

Thiago S Leite

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

215
citations

1307366

7
h-index

1372474

10
g-index

10
all docs

10
docs citations

10
times ranked

354
citing authors

#	ARTICLE	IF	CITATIONS
1	The use of high pressure homogenization (HPH) to reduce consistency of concentrated orange juice (COJ). <i>Innovative Food Science and Emerging Technologies</i> , 2014, 26, 124-133.	2.7	56
2	Using High Pressure Homogenization (HPH) to Change the Physical Properties of Cashew Apple Juice. <i>Food Biophysics</i> , 2015, 10, 169-180.	1.4	50
3	High isostatic pressure and thermal processing of açaí-fruit (<i>Euterpe oleracea</i> Martius): Effect on pulp color and inactivation of peroxidase and polyphenol oxidase. <i>Food Research International</i> , 2018, 105, 853-862.	2.9	46
4	Frozen Concentrated Orange Juice (FCOJ) Processed by the High Pressure Homogenization (HPH) Technology: Effect on the Ready-to-Drink Juice. <i>Food and Bioprocess Technology</i> , 2016, 9, 1070-1078.	2.6	27
5	Effect of concentration and consistency on ohmic heating. <i>Journal of Food Process Engineering</i> , 2018, 41, e12883.	1.5	12
6	Polyphenol oxidase inactivation in viscous fluids by ohmic heating and conventional thermal processing. <i>Journal of Food Process Engineering</i> , 2019, 42, e13133.	1.5	9
7	Processing Frozen Concentrated Orange Juice (FCOJ) by High Pressure Homogenization (HPH) Technology: Changes in the Viscoelastic Properties. <i>Food Engineering Reviews</i> , 2015, 7, 231-240.	3.1	8
8	Structural and Rheological Properties of Frozen Concentrated Orange Juice (FCOJ) by Multi-Pass High-Pressure Homogenisation (MP-HPH). <i>International Journal of Food Properties</i> , 2017, , 1-11.	1.3	3
9	Effect of the homogenization process on the sensory and rheological properties in model system. <i>Journal of Texture Studies</i> , 2020, 51, 352-360.	1.1	3
10	Application of time-intensity analysis in model system submitted to homogenization. <i>Food Science and Technology International</i> , 2019, 25, 462-471.	1.1	1