

Pedro E D Augusto

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144
papers

2,872
citations

31
h-index

47
g-index

149
ext. papers

3,630
ext. citations

5.1
avg, IF

6.17
L-index

#	Paper	IF	Citations
144	Effect of high pressure homogenization (HPH) on the physical stability of tomato juice. <i>Food Research International</i> , 2013 , 51, 170-179	7	135
143	Effect of high pressure homogenization (HPH) on the rheological properties of tomato juice: Time-dependent and steady-state shear. <i>Journal of Food Engineering</i> , 2012 , 111, 570-579	6	108
142	Peach juice processed by the ultrasound technology: Changes in its microstructure improve its physical properties and stability. <i>Food Research International</i> , 2016 , 82, 22-33	7	100
141	Ultrasound pre-treatment enhances the carrot drying and rehydration. <i>Food Research International</i> , 2016 , 89, 701-708	7	90
140	Mechanisms for improving mass transfer in food with ultrasound technology: Describing the phenomena in two model cases. <i>Ultrasonics Sonochemistry</i> , 2016 , 29, 413-9	8.9	85
139	Potato starch modification using the ozone technology. <i>Food Hydrocolloids</i> , 2017 , 66, 343-356	10.6	79
138	Effect of high pressure homogenization (HPH) on the rheological properties of a fruit juice serum model. <i>Journal of Food Engineering</i> , 2012 , 111, 474-477	6	66
137	Effect of high pressure homogenization (HPH) on the rheological properties of tomato juice: Viscoelastic properties and the Cox-Merz rule. <i>Journal of Food Engineering</i> , 2013 , 114, 57-63	6	62
136	Effect of temperature on dynamic and steady-state shear rheological properties of siriguela (<i>Spondias purpurea</i> L.) pulp. <i>Journal of Food Engineering</i> , 2012 , 108, 283-289	6	58
135	The Hydration of Grains: A Critical Review from Description of Phenomena to Process Improvements. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 352-370	16.4	57
134	Ascorbic acid stability in fruit juices during thermosonication. <i>Ultrasonics Sonochemistry</i> , 2017 , 37, 375-381	8.9	55
133	Non-thermal effects of microwave and ohmic processing on microbial and enzyme inactivation: a critical review. <i>Current Opinion in Food Science</i> , 2020 , 35, 36-48	9.8	54
132	Modelling the effect of temperature on the hydration kinetic of adzuki beans (<i>Vigna angularis</i>). <i>Journal of Food Engineering</i> , 2013 , 118, 417-420	6	54
131	Ultrasound processing of guava juice: Effect on structure, physical properties and lycopene in vitro accessibility. <i>Food Chemistry</i> , 2018 , 268, 594-601	8.5	51
130	Ethanol and ultrasound pre-treatments to improve infrared drying of potato slices. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 49, 65-75	6.8	49
129	Effect of high pressure homogenization (HPH) on the rheological properties of tomato juice: Creep and recovery behaviours. <i>Food Research International</i> , 2013 , 54, 169-176	7	48
128	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	6.8	46

