

Berries from South America: A Comprehensive Review Commercialization

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Delphinidin, a dietary anthocyanidin in berry fruits, inhibits human glyoxalase I. <i>Bioorganic and Medicinal Chemistry</i> , 2010, 18, 7029-7033.	1.4	46
2	Antioxidant Capacity and in Vitro Inhibition of Adipogenesis and Inflammation by Phenolic Extracts of <i>Vaccinium floribundum</i> and <i>Aristotelia chilensis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8966-8976.	2.4	124
3	Effects of <i>Passiflora edulis</i> on the Metabolic Profile of Diabetic Wistar Rat Offspring. <i>Journal of Medicinal Food</i> , 2011, 14, 1490-1495.	0.8	28
4	Phenolic Constituents and Antioxidant Capacity of Four Underutilized Fruits from the Amazon Region. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7688-7699.	2.4	109
5	Açaí (Euterpe oleracea) BRS Pará™: A tropical fruit source of antioxidant dietary fiber and high antioxidant capacity oil. <i>Food Research International</i> , 2011, 44, 2100-2106.	2.9	88
6	Chemical characterization, bioactive compounds, and antioxidant capacity of jussara (<i>Euterpe edulis</i>) fruit from the Atlantic Forest in southern Brazil. <i>Food Research International</i> , 2011, 44, 2128-2133.	2.9	96
7	Chemical characterization and antioxidant capacity of berries from <i>Clidemia rubra</i> (Aubl.) Mart. (Melastomataceae). <i>Food Research International</i> , 2011, 44, 2120-2127.	2.9	24
8	Partial characterization of a new kind of Chilean Murtilla-like berries. <i>Food Research International</i> , 2011, 44, 2054-2062.	2.9	35
9	Açaí (<i>Euterpe oleracea</i> Mart.) A phytochemical and pharmacological assessment of the species health claims. <i>Phytochemistry Letters</i> , 2011, 4, 10-21.	0.6	117
10	Evaluation of Glycemic and Lipid Profile of Offspring of Diabetic Wistar Rats Treated with <i>Malpighia emarginata</i> Juice. <i>Experimental Diabetes Research</i> , 2011, 2011, 1-6.	3.8	15
12	First Web-Based Database on Total Phenolics and Oxygen Radical Absorbance Capacity (ORAC) of Fruits Produced and Consumed within the South Andes Region of South America. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8851-8859.	2.4	100
13	An Evidence-Based Systematic Review of Açaí (<i>Euterpe oleracea</i>) by the Natural Standard Research Collaboration. <i>Journal of Dietary Supplements</i> , 2012, 9, 128-147.	1.4	20
14	A novel beverage rich in antioxidant phenolics: Maqui berry (<i>Aristotelia chilensis</i>) and lemon juice. <i>LWT - Food Science and Technology</i> , 2012, 47, 279-286.	2.5	83
15	Analysis and Antioxidant Capacity of Anthocyanin Pigments. Part III: An Introduction to Sample Preparation and Extraction. <i>Critical Reviews in Analytical Chemistry</i> , 2012, 42, 284-312.	1.8	14
16	The hypocholesterolemic activity of açaí (<i>Euterpe oleracea</i> Mart.) is mediated by the enhanced expression of the ATP-binding cassette, subfamily G transporters 5 and 8 and low-density lipoprotein receptor genes in the rat. <i>Nutrition Research</i> , 2012, 32, 976-984.	1.3	64
17	Color, Ellagitannins, Anthocyanins, and Antioxidant Activity of Andean Blackberry (<i>Rubus glaucus</i>) Tj ETQq1 1 0.784314 rgBT/Overlook 2.4 33	2.4	33
18	Propagación de estacas y concentración de taninos y flavonoides en hojas de dos procedencias de <i>Ugni molinae</i> de la región del Maule (Chile). <i>Bosque</i> , 2012, 33, 19-20.	0.1	1
19	Maqui Berry (<i>Aristotelia chilensis</i>) Juices Fermented with Yeasts: Effects on Phenolic Composition, Antioxidant Capacity, and iNOS and COX-2 Protein Expression. <i>ACS Symposium Series</i> , 2012, , 95-116.	0.5	8

