

ValÃ©ria Paula Rodrigues Minim

List of Publications by Year in descending order

Source: [//exaly.com/author-pdf/1025762/publications.pdf](https://exaly.com/author-pdf/1025762/publications.pdf)

Version: 2025-02-01

76
papers

1,435
citations

305954

21
h-index

336632

35
g-index

76
all docs

76
docs citations

76
times ranked

1997
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical characterization and sensory potential of Brazilian vanilla species. <i>Pesquisa Agropecuária Brasileira</i> , 2023, 58, .	0.5	3
2	Extraction, purification by cation exchange supermacroporous cryogel and physicochemical characterization of Î³-gluconolactone from lupin seeds (<i>Lupinus albus</i> L.). <i>Journal of Separation Science</i> , 2022, 45, 401-410.	2.9	2
3	Proposal for determining valence and arousal thresholds: Compromised pleasure threshold, unpleasure threshold, and arousal threshold. <i>Journal of Sensory Studies</i> , 2022, 37, .	1.3	1
4	Development, modeling and simulation of extraction and purification of bixin from annatto seeds (<i>Bixa orellana</i> L.). <i>Chemical Engineering Research and Design</i> , 2022, 182, 478-489.	6.3	6
5	Cheirar, lembrar, sentir e gostar: relações entre aromas, emoções e aceitação. <i>Research, Society and Development</i> , 2022, 11, e2611830698.	0.1	0
6	Market research: characterization of the vanilla consumer and non-consumer market. <i>Research, Society and Development</i> , 2022, 11, e57911730505.	0.1	3
7	COVID-19 social vulnerability as a lethality conditioning factor. <i>Research, Society and Development</i> , 2022, 11, e45111932166.	0.1	0
8	The effect of background music on sensory evaluation of craft beer. <i>Research, Society and Development</i> , 2022, 11, e27611931620.	0.1	1
9	Random presentation minimizes the effect of expectation on the hedonic threshold methodology. <i>Food Quality and Preference</i> , 2021, 90, 104154.	4.6	2
10	Study of the influence of line scale length (9 and 15 cm) on the sensory evaluations of two descriptive methods. <i>Journal of Food Science and Technology</i> , 2021, 58, 2815-2824.	2.7	6
11	Integration of the optimized descriptive profile and temporal dominance of sensations methodologies. <i>Journal of Sensory Studies</i> , 2021, 36, .	1.3	3
12	Kinetic stability of the oil-in-water emulsions and dynamic interfacial properties of mixtures of sucrose esters and polysaccharides. <i>Food Chemistry</i> , 2021, 357, 129693.	9.5	14
13	Effect of a health claim on consumer acceptance of milk-based dessert containing omega-3. <i>Research, Society and Development</i> , 2021, 10, e289101522660.	0.1	0
14	Hydrodynamics and dynamic capacity of cryogels produced with different monomer compositions. <i>Journal of Applied Polymer Science</i> , 2020, 137, .	2.7	6
15	Performance of different scales in the hedonic threshold methodology. <i>Journal of Sensory Studies</i> , 2020, 35, .	1.3	10
16	The hedonic thresholds methodology varying two stimuli: Extending the range of sensory threshold applications. <i>Food Quality and Preference</i> , 2020, 86, 104003.	4.6	13
17	Off-Flavours and Unpleasantness Are Cues for the Recognition and Valorization of Organic Wines by Experienced Tasters. <i>Foods</i> , 2020, 9, 105.	4.7	15
18	Preference mapping to assess the effect of information on the acceptability of snack bars. <i>Food Science and Technology</i> , 2019, 39, 316-323.	1.1	9

