

# HÃ©rcia Stampini Duarte Martino

## List of Publications by Year in descending order

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Version: 2024-02-01

118  
papers

3,433  
citations

159585

30  
h-index

175258

52  
g-index

122  
all docs

122  
docs citations

122  
times ranked

4339  
citing authors

| #  | ARTICLE  | IF   | CITATIONS |
|----|--|------|-----------|
| 1  | Clinical application of probiotics in type 2 diabetes mellitus: A randomized, double-blind, placebo-controlled study. <i>Clinical Nutrition</i> , 2017, 36, 85-92.   | 5.0  | 252       |
| 2  | Sorghum ( <i>Sorghum bicolor</i> L.): Nutrients, bioactive compounds, and potential impact on human health. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 372-390.                                       | 10.3 | 246       |
| 3  | Kombuchas from green and black teas have different phenolic profile, which impacts their antioxidant capacities, antibacterial and antiproliferative activities. <i>Food Research International</i> , 2020, 128, 108782.     | 6.2  | 149       |
| 4  | Chia Seed ( <i>Salvia hispanica</i> L.) as a Source of Proteins and Bioactive Peptides with Health Benefits: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 480-499.                     | 11.7 | 128       |
| 5  | Chemical composition of Brazilian chia seeds grown in different places. <i>Food Chemistry</i> , 2017, 221, 1709-1716.  | 8.2  | 113       |
| 6  | Gut microbiota and probiotics: Focus on diabetes mellitus. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2296-2309.  | 10.3 | 101       |
| 7  | Effect of vitamin K in bone metabolism and vascular calcification: A review of mechanisms of action and evidences. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3959-3970.                              | 10.3 | 97        |
| 8  | Yacon Flour and <i>Bifidobacterium longum</i> Modulate Bone Health in Rats. <i>Journal of Medicinal Food</i> , 2012, 15, 664-670.  | 1.5  | 96        |
| 9  | Effects of processing with dry heat and wet heat on the antioxidant profile of sorghum. <i>Food Chemistry</i> , 2014, 152, 210-217.  | 8.2  | 79        |
| 10 | 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.                | 6.2  | 77        |
| 11 | Sorghum genotype may reduce low-grade inflammatory response and oxidative stress and maintains jejunal morphology of rats fed a hyperlipidic diet. <i>Food Research International</i> , 2012, 49, 553-559.                   | 6.2  | 71        |
| 12 | Flaxseed and Human Health: Reviewing Benefits and Adverse Effects. <i>Food Reviews International</i> , 2012, 28, 203-230.  | 8.4  | 71        |
| 13 | Comparing sorghum and wheat whole grain breakfast cereals: Sensorial acceptance and bioactive compound content. <i>Food Chemistry</i> , 2017, 221, 984-989.  | 8.2  | 58        |
| 14 | Consumption of polyphenol-rich peach and plum juice prevents risk factors for obesity-related metabolic disorders and cardiovascular disease in Zucker rats. <i>Journal of Nutritional Biochemistry</i> , 2015, 26, 633-641. | 4.2  | 55        |
| 15 | Phenolic compounds profile in sorghum processed by extrusion cooking and dry heat in a conventional oven. <i>Journal of Cereal Science</i> , 2015, 65, 220-226.  | 3.7  | 54        |
| 16 | Antibesities effects of anthocyanins on mitochondrial biogenesis, inflammation, and oxidative stress: A systematic review. <i>Nutrition</i> , 2019, 66, 192-202.   | 2.4  | 53        |
| 17 | Chia Seed Shows Good Protein Quality, Hypoglycemic Effect and Improves the Lipid Profile and Liver and Intestinal Morphology of Wistar Rats. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 225-230.                     | 3.2  | 51        |
| 18 | Effects of Anthocyanin on Intestinal Health: A Systematic Review. <i>Nutrients</i> , 2021, 13, 1331.   | 4.1  | 49        |