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20	The health benefits of blackcurrants. <i>Food and Function</i> , 2012, 3, 795.	2.1	144
21	In vitro and in vivo anti-diabetic effects of anthocyanins from Maqui Berry (<i>Aristotelia chilensis</i>). <i>Food Chemistry</i> , 2012, 131, 387-396.	4.2	181
22	Protective effect of <i>Euterpe edulis</i> M. on Vero cell culture and antioxidant evaluation based on phenolic composition using HPLC-ESI-MS/MS. <i>Food Research International</i> , 2013, 51, 363-369.	2.9	44
23	Color, Phenolics, and Antioxidant Activity of Blackberry (<i>Rubus glaucus</i> Benth.), Blueberry (<i>Vaccinium floribundum</i> Kunth.), and Apple Wines from Ecuador. <i>Journal of Food Science</i> , 2013, 78, C985-93.	1.5	59
24	In vitro growth inhibitory effects of 13,28-epoxyoleanane triterpene saponins in cancer cells. <i>Phytochemistry Letters</i> , 2013, 6, 128-134.	0.6	9
25	Moisture Diffusivity Coefficient and Convective Drying Modelling of Murta (<i>Ugni molinae</i> Turcz): Influence of Temperature and Vacuum on Drying Kinetics. <i>Food and Bioprocess Technology</i> , 2013, 6, 919-930.	2.6	52
26	Bioactive compounds and health benefits of exotic tropical red/black berries. <i>Journal of Functional Foods</i> , 2013, 5, 539-549.	1.6	171
28	FORMULATION AND PHYSICOCHEMICAL EVALUATION OF VINEGARS PRODUCED FROM MURTA (<i>Ugni molinae</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 10 LABORATORY SCALE. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2014, 32, .	0.2	1
29	The powerful colour of the maqui (<i>Aristotelia chilensis</i> [Mol.] Stuntz) fruit. <i>Journal of Berry Research</i> , 2014, 4, 175-182.	0.7	12
30	Edible films from pectin: Physical-mechanical and antimicrobial properties - A review. <i>Food Hydrocolloids</i> , 2014, 35, 287-296.	5.6	495
31	Corrective effects of acerola (<i>Malpighia emarginata</i> DC.) juice intake on biochemical and genotoxicological parameters in mice fed on a high-fat diet. <i>Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis</i> , 2014, 770, 144-152.	0.4	28
32	Promising antimicrobial and antioxidant extracts of Murta leaves (<i>Ugni molinae</i> Turcz): Shelf-life extension and food safety. <i>Food Packaging and Shelf Life</i> , 2014, 1, 77-85.	3.3	15
33	Anticancer effects of bioactive berry compounds. <i>Phytochemistry Reviews</i> , 2014, 13, 295-322.	3.1	91
34	Physical and Antibacterial Properties of Edible Films Formulated with Thyme Essential Oil and Apple Skin Polyphenols. <i>Journal of Food Science</i> , 2014, 79, M903-10.	1.5	57
35	Anthocyanin profiling of wild maqui berries (<i>Aristotelia chilensis</i> [Mol.] Stuntz) from different geographical regions in Chile. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2639-2648.	1.7	82
36	Effects of Packaging and Preservation Treatments on the Shelf Life of Murtilla Fruit (<i>Ugni</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 10	1.3	3
37	<i>Butia</i> spp. (Arecaceae): An overview. <i>Scientia Horticulturae</i> , 2014, 179, 122-131.	1.7	49
38	Changes in bioactive compounds and antioxidant activity during convective drying of murta (<i>Ugni</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 10 990-1000.	1.3	40

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39	Delphinidin 3,5-O-diglucoside, a constituent of the maqui berry (<i>Aristotelia chilensis</i>) anthocyanin, restores tear secretion in a rat dry eye model. <i>Journal of Functional Foods</i> , 2014, 10, 346-354.	1.6	46
40	Metabolite profiling of polyphenols in <i>Vaccinium</i> berries and determination of their chemopreventive properties. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2014, 89, 257-267.	1.4	56