127	Ultrasound technology enhances the hydration of corn kernels without affecting their starch properties. <i>Journal of Food Engineering</i> , 2017 , 197, 34-43	6	45
126	Enhancing mung bean hydration using the ultrasound technology: description of mechanisms and impact on its germination and main components. <i>Scientific Reports</i> , 2016 , 6, 38996	4.9	45
125	Ethanol pre-treatment improves vegetable drying and rehydration: Kinetics, mechanisms and impact on viscoelastic properties. <i>Journal of Food Engineering</i> , 2018 , 233, 17-27	6	44
124	Ultrasound and ethanol pre-treatments to improve convective drying: Drying, rehydration and carotenoid content of pumpkin. <i>Food and Bioproducts Processing</i> , 2020 , 119, 20-30	4.9	44
123	Ultrasound (US) enhances the hydration of sorghum (<i>Sorghum bicolor</i>) grains. <i>Ultrasonics Sonochemistry</i> , 2015 , 23, 11-5	8.9	43
122	Hydrogels based on ozonated cassava starch: Effect of ozone processing and gelatinization conditions on enhancing 3D-printing applications. <i>International Journal of Biological Macromolecules</i> , 2019 , 138, 1087-1097	7.9	41
121	Rheological Behavior of Tomato Juice: Steady-State Shear and Time-Dependent Modeling. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1715-1723	5.1	39
120	Ozone treatment to reduce deoxynivalenol (DON) and zearalenone (ZEN) contamination in wheat bran and its impact on nutritional quality. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018 , 35, 1189-1199	3.2	37
119	Peroxidase (POD) and polyphenol oxidase (PPO) photo-inactivation in a coconut water model solution using ultraviolet (UV). <i>Food Research International</i> , 2015 , 74, 151-159	7	36
118	Using ultrasound technology for the inactivation and thermal sensitization of peroxidase in green coconut water. <i>Ultrasonics Sonochemistry</i> , 2017 , 36, 173-181	8.9	36
117	Using High Pressure Homogenization (HPH) to Change the Physical Properties of Cashew Apple Juice. <i>Food Biophysics</i> , 2015 , 10, 169-180	3.2	35
116	Correlation between morphology, hydration kinetics and mathematical models on Andean lupin (<i>Lupinus mutabilis</i> Sweet) grains. <i>LWT - Food Science and Technology</i> , 2015 , 61, 290-298	5.4	35
115	From the sigmoidal to the downward concave shape behavior during the hydration of grains: Effect of the initial moisture content on Adzuki beans (<i>Vigna angularis</i>). <i>Food and Bioproducts Processing</i> , 2015 , 96, 43-51	4.9	34
114	Effect of dynamic high pressure on technological properties of cashew tree gum (<i>Anacardium occidentale</i> L.). <i>Carbohydrate Polymers</i> , 2015 , 129, 187-93	10.3	33
113	Enhancing the hydration process of common beans by ultrasound and high temperatures: Impact on cooking and thermodynamic properties. <i>Journal of Food Engineering</i> , 2018 , 225, 53-61	6	30
112	Modelling the effect of temperature on the lipid solid fat content (SFC). <i>Food Research International</i> , 2012 , 45, 132-135	7	30
111	Multi-pass high pressure homogenization of commercial enzymes: Effect on the activities of glucose oxidase, neutral protease and amyloglucosidase at different temperatures. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 18, 83-88	6.8	30
110	Preparation of cassava starch hydrogels for application in 3D printing using dry heating treatment (DHT): A prospective study on the effects of DHT and gelatinization conditions. <i>Food Research International</i> , 2020 , 128, 108803	7	30

109	Starch modification through environmentally friendly alternatives: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2482-2505	11.5	30
108	Properties and possible applications of ozone-modified potato starch. <i>Food Research International</i> , 2019 , 116, 1192-1201	7	29
107	Influence of fibre addition on the rheological properties of peach juice. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1086-1092	3.8	28
106	Effect of ultrasound technology on barley seed germination and vigour. <i>Seed Science and Technology</i> , 2015 , 43, 297-302	0.6	27
105	Enhancing carrot convective drying by combining ethanol and ultrasound as pre-treatments: Effect on product structure, quality, energy consumption, drying and rehydration kinetics. <i>Ultrasonics Sonochemistry</i> , 2021 , 70, 105304	8.9	26
104	Ozonation of whole wheat flour and wet milling effluent: Degradation of deoxynivalenol (DON) and rheological properties. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2017 , 52, 516-524	2.2	24
103	Ultrasound assisted enzymatic hydrolysis of sucrose catalyzed by invertase: Investigation on substrate, enzyme and kinetics parameters. <i>LWT - Food Science and Technology</i> , 2019 , 107, 164-170	5.4	24
102	Ethanol pre-treatment to ultrasound-assisted convective drying of apple. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 61, 102328	6.8	23
101	The ultrasound assisted hydration as an opportunity to incorporate nutrients into grains. <i>Food Research International</i> , 2018 , 106, 928-935	7	23
100	Combining ozone and ultrasound technologies to modify maize starch. <i>International Journal of Biological Macromolecules</i> , 2019 , 139, 63-74	7.9	23
99	Ozone technology as an alternative to fermentative processes to improve the oven-expansion properties of cassava starch. <i>Food Research International</i> , 2019 , 123, 56-63	7	22
98	Structure and properties of starches from Arracacha (<i>Arracacia xanthorrhiza</i>) roots. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 1029-1038	7.9	22
97	Effect of dynamic high pressure on milk fermentation kinetics and rheological properties of probiotic fermented milk. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 26, 67-75	6.8	22
96	The effect of the high pressure homogenisation on the activity and stability of a commercial neutral protease from <i>Bacillus subtilis</i> . <i>International Journal of Food Science and Technology</i> , 2012 , 47, 716-722	3.8	22
95	Ozonation of cassava starch to produce biodegradable films. <i>International Journal of Biological Macromolecules</i> , 2019 , 141, 713-720	7.9	21
94	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	5.1	21
93	Microstructure elements affect the mass transfer in foods: The case of convective drying and rehydration of pumpkin. <i>LWT - Food Science and Technology</i> , 2018 , 93, 102-108	5.4	20
92	Ozone technology to reduce zearalenone contamination in whole maize flour: degradation kinetics and impact on quality. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6814-6821	4.3	20