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|----|--|------|-----------|
| 19 | Digested total protein and protein fractions from chia seed ( <i>Salvia hispanica</i> L.) had high scavenging capacity and inhibited 5-LOX, COX-1-2, and iNOS enzymes. <i>Food Chemistry</i> , 2019, 289, 204-214.                                 | 8.2  | 44        |
| 20 | Tocochromanols and carotenoids in sorghum ( <i>Sorghum bicolor</i> L.): Diversity and stability to the heat treatment. <i>Food Chemistry</i> , 2015, 172, 900-908.   | 8.2  | 42        |
| 21 | Extruded sorghum flour ( <i>Sorghum bicolor</i> L.) modulate adiposity and inflammation in high fat diet-induced obese rats. <i>Journal of Functional Foods</i> , 2018, 42, 346-355.   | 3.4  | 40        |
| 22 | Chemical composition of a soybean cultivar lacking lipoxygenases (LOX2 and LOX3). <i>Food Chemistry</i> , 2010, 122, 238-242.  | 8.2  | 38        |
| 23 | Pro-Apoptotic Activities of Polyphenolics From <i>Açaí</i> ( <i>Euterpe oleracea</i> Martius) in Human SW-480 Colon Cancer Cells. <i>Nutrition and Cancer</i> , 2014, 66, 1394-1405.   | 2.0  | 38        |
| 24 | Dietary total antioxidant capacity as a tool in health outcomes in middle-aged and older adults: A systematic review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 905-912.   | 10.3 | 38        |
| 25 | Evaluation of the health benefits of consumption of extruded tannin sorghum with unfermented probiotic milk in individuals with chronic kidney disease. <i>Food Research International</i> , 2018, 107, 629-638.                                   | 6.2  | 37        |
| 26 | Iron Biofortified Carioca Bean ( <i>Phaseolus vulgaris</i> L.)-Based Brazilian Diet Delivers More Absorbable Iron and Affects the Gut Microbiota In Vivo ( <i>Gallus gallus</i> ). <i>Nutrients</i> , 2018, 10, 1970.                              | 4.1  | 36        |
| 27 | <i>Araticum</i> ( <i>Annona crassiflora</i> Mart.) from the Brazilian Cerrado: chemical composition and bioactive compounds. <i>Fruits</i> , 2013, 68, 121-134.  | 0.4  | 35        |
| 28 | Soluble Extracts from Chia Seed ( <i>Salvia hispanica</i> L.) Affect Brush Border Membrane Functionality, Morphology and Intestinal Bacterial Populations In Vivo ( <i>Gallus gallus</i> ). <i>Nutrients</i> , 2019, 11, 2457.                     | 4.1  | 35        |
| 29 | Ubiquitous mango juices intake decreases adiposity and inflammation in high-fat diet-induced obese Wistar rats. <i>Nutrition</i> , 2016, 32, 1011-1018.  | 2.4  | 33        |
| 30 | Common bean protein hydrolysate modulates lipid metabolism and prevents endothelial dysfunction in BALB/c mice fed an atherogenic diet. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2020, 30, 141-150.                              | 2.6  | 32        |
| 31 | Food safety, hypolipidemic and hypoglycemic activities, and in vivo protein quality of microalga <i>Scenedesmus obliquus</i> in Wistar rats. <i>Journal of Functional Foods</i> , 2020, 65, 103711.  | 3.4  | 32        |
| 32 | Anti-lipidaemic and anti-inflammatory effect of <i>açaí</i> ( <i>Euterpe oleracea</i> Martius) polyphenols on 3T3-L1 adipocytes. <i>Journal of Functional Foods</i> , 2016, 23, 432-443.   | 3.4  | 31        |
| 33 | Soluble extracts from carioca beans ( <i>Phaseolus vulgaris</i> L.) affect the gut microbiota and iron related brush border membrane protein expression in vivo ( <i>Gallus gallus</i> ). <i>Food Research International</i> , 2019, 123, 172-180. | 6.2  | 31        |
| 34 | Effects of chia ( <i>Salvia hispanica</i> L.) on calcium bioavailability and inflammation in Wistar rats. <i>Food Research International</i> , 2019, 116, 592-599.   | 6.2  | 31        |
| 35 | Effect of different fractions of chia ( <i>Salvia hispanica</i> L.) on glucose metabolism, in vivo and in vitro. <i>Journal of Functional Foods</i> , 2020, 71, 104026.  | 3.4  | 31        |
| 36 | Sensory evaluation and nutritional value of cakes prepared with whole flaxseed flour. <i>Food Science and Technology</i> , 2010, 30, 974-979.  | 1.7  | 29        |