41	COMPARISON OF THE TOTAL PHENOLIC CONTENT, TOTAL ANTHOCYANIN CONTENT AND ANTIOXIDANT ACTIVITY OF POLYPHENOL-RICH FRUITS GROWN IN CHILE. <i>Ciencia E Investigacion Agraria</i> , 2014, 41, 9-10.	0.2	36
42	Andean berries from Ecuador: A review on Botany, Agronomy, Chemistry and Health Potential. <i>Journal of Berry Research</i> , 2015, 5, 49-69.	0.7	34
43	<i>Aristotelia chilensis</i> : A Possible Nutraceutical or Functional Food. , 2015, , .		4
44	Chemical composition, Antioxidant capacities and storage stability of <i>Citrus macroptera</i> and <i>Garcinia pedunculata</i> fruits. <i>Emirates Journal of Food and Agriculture</i> , 2015, 27, 275.	1.0	16
45	Acerola (<i>Malpighia emarginata</i> DC.) juice intake protects against oxidative damage in mice fed by cafeteria diet. <i>Food Research International</i> , 2015, 77, 649-656.	2.9	5
46	Effect of operating conditions on the yield and quality of açai (<i>Euterpe oleracea</i> Mart.) powder produced in spouted bed. <i>LWT - Food Science and Technology</i> , 2015, 64, 1196-1203.	2.5	33
47	A Randomized Clinical Trial Evaluating the Efficacy of an Anthocyanin-rich Maqui Berry Extract (Delphinol [®]) on Oxidative Stress Biomarkers. <i>Journal of the American College of Nutrition</i> , 2015, 34, 28-33.	1.1	117
48	Chilean Native Fruit Extracts Inhibit Inflammation Linked to the Pathogenic Interaction Between Adipocytes and Macrophages. <i>Journal of Medicinal Food</i> , 2015, 18, 601-608.	0.8	45
49	Novel maqui liquor using traditional pacharán processing. <i>Food Chemistry</i> , 2015, 173, 1228-1235.	4.2	28
50	Stabilization of açai (<i>Euterpe oleracea</i> Mart.) juice by the microfiltration process. <i>Acta Scientiarum - Technology</i> , 2016, 38, 7.	0.4	7
51	DESENVOLVIMENTO INICIAL DE MUDAS DE <i>Euterpe</i> ssp. APÓS A APLICAÇÃO DE HERBICIDAS. <i>Revista Brasileira De Fruticultura</i> , 2016, 38, 72-80.	0.2	1
52	<i>Caryocar brasiliense</i> fruit intake ameliorates hepatic fat deposition and improves intestinal structure of rats. <i>Journal of Medicinal Plants Research</i> , 2016, 10, 640-648.	0.2	8
53	Determination of polyphenolic profile, antioxidant activity and antibacterial properties of maqui [<i>Aristotelia chilensis</i> (Molina) Stuntz] a Chilean blackberry. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4235-4242.	1.7	101
54	Influence of different combinations of wall materials on the microencapsulation of jussara pulp (<i>Euterpe edulis</i>) by spray drying. <i>Food Chemistry</i> , 2016, 212, 1-9.	4.2	84
55	Phytochemicals and botanical extracts regulate NF- κ B and Nrf2/ARE reporter activities in DI TNC1 astrocytes. <i>Neurochemistry International</i> , 2016, 97, 49-56.	1.9	35
56	Sustainable Assessment on Using Bacterial Platform to Produce High-Added-Value Products from Berries through Metabolic Engineering. , 2016, , 71-78.		3

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57	Assessment of polyphenolic profile stability and changes in the antioxidant potential of maqui berry (<i>Aristotelia chilensis</i> (Molina) Stuntz) during in vitro gastrointestinal digestion. <i>Industrial Crops and Products</i> , 2016, 94, 774-782.	2.5	100
58	Antimicrobial Effect of <i>Malpighia Punicifolia</i> and Extension of Water Buffalo Steak Shelf Life. <i>Journal of Food Science</i> , 2016, 81, M97-105.	1.5	23
59	Antioxidant activity and phenolic profiles of the wild currant <i>Ribes magellanicum</i> from Chilean and Argentinean Patagonia. <i>Food Science and Nutrition</i> , 2016, 4, 595-610.	1.5	21
61	Phenolics from the Patagonian currants <i>Ribes</i> spp.: Isolation, characterization and cytoprotective effect in human AGS cells. <i>Journal of Functional Foods</i> , 2016, 26, 11-26.	1.6	30
