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#### **Publication Metrics**

For manuscripts published from date range September 2018 - September 2023

8 191

H-index Sum of Times Cited

27 24

Total Publications Web of Science Core Collection Publications

For all time

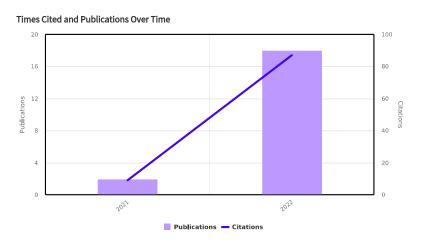
8 191

H-index Sum of Times Cited

27 24

Total Publications Web of Science Core Collection Publications

#### **Publication Impact Over Time**



#### **Publishing Summary**

For manuscripts published from date range September 2018 - September 2023

(3) Molecules

(2) Plants

(1) Food Control	(1) Journal of Sensory Studies			
(1) Food Science and Technology	(1) Food Analytical Methods			
(1) Journal of Food Composition and	(1) Dairy			
(1) Food Research International	(1) Ultrasonics Sonochemistry			
(1) Frontiers in Oncology	(1) Biomedicine & Pharmacotherapy			
(1) Frontiers in Cellular and Infectio	(1) Trends in Food Science & Technol			
(1) Bioinorganic Chemistry and Appl	(1) Frontiers in Veterinary Science			
(1) Journal of Chemistry	(1) Frontiers in Cell and Developme			
(1) Evidence-based Complementary	(1) Marine Drugs			
(1) Separations	(1) Analytica			
(1) Anais da Academia Brasileira de	(1) Acta Biochimica Polonica			
For manuscripts published from date range September 2018 - September 2023 (27)		Times Cited (All time)		
Design and development of new inhibitors against breast cancer, Monkeypox and Marburg virus by modification of natural Fisetin via in silico and SAR studies  Published: Sep 2023 in Acta Biochimica Polonica  DOI: 10.18388/ABP.2020_6667				
Ximenia americana L.: Chemical Charact Effect Published: Apr 2023 in Analytica DOI: 10.3390/ANALYTICA4020012	terization and Gastroprotective	Not indexed in the Web of Science		
Antibiotic-Potentiating Activity of the Schi Oil against MDR Bacterial Strains Published: Apr 2023 in Plants DOI: 10.3390/PLANTS12081587	nus terebinthifolius Raddi Essential	1		
Lectin Purification through Affinity Chromatography Exploiting Macroporous Monolithic Adsorbents Published: Jan 2023 in Separations DOI: 10.3390/SEPARATIONS10010036		0		
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Consumer acceptability and fragrance quality differentiate on of Mogiana coffee types using the Check-All-That-Apply (CATA) method Published: 2023 in Anais da Academia Brasileira de Ciencias DOI: 10.1590/0001-3765202320200889	0
Effect of Lippia alba (Mill.) N.E. Brown Essential Oil on the Human Umbilical Artery Published: Nov 2022 in Plants DOI: 10.3390/PLANTS11213002	1
Marine Macrolides to Tackle Antimicrobial Resistance of Mycobacterium tuberculosis Published: Nov 2022 in Marine Drugs DOI: 10.3390/MD20110691	0
Extraction of Bioactive Compounds from Different Vegetable Sprouts and Their Potential Role in the Formulation of Functional Foods against Various Disorders: A Literature-Based Review Published: Nov 2022 in Molecules DOI: 10.3390/MOLECULES27217320	9
Pectin: A Bioactive Food Polysaccharide with Cancer Preventive Potential Published: Nov 2022 in Molecules DOI: 10.3390/MOLECULES27217405	4
Photochemistry, Functional Properties, Food Applications, and Health Prospective of Black Rice Published: Oct 2022 in Journal of Chemistry DOI: 10.1155/2022/2755084	4
Effect of Antioxidant-Rich Moringa Leaves on Quality and Functional Properties of Strawberry Juice Published: Sep 2022 in Evidence-based Complementary and Alternative Medicine DOI: 10.1155/2022/8563982	0
Cyclodextrin nanoparticles for diagnosis and potential cancer therapy: A systematic review Published: Sep 2022 in Frontiers in Cell and Developmental Biology DOI: 10.3389/FCELL.2022.984311	4
Promising prospective effects of Withania somnifera on broiler performance and carcass characteristics: A comprehensive review Published: Sep 2022 in Frontiers in Veterinary Science DOI: 10.3389/FVETS.2022.918961	3
A comprehensive review of impacts of ozone treatment on textural properties in different food products Published: Sep 2022 in Trends in Food Science & Technology DOI: 10.1016/J.TIFS.2022.06.008	6

