HÃ©rcia Stampini Duarte Martino

List of Publications by Year
in descending order

118 papers	3,433 citations	182225 30 h-index	198040 52 g-index
122 all docs	122 docs citations	122 times ranked	4593 citing authors

#	Article	IF	Citations
1	Clinical application of probiotics in type 2 diabetes mellitus: A randomized, double-blind, placebo-controlled study. Clinical Nutrition, 2017, 36, 85-92.	2.3	252
2	Sorghum (Sorghum bicolorL.): Nutrients, bioactive compounds, and potential impact on human health. Critical Reviews in Food Science and Nutrition, 2017, 57, 372-390.	5.4	246
3	Kombuchas from green and black teas have different phenolic profile, which impacts their antioxidant capacities, antibacterial and antiproliferative activities. Food Research International, 2020, 128, 108782.	2.9	149
4	Chia Seed (Salvia hispanica L.) as a Source of Proteins and Bioactive Peptides with Health Benefits: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 480-499.	5.9	128
5	Chemical composition of Brazilian chia seeds grown in different places. Food Chemistry, 2017, 221, 1709-1716.	4.2	113
6	Gut microbiota and probiotics: Focus on diabetes mellitus. Critical Reviews in Food Science and Nutrition, 2017, 57, 2296-2309.	5.4	101
7	Effect of vitamin K in bone metabolism and vascular calcification: A review of mechanisms of action and evidences. Critical Reviews in Food Science and Nutrition, 2017, 57, 3959-3970.	5.4	97
8	Yacon Flour andBifidobacterium longumModulate Bone Health in Rats. Journal of Medicinal Food, 2012, 15, 664-670.	0.8	96
9	Effects of processing with dry heat and wet heat on the antioxidant profile of sorghum. Food Chemistry, 2014, 152, 210-217.	4.2	79
10	Cagaita (Eugenia dysenterica DC.) of the Cerrado of Minas Gerais, Brazil: Physical and chemical characterization, carotenoids and vitamins. Food Research International, 2011, 44, 2151-2154.	2.9	77
11	Sorghum genotype may reduce low-grade inflammatory response and oxidative stress and maintains jejunum morphology of rats fed a hyperlipidic diet. Food Research International, 2012, 49, 553-559.	2.9	71
12	Flaxseed and Human Health: Reviewing Benefits and Adverse Effects. Food Reviews International, 2012, 28, 203-230.	4.3	71
13	Comparing sorghum and wheat whole grain breakfast cereals: Sensorial acceptance and bioactive compound content. Food Chemistry, 2017, 221, 984-989.	4.2	58
14	Consumption of polyphenol-rich peach and plum juice prevents risk factors for obesity-related metabolic disorders and cardiovascular disease in Zucker rats. Journal of Nutritional Biochemistry, 2015, 26, 633-641.	1.9	55
15	Phenolic compounds profile in sorghum processed by extrusion cooking and dry heat in a conventional oven. Journal of Cereal Science, 2015, 65, 220-226.	1.8	54
16	Antiobesity effects of anthocyanins on mitochondrial biogenesis, inflammation, and oxidative stress: A systematic review. Nutrition, 2019, 66, 192-202.	1.1	53
17	Chia Seed Shows Good Protein Quality, Hypoglycemic Effect and Improves the Lipid Profile and Liver and Intestinal Morphology of Wistar Rats. Plant Foods for Human Nutrition, 2016, 71, 225-230.	1.4	51
18	Effects of Anthocyanin on Intestinal Health: A Systematic Review. Nutrients, 2021, 13, 1331.	1.7	49

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19	Digested total protein and protein fractions from chia seed (Salvia hispanica L.) had high scavenging capacity and inhibited 5-LOX, COX-1-2, and iNOS enzymes. Food Chemistry, 2019, 289, 204-214.	4.2	44
20	Tocochromanols and carotenoids in sorghum (Sorghum bicolor L.): Diversity and stability to the heat treatment. Food Chemistry, 2015, 172, 900-908.	4.2	42
21	Extruded sorghum flour (Sorghum bicolor L.) modulate adiposity and inflammation in high fat diet-induced obese rats. Journal of Functional Foods, 2018, 42, 346-355.	1.6	40