62	Cross-linked methyl cellulose films with murta fruit extract for antioxidant and antimicrobial active food packaging. <i>Food Hydrocolloids</i> , 2016, 60, 335-344.	5.6	105
63	Açaí (<i>Euterpe oleracea</i> Mart.) pulp dietary intake improves cellular antioxidant enzymes and biomarkers of serum in healthy women. <i>Nutrition</i> , 2016, 32, 674-680.	1.1	67
64	In vitro evaluation of silver nanoparticles cytotoxicity on Hepatic cancer (Hep-G2) cell line and their antioxidant activity: Green approach for fabrication and application. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2016, 159, 8-13.	1.7	91
65	Changes in bioactive components and antioxidant capacity of maqui, <i>Aristotelia chilensis</i> [Mol] Stuntz, berries during drying. <i>LWT - Food Science and Technology</i> , 2016, 65, 537-542.	2.5	75
66	The Chilean wild raspberry (<i>Rubus geoides</i> Sm.) increases intracellular GSH content and protects against H ₂ O ₂ and methylglyoxal-induced damage in AGS cells. <i>Food Chemistry</i> , 2016, 194, 908-919.	4.2	31
67	Antioxidant films based on cross-linked methyl cellulose and native Chilean berry for food packaging applications. <i>Carbohydrate Polymers</i> , 2016, 136, 1052-1060.	5.1	120
68	Monitoring the apple polyphenol oxidase-modulated adduct formation of phenolic and amino compounds. <i>Food Chemistry</i> , 2016, 194, 76-85.	4.2	15
69	Potential Benefits of Edible Berries in the Management of Aerodigestive and Gastrointestinal Tract Cancers: Preclinical and Clinical Evidence. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1753-1775.	5.4	47
70	Dietary supplementation with the polyphenol-rich açaí-pulps (<i>Euterpe oleracea</i> Mart. and <i>Euterpe</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 microglial cells. <i>Nutritional Neuroscience</i> , 2017, 20, 238-245.	1.5	38
71	Effects of Acerola (<i>Malpighia emarginata</i> DC.) Juice Intake on Brain Energy Metabolism of Mice Fed a Cafeteria Diet. <i>Molecular Neurobiology</i> , 2017, 54, 954-963.	1.9	14
72	Synbiotic Amazonian palm berry (açaí, <i>Euterpe oleracea</i> Mart.) ice cream improved <i>Lactobacillus rhamnosus</i> GG survival to simulated gastrointestinal stress. <i>Food and Function</i> , 2017, 8, 731-740.	2.1	24
73	Influence of vacuum drying temperature on: Physicochemical composition and antioxidant properties of murta berries. <i>Journal of Food Process Engineering</i> , 2017, 40, e12569.	1.5	16
74	Chilean berry <i>Ugni molinae</i> Turcz. fruit and leaves extracts with interesting antioxidant, antimicrobial and tyrosinase inhibitory properties. <i>Food Research International</i> , 2017, 102, 119-128.	2.9	34
75	Bioassay-Guided Isolation of Antioxidant and Cytoprotective Constituents from a Maqui Berry (<i>Aristotelia chilensis</i>) Dietary Supplement Ingredient As Markers for Qualitative and Quantitative Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8634-8642.	2.4	22

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76	Phytochemistry and biological properties of <i>Aristotelia chilensis</i> a Chilean blackberry: a review. <i>Phytochemistry Reviews</i> , 2017, 16, 1081-1094.	3.1	24
78	Effects of drying methods on quality attributes of murta (<i>Ugni molinae</i> Turcz) berries: bioactivity, nutritional aspects, texture profile, microstructure and functional properties. <i>Journal of Food Process Engineering</i> , 2017, 40, e12511.	1.5	15
79	Phenolic composition and antioxidant capacity of <i>Ugni molinae</i> Turcz. leaves of different genotypes. <i>Food Chemistry</i> , 2017, 215, 219-227.	4.2	31