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|----|--|------|-----------|
| 37 | Extruded sorghum ( <i>Sorghum bicolor</i> L.) improves gut microbiota, reduces inflammation, and oxidative stress in obese rats fed a high-fat diet. <i>Journal of Functional Foods</i> , 2019, 58, 282-291.   | 3.4  | 29        |
| 38 | Whole flour and protein hydrolysate from common beans reduce the inflammation in BALB/c mice fed with high fat high cholesterol diet. <i>Food Research International</i> , 2019, 122, 330-339.   | 6.2  | 29        |
| 39 | Night milking adds value to cow's milk. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1688-1692.   | 3.5  | 28        |
| 40 | Synbiotic meal decreases uremic toxins in hemodialysis individuals: A placebo-controlled trial. <i>Food Research International</i> , 2019, 116, 241-248.   | 6.2  | 28        |
| 41 | Protein Digests and Pure Peptides from Chia Seed Prevented Adipogenesis and Inflammation by Inhibiting PPAR $\gamma$ and NF- $\kappa$ B Pathways in 3T3L-1 Adipocytes. <i>Nutrients</i> , 2021, 13, 176.   | 4.1  | 28        |
| 42 | Effect of cooking methods on the stability of thiamin and folic acid in fortified rice. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 179-187.   | 2.8  | 26        |
| 43 | Yacon ( <i>Smallanthus sonchifolius</i> ) flour soluble extract improve intestinal bacterial populations, brush border membrane functionality and morphology in vivo ( <i>Gallus gallus</i> ). <i>Food Research International</i> , 2020, 137, 109705.         | 6.2  | 26        |
| 44 | In vivo protein quality of new sorghum genotypes for human consumption. <i>Food Chemistry</i> , 2012, 134, 1549-1555.  | 8.2  | 25        |
| 45 | Advantages and limitations of <i>in vitro</i> and <i>in vivo</i> methods of iron and zinc bioavailability evaluation in the assessment of biofortification program effectiveness. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2136-2146. | 10.3 | 25        |
| 46 | Anti-obesity effects of tea from <i>Mangifera indica</i> L. leaves of the Ubã variety in high-fat diet-induced obese rats. <i>Biomedicine and Pharmacotherapy</i> , 2017, 91, 938-945.   | 5.6  | 24        |
| 47 | Extruded sorghum consumption associated with a caloric restricted diet reduces body fat in overweight men: A randomized controlled trial. <i>Food Research International</i> , 2019, 119, 693-700.   | 6.2  | 24        |
| 48 | Chia seed ( <i>Salvia hispanica</i> L.) effects and their molecular mechanisms on unbalanced diet experimental studies: A systematic review. <i>Journal of Food Science</i> , 2020, 85, 226-239.   | 3.1  | 24        |
| 49 | Anti-inflammatory activity of polyphenolics from açaí ( <i>Euterpe oleracea</i> Martius) in intestinal myofibroblasts CCD-18Co cells. <i>Food and Function</i> , 2015, 6, 3249-3256.   | 4.6  | 23        |
| 50 | Extruded sorghum ( <i>Sorghum bicolor</i> L.) reduces metabolic risk of hepatic steatosis in obese rats consuming a high fat diet. <i>Food Research International</i> , 2018, 112, 48-55.  | 6.2  | 23        |
| 51 | Chia ( <i>Salvia hispanica</i> L.) Seed Total Protein and Protein Fractions Digests Reduce Biomarkers of Inflammation and Atherosclerosis in Macrophages In Vitro. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900021.                          | 3.3  | 23        |
| 52 | Bacupari peel extracts ( <i>Garcinia brasiliensis</i> ) reduce high-fat diet-induced obesity in rats. <i>Journal of Functional Foods</i> , 2017, 29, 143-153.  | 3.4  | 22        |
| 53 | Effects of Iron and Zinc Biofortified Foods on Gut Microbiota In Vivo ( <i>Gallus gallus</i> ): A Systematic Review. <i>Nutrients</i> , 2021, 13, 189.   | 4.1  | 21        |
| 54 | Rice and Bean Targets for Biofortification Combined with High Carotenoid Content Crops Regulate Transcriptional Mechanisms Increasing Iron Bioavailability. <i>Nutrients</i> , 2015, 7, 9683-9696.   | 4.1  | 20        |

