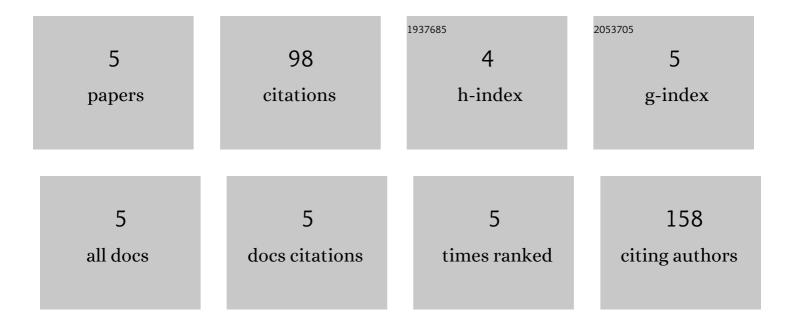
## Monica Regina Da Silva Scapim

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/10745302/publications.pdf

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Citric acid incorporated in a chitosan film as an active packaging material to improve the quality and duration of matured cheese shelf life. Journal of Dairy Research, 2022, 89, 201-207.	1.4	3
2	Ultrasound assisted extraction of bioactive compounds from BRS Violet grape pomace followed by alginate-Ca2+ encapsulation. Food Chemistry, 2021, 338, 128101.	8.2	31
3	Sodium alginate with turmeric coating for ripened cheeses. Journal of Food Science and Technology, 2020, 57, 2364-2369.	2.8	10
4	lce cream supplemented with grape juice residue as a source of antioxidants. International Journal of Dairy Technology, 2018, 71, 183-189.	2.8	44
5	Physical Evaluation and Hygroscopic Behavior of Dragon Fruit ( <i>Hylocereus undatus</i> ) Lyophilized Pulp Powder. Drying Technology, 2014, 32, 2005-2011.	3.1	10