22	Chemical composition of a soybean cultivar lacking lipoxygenases (LOX2 and LOX3). Food Chemistry, 2010, 122, 238-242.	4.2	38
23	Pro-Apoptotic Activities of Polyphenolics From AÃ§ai (Euterpe oleraceaMartius) in Human SW-480 Colon Cancer Cells. Nutrition and Cancer, 2014, 66, 1394-1405.	0.9	38
24	Dietary total antioxidant capacity as a tool in health outcomes in middle-aged and older adults: A systematic review. Critical Reviews in Food Science and Nutrition, 2018, 58, 905-912.	5.4	38
25	Evaluation of the health benefits of consumption of extruded tannin sorghum with unfermented probiotic milk in individuals with chronic kidney disease. Food Research International, 2018, 107, 629-638.	2.9	37
26	Iron Biofortified Carioca Bean (Phaseolus vulgaris L.)â€"Based Brazilian Diet Delivers More Absorbable Iron and Affects the Gut Microbiota In Vivo (Gallus gallus). Nutrients, 2018, 10, 1970.	1.7	36
27	Araticum (Annona crassifloraMart.) from the Brazilian Cerrado: chemical composition and bioactive compounds. Fruits, 2013, 68, 121-134.	0.3	35
28	Soluble Extracts from Chia Seed (Salvia hispanica L.) Affect Brush Border Membrane Functionality, Morphology and Intestinal Bacterial Populations In Vivo (Gallus gallus). Nutrients, 2019, 11, 2457.	1.7	35
29	UbÃ¡ mango juices intake decreases adiposity and inflammation in high-fat diet-induced obese Wistar rats. Nutrition, 2016, 32, 1011-1018.	1.1	33
30	Common bean protein hydrolysate modulates lipid metabolism andÂprevents endothelial dysfunction in BALB/c mice fed an atherogenicÂdiet. Nutrition, Metabolism and Cardiovascular Diseases, 2020, 30, 141-150.	1.1	32
31	Food safety, hypolipidemic and hypoglycemic activities, and in vivo protein quality of microalga Scenedesmus obliquus in Wistar rats. Journal of Functional Foods, 2020, 65, 103711.	1.6	32
32	Anti-lipidaemic and anti-inflammatory effect of aÃ§ai (Euterpe oleracea Martius) polyphenols on 3T3-L1 adipocytes. Journal of Functional Foods, 2016, 23, 432-443.	1.6	31
33	Soluble extracts from carioca beans (Phaseolus vulgaris L.) affect the gut microbiota and iron related brush border membrane protein expression in vivo (Gallus gallus). Food Research International, 2019, 123, 172-180.	2.9	31
34	Effects of chia (Salvia hispanica L.) on calcium bioavailability and inflammation in Wistar rats. Food Research International, 2019, 116, 592-599.	2.9	31
35	Effect of different fractions of chia (Salvia hispanica L.) on glucose metabolism, in vivo and in vitro. Journal of Functional Foods, 2020, 71, 104026.	1.6	31
36	Sensory evaluation and nutritional value of cakes prepared with whole flaxseed flour. Food Science and Technology, 2010, 30, 974-979.	0.8	29

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37	Extruded sorghum (Sorghum bicolor L.) improves gut microbiota, reduces inflammation, and oxidative stress in obese rats fed a high-fat diet. Journal of Functional Foods, 2019, 58, 282-291.	1.6	29
38	Whole flour and protein hydrolysate from common beans reduce the inflammation in BALB/c mice fed with high fat high cholesterol diet. Food Research International, 2019, 122, 330-339.	2.9	29
39	Night milking adds value to cow's milk. Journal of the Science of Food and Agriculture, 2014, 94, 1688-1692.	1.7	28
40	Synbiotic meal decreases uremic toxins in hemodialysis individuals: A placebo-controlled trial. Food Research International, 2019, 116, 241-248.	2.9	28
41	Protein Digests and Pure Peptides from Chia Seed Prevented Adipogenesis and Inflammation by Inhibiting PPARÎ³ and NF-Î°B Pathways in 3T3L-1 Adipocytes. Nutrients, 2021, 13, 176.	1.7	28
42	Effect of cooking methods on the stability of thiamin and folic acid in fortified rice. International Journal of Food Sciences and Nutrition, 2017, 68, 179-187.	1.3	26