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|----|--|-----|-----------|
| 55 | Postharvest storage of Carioca bean ( <i>Phaseolus vulgaris</i> L.) did not impair inhibition of inflammation in lipopolysaccharide-induced human THP-1 macrophage-like cells. <i>Journal of Functional Foods</i> , 2016, 23, 154-166.   | 3.4 | 18        |
| 56 | Extraction of Mangiferin and Chemical Characterization and Sensorial Analysis of Teas from <i>Mangifera indica</i> L. Leaves of the UbÂ¿ Variety. <i>Beverages</i> , 2016, 2, 33.  | 2.8 | 17        |
| 57 | Effects of chia ( <i>Salvia hispanica</i> L.) on oxidative stress and inflammation in ovariectomized adult female <i>Wistar</i> rats. <i>Food and Function</i> , 2019, 10, 4036-4045.  | 4.6 | 17        |
| 58 | Mixed sorghum and quinoa flour improves protein quality and increases antioxidant capacity in vivo. <i>LWT - Food Science and Technology</i> , 2020, 129, 109597.  | 5.2 | 17        |
| 59 | â€MelÃ£o croÃ¿â€™ (Sicana sphaericaVell.) and â€maracujinaâ€™ (Sicana odoriferaNaud.): chemical composition, carotenoids, vitamins and minerals in native fruits from the Brazilian Atlantic forest. <i>Fruits</i> , 2015, 70, 341-349.  | 0.4 | 16        |
| 60 | Digested protein from chia seed ( <i>Salvia hispanica</i> L.) prevents obesity and associated inflammation of adipose tissue in mice fed a high-fat diet. <i>PharmaNutrition</i> , 2022, 21, 100298.   | 1.7 | 16        |
| 61 | Acute treatment with <i>Mangifera indica</i> L. leaf extract attenuates liver inflammation in rats fed a cafeteria diet. <i>Food and Function</i> , 2019, 10, 4861-4867.   | 4.6 | 15        |
| 62 | Dry heated whole sorghum flour (BRS 305) with high tannin and resistant starch improves glucose metabolism, modulates adiposity, and reduces liver steatosis and lipogenesis in Wistar rats fed with a high-fat high-fructose diet. <i>Journal of Cereal Science</i> , 2021, 99, 103201. | 3.7 | 15        |
| 63 | The addition of whole soy flour to cafeteria diet reduces metabolic risk markers in wistar rats. <i>Lipids in Health and Disease</i> , 2013, 12, 145.  | 3.0 | 14        |
| 64 | Heat-treatment reduces anti-nutritional phytochemicals and maintains protein quality in genetically improved hulled soybean flour. <i>Food Science and Technology</i> , 2013, 33, 310-315.   | 1.7 | 14        |
| 65 | Enriched sorghum cookies with biofortified sweet potato carotenoids have good acceptance and high iron bioavailability. <i>Journal of Functional Foods</i> , 2017, 38, 89-99.  | 3.4 | 14        |
| 66 | Addition of pooled pumpkin seed to mixed meals reduced postprandial glycemia: a randomized placebo-controlled clinical trial. <i>Nutrition Research</i> , 2018, 56, 90-97.   | 2.9 | 14        |
| 67 | Meal replacement based on Human Ration modulates metabolic risk factors during body weight loss: a randomized controlled trial. <i>European Journal of Nutrition</i> , 2014, 53, 939-950.  | 3.9 | 13        |
| 68 | Bioactive compounds of the UbÂ¿ mango juices decrease inflammation and hepatic steatosis in obese Wistar rats. <i>Journal of Functional Foods</i> , 2017, 32, 409-418.   | 3.4 | 13        |
| 69 | Black corn ( <i>Zea mays</i> L.) soluble extract showed anti-inflammatory effects and improved the intestinal barrier integrity in vivo ( <i>Gallus gallus</i> ). <i>Food Research International</i> , 2022, 157, 111227.  | 6.2 | 13        |
| 70 | Mango leaf tea promotes hepatoprotective effects in obese rats. <i>Journal of Functional Foods</i> , 2018, 49, 437-446.  | 3.4 | 12        |
| 71 | Effect of <i>Pereskia aculeata</i> Mill. in vitro and in overweight humans: A randomized controlled trial. <i>Journal of Food Biochemistry</i> , 2019, 43, e12903.   | 2.9 | 12        |
| 72 | Bacupari ( <i>Garcinia brasiliensis</i> ) extract modulates intestinal microbiota and reduces oxidative stress and inflammation in obese rats. <i>Food Research International</i> , 2019, 122, 199-208.  | 6.2 | 12        |