91	The effect of high pressure homogenization on the activity of a commercial β -galactosidase. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2012 , 39, 1587-96	4.2	20
90	Structural changes caused by ultrasound pretreatment: Direct and indirect demonstration in potato cylinders. <i>Ultrasonics Sonochemistry</i> , 2019 , 52, 176-183	8.9	20
89	Ozone modification of arracacha starch: Effect on structure and functional properties. <i>Food Hydrocolloids</i> , 2020 , 108, 106066	10.6	19
88	Emerging technologies to enhance starch performance. <i>Current Opinion in Food Science</i> , 2021 , 37, 26-36	9.8	19
87	Viscoelastic Properties of Tomato Juice: Applicability of the Cox-Merz Rule. <i>Food and Bioprocess Technology</i> , 2013 , 6, 839-843	5.1	18
86	Incorporation of microencapsulated hydrophilic and lipophilic nutrients into foods by using ultrasound as a pre-treatment for drying: A prospective study. <i>Ultrasonics Sonochemistry</i> , 2019 , 54, 153-161	8.9	17
85	Using Computational Fluid-Dynamics (CFD) for the evaluation of beer pasteurization: effect of orientation of cans. <i>Food Science and Technology</i> , 2010 , 30, 980-986	2	17
84	Avaliação do escoamento de leite desnatado durante homogeneização a alta pressão (HAP) por meio de fluidodinâmica computacional (CFD). <i>Brazilian Journal of Food Technology</i> , 2011 , 14, 232-240	1.5	17
83	Dry heating treatment: A potential tool to improve the wheat starch properties for 3D food printing application. <i>Food Research International</i> , 2020 , 137, 109731	7	17
82	The ultrasound technology for modifying enzyme activity. <i>Scientia Agropecuaria</i> , 2016 , 07, 145-150	4.6	17
81	Describing the Food Sigmoidal Behavior During Hydration Based on a Second-Order Autocatalytic Kinetic. <i>Drying Technology</i> , 2015 , 33, 315-321	2.6	15
80	High Hydrostatic Pressure and High-Pressure Homogenization Processing of Fruit Juices 2018 , 393-421		14
79	Multiphysics modeling of microwave processing for enzyme inactivation in fruit juices. <i>Journal of Food Engineering</i> , 2019 , 263, 366-379	6	14
78	Improving the infrared drying and rehydration of potato slices using simple approaches: Perforations and ethanol. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13089	2.4	13
77	Challenges, trends and opportunities in food processing. <i>Current Opinion in Food Science</i> , 2020 , 35, 72-78	9.8	13
76	Correlating the properties of different carioca bean cultivars (<i>Phaseolus vulgaris</i>) with their hydration kinetics. <i>Food Research International</i> , 2018 , 107, 182-194	7	13
75	Effect of ultrasound on goat cream hydrolysis by lipase: Evaluation on enzyme, substrate and assisted reaction. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109636	5.4	12
74	Ozone Processing of Cassava Starch. <i>Ozone: Science and Engineering</i> , 2021 , 43, 60-77	2.4	11

