

**Stevia rebaudiana Bertonii, source of a high-potency natural sweetener: a  
review on the biochemical, nutritional and functional aspects**

Food Chemistry

132, 1121-1132

DOI: [10.1016/j.foodchem.2011.11.140](https://doi.org/10.1016/j.foodchem.2011.11.140)

Citation Report

#	ARTICLE	IF	CITATIONS
1	An improvised process of isolation, purification of steviol glycosides from <i>Stevia rebaudiana</i> Bertoni leaves and its biological activity. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2554-2560.	1.3	31
2	Production of low calorie Malay apples by dual stage sugar substitution with Stevia-based sweetener. <i>Food and Bioprocess Technology</i> , 2012, 90, 713-718.	1.8	18
3	“Extraction and safety of steviol glycosides”, Response to the article “Stevia rebaudiana Bertoni, source of a high potency natural sweetener: a comprehensive review on the biochemical, nutritional and functional aspects”. <i>Food Chemistry</i> , 2012, 135, 1861-1862.	4.2	7
4	Sweeteners from plants “with emphasis on <i>Stevia rebaudiana</i> (Bertoni) and <i>Siraitia grosvenorii</i> (Swingle). <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 4397-4407.	1.9	121
5	Diterpenoids of terrestrial origin. <i>Natural Product Reports</i> , 2013, 30, 1346.	5.2	47
6	Soil microbial mechanisms of <i>Stevia rebaudiana</i> (Bertoni) residue returning increasing crop yield and quality. <i>Biology and Fertility of Soils</i> , 2013, 49, 839-846.	2.3	18
7	Effect of harvest timing on leaf production and yield of diterpene glycosides in <i>Stevia rebaudiana</i> Bert: A specialty perennial crop for Mississippi. <i>Industrial Crops and Products</i> , 2013, 51, 385-389.	2.5	30
8	Anti-inflammatory effect of austroinulin and 6-O-acetyl-austroinulin from <i>Stevia rebaudiana</i> in lipopolysaccharide-stimulated RAW264.7 macrophages. <i>Food and Chemical Toxicology</i> , 2013, 62, 638-644.	1.8	41
9	<i>Agrobacterium tumefaciens</i> -mediated transgenic plant and somaclone production through direct and indirect regeneration from leaves in <i>Stevia rebaudiana</i> with their glycoside profile. <i>Protoplasma</i> , 2014, 251, 661-70.	1.0	18
10	Adsorption characteristics of steviol glycoside and steviolbioside A from aqueous solutions on 3-aminophenylboronic acid-modified poly(divinylbenzene-co-acrylic acid). <i>Separation and Purification Technology</i> , 2013, 118, 313-323.	3.9	18
11	Glycosylation of ent-kaurene derivatives and an evaluation of their cytotoxic activities. <i>Chinese Journal of Natural Medicines</i> , 2013, 11, 289-295.	0.7	3
12	High pressure processing of fruit juice mixture sweetened with <i>Stevia rebaudiana</i> Bertoni: Optimal retention of physical and nutritional quality. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 48-56.	2.7	78
13	<i>Stevia rebaudiana</i> Bertoni as a source of bioactive compounds: the effect of harvest time, experimental site and crop age on steviol glycoside content and antioxidant properties. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2121-2129.	1.7	97
14	Steviol Glycosides: Chemical Diversity, Metabolism, and Function. <i>Journal of Natural Products</i> , 2013, 76, 1201-1228.	1.5	261
15	Effects of Salt Stress on the Growth, Physiological Responses, and Glycoside Contents of <i>Stevia rebaudiana</i> Bertoni. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5720-5726.	2.4	62
16	Transglycosylation of steviol glycoside to improve the edulcorant quality by lower substitution using cornstarch hydrolyzate and CGTase. <i>Food Chemistry</i> , 2013, 138, 2064-2069.	4.2	36
17	Potential Roles of <i>Stevia rebaudiana</i> Bertoni in Abrogating Insulin Resistance and Diabetes: A Review. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013, 2013, 1-10.	0.5	24
18	Characteristics of purple nonsulfur bacteria grown under <i>Stevia</i> residue extractions. <i>Letters in Applied Microbiology</i> , 2013, 57, 420-426.	1.0	4