80	Chilean Endemic/Native Plant Resources as Functional and Superfoods. , 2017, , .		1
81	Bioactive Compounds, Antioxidant Capacity, and Fatty Acids in Different Parts of Four Unexplored Fruits. <i>Journal of Food Quality</i> , 2017, 2017, 1-9.	1.4	8
82	Non-Targeted Secondary Metabolite Profile Study for Deciphering the Cosmeceutical Potential of Red Marine Macro Alga <i>Jania rubens</i> An LCMS-Based Approach. <i>Cosmetics</i> , 2017, 4, 45.	1.5	17
83	Açaí (Euterpe oleracea) and Bacaba (Oenocarpus bacaba) as Functional Food. , 0, , .		3
84	Evaluation of protective effect of different dietary fibers on polyphenolic profile stability of maqui berry (<i>Aristotelia chilensis</i> (Molina) Stuntz) during <i>in vitro</i> gastrointestinal digestion. <i>Food and Function</i> , 2018, 9, 573-584.	2.1	27
85	Usage, biological activity, and safety of selected botanical dietary supplements consumed in the United States. <i>Journal of Traditional and Complementary Medicine</i> , 2018, 8, 267-277.	1.5	32
86	Small Brazilian wild fruits: Nutrients, bioactive compounds, health-promotion properties and commercial interest. <i>Food Research International</i> , 2018, 103, 345-360.	2.9	114
87	HPLC and <i>in vitro</i> evaluation of antioxidant properties of fruit from <i>Malpighia glabra</i> (Malpighiaceae) at different stages of maturation. <i>Food and Chemical Toxicology</i> , 2018, 119, 457-463.	1.8	19
88	Chemical Diversity and Ethnopharmacological Survey of South American Medicinal and Aromatic Plant Species. <i>Medicinal and Aromatic Plants of the World</i> , 2018, , 17-44.	0.1	1
89	Anticancer potential, molecular mechanisms and toxicity of <i>Euterpe oleracea</i> extract (açaí): A systematic review. <i>PLoS ONE</i> , 2018, 13, e0200101.	1.1	19
90	The Use of Juçara (<i>Euterpe edulis</i> Mart.) Supplementation for Suppression of NF- κ B Pathway in the Hypothalamus after High-Fat Diet in Wistar Rats. <i>Molecules</i> , 2018, 23, 1814.	1.7	21
91	Acerola – <i>Malpighia emarginata</i> . , 2018, , 7-14.		14
92	Wild Andean blackberry (<i>Rubus glaucus</i> Benth) and Andean blueberry (<i>Vaccinium floribundum</i> Kunth) from the Highlands of Ecuador: Nutritional composition and protective effect on human dermal fibroblasts against cytotoxic oxidative damage. <i>Journal of Berry Research</i> , 2018, 8, 223-236.	0.7	32
93	Influence of plant growth-promoting rhizobacteria (PGPR) on blackberry (<i>Rubus glaucus</i> Benth. cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.0	8
94	The antioxidant properties of exotic fruit juices from acai, maqui berry and noni berries. <i>European Food Research and Technology</i> , 2018, 244, 1897-1905.	1.6	23

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95	Açaí Berry (<i>Euterpe oleracea</i>) Dietary Supplements: Variations in Anthocyanin and Flavonoid Concentrations, Phenolic Contents, and Antioxidant Properties. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 421-429.	1.4	18
96	A Review of the Potential of Chilean Native Berries in the Treatment of Obesity and its Related Features. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 277-286.	1.4	11
97	Nutritional and organoleptic properties of murta (<i>Ugni molinae</i> Turcz) berries impregnated with <i>Lactobacillus casei</i> var. <i>rhamnosus</i> and dehydrated by different methods. <i>Food Chemistry</i> , 2019, 299, 125117.	4.2	5
98	Cryoconcentration procedure for aqueous extracts of maqui fruits prepared by centrifugation and filtration from fruits harvested in different years from the same localities. <i>Journal of Berry Research</i> , 2019, 9, 377-394.	0.7	13
