Alessandro Nogueira

List of Publications by Year
in descending order

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84	1,533	361296	360920
papers	citations	20	35
		h-index	g-index

84	84	84	2118
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A comparative study of the phenolic compounds and the in vitro antioxidant activity of different Brazilian teas using multivariate statistical techniques. Food Research International, 2014, 60, 246-254.	2.9	150
2	Optimisation of the extraction of phenolic compounds from apples using response surface methodology. Food Chemistry, 2014, 149, 151-158.	4.2	126
3	Beans (Phaseolus vulgaris L.): whole seeds with complex chemical composition. Current Opinion in Food Science, 2018, 19, 63-71.	4.1	84
4	Chemical characterisation and application of acid whey in fermented milk. Journal of Food Science and Technology, 2015, 52, 2083-2092.	1.4	74
5	Impact on chemical profile in apple juice and cider made from unripe, ripe and senescent dessert varieties. LWT - Food Science and Technology, 2016, 65, 436-443.	2.5	71
6	Classification of juices and fermented beverages made from unripe, ripe and senescent apples based on the aromatic profile using chemometrics. Food Chemistry, 2013, 141, 967-974.	4.2	65
7	Perceptions of Brazilian consumers regarding white mould surfaceâ€ripened cheese using free word association. International Journal of Dairy Technology, 2019, 72, 585-590.	1.3	65
8	The Association between Chromaticity, Phenolics, Carotenoids, and In Vitro Antioxidant Activity of Frozen Fruit Pulp in Brazil: An Application of Chemometrics. Journal of Food Science, 2014, 79, C510-6.	1.5	55
9	Development and optimization of a HPLC-RI method for the determination of major sugars in apple juice and evaluation of the effect of the ripening stage. Food Science and Technology, 2014, 34, 38-43.	0.8	40
10	Distribution of phenolic compounds and antioxidant capacity in apples tissues during ripening. Journal of Food Science and Technology, 2017, 54, 1511-1518.	1.4	40
11	Influence of Fermentation with Hanseniaspora sp. Yeast on the Volatile Profile of Fermented Apple. Journal of Agricultural and Food Chemistry, 2012, 60, 9815-9821.	2.4	36
12	Apple wine processing with different nitrogen contents. Brazilian Archives of Biology and Technology, 2011, 54, 551-558.	0.5	34
13	Effect of cryoconcentration process on phenolic compounds and antioxidant activity in apple juice. Journal of the Science of Food and Agriculture, 2019, 99, 2786-2792.	1.7	29
14	Effect of alcoholic fermentation in the content of phenolic compounds in cider processing. Brazilian Archives of Biology and Technology, 2008, 51, 1025-1032.	0.5	26
15	Effect of mash maceration and ripening stage of apples on phenolic compounds and antioxidant power of cloudy juices: A study using chemometrics. LWT - Food Science and Technology, 2014, 57, 223-229.	2.5	25
16	Apple Aminoacid Profile and Yeast Strains in the Formation of Fusel Alcohols and Esters in Cider Production. Journal of Food Science, 2015, 80, C1170-7.	1.5	23
17	Modelling the extraction of phenolic compounds and in vitro antioxidant activity of mixtures of green, white and black teas (Camellia sinensis L. Kuntze). Journal of Food Science and Technology, 2015, 52, 6966-6977.	1.4	23
18	A new approach to the use of apple pomace in cider making for the recovery of phenolic compounds. LWT - Food Science and Technology, 2020, 126, 109316.	2.5	23