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19	Analysis of various sweeteners in low-sugar mixed fruit jam: equivalent sweetness, time-intensity analysis and acceptance test. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1541-1548.	1.3	55
21	Bioactive Components from Leaf Vegetable Products. <i>Studies in Natural Products Chemistry</i> , 2014, , 321-346.	0.8	69
22	Yield components, light interception and marker compound accumulation of stevia ( <i>Stevia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 66 conditions. <i>Archives of Agronomy and Soil Science</i> , 2014, 60, 1731-1745.	1.3	18
23	Ice Cream as a Vehicle for Incorporating Health-Promoting Ingredients: Conceptualization and Overview of Quality and Storage Stability. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 627-655.	5.9	66
24	Adding Molecules to Food, Pros and Cons: A Review on Synthetic and Natural Food Additives. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 377-399.	5.9	535
25	Biotechnological production of natural zero-calorie sweeteners. <i>Current Opinion in Biotechnology</i> , 2014, 26, 155-161.	3.3	84
26	The non-cytotoxicity characterization of rebaudioside A as a food additive. <i>Food and Chemical Toxicology</i> , 2014, 66, 334-340.	1.8	11
27	Fast methodology of analysing major steviol glycosides from <i>Stevia rebaudiana</i> leaves. <i>Food Chemistry</i> , 2014, 157, 518-523.	4.2	26
28	<i>Stevia rebaudiana</i> Bertoni as a natural antioxidant/antimicrobial for high pressure processed fruit extract: Processing parameter optimization. <i>Food Chemistry</i> , 2014, 148, 261-267.	4.2	68
29	Will Consumers Purchase Stevia as a Sugar Substitute?: An Exploratory Study on Consumer Acceptance. <i>Journal of Food Products Marketing</i> , 2014, 20, 122-139.	1.4	7
30	Influence of Steviol Glycosides on the Stability of Vitamin C and Anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11264-11269.	2.4	17
31	Subcritical water extraction of steviol glycosides from <i>Stevia rebaudiana</i> leaves and characterization of the raffinate phase. <i>Journal of Supercritical Fluids</i> , 2014, 95, 422-430.	1.6	32
32	The influence of stevia glycosides on the growth of <i>Lactobacillus reuteri</i> strains. <i>Letters in Applied Microbiology</i> , 2014, 58, 278-284.	1.0	30
33	Sugar replacement in sweetened bakery goods. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1963-1976.	1.3	98
34	Antioxidant Response of <i>Stevia rebaudiana</i> B. to Polyethylene Glycol and Paclobutrazol Treatments Under In Vitro Culture. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 4038-4052.	1.4	49
35	Genetic signature of differential sensitivity to stevioside in the Italian population. <i>Genes and Nutrition</i> , 2014, 9, 401.	1.2	33
36	Synthetic glycosides containing two isosteviol fragments functionalized with D-glucopyranose. <i>Russian Journal of Organic Chemistry</i> , 2014, 50, 484-488.	0.3	6
37	Modification of steviol glycosides using $\alpha$ -amylase. <i>LWT - Food Science and Technology</i> , 2014, 57, 400-405.	2.5	17

