

# HÃ©rcia Stampini Duarte Martino

## List of Publications by Year in descending order

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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	Zinc-biofortified staple food crops to improve zinc status in humans: a systematic review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4966-4978.	5.4	7
2	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.	1.9	9
3	Black corn ( <i>Zea mays</i> L.) whole flour improved the antioxidant capacity and prevented adipogenesis in mice fed a high-fat diet. <i>Food and Function</i> , 2022, 13, 5590-5601.	2.1	3
4	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.	2.9	13
5	Effects of dietary fiber on intestinal iron absorption, and physiological status: a systematic review of <i>in vivo</i> and clinical studies. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, , 1-16.	5.4	6
6	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. <i>Journal of Nutritional Biochemistry</i> , 2022, 106, 109022.	1.9	4
7	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.	0.8	16
8	Six months under uncontrolled relative humidity and room temperature changes technological characteristics and maintains the physicochemical and functional properties of carioca beans ( <i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , 2021, 342, 128390.	4.2	6
9	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.	1.7	21
10	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.	2.1	10
11	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.	1.7	28
12	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.	2.1	8
13	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.	2.1	9
14	Effects of Anthocyanin on Intestinal Health: A Systematic Review. <i>Nutrients</i> , 2021, 13, 1331.	1.7	49
15	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.	1.8	15
16	Impact of physicochemical properties on the digestibility of Brazilian whole and polished rice genotypes. <i>Cereal Chemistry</i> , 2021, 98, 1066-1080.	1.1	2
17	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.	2.1	2
18	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. <i>Food and Function</i> , 2021, 12, 8738-8746.	2.1	5

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19	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
20	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.	1.1	32
21	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.	2.9	149
22	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.	1.6	32
23	Bioavailability of Calcium from Chia ( <i>Salvia hispanica</i> L.) in Ovariectomized Rats Fed a High Fat Diet. <i>Journal of the American College of Nutrition</i> , 2020, 40, 1-11.	1.1	2
24	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.	2.9	26
25	Mixed sorghum and quinoa flour improves protein quality and increases antioxidant capacity in vivo. <i>LWT - Food Science and Technology</i> , 2020, 129, 109597.	2.5	17
26	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.	1.6	31
27	Evaluation of the efficacy of toasted white and tannin sorghum flours to improve oxidative stress and lipid profile in vivo. <i>Journal of Food Science</i> , 2020, 85, 2236-2244.	1.5	7
28	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.	1.5	24
29	Staple food crops from Brazilian Biofortification Program have high protein quality and hypoglycemic action in Wistar rats. <i>Food Science and Technology</i> , 2020, 40, 140-149.	0.8	4
30	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. <i>Archives of Endocrinology and Metabolism</i> , 2020, 64, 597-607.	0.3	7
31	A beverage containing ora-pro-nobis flour improves intestinal health, weight, and body composition: A double-blind randomized prospective study. <i>Nutrition</i> , 2020, 78, 110869.	1.1	4
32	Synbiotic meal decreases uremic toxins in hemodialysis individuals: A placebo-controlled trial. <i>Food Research International</i> , 2019, 116, 241-248.	2.9	28
33	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.	2.1	15
34	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.	1.5	23
35	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.	1.7	35
36	Antiobesity effects of anthocyanins on mitochondrial biogenesis, inflammation, and oxidative stress: A systematic review. <i>Nutrition</i> , 2019, 66, 192-202.	1.1	53

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37	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.	2.1	17
38	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.	1.2	12
39	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.	1.6	29
40	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.	2.9	31
41	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.	2.9	29
42	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.	4.2	44
43	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.	2.9	12
44	Does aerobic exercise associated with tryptophan supplementation attenuates hyperalgesia and inflammation in female rats with experimental fibromyalgia?. <i>PLoS ONE</i> , 2019, 14, e0211824.	1.1	9
45	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.	5.9	128
46	Effects of chia ( <i>Salvia hispanica</i> L.) on calcium bioavailability and inflammation in <i>Wistar</i> rats. <i>Food Research International</i> , 2019, 116, 592-599.	2.9	31
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.	2.9	24
48	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.	2.9	37
49	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.	1.6	40
50	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.	1.3	14
51	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.	5.4	38
52	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.	5.4	25
53	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.	1.7	36
54	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.	0.8	1