73	Using ultrasound for improving hydration and debittering of Andean lupin grains. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13170	2.4	10
72	Irradiation of mung beans (<i>Vigna radiata</i>): A prospective study correlating the properties of starch and grains. <i>International Journal of Biological Macromolecules</i> , 2019 , 129, 460-470	7.9	10
71	Hydration kinetics of cereal and pulses: New data and hypothesis evaluation. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12617	2.4	9
70	Starch modification by ozone: Correlating molecular structure and gel properties in different starch sources. <i>Food Hydrocolloids</i> , 2020 , 108, 106027	10.6	9
69	Ultrasound assisted acidification of model foods: Kinetics and impact on structure and viscoelastic properties. <i>Food Research International</i> , 2017 , 100, 468-476	7	8
68	Ultrasound Processing of Fruit and Vegetable Juices 2017 , 181-199		8
67	Other Mass Transfer Unit Operations Enhanced by Ultrasound 2017 , 369-389		8
66	THERMAL INACTIVATION OF LACTOBACILLUS PLANTARUM IN A MODEL LIQUID FOOD. <i>Journal of Food Process Engineering</i> , 2011 , 34, 1013-1027	2.4	8
65	Ultrasound-assisted hydration of wheat grains at different temperatures and power applied: Effect on acoustic field, water absorption and germination. <i>Chemical Engineering and Processing: Process Intensification</i> , 2020 , 155, 108045	3.7	8
64	Dual-process of starch modification: Combining ozone and dry heating treatments to modify cassava starch structure and functionality. <i>International Journal of Biological Macromolecules</i> , 2021 , 167, 894-905	7.9	8
63	A Comparative Study Between Technological Properties of Cashew Tree Gum and Arabic Gum. <i>Journal of Polymers and the Environment</i> , 2015 , 23, 392-399	4.5	7
62	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	6.5	7
61	Iron-Fortified Pineapple Chips Produced Using Microencapsulation, Ethanol, Ultrasound and Convective Drying. <i>Food Engineering Reviews</i> , 2020 , 13, 726	6.5	7
60	Combining Ionizing Irradiation and Ultrasound Technologies: Effect on Beans Hydration and Germination. <i>Journal of Food Science</i> , 2019 , 84, 3179-3185	3.4	7
59	Computational Fluid Dynamics Analysis of Viscosity Influence on Thermal In-Package Liquid Food Process. <i>International Journal of Food Engineering</i> , 2010 , 6,	1.9	7
58	Evaluation of Methodologies for Mathematical Modeling of Packaged Conductive Foods Heat Process. <i>International Journal of Food Engineering</i> , 2009 , 5,	1.9	7
57	Drying Accelerators to Enhance Processing and Properties: Ethanol, Isopropanol, Acetone and Acetic Acid as Pre-treatments to Convective Drying of Pumpkin. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1984-1996	5.1	7
56	Pulsed electric fields (PEF) treatment to enhance starch 3D printing application: Effect on structure, properties, and functionality of wheat and cassava starches. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 68, 102602	6.8	7

