Franco Iajolo

List of Publications by Year
in descending order

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204	9,201	34105 52	58581 82
papers	citations	h-index	g-index

206	206	206	9703
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant Activity of Dietary Fruits, Vegetables, and Commercial Frozen Fruit Pulps. Journal of Agricultural and Food Chemistry, 2005, 53, 2928-2935.	5.2	349
2	FT-IR spectroscopy as a tool for measuring degree of methyl esterification in pectins isolated from ripening papaya fruit. Postharvest Biology and Technology, 2002, 25, 99-107.	6.0	338
3	Effects of temperature on the chemical composition and antioxidant activity of three strawberry cultivars. Food Chemistry, 2005, 91, 113-121.	8.2	235
4	Bioactive compounds and quantification of total ellagic acid in strawberries (Fragaria x ananassa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	8.2	190
5	Influence of Cultivar on Quality Parameters and Chemical Composition of Strawberry Fruits Grown in Brazil. Journal of Agricultural and Food Chemistry, 2002, 50, 2581-2586.	5.2	181
6	Flavonoids in Vegetable Foods Commonly Consumed in Brazil and Estimated Ingestion by the Brazilian Population. Journal of Agricultural and Food Chemistry, 2004, 52, 1124-1131.	5.2	178
7	Chemical Composition and Antioxidant/Antidiabetic Potential of Brazilian Native Fruits and Commercial Frozen Pulps. Journal of Agricultural and Food Chemistry, 2010, 58, 4666-4674.	5.2	167
8	Nutritional Significance of Lectins and Enzyme Inhibitors from Legumes. Journal of Agricultural and Food Chemistry, 2002, 50, 6592-6598.	5.2	164
9	The Two-Way Polyphenols-Microbiota Interactions and Their Effects on Obesity and Related Metabolic Diseases. Frontiers in Nutrition, 2019, 6, 188.	3.7	163
10	AvaliaÃ§Ã£o da atividade antioxidante utilizando sistema beta-caroteno/Ã¡cido linolÃ©ico e mÃ©todo de seqÃ¼estro de radicais DPPHÂ•. Food Science and Technology, 2006, 26, 446-452.	1.7	155
11	Starch Breakdown during Banana Ripening: Sucrose Synthase and Sucrose Phosphate Synthase. Journal of Agricultural and Food Chemistry, 1995, 43, 347-351.	5.2	147
12	Antioxidant Activity of Phenolics Compounds From Sugar Cane (Saccharum officinarum L.) Juice. Plant Foods for Human Nutrition, 2006, 61, 187-192.	3.2	125
13	Composition and Functional Properties of Banana Flour from Different Varieties. Starch/Staerke, 2000, 52, 63-68.	2.1	120
14	Chemical Composition and Glycemic Index of Brazilian Pine (Araucaria angustifolia) Seeds. Journal of Agricultural and Food Chemistry, 2004, 52, 3412-3416.	5.2	120
15	Measurement and Characterization of Dietary Starches. Journal of Food Composition and Analysis, 2002, 15, 367-377.	3.9	113
16	Functionality of Bioactive Compounds in Brazilian Strawberry (Fragaria Ã— ananassa Duch.) Cultivars: Evaluation of Hyperglycemia and Hypertension Potential Using in Vitro Models. Journal of Agricultural and Food Chemistry, 2008, 56, 4386-4392.	5.2	113
17	Polyphenols and Antioxidant Capacity of Seed Coat and Cotyledon from Brazilian and Peruvian Bean Cultivars (Phaseolus vulgaris L.). Journal of Agricultural and Food Chemistry, 2007, 55, 90-98.	5.2	111
18	Papaya Fruit Ripening:Â Response to Ethylene and 1-Methylcyclopropene (1-MCP). Journal of Agricultural and Food Chemistry, 2007, 55, 6118-6123.	5.2	107