43	Yacon (Smallanthus sonchifolius) flour soluble extract improve intestinal bacterial populations, brush border membrane functionality and morphology in vivo (Gallus gallus). Food Research International, 2020, 137, 109705.	2.9	26
44	In vivo protein quality of new sorghum genotypes for human consumption. Food Chemistry, 2012, 134, 1549-1555.	4.2	25
45	Advantages and limitations of in vitro and in vivo methods of iron and zinc bioavailability evaluation in the assessment of biofortification program effectiveness. Critical Reviews in Food Science and Nutrition, 2018, 58, 2136-2146.	5.4	25
46	Anti-obesity effects of tea from Mangifera indica L. leaves of the UbÃ¡ variety in high-fat diet-induced obese rats. Biomedicine and Pharmacotherapy, 2017, 91, 938-945.	2.5	24
47	Extruded sorghum consumption associated with a caloric restricted diet reduces body fat in overweight men: A randomized controlled trial. Food Research International, 2019, 119, 693-700.	2.9	24
48	Chia seed (Salvia hispanica L.) effects and their molecular mechanisms on unbalanced diet experimental studies: A systematic review. Journal of Food Science, 2020, 85, 226-239.	1.5	24
49	Anti-inflammatory activity of polyphenolics from aÃ§ai (Euterpe oleracea Martius) in intestinal myofibroblasts CCD-18Co cells. Food and Function, 2015, 6, 3249-3256.	2.1	23
50	Extruded sorghum (Sorghum bicolor L.) reduces metabolic risk of hepatic steatosis in obese rats consuming a high fat diet. Food Research International, 2018, 112, 48-55.	2.9	23
51	Chia (Salvia hispanica L.) Seed Total Protein and Protein Fractions Digests Reduce Biomarkers of Inflammation and Atherosclerosis in Macrophages In Vitro. Molecular Nutrition and Food Research, 2019, 63, e1900021.	1.5	23
52	Bacupari peel extracts (Garcinia brasiliensis) reduce high-fat diet-induced obesity in rats. Journal of Functional Foods, 2017, 29, 143-153.	1.6	22
53	Effects of Iron and Zinc Biofortified Foods on Gut Microbiota In Vivo (Gallus gallus): A Systematic Review. Nutrients, 2021, 13, 189.	1.7	21
54	Rice and Bean Targets for Biofortification Combined with High Carotenoid Content Crops Regulate Transcriptional Mechanisms Increasing Iron Bioavailability. Nutrients, 2015, 7, 9683-9696.	1.7	20

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55	Postharvest storage of Carioca bean (Phaseolus vulgaris L.) did not impair inhibition of inflammation in lipopolysaccharide-induced human THP-1 macrophage-like cells. Journal of Functional Foods, 2016, 23, 154-166.	1.6	18
56	Extraction of Mangiferin and Chemical Characterization and Sensorial Analysis of Teas from Mangifera indica L. Leaves of the UbÃ¡ Variety. Beverages, 2016, 2, 33.	1.3	17
57	Effects of chia (Salvia hispanica L.) on oxidative stress and inflammation in ovariectomized adult female Wistar rats. Food and Function, 2019, 10, 4036-4045.	2.1	17
58	Mixed sorghum and quinoa flour improves protein quality and increases antioxidant capacity in vivo. LWT - Food Science and Technology, 2020, 129, 109597.	2.5	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. Fruits, 2015, 70, 341-349.	0.3	16
60	Digested protein from chia seed (Salvia hispanica L) prevents obesity and associated inflammation of adipose tissue in mice fed a high-fat diet. PharmaNutrition, 2022, 21, 100298.	0.8	16
61	Acute treatment with Mangifera indica L. leaf extract attenuates liver inflammation in rats fed a cafeteria diet. Food and Function, 2019, 10, 4861-4867.	2.1	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. Journal of Cereal Science, 2021, 99, 103201.	1.8	15
63	The addition of whole soy flour to cafeteria diet reduces metabolic risk markers in wistar rats. Lipids in Health and Disease, 2013, 12, 145.	1.2	14
64	Heat-treatment reduces anti-nutritional phytochemicals and maintains protein quality in genetically improved hulled soybean flour. Food Science and Technology, 2013, 33, 310-315.	0.8	14