#	ARTICLE	IF	CITATIONS
19	Directional hedonic thresholds for sodium concentration in hamburger. Food Quality and Preference, 2019, 78, 103722.	4.6	19
20	Ovalbumin and guar gum foam and its surface properties as influenced by sucrose and sorbitol. International Journal of Biological Macromolecules, 2019, 135, 226-232.	8.1	28
21	W/O/W emulsions applied for conveying FeSO ₄ : Physical characteristics and intensity of metallic taste perception. LWT - Food Science and Technology, 2019, 100, 278-286.	6.2	14
22	The W/O/W emulsion containing FeSO ₄ in the different phases alters the hedonic thresholds in milk-based dessert. LWT - Food Science and Technology, 2019, 99, 98-104.	6.2	15
23	Starch digestibility and sensory acceptance of gluten free foods prepared with tannin sorghum flour. Pesquisa Agropecuaria Brasileira, 2019, 54, .	0.5	3
24	Validation of the hedonic threshold methodology in determining the hedonic rejection threshold. Journal of Sensory Studies, 2018, 33, .	1.3	18
25	Characterization of the consumer market and motivations for the consumption of craft beer. British Food Journal, 2018, 120, 378-391.	4.5	46
26	Alternatives for characterizing macroporous polyacrylamide monolithic ion exchanger columns. Polymer Engineering and Science, 2018, 58, 1717-1725.	3.5	16
27	Foaming properties of suspensions composed by β -lactoglobulin and polysaccharides, in the presence of sucrose or polyols. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 550, 199-208.	5.2	18
28	What Grabs Our Attention Most to Consume A Snack Bar In Brazil? Following Trends In Choice of Snack Bars To Boost Market For Healthier Options. The Open Food Science Journal, 2018, 10, 62-78.	0.3	1
29	Development of an affinity cryogel for one step purification of lysozyme from chicken egg white. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2017, 1044-1045, 17-23.	2.6	40
30	Performance of Quillaja bark saponin and β -lactoglobulin mixtures on emulsion formation and stability. Food Hydrocolloids, 2017, 67, 178-188.	12.2	31
31	Preparation of an affinity cryogel column for lysozyme purification. Separation Science and Technology, 2017, 52, 1973-1982.	2.3	19
32	Validation of the hedonic threshold methodology in determining the compromised acceptance threshold. Journal of Sensory Studies, 2017, 32, .	1.3	18
33	Influence of package and health-related claims on perception and sensory acceptability of snack bars. Food Research International, 2017, 101, 103-113.	7.2	52
34	Emulsifying properties of β -lactoglobulin and Quillaja bark saponin mixtures: Effects of number of homogenization passes, pH, and NaCl concentration. International Journal of Food Properties, 2017, 20, 1643-1654.	3.9	9
35	Beverages formulated with whey protein and added lutein. Ciencia Rural, 2017, 47, .	0.6	10
36	Methodology for determination of two new sensory thresholds: Compromised acceptance threshold and rejection threshold. Food Research International, 2015, 76, 561-566.	7.2	35

#	ARTICLE	IF	CITATIONS
37	Integrated production of whey protein concentrate and lactose derivatives: What is the best combination?. Food Research International, 2015, 73, 62-74.	7.2	20
38	A discriminant function for validation of the cluster analysis and behavioral prediction of the coffee market. Food Research International, 2015, 77, 400-407.	7.2	22
39	Adsorptive behavior of $\hat{1}$ -lactalbumin on cation-exchange supermacroporous monolithic column. Fluid Phase Equilibria, 2015, 401, 64-69.	2.6	22
40	Bebida eletrolítica a base de permeado da ultrafiltração de leite: avaliação física, química e microbiológica durante o armazenamento. Ciencia Rural, 2015, 45, 342-348.	0.6	9
41	Conjoint analysis as a tool to identify improvements in the packaging for irradiated strawberries. Food Research International, 2015, 72, 126-132.	7.2	19
42	How many assessors are necessary for the Optimized Descriptive Profile when associated with training?. Food Quality and Preference, 2015, 44, 62-69.	4.6	3
43	Use of relative risk test to evaluate the influence of the brand on beer acceptability. Semina:Ciencias Agrarias, 2014, 35, 267.	0.3	11
44	Consumer attitude regarding products containing probiotics. Ciencia Rural, 2014, 44, 1319-1326.	0.6	6
45	Number of judges necessary for descriptive sensory tests. Food Quality and Preference, 2014, 31, 22-27.	4.6	12
46	Partitioning of $\hat{1}$ -lactalbumin and $\hat{2}$ -lactoglobulin from cheese whey in aqueous two-phase systems containing poly (ethylene glycol) and sodium polyacrylate. Food and Bioproducts Processing, 2014, 92, 409-415.	3.7	22
47	Optimized Descriptive Profile: How many judges are necessary?. Food Quality and Preference, 2014, 36, 3-11.	4.6	15
48	Validation of Optimized Descriptive Profile (ODP) technique: Accuracy, precision and robustness. Food Research International, 2014, 66, 445-453.	7.2	6
49	Balanced incomplete block design: an alternative for data collection in the optimized descriptive profile. Food Research International, 2014, 64, 289-297.	7.2	6
50	Consumer rejection threshold for strawberry radiation doses. Innovative Food Science and Emerging Technologies, 2014, 23, 194-198.	6.5	9
51	Study of the perception of consumers in relation to different ice cream concepts. Food Quality and Preference, 2014, 36, 161-168.	4.6	54
52	Tradução e validação para a língua portuguesa da escala de neofobia em relação à tecnologia de alimentos: food technology neophobia scale. Ciencia Rural, 2014, 44, 174-180.	0.6	10
53	Quantitative sensory description using the Optimized Descriptive Profile: Comparison with conventional and alternative methods for evaluation of chocolate. Food Quality and Preference, 2013, 30, 169-179.	4.6	26
54	Evaluating the effect of protein composition on gelation and viscoelastic characteristics of acid-induced whey protein gels. Food Hydrocolloids, 2013, 32, 64-71.	12.2	26