99	Polyphenols-Rich Fruit (<i>Euterpe edulis</i> Mart.) Prevents Peripheral Inflammatory Pathway Activation by the Short-Term High-Fat Diet. <i>Molecules</i> , 2019, 24, 1655.	1.7	19
100	Flours Based on Exotic Fruits and Their Processing Residues—Features and Potential Applications to Health and Disease Prevention. , 2019, , 387-401.		5
101	Association Between Diet, Health, and the Presence of Bioactive Compounds in Foods. , 2019, , 159-183.		8
102	May the superfruit red guava and its processing waste be a potential ingredient in functional foods?. <i>Food Research International</i> , 2019, 115, 451-459.	2.9	52
103	Superfruits: Phytochemicals, antioxidant efficacies, and health effects — A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1580-1604.	5.4	159
104	Chemical and sensorial characterization of a novel alcoholic beverage produced with native acai (<i>Euterpe precatoria</i>) from different regions of the Amazonas state. <i>LWT - Food Science and Technology</i> , 2020, 117, 108632.	2.5	21
105	Açaí pulp supplementation as a nutritional strategy to prevent oxidative damage, improve oxidative status, and modulate blood lactate of male cyclists. <i>European Journal of Nutrition</i> , 2020, 59, 2985-2995.	1.8	12
106	Total phenolics, anthocyanin profile and antioxidant activity of maqui, <i>Aristotelia chilensis</i> (Mol.) Stuntz, berries extract in freeze-dried polysaccharides microcapsules. <i>Food Chemistry</i> , 2020, 313, 126115.	4.2	53
107	Evaluation of different hydrocolloids and drying temperatures in the drying kinetics, modeling, color, and texture profile of murta (<i>Ugni molinae</i> Turcz) berry leather. <i>Journal of Food Process Engineering</i> , 2020, 43, e13316.	1.5	10
108	A protein powder agglomeration process using açaí-pulp as the binder: An analysis of the process parameters. <i>Advanced Powder Technology</i> , 2020, 31, 3551-3561.	2.0	9
109	Comparison of the Effect of Acids in Solvent Mixtures for Extraction of Phenolic Compounds From <i>Aronia melanocarpa</i> . <i>Natural Product Communications</i> , 2020, 15, 1934578X2093467.	0.2	6
110	Chemical Composition and Bioactive Properties of Commercial and Non-Commercial Purple and White Açaí-Berries. <i>Foods</i> , 2020, 9, 1481.	1.9	18
111	Pollination ecosystem services: A comprehensive review of economic values, research funding and policy actions. <i>Food Security</i> , 2020, 12, 1425-1442.	2.4	114
112	Phenolic content, anti-inflammatory properties, and dermal wound repair properties of industrially processed and non-processed acai from the Brazilian Amazon. <i>Food and Function</i> , 2020, 11, 4903-4914.	2.1	21

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113	Biodegradable packaging antimicrobial activity. , 2020, , 207-238.		2
114	Phytochemicals and Traditional Use of Two Southernmost Chilean Berry Fruits: Murta (<i>Ugni molinae</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	1.9	18
115	Argentine Patagonia barberry chemical composition and evaluation of its antioxidant capacity. Journal of Food Biochemistry, 2020, 44, e13254.	1.2	12
116	Analysis of the Anthocyanin Degradation in Blue Honeysuckle Berry under Microwave Assisted Foam-Mat Drying. Foods, 2020, 9, 397.	1.9	24
117	Antioxidant, functional properties and health-promoting potential of native South American berries: a review. Journal of the Science of Food and Agriculture, 2021, 101, 364-378.	1.7	19
118	Native berries of Chile: a comprehensive review on nutritional aspects, functional properties, and potential health benefits. Journal of Food Measurement and Characterization, 2021, 15, 1139-1160.	1.6	9
