

Silvio Claudio Da Costa

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

298
citations

1163117

8
h-index

888059

17
g-index

19
all docs

19
docs citations

19
times ranked

358
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction of sweeteners from <i>Stevia rebaudiana</i> by semicontinuous percolation of untreated leaves and leaves pretreated with ethanol. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	4
2	Compounds from <i>Stevia rebaudiana</i> Bertoni leaves: An overview of non-conventional extraction methods and challenges. <i>Food Bioscience</i> , 2022, 46, 101593.	4.4	9
3	Whey protein enriched with <i>Stevia rebaudiana</i> fraction restores the pancreatic function of streptozotocin induced diabetic rats. <i>Journal of Food Science and Technology</i> , 2021, 58, 805-810.	2.8	4
4	Uvaia (<i>Eugenia pyriformis</i> Cambess) residue as a source of antioxidants: An approach to ecofriendly extraction. <i>LWT - Food Science and Technology</i> , 2021, 138, 110785.	5.2	10
5	Uvaia pulp: obtaining a functional product by ultrasound assisted extraction and reverse osmosis. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3561-3568.	3.2	1
6	Molecular insight on the binding of stevia glycosides to bovine serum albumin. <i>Chemico-Biological Interactions</i> , 2021, 344, 109526.	4.0	6
7	Ultrasound-assisted extraction of compounds from <i>Stevia</i> leaf pretreated with ethanol. <i>Industrial Crops and Products</i> , 2021, 172, 114035.	5.2	14
8	Performance of asymmetric spinel hollow fiber membranes for hibiscus (<i>Hibiscus sabdariffa</i> L.) extract clarification: Flux modeling and extract stability. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14948.	2.0	3
9	Camu-camu bioactive compounds extraction by ecofriendly sequential processes (ultrasound assisted) Tj ETQq1 1 0.784314 10 BT /Ov 8.2 38	8.2	38
10	Substituting sucralose with rebaudioside A in soy foods: equivalent sweetness, physicochemical analysis, microbiological assessment and acceptance test. <i>Food Science and Technology</i> , 2020, 40, 410-414.	1.7	5
11	Development of diet cereal bar sweetened with stevia leaves pre-treated with ethanol. <i>Food Science and Technology</i> , 2020, 40, 894-901.	1.7	4
12	Whey protein sweetened with <i>Stevia rebaudiana</i> Bertoni (Bert.) increases mitochondrial biogenesis markers in the skeletal muscle of resistance-trained rats. <i>Nutrition and Metabolism</i> , 2019, 16, 65.	3.0	11
13	Pretreatment with ethanol as an alternative to improve steviol glycosides extraction and purification from a new variety of stevia. <i>Food Chemistry</i> , 2018, 241, 452-459.	8.2	36
14	<i>Stevia</i> Nonsweetener Fraction Displays an Insulinotropic Effect Involving Neurotransmission in Pancreatic Islets. <i>International Journal of Endocrinology</i> , 2018, 2018, 1-7.	1.5	11
15	Fortification of the whey protein isolate antioxidant and antidiabetic activity with fraction rich in phenolic compounds obtained from <i>Stevia rebaudiana</i> (Bert.) Bertoni leaves. <i>Journal of Food Science and Technology</i> , 2017, 54, 2020-2029.	2.8	21
16	Functional properties and sensory testing of whey protein concentrate sweetened with rebaudioside A. <i>Revista De Nutricao</i> , 2016, 29, 125-137.	0.4	7
17	Evaluation of the potential use of rebaudioside-A as sweetener for diet jam. <i>Food Science and Technology</i> , 2013, 33, 555-560.	1.7	11
18	Sweet diterpenic glycosides balance of a new cultivar of <i>Stevia rebaudiana</i> (Bert.) Bertoni: Isolation and quantitative distribution by chromatographic, spectroscopic, and electrophoretic methods. <i>Process Biochemistry</i> , 2005, 40, 3587-3594.	3.7	103