65	Enriched sorghum cookies with biofortified sweet potato carotenoids have good acceptance and high iron bioavailability. Journal of Functional Foods, 2017, 38, 89-99.	1.6	14
66	Addition of pooled pumpkin seed to mixed meals reduced postprandial glycemia: a randomized placebo-controlled clinical trial. Nutrition Research, 2018, 56, 90-97.	1.3	14
67	Meal replacement based on Human Ration modulates metabolic risk factors during body weight loss: a randomized controlled trial. European Journal of Nutrition, 2014, 53, 939-950.	1.8	13
68	Bioactive compounds of the UbÃ¡ mango juices decrease inflammation and hepatic steatosis in obese Wistar rats. Journal of Functional Foods, 2017, 32, 409-418.	1.6	13
69	Black corn (Zea mays L.) soluble extract showed anti-inflammatory effects and improved the intestinal barrier integrity in vivo (Gallus gallus). Food Research International, 2022, 157, 111227.	2.9	13
70	Mango leaf tea promotes hepatoprotective effects in obese rats. Journal of Functional Foods, 2018, 49, 437-446.	1.6	12
71	Effect ofPereskia aculeataMill. in vitro and in overweight humans: A randomized controlled trial. Journal of Food Biochemistry, 2019, 43, e12903.	1.2	12
72	Bacupari (Garcinia brasiliensis) extract modulates intestinal microbiota and reduces oxidative stress and inflammation in obese rats. Food Research International, 2019, 122, 199-208.	2.9	12

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73	Evaluation of the chemical composition, protein quality and digestibility of lupin (Lupinus albus and) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 0.0		12
74	Bioavailability of Zinc in Wistar Rats Fed with Rice Fortified with Zinc Oxide. Nutrients, 2014, 6, 2279-2289.	1.7	10
75	Study of the physical and physicochemical characteristics of fruits of the licuri palm (Syagrus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 Technology, 2015, 35, 474-480.	0.8	10
76	Sorghum extrusion process combined with biofortified sweet potato contributed for high iron bioavailability in Wistar rats. Journal of Cereal Science, 2017, 75, 213-219.	1.8	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. Food and Function, 2021, 12, 10813-10827.	2.1	10
78	Physical and sensorial properties of potato breads fortified with whole soybean flour. Revista Chilena De Nutricion, 2013, 40, 62-70.	0.1	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. Journal of Food Biochemistry, 2017, 41, e12372.	1.2	9
80	Does aerobic exercise associated with tryptophan supplementation attenuates hyperalgesia and inflammation in female rats with experimental fibromyalgia?. PLoS ONE, 2019, 14, e0211824.	1.1	9
81	Plant origin prebiotics affect duodenal brush border membrane functionality and morphology,in vivo(Gallus Gallus). Food and Function, 2021, 12, 6157-6166.	2.1	9
82	Chia (Salvia hispanica L.) Flour and Oil Ameliorate Metabolic Disorders in the Liver of Rats Fed a High-Fat and High Fructose Diet. Foods, 2022, 11, 285.	1.9	9
83	InfluÃªncia do processamento na qualidade proteica de novos cultivares de soja destinados Ã alimentaÃ§Ã£o humana. Revista De Nutricao, 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?. Nutrients, 2016, 8, 296.	1.7	8
85	Bacupari peel extracts (Garcinia brasiliensis) reduces the biometry, lipogenesis and hepatic steatosis in obese rats. Food Research International, 2018, 114, 169-177.	2.9	8
86	Cardioprotective action of chia (Salvia hispanica L.) in ovariectomized rats fed a high fat diet. Food and Function, 2021, 12, 3069-3082.	2.1	8
87	Capacidade antioxidante e composiÃ§Ã£o quÃmica de grÃ£os integrais de gergelim creme e preto. Pesquisa Agropecuaria Brasileira, 2011, 46, 736-742.	0.9	7
88	Guava Jam packaging determinant attributes in consumer buying decision. Food Science and Technology, 2011, 31, 567-570.	0.8	7