#	Article	IF	Citations
19	Potential dietary sources of ellagic acid and other antioxidants among fruits consumed in Brazil: Jabuticaba (Myrciaria jaboticaba (Vell.) Berg). Journal of the Science of Food and Agriculture, 2012, 92, 1679-1687.	3.5	105
20	Effect of Different Cooking Conditions on Phenolic Compounds and Antioxidant Capacity of Some Selected Brazilian Bean (Phaseolus vulgaris L.) Cultivars. Journal of Agricultural and Food Chemistry, 2009, 57, 5734-5742.	5.2	103
21	Phenolic composition and antioxidant activity of culms and sugarcane (Saccharum officinarum L.) products. Food Chemistry, 2011, 125, 660-664.	8.2	102
22	Cell-wall polysaccharide modifications during postharvest ripening of papaya fruit (Carica papaya). Postharvest Biology and Technology, 2004, 33, 11-26.	6.0	101
23	Absorption and metabolism of cyanidin-3-glucoside and cyanidin-3-rutinoside extracted from wild mulberry (Morus nigra L.) in rats. Nutrition Research, 2008, 28, 198-207.	2.9	101
24	Composition and digestibility of albumin, globulins, and glutelins from Phaseolus vulgaris. Journal of Agricultural and Food Chemistry, 1981, 29, 1068-1074.	5.2	100
25	Antiproliferative and antioxidant activities of a tricin acylated glycoside from sugarcane (Saccharum) Tj ETQq1 1 0.784314 rgBT /Over	2.9	97
26	Evaluation of Antiproliferative, Anti-Type 2 Diabetes, and Antihypertension Potentials of Ellagitannins from Strawberries (Fragariaâ€‰Ã—â€‰ananassaDuch.) UsingIn VitroModels. Journal of Medicinal Food, 2010, 13, 1027-1035.	1.5	94
27	Compostos fenÃ³licos e capacidade antioxidante de cultivares de uvas Vitis labrusca L. e Vitis vinifera L.. Food Science and Technology, 2007, 27, 394-400.	1.7	91
28	Comparison of phenol content and antioxidant capacity of nuts. Food Science and Technology, 0, 30, 254-259.	1.7	84
29	Chemical Composition and Nutritional Value of Unripe Banana Flour (Musa acuminata, var. NanicÃ£o). Plant Foods for Human Nutrition, 2011, 66, 231-237.	3.2	84
30	Phenolics and Antioxidant Properties of Fruit Pulp and Cell Wall Fractions of Postharvest Banana (Musa acuminata Juss.) Cultivars. Journal of Agricultural and Food Chemistry, 2010, 58, 7991-8003.	5.2	81
31	Comparative study of chemical and phenolic compositions of two species of jaboticaba: Myrciaria jaboticaba (Vell.) Berg and Myrciaria cauliflora (Mart.) O. Berg. Food Research International, 2013, 54, 468-477.	6.2	81
32	Beta-amylase expression and starch degradation during banana ripening. Postharvest Biology and Technology, 2006, 40, 41-47.	6.0	80
33	Proteomic analysis of papaya fruit ripening using 2DE-DIGE. Journal of Proteomics, 2012, 75, 1428-1439.	2.4	78
34	Isolation and Characterization of Starch from Seeds ofAraucaria brasiliensis: A Novel Starch for Application in Food Industry. Starch/Staerke, 2006, 58, 283-291.	2.1	76
35	Hard-To-Cook Beans (Phaseolus vulgaris):Â Involvement of Phenolic Compounds and Pectates. Journal of Agricultural and Food Chemistry, 1998, 46, 2110-2116.	5.2	72
36	Cell wall polysaccharides of common beans (Phaseolus vulgaris L.)â€”composition and structure. Carbohydrate Polymers, 2006, 63, 1-12.	10.2	72

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37	Evaluation of Antihyperglycemia and Antihypertension Potential of Native Peruvian Fruits UsingIn VitroModels. Journal of Medicinal Food, 2009, 12, 278-291.	1.5	70
38	Evaluation of Indigenous Grains from the Peruvian Andean Region for Antidiabetes and Antihypertension Potential UsingIn VitroMethods. Journal of Medicinal Food, 2009, 12, 704-713.	1.5	69
