

Larissa Silva

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

8

papers

292

citations

5

h-index

15

g-index

15

ext. papers

342

ext. citations

3.9

avg, IF

2.74

L-index

#	Paper	IF	Citations
8	Response surface methodology optimization of blended fruit nectar: cashew apple and aabi. <i>International Journal of Fruit Science</i> , 2022 , 22, 275-286	1.2	1
7	Brazilian (North and Northeast) Fruit By-Products 2020 , 127-158		5
6	Graviola Fruit Bar Added Acerola By-Product Extract Protects Against Inflammation and Nociception in Adult Zebrafish (). <i>Journal of Medicinal Food</i> , 2020 , 23, 173-180	2.8	5
5	Development of Mixed Beverages Based on Tropical Fruits 2019 , 129-162		7
4	Cashew gum and maltodextrin particles for green tea (<i>Camellia sinensis</i> var <i>Assamica</i>) extract encapsulation. <i>Food Chemistry</i> , 2018 , 261, 169-175	8.5	19
3	Quantification of bioactive compounds in pulps and by-products of tropical fruits from Brazil. <i>Food Chemistry</i> , 2014 , 143, 398-404	8.5	252
2	Pequi Oil Esters as an Alternative to Environmentally Friendly Lubricant for Industrial Purposes. <i>ACS Sustainable Chemistry and Engineering</i> ,	8.3	2
1	Yellow Mombin Nectar Enriched with Encapsulated Green Tea (<i>Camellia Sinensis</i> Var <i>Assamica</i>): Physical-chemical, Rheological and Sensory Aspects. <i>Journal of Culinary Science and Technology</i> , 1-14	0.8	