55	Peroxidase inactivation kinetics is affected by the addition of calcium chloride in fruit beverages. <i>LWT - Food Science and Technology</i> , 2018 , 89, 610-616	5.4	7
54	Describing the Sigmoidal Behavior of Roasted White Lupin (<i>Lupinus albus</i>) During Hydration. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12428	2.4	6
53	Biodegradable Films Produced from Ozone-Modified Potato Starch. <i>Journal of Packaging Technology and Research</i> , 2020 , 4, 3-11	3.1	6
52	Gamma irradiation of common beans: Effect on nutritional and technological properties. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108539	5.4	6
51	Oat hydration kinetics at different temperatures: Evaluation, model, and validation. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13159	2.4	6
50	Artificial neural network for prediction of dielectric properties relevant to microwave processing of fruit juice. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12815	2.4	6
49	Viscoelastic properties of tomato juice. <i>Procedia Food Science</i> , 2011 , 1, 589-593		5
48	Numerical Simulation of Packed Liquid Food Thermal Process Using Computational Fluid Dynamics (CFD). <i>International Journal of Food Engineering</i> , 2011 , 7,	1.9	5
47	Determination of the Convective Heat Transfer Coefficient (h) in the Sterilization of Retortable Pouches. <i>International Journal of Food Engineering</i> , 2011 , 7,	1.9	5
46	Computational fluid dynamics evaluation of liquid food thermal process in a brick shaped package. <i>Food Science and Technology</i> , 2012 , 32, 134-141	2	5
45	Ultrasound processing of fruits and vegetables, structural modification and impact on nutrient and bioactive compounds: a review. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 4376-4395	3.8	5
44	Ozonation of Adzuki beans (<i>Vigna angularis</i>): Effect on the hydration kinetics, phenolic compounds and antioxidant capacity. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12893	2.4	5
43	Hydration kinetics of Carioca beans at different pHs. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12908	2.4	5
42	Microwave and microwave-vacuum drying as alternatives to convective drying in barley malt processing. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 73, 102770	6.8	5
41	Conventional Technologies of Food Preservation 2018 , 3-23		4
40	An autocatalytic kinetic model for describing microbial growth during fermentation. <i>Bioprocess and Biosystems Engineering</i> , 2015 , 38, 199-205	3.7	4
39	THERMAL PROCESSES Commercial Sterility (Retort) 2014 , 567-576		4
38	Evaluation of Geometric Symmetry Condition in Numerical Simulations of Thermal Process of Packed Liquid Food by Computational Fluid Dynamics (CFD). <i>International Journal of Food Engineering</i> , 2010 , 6,	1.9	4

37	Thermal Inactivation of Alicyclobacillus acidoterrestris in a Model Food. <i>International Journal of Food Engineering</i> , 2011 , 7,	1.9	4
36	Using Computational Fluid Dynamics (CFD) for Evaluation of Fluid Flow Through a Gate Valve. <i>International Journal of Food Engineering</i> , 2012 , 8,	1.9	4
35	DETERMINAÇÃO DE PROPRIEDADES FÍSICAS DO FEIJÃO FRADINHO. <i>Revista Brasileira De Produtos Agroindustriais</i> , 2011 , 13, 27-35		4
34	Evaluating new lines of pigeon pea (<i>Cajanus cajan</i> L.) as a human food source. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14517	2.1	3
33	DETERMINING CONVECTIVE HEAT TRANSFER COEFFICIENT (h) FOR HEATING AND COOLING OF BOTTLES IN WATER IMMERSION. <i>Journal of Food Process Engineering</i> , 2012 , 35, 54-75	2.4	3
32	Ultrasound processing of amyloglucosidase: impact on enzyme activity, stability and possible industrial applications. <i>Acta Scientiarum - Technology</i> , 2020 , 43, e48929	0.5	3
31	Interaction between aluminium cans and beverages: Influence of catalytic ions, alloy and coating in the corrosion process. <i>Food Packaging and Shelf Life</i> , 2019 , 19, 56-65	8.2	3
30	Evaluation of ozone technology as an alternative for degradation of free gossypol in cottonseed meal: a prospective study. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021 , 38, 659-669	3.2	3
29	Structural modification on potato tissue and starch using ethanol pre-treatment and drying process. <i>Food Structure</i> , 2021 , 29, 100202	4.3	3
28	Bio-based multilayer films: A review of the principal methods of production and challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-17	11.5	3
27	Physical properties of barley grains at hydration and drying conditions of malt production. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13644	2.4	3
26	Evaluating the Guo-Campanella viscoelastic model. <i>Journal of Texture Studies</i> , 2018 , 49, 121-128	3.6	2
25	THERMAL PROCESS CHARACTERIZATION OF MOIST PET FOOD: PROXIMATE ANALYSIS AND THERMO-PHYSICAL PROPERTIES AND THERMAL RESISTANCE OF CLOSTRIDIUM SPOROGENES. <i>Journal of Food Processing and Preservation</i> , 2013 , 37, 126-132	2.1	2
24	Numerical evaluation of liquid food heat sterilization in a brick-shaped package. <i>Procedia Food Science</i> , 2011 , 1, 1290-1294		2
23	Combining ultrasound, vacuum and/or ethanol as pretreatments to the convective drying of celery slices. <i>Ultrasonics Sonochemistry</i> , 2021 , 79, 105779	8.9	2
22	An insight into the pasting properties and gel strength of starches from different sources: effect of starch concentration. <i>Scientia Agropecuaria</i> , 2021 , 24, 203-212	4.6	2
21	Principles of unit operations in food processing 2016 , 68-83		2
20	Combining ethanol pre-treatment and ultrasound-assisted drying to enhance apple chips by fortification with black carrot anthocyanin. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 2078-2089 ²	4.3	2