39	Low temperature induced changes in activity and protein levels of the enzymes associated to conversion of starch to sucrose in banana fruit. Postharvest Biology and Technology, 2011, 62, 133-140.	6.0	68
40	Analysis of Papaya Cell Wall-Related Genes during Fruit Ripening Indicates a Central Role of Polygalacturonases during Pulp Softening. PLoS ONE, 2014, 9, e105685.	2.5	68
41	Inhibition of Î²-amylase activity, starch degradation and sucrose formation by indole-3-acetic acid during banana ripening. Planta, 2001, 212, 823-828.	3.2	65
42	Proteomic analysis of banana fruit reveals proteins that are differentially accumulated during ripening. Postharvest Biology and Technology, 2012, 70, 51-58.	6.0	63
43	Starch Transformation During Banana Ripening: The Amylase and Glucosidase Behavior. Journal of Food Science, 1988, 53, 1181-1186.	3.1	62
44	2D-DIGE analysis of mango (Mangifera indica L.) fruit reveals major proteomic changes associated with ripening. Journal of Proteomics, 2012, 75, 3331-3341.	2.4	60
45	Identification of Ellagitannins and Flavonoids from Eugenia brasilienses Lam. (Grumixama) by HPLC-ESI-MS/MS. Journal of Agricultural and Food Chemistry, 2015, 63, 5417-5427.	5.2	60
46	Ripening-associated changes in the amounts of starch and non-starch polysaccharides and their contributions to fruit softening in three banana cultivars. Journal of the Science of Food and Agriculture, 2011, 91, 1511-1516.	3.5	59
47	Isoflavones in Soy-Based Foods Consumed in Brazil:Â Levels, Distribution, and Estimated Intake. Journal of Agricultural and Food Chemistry, 2002, 50, 5987-5993.	5.2	57
48	Flavonoids, total phenolics and antioxidant capacity: comparison between commercial green tea preparations. Food Science and Technology, 2010, 30, 1077-1082.	1.7	57
49	EFFECT OF GAMMA IRRADIATION ON SOFTENING CHANGES AND ENZYME ACTIVITIES DURING RIPENING OF PAPAYA FRUIT. Journal of Food Biochemistry, 2001, 25, 425-438.	2.9	56
50	Antidiabetes and Antihypertension Potential of Commonly Consumed Carbohydrate Sweeteners UsingIn VitroModels. Journal of Medicinal Food, 2008, 11, 337-348.	1.5	56
51	Potential of Ginkgo biloba L. leaves in the management of hyperglycemia and hypertension using in vitro models. Bioresource Technology, 2009, 100, 6599-6609.	9.6	56
52	Bioactive Compounds and Antioxidant Capacity of Strawberry Jams. Plant Foods for Human Nutrition, 2007, 62, 127-131.	3.2	55
53	The cold storage of green bananas affects the starch degradation during ripening at higher temperature. Carbohydrate Polymers, 2013, 96, 137-147.	10.2	55
54	Partial characterization of the amylase inhibitor of black beans (Phaseolus vulgaris), variety Rico 23. Journal of Agricultural and Food Chemistry, 1985, 33, 132-138.	5.2	54

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55	Banana sucrose-phosphate synthase gene expression during fruit ripening. Planta, 1997, 203, 283-288.	3.2	54
56	Influence of temperature, pH and ionic strength on the production of isoflavone-rich soy protein isolates. Food Chemistry, 2006, 98, 757-766.	8.2	54
57	Benzylglucosinolate, Benzylisothiocyanate, and Myrosinase Activity in Papaya Fruit during Development and Ripening. Journal of Agricultural and Food Chemistry, 2008, 56, 9592-9599.	5.2	54