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|----|---|-----|-----------|
| 73 | Evaluation of the chemical composition, protein quality and digestibility of lupin ( <i>Lupinus albus</i> and) Tj ETQq1 1 0.784314 rgBT /Overlock 10  | 0.1 | 12        |
| 74 | Bioavailability of Zinc in Wistar Rats Fed with Rice Fortified with Zinc Oxide. <i>Nutrients</i> , 2014, 6, 2279-2289.  | 4.1 | 10        |
| 75 | Study of the physical and physicochemical characteristics of fruits of the licuri palm ( <i>Syagrus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10<br>Technology, 2015, 35, 474-480.   | 1.7 | 10        |
| 76 | Sorghum extrusion process combined with biofortified sweet potato contributed for high iron bioavailability in Wistar rats. <i>Journal of Cereal Science</i> , 2017, 75, 213-219.   | 3.7 | 10        |
| 77 | Kombuchas from green and black teas reduce oxidative stress, liver steatosis and inflammation, and improve glucose metabolism in Wistar rats fed a high-fat high-fructose diet. <i>Food and Function</i> , 2021, 12, 10813-10827. | 4.6 | 10        |
| 78 | Physical and sensorial properties of potato breads fortified with whole soybean flour. <i>Revista Chilena De Nutricion</i> , 2013, 40, 62-70.   | 0.3 | 10        |
| 79 | Clinical application of a cocoa and unripe banana flour beverage for overweight women with abdominal obesity: Prospective, double-blinded and randomized clinical trial. <i>Journal of Food Biochemistry</i> , 2017, 41, e12372.  | 2.9 | 9         |
| 80 | Does aerobic exercise associated with tryptophan supplementation attenuates hyperalgesia and inflammation in female rats with experimental fibromyalgia?. <i>PLoS ONE</i> , 2019, 14, e0211824.                                   | 2.5 | 9         |
| 81 | Plant origin prebiotics affect duodenal brush border membrane functionality and morphology, <i>in vivo</i> (<i>Gallus Gallus</i>). <i>Food and Function</i> , 2021, 12, 6157-6166.  | 4.6 | 9         |
| 82 | Chia ( <i>Salvia hispanica</i> L.) Flour and Oil Ameliorate Metabolic Disorders in the Liver of Rats Fed a High-Fat and High Fructose Diet. <i>Foods</i> , 2022, 11, 285.   | 4.3 | 9         |
| 83 | InfluÃªncia do processamento na qualidade proteica de novos cultivares de soja destinados Ã alimentaÃ§Ã£o humana. <i>Revista De Nutricao</i> , 2010, 23, 389-397.   | 0.4 | 8         |
| 84 | Diet Quality and Adequacy of Nutrients in Preschool Children: Should Rice Fortified with Micronutrients Be Included in School Meals?. <i>Nutrients</i> , 2016, 8, 296.  | 4.1 | 8         |
| 85 | Bacupari peel extracts ( <i>Garcinia brasiliensis</i> ) reduces the biometry, lipogenesis and hepatic steatosis in obese rats. <i>Food Research International</i> , 2018, 114, 169-177.   | 6.2 | 8         |
| 86 | Cardioprotective action of chia (<i>Salvia hispanica</i> L.) in ovariectomized rats fed a high fat diet. <i>Food and Function</i> , 2021, 12, 3069-3082.  | 4.6 | 8         |
| 87 | Capacidade antioxidante e composiÃ§Ã£o quÃªmica de grÃ£os integrais de gergelim creme e preto. <i>Pesquisa Agropecuaria Brasileira</i> , 2011, 46, 736-742.   | 0.9 | 7         |
| 88 | Guava Jam packaging determinant attributes in consumer buying decision. <i>Food Science and Technology</i> , 2011, 31, 567-570.   | 1.7 | 7         |
| 89 | Modified Soybean Affects Cholesterol Metabolism in Rats Similarly to a Commercial Cultivar. <i>Journal of Medicinal Food</i> , 2011, 14, 1363-1369.   | 1.5 | 7         |
| 90 | Nutritional and Bioactive Compounds of Bean: Benefits to Human Health. <i>ACS Symposium Series</i> , 2012, , 233-258.   | 0.5 | 7         |