89	Modified Soybean Affects Cholesterol Metabolism in Rats Similarly to a Commercial Cultivar. Journal of Medicinal Food, 2011, 14, 1363-1369.	0.8	7
90	Nutritional and Bioactive Compounds of Bean: Benefits to Human Health. ACS Symposium Series, 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.	0.1	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.	2.1	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.	0.1	7
94	Evaluation of the efficacy of toasted white and tannin sorghum flours to improve oxidative stress and lipid profile in vivo. Journal of Food Science, 2020, 85, 2236-2244.	1.5	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.	0.3	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.	5.4	7
97	Chemical composition and effects of micronized corn bran on iron bioavailability in rats. Food Science and Technology, 2014, 34, 616-622.	0.8	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.	4.2	6
99	Effects of dietary fiber on intestinal iron absorption, and physiological status: a systematic review of in vivo and clinical studies. Critical Reviews in Food Science and Nutrition, 2022, , 1-16.	5.4	6
100	Qualidade protÃ©ica de multimisturas distribuÃdas em Alfenas, Minas Gerais, Brasil. Revista De Nutricao, 2006, 19, 685-692.	0.4	5
101	Desarrollo de jalea de yacÃ³n de reducido valor calÃ³rico: caracterizaciÃ³n fÃsico-quÃmica, microbiolÃ³gica y sensorial. Revista Chilena De Nutricion, 2012, 39, 72-77.	0.1	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.	2.1	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.	0.8	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.	1.1	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.	1.9	4
107	Black corn (Zea maysL.) whole flour improved the antioxidant capacity and prevented adipogenesis in mice fed a high-fat diet. Food and Function, 2022, 13, 5590-5601.	2.1	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.	1.1	2

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109	Impact of physicochemical properties on the digestibility of Brazilian whole and polished rice genotypes. Cereal Chemistry, 2021, 98, 1066-1080.	1.1	2
110	Germinated millet flour (Pennisetum glaucum (L.) R. BR.) improves adipogenesis and glucose metabolism and maintains thyroid function in vivo. Food and Function, 2021, 12, 6083-6090.	2.1	2
111	Evaluation of iron bioavailability in a mixture of cereals, seeds, and grains ("Human Ration"). Food Science and Technology, 2014, 34, 24-31.	0.8	1
112	The effect of micronized corn fiber on body weight, glycemia, and lipid metabolism in rats fed cafeteria diet. Food Science and Technology, 2018, 38, 462-466.	0.8	1
113	Fortification of pizza dough's with whole soybean flour of new cultivar 'UFVTN 105AP'. Ciencia Rural, 2014, 44, 1899-1899.	0.3	1
114	Sorghum, germinated millet and chia cookies: development, chemical composition and sensory analysis. Archivos Latinoamericanos De Nutricion, 2021, 71, 218-227.	0.3	1
115	FortificaÃ§Ã£o de massas de pizza com farinha integral de soja do novo cultivar 'UFVTN 105AP'. Ciencia Rural, 2014, 44, 1678-1685.	0.3	0
116	Impacto da intervenÃ§Ã£o nutricional no perfil antropomÃ©trico e consumo alimentar de participantes da EstratÃ©gia de SaÃºde da FamÃlia. Nutrire, 2012, 37, 245-258.	0.3	0
117	ComparaÃ§Ã£o entre MÃ©todos Duplamente Indiretos para AvaliaÃ§Ã£o da ComposiÃ§Ã£o CorpÃ³rea de Adolescentes PÃ³s-menarca/Comparison between Indirect Twice Methods for Assessment of Adolescents Post-Menarche's Corporal Composition. Revista Ciencias Em Saude, 2011, 1, 38-43.	0.0	0
118	WILD PINEAPPLE (ANANAS BRACTEATUS (LINDL.), VAR. ALBUS) HARVESTED IN FOREST PATCHES IN RURAL AREA OF VIÃ‡OSA, MINAS GERIAS, BRAZIL: EXCELLENT SOURCE OF MINERALS AND GOOD SOURCE OF PROTEINS AND VITAMIN C. Revista Brasileira De Fruticultura, 2016, 38, .	0.2	0