58	The onset of starch degradation during banana ripening is concomitant to changes in the content of free and conjugated forms of indole-3-acetic acid. Journal of Plant Physiology, 2002, 159, 1105-1111.	3.5	53
59	Antioxidant Status in Humans after Consumption of Blackberry (Rubus fruticosus L.) Juices With and Without Defatted Milk. Journal of Agricultural and Food Chemistry, 2008, 56, 11727-11733.	5.2	53
60	Selenium status in preschool children receiving aÂBrazil nutâ€“enriched diet. Nutrition, 2015, 31, 1339-1343.	2.4	53
61	Functional and nutritional properties of isolated bovine blood proteins. Journal of the Science of Food and Agriculture, 1979, 30, 809-815.	3.5	50
62	Influence of different banana cultivars on volatile compounds during ripening in cold storage. Food Research International, 2012, 49, 626-633.	6.2	50
63	Identification and Characterisation of Anthocyanins from Wild Mulberry (Morus Nigra L.) Growing in Brazil. Food Science and Technology International, 2007, 13, 17-25.	2.2	49
64	Antioxidant capacity of Brazilian fruit, vegetables and commercially-frozen fruit pulps. Journal of Food Composition and Analysis, 2009, 22, 394-396.	3.9	48
65	Plantain and Banana Starches: Granule Structural Characteristics Explain the Differences in Their Starch Degradation Patterns. Journal of Agricultural and Food Chemistry, 2011, 59, 6672-6681.	5.2	48
66	Physico-chemical characterization and bioactive compounds of blackberry fruits (Rubus sp.) grown in Brazil. Food Science and Technology, 2008, 28, 702-708.	1.7	47
67	Impact of resistant starch from unripe banana flour on hunger, satiety, and glucose homeostasis in healthy volunteers. Journal of Functional Foods, 2016, 24, 63-74.	3.4	47
68	Potential antiproliferative activity of polyphenol metabolites against human breast cancer cells and their urine excretion pattern in healthy subjects following acute intake of a polyphenol-rich juice of grumixama (Eugenia brasiliensis Lam.). Food and Function, 2017, 8, 2266-2274.	4.6	47
69	Changes in Cell Wall Composition Associated to the Softening of Ripening Papaya: Evidence of Extensive Solubilization of Large Molecular Mass Galactouronides. Journal of Agricultural and Food Chemistry, 2009, 57, 7064-7071.	5.2	46
70	Functional foods: Latin American perspectives. British Journal of Nutrition, 2002, 88, S145-S150.	2.3	45
71	Inhibition of Carrageenan-Induced Acute Inflammation in Mice by Oral Administration of Anthocyanin Mixture from Wild Mulberry and Cyanidin-3-Glucoside. BioMed Research International, 2013, 2013, 1-10.	1.9	45
72	In Vitro Colonic Fermentation and Glycemic Response of Different Kinds of Unripe Banana Flour. Plant Foods for Human Nutrition, 2010, 65, 379-385.	3.2	44

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73	Effect of Storage Temperature and Water Activity on the Content and Profile of Isoflavones, Antioxidant Activity, and in Vitro Protein Digestibility of Soy Protein Isolates and Defatted Soy Flours. Journal of Agricultural and Food Chemistry, 2005, 53, 6340-6346.	5.2	43
74	Ascorbic acid metabolism in fruits: activity of enzymes involved in synthesis and degradation during ripening in mango and guava. Journal of the Science of Food and Agriculture, 2008, 88, 756-762.	3.5	43
75	Molecular cloning and characterization of a ripening-induced polygalacturonase related to papaya fruit softening. Plant Physiology and Biochemistry, 2009, 47, 1075-1081.	5.8	43
