

Larissa Silva

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1101907/publications.pdf>

Version: 2024-02-01

14
papers

414
citations

1937457

4
h-index

1588896

8
g-index

15
all docs

15
docs citations

15
times ranked

836
citing authors

#	ARTICLE	IF	CITATIONS
1	Quantification of bioactive compounds in pulps and by-products of tropical fruits from Brazil. Food Chemistry, 2014, 143, 398-404.	4.2	336
2	Cashew gum and maltodextrin particles for green tea (<i>Camellia sinensis</i> var <i>A ssamica</i>) extract encapsulation. Food Chemistry, 2018, 261, 169-175.	4.2	29
3	Graviola Fruit Bar Added Acerola By-Product Extract Protects Against Inflammation and Nociception in Adult Zebrafish (<i>Danio rerio</i>). Journal of Medicinal Food, 2020, 23, 173-180.	0.8	13
4	Development of Mixed Beverages Based on Tropical Fruits. , 2019, , 129-162.		8
5	Response surface methodology optimization of blended fruit nectar: cashew apple and açaí. International Journal of Fruit Science, 2022, 22, 275-286.	1.2	6
6	Characterization of rutin, phenolic compounds and antioxidant capacity of pulps and by-products of tropical fruits. Research, Society and Development, 2020, 9, e42942812.	0.0	4
7	Avaliação de plantas medicinais como potenciais aditivos antimicrobianos alimentares. Research, Society and Development, 2020, 9, e153953295.	0.0	3
8	Pequi Oil Esters as an Alternative to Environmentally Friendly Lubricant for Industrial Purposes. ACS Sustainable Chemistry and Engineering, 2022, 10, 1093-1102.	3.2	3
9	Antimicrobial activity of the aqueous extract and fractions from the leaf of the aroeira-do-sertão. Scientia Plena, 2021, 17, .	0.1	2
10	Bioaccessibility, Antioxidant and Antibacterial Potentials of Phenolic Compounds Ultrasonically Extracted from Acerola <i>Malpighia glabra</i> DC Coproduct. Current Bioactive Compounds, 2022, 18, .	0.2	2
11	Avaliação da Qualidade Microbiológica de Sashimis a Base de Salmão e Atum Comercializados na Cidade de Fortaleza-CE. Research, Society and Development, 2020, 9, e186942971.	0.0	0
12	Comparative study between animal cheese and similar vegetable: physicochemical, microbiological and sensory aspects. Research, Society and Development, 2020, 9, e127942956.	0.0	0
13	Potencial de aplicabilidade de coproduto de frutas no desenvolvimento bebidas fermentadas do tipo kombucha: um estudo de revisão. Research, Society and Development, 2022, 11, e33811525846.	0.0	0
14	Yellow Mombin Nectar Enriched with Encapsulated Green Tea (<i>Camellia Sinensis</i> Var <i>Assamica</i>): Physical-chemical, Rheological and Sensory Aspects. Journal of Culinary Science and Technology, 0, , 1-14.	0.6	0