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19	Combining chemical analysis, sensory profile, CATA, preference mapping and chemometrics to establish the consumer quality standard of Camembertâ€type cheeses. International Journal of Dairy Technology, 2021, 74, 371-382.	1.3	23
20	Aproveitamento de bagaÃ§o de maÃ§Ã£ para a produÃ§Ã£o de Ã¡lcool e obtenÃ§Ã£o de fibras alimentares. Ciencia E Agrotecnologia, 2005, 29, 1231-1238.	1.5	23
21	Ripened Semihard Cheese Covered with Lard and Dehydrated Rosemary (Rosmarinus officinalis) Tj ETQq1 1 0.784314 rgBT /Over	1.5	22
22	Effects of gamma radiation on the phenolic compounds and in vitro antioxidant activity of apple pomace flour during storage using multivariate statistical techniques. Innovative Food Science and Emerging Technologies, 2016, 33, 251-259.	2.7	22
23	Effect of addition of phenolic compounds recovered from apple pomace on cider quality. LWT - Food Science and Technology, 2019, 100, 348-354.	2.5	21
24	Chemical and instrumental characterization of pectin from dried pomace of eleven apple cultivars. Acta Scientiarum - Agronomy, 2011, 33, .	0.6	20
25	Effects of gamma radiation on the stability and degradation kinetics of phenolic compounds and antioxidant activity during storage of (Oryza sativa L.) black rice flour. Brazilian Archives of Biology and Technology, 0, 62, .	0.5	20
26	Phenolic profile and antioxidant capacity of the principal apples produced in Brazil. International Journal of Food Sciences and Nutrition, 2013, 64, 611-620.	1.3	19
27	AnÃ¡lise da aptidÃ£o industrial de seis cultivares de maÃ§Ã£s, considerando suas avaliaÃ§Ãµes fÃsico-quÃmicas (Dados da Safra 2001/2002). Ciencia E Agrotecnologia, 2004, 28, 1336-1343.	1.5	18
28	Apple pomace from eleven cultivars: an approach to identify sources of bioactive compounds. Acta Scientiarum - Agronomy, 2010, 32, .	0.6	17
29	Blackberry (Rubus spp.): influence of ripening and processing on levels of phenolic compounds and antioxidant activity of the 'Brazos' and 'Tupy' varieties grown in Brazil. Ciencia Rural, 2015, 45, 744-749.	0.3	16
30	Supplementation of amino acids in apple must for the standardization of volatile compounds in ciders. Journal of the Institute of Brewing, 2016, 122, 334-341.	0.8	15
31	Influence of solvents in the extraction of phenolic compounds with antibacterial activity from apple pomace. Separation Science and Technology, 2021, 56, 903-911.	1.3	15
32	Extraction Optimization of Phenolic Extracts from Carioca Bean (Phaseolus vulgaris L.) Using Response Surface Methodology. Food Analytical Methods, 2019, 12, 148-159.	1.3	14
33	Effect of fruit ripening on bioactive compounds and antioxidant capacity of apple beverages. Food Science and Technology, 2019, 39, 294-300.	0.8	12
34	Quality assessment of the manufacture of new ripened soft cheese by Geotrichum candidum: physico-chemical and technological properties. Food Science and Technology, 2019, 39, 50-58.	0.8	12
35	Extraction model of low methoxyl pectin from apple pomace effects of acid concentration and time on the process and the product. Brazilian Archives of Biology and Technology, 2009, 52, 177-185.	0.5	11
36	Quality evaluation of parmesan-type cheese: a chemometric approach. Food Science and Technology, 2014, 34, 181-188.	0.8	11