76	Commercial Soy Protein Ingredients as Isoflavone Sources for Functional Foods. Plant Foods for Human Nutrition, 2007, 62, 53-58.	3.2	42
77	Isoflavones and antioxidant capacity of Peruvian and Brazilian lupin cultivars. Journal of Food Composition and Analysis, 2009, 22, 397-404.	3.9	42
78	Effect of Pasteurization on Flavonoids and Carotenoids in Citrus sinensis (L.) Osbeck cv. â€˜Cara Caraâ€™ and â€˜Bahiaâ€™ Juices. Journal of Agricultural and Food Chemistry, 2017, 65, 1371-1377.	5.2	42
79	STARCH TRANSFORMATION DURING BANANA RIPENING: I ? THE PHOSPHORYLASE AND PHOSPHATASE BEHAVIOR IN MUSA ACUMINATA. Journal of Food Biochemistry, 1981, 5, 19-37.	2.9	41
80	Isoflavone Profile and Antioxidant Activity of Brazilian Soybean Varieties. Food Science and Technology International, 2005, 11, 205-211.	2.2	41
81	Analysis of ripening-related gene expression in papaya using an Arabidopsis-based microarray. BMC Plant Biology, 2012, 12, 242.	3.6	41
82	Starch-Sugar Transformation During Banana Ripening: The Behavior of UDP Glucose Pyrophosphorylase, Sucrose Synthetase and Invertase. Journal of Food Science, 1983, 48, 1097-1100.	3.1	40
83	Antioxidant status in rats after long-term intake of anthocyanins and ellagitannins from blackberries. Journal of the Science of Food and Agriculture, 2011, 91, 523-531.	3.5	40
84	Ascorbic acid biosynthesis: a precursor study on plants. Brazilian Journal of Plant Physiology, 2004, 16, 147-154.	0.5	39
85	Identification of Fructooligosaccharides in Different Banana Cultivars. Journal of Agricultural and Food Chemistry, 2008, 56, 3305-3310.	5.2	39
86	Isoflavones and Antioxidant Capacity of Commercial Soy-Based Beverages: Effect of Storage. Journal of Agricultural and Food Chemistry, 2010, 58, 4284-4291.	5.2	39
87	Frozen pulp extracts of camu-camu (Myrciaria dubia McVaugh) attenuate the hyperlipidemia and lipid peroxidation of Type 1 diabetic rats. Food Research International, 2014, 64, 1-8.	6.2	39
88	Daily Consumption of Orange Juice from Citrus sinensis L. Osbeck cv. Cara Cara and cv. Bahia Differently Affects Gut Microbiota Profiling as Unveiled by an Integrated Meta-Omics Approach. Journal of Agricultural and Food Chemistry, 2019, 67, 1381-1391.	5.2	39
89	Effect of cooking on non-starch polysaccharides of hard-to-cook beans. Carbohydrate Polymers, 2009, 76, 100-109.	10.2	38
90	EVALUATION OF RED CURRANTS (RIBES RUBRUML.), BLACK CURRANTS (RIBES NIGRUML.), RED AND GREEN GOOSEBERRIES (RIBES UVA-CRISPA) FOR POTENTIAL MANAGEMENT OF TYPE 2 DIABETES AND HYPERTENSION USINGIN VITROMODELS. Journal of Food Biochemistry, 2010, 34, 639.	2.9	38

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91	Application of dietary fiber method AOAC 2011.25 in fruit and comparison with AOAC 991.43 method. Food Chemistry, 2018, 238, 87-93.	8.2	38
92	Storage at low temperature differentially affects the colour and carotenoid composition of two cultivars of banana. Food Chemistry, 2015, 170, 102-109.	8.2	37
93	Starch Alterations in Hard-To-Cook Beans (Phaseolus vulgaris). Journal of Agricultural and Food Chemistry, 1994, 42, 612-615.	5.2	36
94	In vivo degradation of banana starch: Structural characterization of the degradation process. Carbohydrate Polymers, 2010, 81, 291-299.	10.2	35
95	Measurement of carbohydrate components and their impact on energy value of foods. Journal of Food Composition and Analysis, 2004, 17, 331-338.	3.9	34