119	Viabilidade da obtenção de polpa de acerola (<i>malpighia</i> spp) microencapsulada e liofilizada: Uma revisão. Research, Society and Development, 2021, 10, e30410212536.	0.0	1
120	Polyphenols from food by-products: An alternative or complementary therapy to IBD conventional treatments. Food Research International, 2021, 140, 110018.	2.9	39
121	<i>Ugni molinae</i> Fruit as a Source of Bioactive Compounds with Good Quality Traits. BioMed Research International, 2021, 2021, 1-11.	0.9	2
123	<i>Ribes himalense</i> as potential source of natural bioactive compounds: Nutritional, phytochemical, and antioxidant properties. Food Science and Nutrition, 2021, 9, 2968-2984.	1.5	7
124	Andean Blueberry of the Genus <i>Disterigma</i> : A High-Resolution Mass Spectrometric Approach for the Comprehensive Characterization of Phenolic Compounds. Separations, 2021, 8, 58.	1.1	19
125	Physicochemical properties, bioactive compounds and total antioxidant activity of Blackberry (<i>Syzygium cumini</i> L.) juice retained by preservatives during storage. Journal of Food Measurement and Characterization, 2021, 15, 3660-3669.	1.6	2
126	Increased acute blood flow induced by the aqueous extract of <i>Euterpe oleracea</i> Mart. fruit pulp in rats in vivo is not related to the direct activation of endothelial cells. Journal of Ethnopharmacology, 2021, 271, 113885.	2.0	3
127	Effect of Freeze Drying and Simulated Gastrointestinal Digestion on Phenolic Metabolites and Antioxidant Property of the Natal Plum (<i>Carissa macrocarpa</i>). Foods, 2021, 10, 1420.	1.9	25
128	Quality and antioxidant properties of wheat cookies supplemented with maqui berry powder. Korean Journal of Food Preservation, 2021, 28, 480-488.	0.2	3
129	Natural Antioxidants from Endemic Leaves in the Elaboration of Processed Meat Products: Current Status. Antioxidants, 2021, 10, 1396.	2.2	14
130	Maqui (<i>Aristotelia chilensis</i> (Mol.) Stuntz), towards sustainable canopy management: A review. Industrial Crops and Products, 2021, 170, 113735.	2.5	5
131	Maqui (<i>Aristotelia chilensis</i> [Molina] Stuntz): the most antioxidant wild berry towards agricultural production. Fruits, 2019, 74, 214-226.	0.3	1

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132	Bioactive Compounds of <i>Aristolelia chilensis</i> Stuntz and their Pharmacological Effects. <i>Current Pharmaceutical Biotechnology</i> , 2016, 17, 513-523.	0.9	24
133	Impact of Bioflavonoids from Berryfruits on Biomarkers of Metabolic Syndrome. <i>Functional Foods in Health and Disease</i> , 2011, 1, 13.	0.3	9
134	Leaf Essential Oil from Three Exotic Myrtaceae Species Growing in the Botanical Garden of Rio de Janeiro, Brazil. <i>American Journal of Plant Sciences</i> , 2016, 07, 834-840.	0.3	9
135	Yellow passion fruit rind (<i>Passiflora edulis</i>): an industrial waste or an adjuvant in the maintenance of glycemia and prevention of dyslipidemia?. <i>Journal of Diabetes Research & Clinical Metabolism</i> , 2012, 1, 5.	0.2	5
136	Effects of Acai Berry Ethanolic Extracts on Production of Nitric Oxide and Activity of Angiotensin Converting Enzyme Related to Blood Circulation. <i>Journal of Life Science</i> , 2013, 23, 743-750.	0.2	2
137	Antioxidant Dietary Fiber: An Approach to Develop Healthy and Stable Meat Products. , 2016, , 299-342.		0
138	Effect of Açai-Powder and Chitosan Incorporation on Bread Quality. <i>International Journal of Electrical Energy</i> , 2017, , .	0.4	0
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148	Contenido de compuestos fenólicos y capacidad antioxidante de extractos de mora (<i>Rubus glaucus</i>) Tj ETQq1 1 0,784314 rgBT /Ove	0,2	7
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