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38	Effect of <i>Stevia rebaudiana</i> on Oxidative Enzyme Activity and Its Correlation with Antioxidant Capacity and Bioactive Compounds. <i>Food and Bioprocess Technology</i> , 2014, 7, 1518-1525.	2.6	29
39	Modelling osmotic dehydration of lemon slices using new sweeteners. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2046-2051.	1.3	6
40	Study of Maca ( <i>Lepidium meyenii</i> Walp.), Andean crop with therapeutic properties. <i>Scientia Agropecuaria</i> , 2015, , 131-140.	0.5	1
41	STANDARDIZATION OF SURFACE STERILIZATION PROTOCOL OF FIELD GROWN <i>Stevia rebaudiana</i> PRIOR TO IN VITRO CLONAL PROPAGATION. <i>Jurnal Teknologi (Sciences and Engineering)</i> , 2015, 77, .	0.3	7
42	Study of <i>Stevia rebaudiana</i> Bertoni antioxidant activities and cellular properties. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 553-558.	1.3	46
43	Directions on the use of stevia leaves ( <i>Stevia Rebaudiana</i> ) as an additive in food products. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2015, 14, 5-13.	0.2	20
44	Comparative HPTLC Analysis of Antioxidant Compound Gallic Acid from <i>in vitro</i> and Naturally Grown <i>Stevia rebaudiana</i> . <i>Journal of Biologically Active Products From Nature</i> , 2015, 5, 397-405.	0.1	7
45	Extraction of rebaudioside-A by sonication from <i>Stevia rebaudiana</i> Bertoni leaf and decolorization of the extract by polymers. <i>Journal of Food Science and Technology</i> , 2015, 52, 5946-5953.	1.4	10
46	Functionally relevant novel microsatellite markers for efficient genotyping in <i>Stevia rebaudiana</i> Bertoni. <i>Journal of Genetics</i> , 2015, 94, 75-81.	0.4	13
47	Enhanced production of steviol glycosides in mycorrhizal plants: A concerted effect of arbuscular mycorrhizal symbiosis on transcription of biosynthetic genes. <i>Plant Physiology and Biochemistry</i> , 2015, 89, 100-106.	2.8	57
48	Optimization of Ultrasound Assisted Extraction of Functional Ingredients from <i>Stevia Rebaudiana</i> Bertoni Leaves. <i>International Agrophysics</i> , 2015, 29, 231-237.	0.7	70
49	Effect of Nitrogen Fertilization and Harvest Time on Steviol Glycosides, Flavonoid Composition, and Antioxidant Properties in <i>Stevia rebaudiana</i> Bertoni. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7041-7050.	2.4	54
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51	Antidiabetic and antioxidant activity of <i>Stevia rebaudiana</i> extracts (Var. Morita) and their incorporation into a potential functional bread. <i>Journal of Food Science and Technology</i> , 2015, 52, 7894-7903.	1.4	59
52	Isolation and characterization of inulin with a high degree of polymerization from roots of <i>Stevia rebaudiana</i> (Bert.) Bertoni. <i>Carbohydrate Research</i> , 2015, 411, 15-21.	1.1	54
53	Determination of high-intensity sweeteners in river water and wastewater by solid-phase extraction and liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2015, 1393, 106-114.	1.8	60
54	Influence of Extraction Methods on the Yield of Steviol Glycosides and Antioxidants in <i>Stevia rebaudiana</i> Extracts. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 119-127.	1.4	29
55	Enzymatic transformation of stevioside using a $\beta$ -galactosidase from <i>Sulfolobus</i> sp.. <i>Food and Function</i> , 2015, 6, 3291-3295.	2.1	15

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56	A comparative study on extraction processes of <i>Stevia rebaudiana</i> leaves with emphasis on antioxidant, cytotoxic and nitric oxide inhibition activities. <i>Industrial Crops and Products</i> , 2015, 77, 961-971.	2.5	36
57	Intensified Separation of Steviol Glycosides from a Crude Aqueous Extract of <i>Stevia rebaudiana</i> Leaves Using Centrifugal Partition Chromatography. <i>Planta Medica</i> , 2015, 81, 1614-1620.	0.7	11
58	Dehydration of <i>Stevia rebaudiana</i> Bertoni Leaves: Kinetics, Modeling and Energy Features. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 508-520.	0.9	25
59	Effect of the natural sweetener, steviol glycoside, on cardiovascular risk factors: A systematic review and meta-analysis of randomised clinical trials. <i>European Journal of Preventive Cardiology</i> , 2015, 22, 1575-1587.	0.8	32
60	Production and physicochemical assessment of new stevia amino acid sweeteners from the natural stevioside. <i>Food Chemistry</i> , 2015, 173, 979-985.	4.2	14
61	Harvesting regimes to optimize yield and quality in annual and perennial <i>Stevia rebaudiana</i> under sub-temperate conditions. <i>Industrial Crops and Products</i> , 2015, 65, 556-564.	2.5	24
62	Evaluating the potential of cell disruption technologies for green selective extraction of antioxidant compounds from <i>Stevia rebaudiana</i> Bertoni leaves. <i>Journal of Food Engineering</i> , 2015, 149, 222-228.	2.7	102
63	Use of Weibull distribution to quantify the antioxidant effect of <i>Stevia rebaudiana</i> on oxidative enzymes. <i>LWT - Food Science and Technology</i> , 2015, 60, 985-989.	2.5	11
64	Influence of drying method on steviol glycosides and antioxidants in <i>Stevia rebaudiana</i> leaves. <i>Food Chemistry</i> , 2015, 172, 1-6.	4.2	56
65	Response surface methodology to optimise Accelerated Solvent Extraction of steviol glycosides from <i>Stevia rebaudiana</i> Bertoni leaves. <i>Food Chemistry</i> , 2015, 166, 561-567.	4.2	74
66	Replacing sugar with <i>S. rebaudiana</i> extracts on the physicochemical and sensory properties of strawberry ice cream. <i>Ciencia Rural</i> , 2016, 46, 604-609.	0.3	6
67	Camu-camu ( <i>Myrciaria dubia</i> ): Tropical fruit of excellent functional properties that help to improve the quality of life. <i>Scientia Agropecuaria</i> , 2016, 7, 433-443.	0.5	15
68	Is <i>Stevia rebaudiana</i> Bertoni a Non Cariogenic Sweetener? A Review. <i>Molecules</i> , 2016, 21, 38.	1.7	74
69	The effects of including increasing doses of stevia and neohesperidine dihydrochalcone on feed preference in young piglets. <i>Journal of Animal Science</i> , 2016, 94, 138-141.	0.2	1
70	Ersatz von Mikroplastik in kosmetischen Produkten. <i>Chemie-Ingenieur-Technik</i> , 2016, 88, 874-880.	0.4	1
71	Comprehensive review on agro technologies of low-calorie natural sweetener stevia ( <i>Stevia</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 1 2016, 96, 1867-1879.	1.7	25
72	<i>Stevia rebaudiana</i> , Oligofructose and Isomaltulose as Sugar Replacers in Marshmallows: Stability and Antioxidant Properties. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 724-732.	0.9	10
73	Antidiabetic potential of bioactive molecules coated chitosan nanoparticles in experimental rats. <i>International Journal of Biological Macromolecules</i> , 2016, 92, 63-69.	3.6	36