96	Chemical composition of five loquat cultivars planted in Brazil. Food Science and Technology, 2010, 30, 552-559.	1.7	34
97	Influence of ethylene on carotenoid biosynthesis during papaya postharvesting ripening. Journal of Food Composition and Analysis, 2011, 24, 620-624.	3.9	34
98	Codex dietary fibre definition â€“ Justification for inclusion of carbohydrates from 3 to 9 degrees of polymerisation. Food Chemistry, 2013, 140, 581-585.	8.2	34
99	Effects of Ethylene and 1-Methylcyclopropene (1-MCP) on Gene Expression and Activity Profile of Î±-1,4-Glucan-phosphorylase during Banana Ripening. Journal of Agricultural and Food Chemistry, 2006, 54, 7294-7299.	5.2	32
100	Non-starch polysaccharide composition of two cultivars of banana (Musa acuminata L.: cvs Mysore) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	10.2	32
101	EFFECT OF THERMAL TREATMENT ON PHENOLIC COMPOUNDS AND FUNCTIONALITY LINKED TO TYPE 2 DIABETES AND HYPERTENSION MANAGEMENT OF PERUVIAN AND BRAZILIAN BEAN CULTIVARS (PHASEOLUS VULGARISL.) USINGIN VITROMETHODS. Journal of Food Biochemistry, 2010, 34, 329-355.	2.9	31
102	Influence of naturally acid-soluble proteins from beans (Phaseolus vulgaris L.) on in vitro digestibility determination. Food Chemistry, 1998, 62, 315-323.	8.2	30
103	STARCH MOBILIZATION AND SUCROSE ACCUMULATION IN THE PULP OF KEITT MANGOES DURING POSTHARVEST RIPENING. Journal of Food Biochemistry, 2008, 32, 384-395.	2.9	30
104	Mango Starch Degradation. I. A Microscopic View of the Granule during Ripening. Journal of Agricultural and Food Chemistry, 2008, 56, 7410-7415.	5.2	30
105	Transcript profiling of papaya fruit reveals differentially expressed genes associated with fruit ripening. Plant Science, 2010, 179, 225-233.	3.6	30
106	Activity and expression of banana starch phosphorylases during fruit development and ripening. Planta, 2002, 216, 325-333.	3.2	29
107	Amylolytic Activity in Fruits:Â Comparison of Different Substrates and Methods Using Banana as Model. Journal of Agricultural and Food Chemistry, 2002, 50, 5781-5786.	5.2	28
108	Mango Starch Degradation. II. The Binding of Î±-Amylase and Î²-Amylase to the Starch Granule. Journal of Agricultural and Food Chemistry, 2008, 56, 7416-7421.	5.2	27

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109	Effect of free or proteinâ€associated soy isoflavones on the antioxidant status in rats. Journal of the Science of Food and Agriculture, 2011, 91, 721-731.	3.5	27
110	Changes in flavonoid and carotenoid profiles alter volatile organic compounds in purple and orange cherry tomatoes obtained by allele introgression. Journal of the Science of Food and Agriculture, 2020, 100, 1662-1670.	3.5	27
111	Effects of gibberellic acid on sucrose accumulation and sucrose biosynthesizing enzymes activity during banana ripening. Plant Growth Regulation, 2003, 41, 207-214.	3.4	26
112	Chlorophyll Degradation in a Spinach System at Low and Intermediate Water Activities. Journal of Food Science, 1982, 47, 1995-1998.	3.1	25
113	Effect of the Administration of Fish Oil by Gavage on Activities of Antioxidant Enzymes of Rat Lymphoid Organs. General Pharmacology, 1998, 30, 759-762.	0.7	25
114	In VitroDigestibility of Albumin Proteins fromPhaseolus vulgarisL. Effect of Chemical Modification. Journal of Agricultural and Food Chemistry, 1996, 44, 3022-3028.	5.2	24
115	Cell wall polysaccharides of common beans (Phaseolus vulgaris L.). Food Science and Technology, 2003, 23, 141-148.	1.7	24
