

Roberto P C Neto

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10502738/publications.pdf>

Version: 2024-02-01

12
papers

649
citations

949033

11
h-index

1336881

12
g-index

12
all docs

12
docs citations

12
times ranked

719
citing authors

#	ARTICLE	IF	CITATIONS
1	In vivo functional and health benefits of a prebiotic soursop whey beverage processed by high-intensity ultrasound: Study with healthy Wistar rats. <i>Food Chemistry</i> , 2022, 380, 132193.	4.2	7
2	Impact of cold plasma on the techno-functional and sensory properties of whey dairy beverage added with xylooligosaccharide. <i>Food Research International</i> , 2021, 142, 110232.	2.9	20
3	Possibilities for using ohmic heating in Minas Frescal cheese production. <i>Food Research International</i> , 2020, 131, 109027.	2.9	51
4	Ohmic heating for processing of whey-raspberry flavored beverage. <i>Food Chemistry</i> , 2019, 297, 125018.	4.2	57
5	Processing raspberry-flavored whey drink using ohmic heating: Physical, thermal and microstructural considerations. <i>Food Research International</i> , 2019, 123, 20-26.	2.9	22
6	Processing chocolate milk drink by low-pressure cold plasma technology. <i>Food Chemistry</i> , 2019, 278, 276-283.	4.2	69
7	Guava-flavored whey beverage processed by cold plasma technology: Bioactive compounds, fatty acid profile and volatile compounds. <i>Food Chemistry</i> , 2019, 279, 120-127.	4.2	80
8	Guava flavored whey-beverage processed by cold plasma: Physical characteristics, thermal behavior and microstructure. <i>Food Research International</i> , 2019, 119, 564-570.	2.9	39
9	The xylooligosaccharide addition and sodium reduction in requeijão cremoso processed cheese. <i>Food Research International</i> , 2018, 107, 137-147.	2.9	82
10	Ohmic Heating: A potential technology for sweet whey processing. <i>Food Research International</i> , 2018, 106, 771-779.	2.9	73
11	Partial substitution of NaCl by KCl and addition of flavor enhancers on probiotic Prato cheese: A study covering manufacturing, ripening and storage time. <i>Food Chemistry</i> , 2018, 248, 192-200.	4.2	61
12	Whey acerola-flavoured drink submitted Ohmic Heating: Bioactive compounds, antioxidant capacity, thermal behavior, water mobility, fatty acid profile and volatile compounds. <i>Food Chemistry</i> , 2018, 263, 81-88.	4.2	88