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74	The Influence of the Rebaudioside A Content of Stevia ( <i>Stevia rebaudiana</i> Bertoni) on the Determination of Sweetness Equivalence in Bittersweet Chocolates, Using the Time-Intensity Analysis. <i>Journal of Food Science</i> , 2016, 81, S3006-S3014.	1.5	12
75	Plant Growth Regulator Effects on In Vitro Propagation and Stevioside Production in <i>Stevia rebaudiana</i> Bertoni. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2016, 51, 1573-1580.	0.5	14
76	Physical properties of muffins sweetened with steviol glycosides as the sucrose replacement. <i>Food Science and Biotechnology</i> , 2016, 25, 1591-1596.	1.2	25
77	From Cañahuate to a Commercial Sweetener – the Diterpenoid Glycosides of <i>Stevia rebaudiana</i> . <i>Science Progress</i> , 2016, 99, 413-419.	1.0	10
78	Effect of stevia sweetener consumption as non-caloric sweetening on body weight gain and biochemical parameters in overweight female rats. <i>Annals of Agricultural Sciences</i> , 2016, 61, 155-163.	1.1	38
79	Methanol elicits the accumulation of bioactive steviol glycosides and phenolics in <i>Stevia rebaudiana</i> shoot cultures. <i>Industrial Crops and Products</i> , 2016, 87, 273-279.	2.5	27
80	A renaissance of soaps? – How to make clear and stable solutions at neutral pH and room temperature. <i>Advances in Colloid and Interface Science</i> , 2016, 236, 28-42.	7.0	26
81	Purification and Preparation of Rebaudioside A from Steviol Glycosides Using One-Dimensional Hydrophilic Interaction Chromatography. <i>Journal of Chromatographic Science</i> , 2016, 54, 1408-1414.	0.7	7
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83	Chemical characterization and prebiotic activity of fructo-oligosaccharides from <i>Stevia rebaudiana</i> (Bertoni) roots and in vitro adventitious root cultures. <i>Carbohydrate Polymers</i> , 2016, 152, 718-725.	5.1	51
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85	Effect of different drying methods on the phenolic, flavonoid and volatile compounds of <i>Stevia rebaudiana</i> leaves. <i>Flavour and Fragrance Journal</i> , 2016, 31, 173-177.	1.2	18
86	Time-intensity profile of pitanga nectar ( <i>Eugenia uniflora</i> L.) with different sweeteners: Sweetness and bitterness. <i>Food Science and Technology International</i> , 2016, 22, 58-67.	1.1	5
87	Encapsulation of aqueous leaf extract of <i>Stevia rebaudiana</i> Bertoni with sodium alginate and its impact on phenolic content. <i>Food Bioscience</i> , 2016, 13, 32-40.	2.0	58
88	<i>Stevia rebaudiana</i> Leaves: Effect of Drying Process Temperature on Bioactive Components, Antioxidant Capacity and Natural Sweeteners. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 49-56.	1.4	51
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90	Comparison of hydrophilic interaction and reversed phase liquid chromatography coupled with tandem mass spectrometry for the determination of eight artificial sweeteners and common steviol glycosides in popular beverages. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016, 127, 184-192.	1.4	20
91	Isolation of (Five) Steviol Glycosides from a <i>Stevia rebaudiana</i> Formulation by Gradient Elution Countercurrent Chromatography. <i>Chromatographia</i> , 2016, 79, 275-284.	0.7	9