116	Nutritional value of cooked beans (Phaseolus vulgaris) and their isolated major protein fractions. Journal of the Science of Food and Agriculture, 1990, 53, 235-242.	3.5	23
117	DeterminaÃ§Ã£o de isoflavonas em derivados de soja. Food Science and Technology, 2001, 21, 86-93.	1.7	23
118	l-Ascorbate biosynthesis in strawberries: l-Galactono-1,4-lactone dehydrogenase expression during fruit development and ripening. Postharvest Biology and Technology, 2005, 38, 34-42.	6.0	23
119	Polysaccharide composition of raw and cooked chayote (Sechium edule Sw.) fruits and tuberous roots. Carbohydrate Polymers, 2015, 130, 155-165.	10.2	23
120	Impact of dietary fiber energy on the calculation of food total energy value in the Brazilian Food Composition Database. Food Chemistry, 2016, 193, 128-133.	8.2	23
121	Chemical composition and toxic compounds in rapeseed (Brassica napus, L.) cultivars grown in Brazil. Journal of Agricultural and Food Chemistry, 1991, 39, 1933-1937.	5.2	22
122	Physicalâ€“chemical changes in early dwarf cashew pseudofruits during development and maturation. Food Chemistry, 2002, 77, 343-347.	8.2	22
123	Isoflavones in processed soybean products from Ecuador. Brazilian Archives of Biology and Technology, 2006, 49, 853-859.	0.5	22
124	Nutritional Aspects of Second Generation Soy Foods. Journal of Agricultural and Food Chemistry, 2011, 59, 5490-5497.	5.2	22
125	Sucrose Synthase Activity and Expression during Development and Ripening in Bananas. Journal of Plant Physiology, 2000, 156, 605-611.	3.5	21
126	Proteomic Analysis of Peripheral Blood Mononuclear Cells after a High-Fat, High-Carbohydrate Meal with Orange Juice. Journal of Proteome Research, 2017, 16, 4086-4092.	3.7	21

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127	Purification and Characterization of Two Major Lectins from Araucaria brasiliensis syn. Araucaria angustifolia Seeds (PinhÃ£o). Plant Physiology, 1991, 97, 856-862.	4.8	20
128	Orange juice affects acylcarnitine metabolism in healthy volunteers as revealed by a mass-spectrometry based metabolomics approach. Food Research International, 2018, 107, 346-352.	6.2	20
129	Estimated dietary polyphenol intake and major food sources of the Brazilian population. British Journal of Nutrition, 2021, 126, 441-448.	2.3	20
130	Blood pressure and body fat % reduction is mainly related to flavanone phase II conjugates and minor extension by phenolic acid after long-term intake of orange juice. Food and Function, 2021, 12, 11278-11289.	4.6	20
131	Commercial spices and industrial ingredients: evaluation of antioxidant capacity and flavonoids content for functional foods development. Food Science and Technology, 2011, 31, 527-533.	1.7	19
132	Two banana cultivars differ in composition of potentially immunomodulatory mannan and arabinogalactan. Carbohydrate Polymers, 2017, 164, 31-41.	10.2	19
133	Stratification of Volunteers According to Flavanone Metabolite Excretion and Phase II Metabolism Profile after Single Doses of â€˜Peraâ€™ Orange and â€˜Moroâ€™ Blood Orange Juices. Nutrients, 2021, 13, 473.	4.1	19
134	Glycemic index: effect of food storage under low temperature. Brazilian Archives of Biology and Technology, 2004, 47, 569-574.	0.5	18
135	Rheological and functional properties of flours from banana pulp and peel. Starch/Staerke, 2010, 62, 277-284.	2.1	18