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55	Mango leaf tea promotes hepatoprotective effects in obese rats. <i>Journal of Functional Foods</i> , 2018, 49, 437-446.	1.6	12
56	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.	2.9	8
57	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.	2.9	23
58	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.	5.4	246
59	Clinical application of probiotics in type 2 diabetes mellitus: A randomized, double-blind, placebo-controlled study. <i>Clinical Nutrition</i> , 2017, 36, 85-92.	2.3	252
60	Gut microbiota and probiotics: Focus on diabetes mellitus. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2296-2309.	5.4	101
61	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.	1.2	9
62	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.	2.5	24
63	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.	1.8	10
64	Bioactive compounds of the Ubã mango juices decrease inflammation and hepatic steatosis in obese Wistar rats. <i>Journal of Functional Foods</i> , 2017, 32, 409-418.	1.6	13
65	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.	1.6	22
66	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.	1.6	14
67	Comparing sorghum and wheat whole grain breakfast cereals: Sensorial acceptance and bioactive compound content. <i>Food Chemistry</i> , 2017, 221, 984-989.	4.2	58
68	Chemical composition of Brazilian chia seeds grown in different places. <i>Food Chemistry</i> , 2017, 221, 1709-1716.	4.2	113
69	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.	5.4	97
70	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.	1.3	26
71	Impact of rice fortified with iron, zinc, thiamine and folic acid on laboratory measurements of nutritional status of preschool children. <i>Ciencia E Saude Coletiva</i> , 2017, 22, 583-592.	0.1	7
72	Extraction of Mangiferin and Chemical Characterization and Sensorial Analysis of Teas from <i>Mangifera indica</i> L. Leaves of the Ubã Variety. <i>Beverages</i> , 2016, 2, 33.	1.3	17

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73	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.	1.7	8
74	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.	1.6	18
75	Anti-lipidaemic and anti-inflammatory effect of aÃ§ai ( <i>Euterpe oleracea</i> Martius) polyphenols on 3T3-L1 adipocytes. <i>Journal of Functional Foods</i> , 2016, 23, 432-443.	1.6	31
76	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.	1.4	51
77	A high fat diet does not affect the iron bioavailability in Wistar rats fed with chia and increases gene expression of iron metabolism proteins. <i>Food and Function</i> , 2016, 7, 4861-4868.	2.1	7
78	UbÃ¡i mango juices intake decreases adiposity and inflammation in high-fat diet-induced obese Wistar rats. <i>Nutrition</i> , 2016, 32, 1011-1018.	1.1	33
79	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. <i>Revista Brasileira De Fruticultura</i> , 2016, 38, .	0.2	0
80	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.	1.7	20
81	Study of the physical and physicochemical characteristics of fruits of the licuri palm ( <i>Syagrus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Technology, 2015, 35, 474-480.	0.8	10
82	Anti-inflammatory activity of polyphenolics from aÃ§ai ( <i>Euterpe oleracea</i> Martius) in intestinal myofibroblasts CCD-18Co cells. <i>Food and Function</i> , 2015, 6, 3249-3256.	2.1	23
83	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.	1.8	54
84	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.	1.9	55
85	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.	4.2	42
86	â€MelÃ£o croÃ¡ ( <i>Sicana sphaerica</i> Vell.) and â€maracujinaâ€ ( <i>Sicana odorifera</i> Naud.): chemical composition, carotenoids, vitamins and minerals in native fruits from the Brazilian Atlantic forest. <i>Fruits</i> , 2015, 70, 341-349.	0.3	16
87	Bioavailability of Zinc in Wistar Rats Fed with Rice Fortified with Zinc Oxide. <i>Nutrients</i> , 2014, 6, 2279-2289.	1.7	10
88	Chemical composition and effects of micronized corn bran on iron bioavailability in rats. <i>Food Science and Technology</i> , 2014, 34, 616-622.	0.8	6
89	Evaluation of iron bioavailability in a mixture of cereals, seeds, and grains ("Human Ration"). <i>Food Science and Technology</i> , 2014, 34, 24-31.	0.8	1
90	FortificaÃ£o de massas de pizza com farinha integral de soja do novo cultivar 'UFVTN 105AP'. <i>Ciencia Rural</i> , 2014, 44, 1678-1685.	0.3	0