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|-----|--|------|-----------|
| 91  | Characterization of cereal bars enriched with dietary fiber and omega 3. Revista Chilena De Nutricion, 2013, 40, 269-273.  | 0.3  | 7         |
| 92  | A high fat diet does not affect the iron bioavailability in Wistar rats fed with chia and increases gene expression of iron metabolism proteins. Food and Function, 2016, 7, 4861-4868.  | 4.6  | 7         |
| 93  | Impact of rice fortified with iron, zinc, thiamine and folic acid on laboratory measurements of nutritional status of preschool children. Ciencia E Saude Coletiva, 2017, 22, 583-592.   | 0.5  | 7         |
| 94  | Evaluation of the efficacy of toasted white and tannin sorghum flours to improve oxidative stress and lipid profile <i>in vivo</i>. Journal of Food Science, 2020, 85, 2236-2244.  | 3.1  | 7         |
| 95  | Effects of yacon flour associated with an energy restricted diet on intestinal permeability, fecal short chain fatty acids, oxidative stress and inflammation markers levels in adults with obesity or overweight: a randomized, double blind, placebo controlled clinical trial. Archives of Endocrinology and Metabolism, 2020, 64, 597-607. | 0.6  | 7         |
| 96  | Zinc-biofortified staple food crops to improve zinc status in humans: a systematic review. Critical Reviews in Food Science and Nutrition, 2023, 63, 4966-4978.  | 10.3 | 7         |
| 97  | Chemical composition and effects of micronized corn bran on iron bioavailability in rats. Food Science and Technology, 2014, 34, 616-622.  | 1.7  | 6         |
| 98  | Six months under uncontrolled relative humidity and room temperature changes technological characteristics and maintains the physicochemical and functional properties of carioca beans (Phaseolus vulgaris L.). Food Chemistry, 2021, 342, 128390.  | 8.2  | 6         |
| 99  | Effects of dietary fiber on intestinal iron absorption, and physiological status: a systematic review of <i>in vivo</i> and clinical studies. Critical Reviews in Food Science and Nutrition, 2022, , 1-16.  | 10.3 | 6         |
| 100 | Qualidade proteica de multimisturas distribuÃdas em Alfenas, Minas Gerais, Brasil. Revista De Nutricao, 2006, 19, 685-692.   | 0.4  | 5         |
| 101 | Desarrollo de jalea de yacÃn de reducido valor calÃrico: caracterizaciÃn fÃsico-quÃmica, microbiolÃgica y sensorial. Revista Chilena De Nutricion, 2012, 39, 72-77.  | 0.3  | 5         |
| 102 | Dry heated sorghum BRS 305 hybrid flour as a source of resistant starch and tannins improves inflammation and oxidative stress in Wistar rats fed with a high-fat high-fructose diet. Food and Function, 2021, 12, 8738-8746.  | 4.6  | 5         |
| 103 | Nutritional and Bioactive Compounds of Soybean: Benefits on Human Health. , 2011, , .  |      | 4         |
| 104 | Staple food crops from Brazilian Biofortification Program have high protein quality and hypoglycemic action in Wistar rats. Food Science and Technology, 2020, 40, 140-149.  | 1.7  | 4         |
| 105 | A beverage containing ora-pro-nobis flour improves intestinal health, weight, and body composition: A double-blind randomized prospective study. Nutrition, 2020, 78, 110869.  | 2.4  | 4         |
| 106 | Cooked common bean flour, but not its protein hydrolysate, has the potential to improve gut microbiota composition and function in BALB/c mice fed a high-fat diet added with 6-propyl-2-thiouracil. Journal of Nutritional Biochemistry, 2022, 106, 109022.   | 4.2  | 4         |
| 107 | Black corn (<i>Zea mays</i>L.) whole flour improved the antioxidant capacity and prevented adipogenesis in mice fed a high-fat diet. Food and Function, 2022, 13, 5590-5601.   | 4.6  | 3         |
| 108 | Bioavailability of Calcium from Chia (Salvia hispanica L.) in Ovariectomized Rats Fed a High Fat Diet. Journal of the American College of Nutrition, 2020, 40, 1-11.   | 1.8  | 2         |