136	InfluÃªncia da altitude na qualidade das uvas 'Chardonnay' e 'Pinot Noir' em Minas Gerais. Revista Brasileira De Fruticultura, 2010, 32, 143-150.	0.5	18
137	Teores de isoflavonas e capacidade antioxidante da soja e produtos derivados. Food Science and Technology, 2006, 26, 921-926.	1.7	18
138	Administration of fish oil by gavage increases the activities of hexokinase, glucose-6-phosphate dehydrogenase, and citrate synthase in rat lymphoid organs. General Pharmacology, 1996, 27, 991-994.	0.7	17
139	Brazilian native passion fruit (Passiflora tenuifila Killip) is a rich source of proanthocyanidins, carotenoids, and dietary fiber. Food Research International, 2021, 147, 110521.	6.2	17
140	Metabolismo de carboidratos durante o amadurecimento do mamÃ£o (Carica papaya L. Cv. Solo): influÃªncia da radiaÃ§Ã£o gama. Food Science and Technology, 1999, 19, 246-252.	1.7	17
141	Chemical modification and sugar binding properties of two major lectins from Pinhao (Araucaria) Tj ETQq1 1 0.784314 rgBT /Overlock	5.2	16
142	Activity, Cloning, and Expression of an Isoamylase-Type Starch-Debranching Enzyme from Banana Fruit. Journal of Agricultural and Food Chemistry, 2004, 52, 7412-7418.	5.2	16
143	Molecular Cloning and Characterization of an Î±-Amylase Occuring in the Pulp of Ripening Bananas and Its Expression inPichia pastoris. Journal of Agricultural and Food Chemistry, 2006, 54, 8222-8228.	5.2	16
144	ILSI Brazil International Workshop on Functional Foods: a narrative review of the scientific evidence in the area of carbohydrates, microbiome, and health. Food and Nutrition Research, 2013, 57, 19214.	2.6	16

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145	Carbohydrate composition of ripe pineapple (cv. perola) and the glycemic response in humans. Food Science and Technology, 2010, 30, 282-288.	1.7	15
146	Colonic Fermentation of Unavailable Carbohydrates from Unripe Banana and its Influence over Glycemic Control. Plant Foods for Human Nutrition, 2015, 70, 297-303.	3.2	15
147	Citrus flavanone metabolites protect pancreatic-Î² cells under oxidative stress induced by cholesterol. Food and Function, 2020, 11, 8612-8624.	4.6	15
148	Nanotechnology as a Tool to Mitigate the Effects of Intestinal Microbiota on Metabolization of Anthocyanins. Antioxidants, 2022, 11, 506.	5.1	15
149	Parameters involved in binding of porcine pancreatic Î±-amylase with black bean inhibitor: role of sulfhydryl groups, chloride, calcium, solvent composition and temperature. Biochimie, 1988, 70, 1153-1161.	2.6	14
150	In vivo digestibility of bean (Phaseolus vulgaris L.) proteins: the role of endogenous protein. Journal of Agricultural and Food Chemistry, 1991, 39, 1211-1215.	5.2	14
151	EFFECT OF BEAN (Phaseolus vulgaris) ALBUMINS ON PHASEOLIN IN VITRO DIGESTIBILITY, ROLE OF TRYPSIN INHIBITORS. Journal of Food Biochemistry, 1996, 20, 275-294.	2.9	14
152	ALBUMINS FROM THE BEAN PHASEOLUS VULGARIS: EFFECTS OF HEAT TREATMENT. Journal of Food Biochemistry, 2002, 26, 191-208.	2.9	14
153	Cloning and characterization of transcripts differentially expressed in the pulp of ripening papaya. Scientia Horticulturae, 2009, 121, 159-165.	3.6	14
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155	Occurrence and purification of .alpha.-amylase isoinhibitors in bean (Phaseolus vulgaris L.) varieties. Journal of Agricultural and Food Chemistry, 1991, 39, 2131-2136.	5.2	13
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