Development of Microneedle Patch Loaded with Bacopa monnieri Solid Lipid Nanoparticles for the Effective Management of Parkinson's Disease Published: Aug 2022 in Bioinorganic Chemistry and Applications DOI: 10.1155/2022/9150205	3
Preclinical anti-inflammatory and antioxidant effects of Azanza garckeana in STZ-induced glycemic-impaired rats, and pharmacoinformatics of it major phytoconstituents Published: Aug 2022 in Biomedicine & Pharmacotherapy DOI: 10.1016/J.BIOPHA.2022.113196	11
Mucormycosis in the COVID-19 Environment: A Multifaceted Complication Published: Jul 2022 in Frontiers in Cellular and Infection Microbiology DOI: 10.3389/FCIMB.2022.937481	9
Thermal treatment alternatives for enzymes inactivation in fruit juices: Recent breakthroughs and advancements Published: May 2022 in Ultrasonics Sonochemistry DOI: 10.1016/J.ULTSONCH.2022.105999	10
Anticancer Properties of Curcumin Against Colorectal Cancer: A Review Published: Apr 2022 in Frontiers in Oncology DOI: 10.3389/FONC.2022.881641	16
Functional meat products: Trends in pro-, pre-, syn-, para- and post-biotic use Published: Apr 2022 in Food Research International DOI: 10.1016/J.FOODRES.2022.111035	14
Chemical Fingerprint of Non-aged Artisanal Sugarcane Spirits Using Kohonen Artificial Neural Network Published: Apr 2022 in Food Analytical Methods DOI: 10.1007/S12161-021-02160-8	5
A state-of-the-art review of the chemical composition of sugarcane spirits and current advances in quality control Published: Mar 2022 in Journal of Food Composition and Analysis DOI: 10.1016/J.JFCA.2021.104338	8
Effect of Prebiotics and Synbiotics Carried by Food over Irritable Bowel Syndrome Symptoms: A Systematic Review Published: Feb 2022 in Dairy DOI: 10.3390/DAIRY3010012	Not indexed in the Web of Science
Influence of grains postharvest conditions on mycotoxins occurrence in milk and dairy products Published: 2022 in Food Science and Technology DOI: 10.1590/FST.16421	5
Application of natural antimicrobials in food preservation: Recent views Published: Aug 2021 in Food Control	72

# Descriptive screening and lexicon development of non-aged artisanal cachaca sensorial profile using principal component analysis and Kohonen artificial neural networks

Published: Jun 2021 in Journal of Sensory Studies

DOI: 10.1111/JOSS.12645

#### Verified reviews

## 13 REVIEWS OF 13 MANUSCRIPTS For manuscripts published from date range September 2018 - September 2023

- Reviewed for Nutrients	
- Reviewed for <b>Foods</b>	
- Reviewed for Microorganisms	
- Reviewed for Microorganisms	
- Reviewed for Nutrients	
- Reviewed for Antibiotics	
- Reviewed for <b>Antibiotics</b>	
- Reviewed for <b>Pathogens</b>	
- Reviewed for Microorganisms	
- Reviewed for Fermentation	
- Reviewed for <b>Antibiotics</b>	
- Reviewed for Food Analytical Methods	
- Reviewed for Acta Scientiarum. Animal Sciences	