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93	Comparison of spray, freeze and oven drying as a means of reducing bitter aftertaste of steviol glycosides (derived from <i>Stevia rebaudiana</i> Bertoni plant) – Evaluation of the final products. <i>Food Chemistry</i> , 2016, 190, 1151-1158.	4.2	58
94	Biological activity of <i>Stevia rebaudiana</i> Bertoni and their relationship to health. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2680-2690.	5.4	79
95	Influence of insect pollinators and harvesting time on the quality of <i>Stevia rebaudiana</i> (Bert.) Bertoni seeds. <i>Plant Biosystems</i> , 2017, 151, 341-351.	0.8	4
96	Locating Potential Zones for Cultivating <i>Stevia rebaudiana</i> in Mexico: Weighted Linear Combination Approach. <i>Sugar Tech</i> , 2017, 19, 206-218.	0.9	8
97	Rapid Solid-Liquid Dynamic Extraction (RSLDE): a New Rapid and Greener Method for Extracting Two Steviol Glycosides (Stevioside and Rebaudioside A) from <i>Stevia</i> Leaves. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 141-148.	1.4	29
98	Aronia dietary drinks fortified with selected herbal extracts preserved by thermal pasteurization and high pressure carbon dioxide. <i>LWT - Food Science and Technology</i> , 2017, 85, 423-426.	2.5	15
99	Structural analysis of rebaudioside A derivatives obtained by <i>Lactobacillus reuteri</i> 180 glucanucrase-catalyzed trans- $\alpha$ -glucosylation. <i>Carbohydrate Research</i> , 2017, 440-441, 51-62.	1.1	19
100	Electrotechnologies, microwaves, and ultrasounds combined with binary mixtures of ethanol and water to extract steviol glycosides and antioxidant compounds from <i>Stevia rebaudiana</i> leaves. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13179.	0.9	52
101	Optimization of microwave-assisted extraction of total extract, stevioside and rebaudioside-A from <i>Stevia rebaudiana</i> (Bertoni) leaves, using response surface methodology (RSM) and artificial neural network (ANN) modelling. <i>Food Chemistry</i> , 2017, 229, 198-207.	4.2	147
102	Flower scent bouquet variation and bee pollinator visits in <i>Stevia rebaudiana</i> Bertoni (Asteraceae), a source of natural sweeteners. <i>Arthropod-Plant Interactions</i> , 2017, 11, 381-388.	0.5	9
103	Stability of the <i>Stevia</i> -Derived Sweetener Rebaudioside A in Solution as Affected by Ultraviolet Light Exposure. <i>Journal of Food Science</i> , 2017, 82, 897-903.	1.5	4
104	Optimization and modeling for heat reflux extraction of total yield, stevioside and rebaudioside-A from <i>Stevia rebaudiana</i> (Bertoni) leaves. <i>Separation Science and Technology</i> , 2017, 52, 1193-1205.	1.3	15
105	Fortification of the whey protein isolate antioxidant and antidiabetic activity with fraction rich in phenolic compounds obtained from <i>Stevia rebaudiana</i> (Bert.) Bertoni leaves. <i>Journal of Food Science and Technology</i> , 2017, 54, 2020-2029.	1.4	21
106	Effects of salinity and short-term elevated atmospheric CO <sub>2</sub> on the chemical equilibrium between CO <sub>2</sub> fixation and photosynthetic electron transport of <i>Stevia rebaudiana</i> Bertoni. <i>Plant Physiology and Biochemistry</i> , 2017, 118, 178-186.	2.8	22
107	Antioxidant and antimicrobial effects of <i>stevia</i> ( <i>Stevia rebaudiana</i> Bert.) extracts during preservation of refrigerated salmon paste. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600467.	1.0	22
108	Mitigation role of erythritol and xylitol in the formation of 3-monochloropropane-1,2-diol and its esters in glycerol and shortbread model systems. <i>European Food Research and Technology</i> , 2017, 243, 2055-2063.	1.6	6
109	Antioxidant activities of aqueous extract from <i>Stevia rebaudiana</i> stem waste to inhibit fish oil oxidation and identification of its phenolic compounds. <i>Food Chemistry</i> , 2017, 232, 379-386.	4.2	44
110	<i>Stevia rebaudiana</i> Bertoni effect on the hemolytic potential of <i>Listeria monocytogenes</i> . <i>International Journal of Food Microbiology</i> , 2017, 250, 7-11.	2.1	11