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|-----|--|-----|-----------|
| 109 | Impact of physicochemical properties on the digestibility of Brazilian whole and polished rice genotypes. <i>Cereal Chemistry</i> , 2021, 98, 1066-1080.   | 2.2 | 2         |
| 110 | Germinated millet flour ( <i>Pennisetum glaucum</i> (L.) R. BR.) improves adipogenesis and glucose metabolism and maintains thyroid function in vivo. <i>Food and Function</i> , 2021, 12, 6083-6090.  | 4.6 | 2         |
| 111 | Evaluation of iron bioavailability in a mixture of cereals, seeds, and grains ("Human Ration"). <i>Food Science and Technology</i> , 2014, 34, 24-31.  | 1.7 | 1         |
| 112 | The effect of micronized corn fiber on body weight, glycemia, and lipid metabolism in rats fed cafeteria diet. <i>Food Science and Technology</i> , 2018, 38, 462-466.   | 1.7 | 1         |
| 113 | Fortification of pizza dough's with whole soybean flour of new cultivar 'UFVTN 105AP'. <i>Ciencia Rural</i> , 2014, 44, 1899-1899.   | 0.5 | 1         |
| 114 | Sorghum, germinated millet and chia cookies: development, chemical composition and sensory analysis. <i>Archivos Latinoamericanos De Nutricion</i> , 2021, 71, 218-227.  | 0.3 | 1         |
| 115 | Fortificação de massas de pizza com farinha integral de soja do novo cultivar 'UFVTN 105AP'. <i>Ciencia Rural</i> , 2014, 44, 1678-1685.   | 0.5 | 0         |
| 116 | Impacto da intervenção nutricional no perfil antropométrico e consumo alimentar de participantes da Estratégia de Saúde da Família. <i>Nutrire</i> , 2012, 37, 245-258.  | 0.7 | 0         |
| 117 | Comparação entre Métodos Duplamente Indiretos para Avaliação da Composição Corporal de Adolescentes Pós-menarca/Comparison between Indirect Twice Methods for Assessment of Adolescents Post-Menarche's Corporal Composition. <i>Revista Ciencias Em Saude</i> , 2011, 1, 38-43.   | 0.0 | 0         |
| 118 | WILD PINEAPPLE ( <i>ANANAS BRACTEATUS</i> (LINDL.), VAR. <i>ALBUS</i> ) HARVESTED IN FOREST PATCHES IN RURAL AREA OF VIÇOSA, MINAS GERAIS, BRAZIL: EXCELLENT SOURCE OF MINERALS AND GOOD SOURCE OF PROTEINS AND VITAMIN C. <i>Revista Brasileira De Fruticultura</i> , 2016, 38, . | 0.5 | 0         |