , 2021, 147, 635-646.	1.2	2
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73	Parâmetros físicos e químicos do açafrão e uso como corante em iogurte grego saborizado com geleia de maracujá. Research, Society and Development, 2020, 9, e117953244.	0.0	0
74	Bioactive content of six passion fruit genotypes cultivated in southern Brazil. Bioscience Journal, 0, 37, e37086.	0.4	0
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76	A multifunctional chitosan-derived conformal coating for the preservation of passion fruit. LWT - Food Science and Technology, 2022, 163, 113584.	2.5	23
77	Quantum yield, chlorophyll, and cell damage in yellow passion fruit under irrigation strategies with brackish water and potassium. Brazilian Journal of Biology, 0, 82, .	0.4	1
78	Cryopreservation and germinative behavior of Passiflora spp. seeds. 3 Biotech, 2022, 12, .	1.1	2
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80	Phytochemical screening of the methanolic extract of Passiflora incarnata L. , 2022, 28, 43-48.		1