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111	Combined use of cocoa dietary fibre and steviol glycosides in low-calorie muffins production. <i>International Journal of Food Science and Technology</i> , 2017, 52, 944-953.	1.3	25
112	Isolation of steviol glycosides by a two-step membrane process operating under sustainable flux. <i>Food and Bioproducts Processing</i> , 2017, 101, 223-230.	1.8	8
113	Optimization of supercritical fluid extraction of steviol glycosides and total phenolic content from <i>Stevia rebaudiana</i> (Bertoni) leaves using response surface methodology and artificial neural network modeling. <i>Industrial Crops and Products</i> , 2017, 109, 672-685.	2.5	55
114	Steviol glycosides content in cultivated <i>Stevia rebaudiana</i> Bertoni: A new sweet expectation from the Campania region (Italy). <i>Journal of Food Composition and Analysis</i> , 2017, 63, 111-120.	1.9	9
116	<i>Stevia rebaudiana</i> Bertoni: A Natural Alternative for Treating Diseases Associated with Metabolic Syndrome. <i>Journal of Medicinal Food</i> , 2017, 20, 933-943.	0.8	49
117	Development of low calorie jams with increased content of natural dietary fibre made from tomato pomace. <i>Food Chemistry</i> , 2017, 237, 1226-1233.	4.2	47
118	Response of stevia to nitrogen fertilization and harvesting regime in northeastern Portugal. <i>Archives of Agronomy and Soil Science</i> , 2017, 63, 626-637.	1.3	17
119	Characterization of <i>Stevia</i> leaves by LC-QTOF MS/MS analysis of polar and non-polar extracts. <i>Food Chemistry</i> , 2017, 219, 329-338.	4.2	45
120	The use of capillary electrophoresis with contactless conductivity detection for sensitive determination of stevioside and rebaudioside A in foods and beverages. <i>Food Chemistry</i> , 2017, 219, 193-198.	4.2	25
121	Process Optimization and Kinetic Modeling of Quality of Fresh-Cut Strawberry Cubes Pretreated by High Pressure and Osmosis. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13137.	0.9	15
122	In Defense of Processed Food. , 2017, , .		2
123	Comparison of reduced sugar high quality chocolates sweetened with stevioside and crude <i>stevia</i> "green" extract. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2346-2352.	1.7	8
124	Starch digestibility and molecular weight distribution of proteins in rice grains subjected to heat-moisture treatment. <i>Food Chemistry</i> , 2017, 219, 260-267.	4.2	62
125	Stevioside and rebaudioside A - predominant ent-kaurene diterpene glycosides of therapeutic potential: a review. <i>Czech Journal of Food Sciences</i> , 2016, 34, 281-299.	0.6	19
126	<i>Stevia</i> as a Putative Hepatoprotector. , 2017, , 715-727.		9
127	Glycosides from <i>Stevia rebaudiana</i> Bertoni Possess Insulin-Mimetic and Antioxidant Activities in Rat Cardiac Fibroblasts. <i>Oxidative Medicine and Cellular Longevity</i> , 2017, 2017, 1-13.	1.9	41
128	Effects of pH changes in water-based solvents to isolate antibacterial activated extracts of natural products. <i>AIP Conference Proceedings</i> , 2017, , .	0.3	0
129	<i>Stevia rebaudiana</i> (Bert) Bertoni: influence of osmotic stress and seed priming on seed germination under laboratory conditions. <i>Acta Scientiarum - Agronomy</i> , 2017, 39, 379.	0.6	5



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