Thiago S Leite

List of Publications by Year
in descending order

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