#	ARTICLE	IF	CITATIONS
55	Aqueous two-phase poly(ethylene glycol)-sodium polyacrylate system for amyloglucosidase purification: Equilibrium diagrams and partitioning studies. <i>Separation and Purification Technology</i> , 2013, 118, 888-894.	8.8	18
56	Performance of hedonic scales in sensory acceptability of strawberry yogurt. <i>Food Quality and Preference</i> , 2013, 30, 9-21.	4.6	34
57	Ordered probit regression analysis of the effect of brand name on beer acceptance by consumers. <i>Food Science and Technology</i> , 2013, 33, 586-591.	1.1	13
58	Artificial neural networks (ANN): prediction of sensory measurements from instrumental data. <i>Food Science and Technology</i> , 2013, 33, 722-729.	1.1	23
59	Development and validation of the high performance liquid chromatography-ion exclusion method for detection of lactic acid in milk. <i>Food Chemistry</i> , 2012, 135, 1078-1082.	9.5	39
60	Optimized Descriptive Profile: A rapid methodology for sensory description. <i>Food Quality and Preference</i> , 2012, 24, 190-200.	4.6	62
61	Sensory stability of whole mango juice: influence of temperature and storage time. <i>Food Science and Technology</i> , 2012, 32, 819-825.	1.1	16
62	Yogur bajo en calorías añadido con harina de yacón: desarrollo y evaluación físico-química. <i>Revista Chilena De Nutricion</i> , 2012, 39, 65-71.	0.2	6
63	Sugarcane spirit market share simulation: an application of conjoint analysis. <i>Food Science and Technology</i> , 2012, 32, 645-652.	1.1	2
64	Concentrado proteico do soro melhora a qualidade sensorial de sobremesa láctea diet. <i>Ciencia Rural</i> , 2012, 42, 2272-2279.	0.6	1
65	Otimização da aceitabilidade sensorial de requeijão cremoso light. <i>Ciencia Rural</i> , 2012, 42, 360-366.	0.6	10
66	Application of the response surface methodology for optimization of whey protein partitioning in PEG/phosphate aqueous two-phase system. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011, 879, 1881-1885.	2.6	32
67	Estresse oxidativo: conceito, implicações e fatores modulatórios. <i>Revista De Nutricao</i> , 2010, 23, 629-643.	0.4	221
68	Changes in guava (<i>Psidium guajava</i> L. var. Paluma) nectar volatile compounds concentration due to thermal processing and storage. <i>Food Science and Technology</i> , 2010, 30, 1061-1068.	1.1	6
69	Use of response surface methodology to evaluate the extraction of <i>Debaryomyces hansenii</i> xylose reductase by aqueous two-phase system. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009, 877, 3031-3037.	2.6	18
70	Capacidade dos biomarcadores inflamatórios em prever a síndrome metabólica: Inflammation biomarkers capacity in predicting the metabolic syndrome. <i>Arquivos Brasileiros De Endocrinologia E Metabologia</i> , 2008, 52, 537-549.	1.7	58
71	Influência da embalagem na aceitação de diferentes marcas comerciais de cerveja tipo Pilsen. <i>Food Science and Technology</i> , 2008, 28, 395-399.	1.1	4
72	Density, Electrical Conductivity, Kinematic Viscosity, and Refractive Index of Binary Mixtures Containing Poly(ethylene glycol) 4000, Lithium Sulfate, and Water at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2007, 52, 1567-1570.	2.2	30

#	ARTICLE	IF	CITATIONS
73	Fatores da embalagem de café orgânico torrado e moído na intenção de compra do consumidor. Food Science and Technology, 2007, 27, 485-491.	1.1	20
74	THERMAL PROCESS CALCULATION USING ARTIFICIAL NEURAL NETWORKS AND OTHER TRADITIONAL METHODS. Journal of Food Process Engineering, 2006, 29, 162-173.	2.8	6
75	Size-exclusion chromatography applied to the purification of whey proteins from the polymeric and saline phases of aqueous two-phase systems. Process Biochemistry, 2004, 39, 1751-1759.	4.0	28
76	Avaliação da influência dos milhos QPM nas características sensoriais de bolo. Food Science and Technology, 2003, 23, 129-134.	1.1	4