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37	Antioxidant effect of dehydrated rosemary leaves in ripened semi-hard cheese: A study using coupled TGâ€“DSCâ€“FTIR (EGA). LWT - Food Science and Technology, 2015, 63, 1023-1028.	2.5	11
38	Sweet Potato (Ipomoea batatas L.): a Versatile Raw Material for the Food Industry. Brazilian Archives of Biology and Technology, 0, 64, .	0.5	11
39	Effect of biomass reduction on the fermentation of cider. Brazilian Archives of Biology and Technology, 2007, 50, 1083-1092.	0.5	10
40	Population dynamics of mixed cultures of yeast and lactic acid bacteria in cider conditions. Brazilian Archives of Biology and Technology, 2013, 56, 837-847.	0.5	10
41	Monitoring of the phenolic compounds and inÂvitro antioxidant activity of apple beverages according to geographical origin and their type: A chemometric study. LWT - Food Science and Technology, 2017, 84, 385-393.	2.5	10
42	Hydrolysis of whey lactose: Kluyveromyces lactis Î²-galactosidase immobilisation and integrated process hydrolysis-ultrafiltration. International Dairy Journal, 2021, 117, 105007.	1.5	10
43	Cytoprotective Effect of Phenolic Extract from Brazilian Apple Peel in Insulin-Producing Cells. Current Nutrition and Food Science, 2018, 14, 136-142.	0.3	10
44	Microbial Levels in Apple Must and Their Association with Fruit Selection, Washing and Sanitization. Journal of Food Safety, 2014, 34, 141-149.	1.1	9
45	Apple Cider Fermentation. , 2012, , 209-236.		9
46	Quality profile of samples of 139 apples. Acta Alimentaria, 2008, 37, 9-22.	0.3	9
47	Slow Fermentation in French Cider Processing due to Partial Biomass Reduction. Journal of the Institute of Brewing, 2008, 114, 102-110.	0.8	8
48	AvaliaÃ§Ã£o do mÃ©todo de liquefaÃ§Ã£o enzimÃ¡tica na extraÃ§Ã£o de suco de maÃ§Ã£. Food Science and Technology, 2006, 26, 906-915.	0.8	8
49	Dissolved oxygen content in apple must: technological implications in cider processing. Journal of the Institute of Brewing, 2014, 120, 65-70.	0.8	7
50	Viability ofHanseniaspora uvarumyeast preserved by lyophilization and cryopreservation. Yeast, 2015, 32, 559-565.	0.8	7
51	Effects of gamma radiation on physicochemical, thermogravimetric, microstructural and microbiological properties during storage of apple pomace flour. LWT - Food Science and Technology, 2017, 78, 105-113.	2.5	7
52	The Influence of Different Amounts of Dextran and Starch in Crystallized Sugar in the Formation of Floc in Acidic Carbonated Solutions and Alcoholic Solutions. Sugar Tech, 2013, 15, 65-70.	0.9	6
53	Quality assessment of white moldâ€ripened cheeses manufactured with different lactic cultures. Journal of the Science of Food and Agriculture, 2016, 96, 3831-3837.	1.7	6
54	A multivariate approach to differentiate yerba mate (Ilex paraguariensis) commercialized in the southern Brazil on the basis of phenolics, methylxanthines and in vitro antioxidant activity. Food Science and Technology, 2020, 40, 645-652.	0.8	6