19	Kinetic and thermodynamic compensation study of the hydration of faba beans (<i>Vicia faba</i> L.). <i>Food Research International</i> , 2019 , 119, 390-397	7	1
18	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	3	1
17	Using the Mitschka-Briggs-Steffe Method for Evaluation of Cactus Pear Concentrated Pulps Rheological Behavior. <i>International Journal of Food Engineering</i> , 2012 , 7,	1.9	1
16	Inactivation of <i>E. coli</i> and <i>B. subtilis</i> spores in ozonized cassava starch. <i>Food Science and Technology</i> , 2013 , 33, 289-294	2	1
15	Determining the Convective Heat Transfer Coefficient (h) in Thermal Process of Foods. <i>International Journal of Food Engineering</i> , 2011 , 7,	1.9	1
14	Emerging Technologies for Noncarbonated Beverages Processing 2020 , 233-261		1
13	Automation of a Mattson Bean Cooker: A simple and a low-cost approach. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14769	2.1	1
12	Transport properties of saturated sucrose and maltitol solutions as affected by temperature. <i>Journal of Molecular Liquids</i> , 2021 , 336, 116254	6	1
11	Thermal processing of food: Challenges, innovations and opportunities. A position paper. <i>Food Reviews International</i> , 1-26	5.5	1
10	Casting and extrusion processes to produce bio-based plastics using cassava starch modified by the dry heat treatment (DHT). <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 75, 102906	6.8	0
9	Valorization of Pineapple Pomace for Food or Feed: Effects of Pre-treatment with Ethanol on Convective Drying and Quality Properties. <i>Waste and Biomass Valorization</i> , 2022 , 13, 2253	3.2	0
8	Uvaia fruit (<i>Eugenia pyriformis</i> Cambess) drying: Ethanol as pre-treatment, convective drying kinetics and bioactive compounds. <i>Journal of Food Processing and Preservation</i> , e16284	2.1	0
7	Knowledge and perception of different plastic bags and packages: A case study in Brazil. <i>Journal of Environmental Management</i> , 2022 , 301, 113881	7.9	0
6	A New Ozonated Cassava Film with the Addition of Cellulose Nanofibres: Production and Characterization of Mechanical, Barrier and Functional Properties. <i>Journal of Polymers and the Environment</i> , 2021 , 29, 1908-1920	4.5	0
5	Convective drying of cambuci, a native fruit from the Brazilian Atlantic Forest: Effect of pretreatments with ethanol and freezing. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13822	2.4	0
4	Physicochemical and functional properties of a novel starch from uvaia (<i>Eugenia pyriformis</i>) seed, a native fruit from Brazil. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15845	2.1	0
3	High-Pressure Homogenization on Food Enzymes 2021 , 293-314		
2	High Pressure Homogenization in Fruit and Vegetable Juice and Puree Processing: Effects on Quality, Stability and Phytochemical Profile 2021 , 337-358		

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