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91	Night milking adds value to cow's milk. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1688-1692.	1.7	28
92	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.	1.8	13
93	Effects of processing with dry heat and wet heat on the antioxidant profile of sorghum. <i>Food Chemistry</i> , 2014, 152, 210-217.	4.2	79
94	Pro-Apoptotic Activities of Polyphenolics From Açaí ( <i>Euterpe oleracea</i> Martius) in Human SW-480 Colon Cancer Cells. <i>Nutrition and Cancer</i> , 2014, 66, 1394-1405.	0.9	38
95	Evaluation of the chemical composition, protein quality and digestibility of lupin ( <i>Lupinus albus</i> and) Tj ETQq1 1 0.784314 rgBT /Over	0.0	12
96	Fortification of pizza dough's with whole soybean flour of new cultivar 'UFVTN 105AP'. <i>Ciencia Rural</i> , 2014, 44, 1899-1899.	0.3	1
97	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.	1.2	14
98	Araticum ( <i>Annona crassiflora</i> Mart.) from the Brazilian Cerrado: chemical composition and bioactive compounds. <i>Fruits</i> , 2013, 68, 121-134.	0.3	35
99	Characterization of cereal bars enriched with dietary fiber and omega 3. <i>Revista Chilena De Nutricion</i> , 2013, 40, 269-273.	0.1	7
100	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.	0.8	14
101	Physical and sensorial properties of potato breads fortified with whole soybean flour. <i>Revista Chilena De Nutricion</i> , 2013, 40, 62-70.	0.1	10
102	Nutritional and Bioactive Compounds of Bean: Benefits to Human Health. <i>ACS Symposium Series</i> , 2012, , 233-258.	0.5	7
103	Sorghum genotype may reduce low-grade inflammatory response and oxidative stress and maintains jejenum morphology of rats fed a hyperlipidic diet. <i>Food Research International</i> , 2012, 49, 553-559.	2.9	71
104	Yacon Flour and <i>Bifidobacterium longum</i> Modulate Bone Health in Rats. <i>Journal of Medicinal Food</i> , 2012, 15, 664-670.	0.8	96
105	Desarrollo de jalea de yacón de reducido valor calórico: caracterización físico-química, microbiológica y sensorial. <i>Revista Chilena De Nutricion</i> , 2012, 39, 72-77.	0.1	5
106	Flaxseed and Human Health: Reviewing Benefits and Adverse Effects. <i>Food Reviews International</i> , 2012, 28, 203-230.	4.3	71
107	In vivo protein quality of new sorghum genotypes for human consumption. <i>Food Chemistry</i> , 2012, 134, 1549-1555.	4.2	25
108	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.	0.3	0

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109	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.	2.9	77
110	Capacidade antioxidante e composio qumica de gros integrais de gergelim creme e preto. <i>Pesquisa Agropecuaria Brasileira</i> , 2011, 46, 736-742.	0.9	7
111	Nutritional and Bioactive Compounds of Soybean: Benefits on Human Health. , 2011, , .		4
112	Guava Jam packaging determinant attributes in consumer buying decision. <i>Food Science and Technology</i> , 2011, 31, 567-570.	0.8	7
113	Modified Soybean Affects Cholesterol Metabolism in Rats Similarly to a Commercial Cultivar. <i>Journal of Medicinal Food</i> , 2011, 14, 1363-1369.	0.8	7
114	Comparao entre Mtodos Duplamente Indiretos para Avaliao da Composio Corprea de Adolescentes Ps-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
115	Chemical composition of a soybean cultivar lacking lipoxygenases (LOX2 and LOX3). <i>Food Chemistry</i> , 2010, 122, 238-242.	4.2	38
116	Sensory evaluation and nutritional value of cakes prepared with whole flaxseed flour. <i>Food Science and Technology</i> , 2010, 30, 974-979.	0.8	29
117	Influncia do processamento na qualidade proteica de novos cultivares de soja destinados  alimentao humana. <i>Revista De Nutricao</i> , 2010, 23, 389-397.	0.4	8
118	Qualidade protica de multimisturas distribudas em Alfenas, Minas Gerais, Brasil. <i>Revista De Nutricao</i> , 2006, 19, 685-692.	0.4	5