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55	Phenolic Compounds and Antioxidant Capacity of Brazilian Apples. Food and Nutrition Sciences (Print), 2015, 06, 727-735.	0.2	6
56	Intensidade de pigmentaÃ§Ã£o vermelha em maÃ§Ã£s e sua relaÃ§Ã£o com os teores de compostos fenÃ³licos e capacidade antioxidativa. Food Science and Technology, 2009, 29, 148-154.	0.8	5
57	Influence of processing on the quality of pomaceas juice (Pyrus communis and Malus domestica). Acta Scientiarum - Agronomy, 2013, 35, .	0.6	4
58	Effect of THI on milk coagulation properties of Holstein-Friesian dairy cattle. Revista Brasileira De Zootecnia, 2017, 46, 429-432.	0.3	4
59	Increase in an Intracellular Î²-Galactosidase Biosynthesis Using L. reuteri NRRL B-14171, Inducers and Alternative Low-Cost Nitrogen Sources under Submerged Cultivation. International Journal of Food Engineering, 2018, 14, .	0.7	4
60	Gluten-free baked foods with extended shelf-life. Journal of Food Science and Technology, 2018, 55, 3035-3045.	1.4	4
61	Effect of sulphur dioxide concentration added at different processing stages on volatile composition of ciders. Journal of the Institute of Brewing, 2018, 124, 261-268.	0.8	4
62	Evaluation of concentration process of bovine, goat and buffalo whey proteins by ultrafiltration. Journal of Food Science and Technology, 2021, 58, 1663-1672.	1.4	4
63	Chemical pattern of brazilian apples: a chemometric approach based on the Fuji and Gala varieties. Food Science and Technology, 2011, 31, 418-426.	0.8	4
64	In vitro Assessment of the Antibacterial and Antioxidant Properties of Essential Oils. Current Bioactive Compounds, 2019, 15, 592-599.	0.2	4
65	ComposiÃ§Ã£o de aÃ§Ãºcares em sucos de maÃ§Ã£s despectinizados. Semina:Ciencias Agrarias, 2009, 28, 645.	0.1	4
66	Chemical and physical characterization of mume fruit collected from different locations and at different maturity stages in SÃ£o Paulo State. Food Science and Technology, 2013, 33, 441-445.	0.8	3
67	Milk coagulation properties and methods of detection. Ciencia Rural, 2017, 47, .	0.3	3
68	Identification and selection of non-Saccharomyces strains isolate from brazilian apple must. Ciencia Rural, 2018, 48, .	0.3	3
69	Evaluation of Physicochemical Properties of Starch from Brazilian Carioca Beans (Phaseolus vulgaris). Starch/Staerke, 2022, 74, 2000281.	1.1	3
70	Technological potential of the use of ultrasound and freeze concentration in Fuyu persimmon juice. Journal of Food Processing and Preservation, 2021, 45, e15989.	0.9	3
71	A quantitative validated method using liquid chromatography and chemometric analysis for evaluation of raw material oF Maytenus ilicifolia (Schrad.) Planch., Celastraceae. Quimica Nova, 2012, 35, 327-331.	0.3	3
72	Potential Applications of Enzymes in Brewery and Winery. , 2016, , 261-278.		2

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73	Starch-based biodegradable active packaging with Euphorbia umbellata (PAX) Bruyns bioactive extract. Journal of Packaging Technology and Research, 2021, 5, 97-106.	0.6	2
74	Mixture design applied to the study of bioethanol production from cheese whey and corn steep liquor. Brazilian Journal of Food Research, 2016, 7, 150.	0.0	2
75	InfluÃªncia do processamento no teor de minerais em sucos de maÃ§Ã£s. Food Science and Technology, 2007, 27, 259-264.	0.8	2
76	Efeito do processamento no teor de compostos fenÃ³licos e na atividade antioxidante em fermentados de maÃ§Ã£. Semina:Ciencias Agrarias, 2009, 29, 829.	0.1	1
77	DETECTION AND QUANTIFICATION OF PHYTOCHEMICAL MARKERS OFIlex paraguariensisBY LIQUID CHROMATOGRAPHY. Quimica Nova, 2015, , .	0.3	1
78	Characterizing Fruit Juices and Fermented Fruit Beverages Using Chemometrics Tools. , 2018, , 823-833.		1
79	In vitro Digestibility of Starch from Ready-to-Eat Cassava and Corn Flours. Brazilian Archives of Biology and Technology, 2021, 64, .	0.5	1
80	Assessment of Microbial Contamination in Products of Animal Origin: Stretched-curd Cheese, Yogurt and Fresh Sausage. Brazilian Archives of Biology and Technology, 0, 63, .	0.5	1
81	Bioactive compounds recovered from apple pomace as ingredient in cider processing: monitoring of compounds during fermentation. Journal of Food Science and Technology, 2022, 59, 3349-3358.	1.4	1
82	APPLE PULP ENZYME TREATMENT WITH ULTRAZYMÂ®AFP-L AND PANZYMÂ®YIELDMASH. Boletim Centro De Pesquisa De Processamento De Alimentos, 2014, 32, .	0.2	0
83	Optimizing the growth-associated Î²-galactosidase production by probiotic <i>Lactobacillus reuteri</i> B-14171: experimental design, culture medium volume increase, and cell growth modeling. Scientia Plena, 2021, 17, .	0.1	0
84	Assessment of physicochemical, textural and microbiological properties of brazilian white mold surface-ripened cheeses: a technological approach. Ciencia Rural, 2020, 50, .	0.3	0