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List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

383
citations

933447

10
h-index

1281871

11
g-index

11
all docs

11
docs citations

11
times ranked

540
citing authors

#	ARTICLE	IF	CITATIONS
1	FTIR-ATR determination of protein content to evaluate whey protein concentrate adulteration. <i>LWT - Food Science and Technology</i> , 2019, 99, 166-172.	5.2	109
2	2D-DIGE analysis of mango (<i>Mangifera indica</i> L.) fruit reveals major proteomic changes associated with ripening. <i>Journal of Proteomics</i> , 2012, 75, 3331-3341.	2.4	60
3	Evaluation of butter oil adulteration with soybean oil by FT-MIR and FT-NIR spectroscopies and multivariate analyses. <i>LWT - Food Science and Technology</i> , 2019, 107, 1-8.	5.2	47
4	In vitro digestion behavior of water-in-oil-in-water emulsions with gelled oil-water inner phases. <i>Food Research International</i> , 2018, 105, 41-51.	6.2	42
5	FTIR-ATR spectroscopy as a tool for the rapid detection of adulterations in butter cheeses. <i>LWT - Food Science and Technology</i> , 2019, 109, 63-69.	5.2	34
6	Vitamin D3 and phytosterols affect the properties of polyglycerol polyricinoleate (PGPR) and protein interfaces. <i>Food Hydrocolloids</i> , 2016, 54, 278-283.	10.7	30
7	Long-Term Ripening Evaluation of Ewes'™ Cheeses by Fourier-Transformed Infrared Spectroscopy under Real Industrial Conditions. <i>Journal of Spectroscopy</i> , 2018, 2018, 1-9.	1.3	19
8	Characterization and detection of adulterated whey protein supplements using stationary and time-resolved fluorescence spectroscopy. <i>LWT - Food Science and Technology</i> , 2018, 97, 180-186.	5.2	13
9	Comparative Proteome Analysis of the Tuberous Roots of Six Cassava (<i>Manihot esculenta</i>) Varieties Reveals Proteins Related to Phenotypic Traits. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3293-3301.	5.2	11
10	Whipping properties of recombined, additive-free creams. <i>Journal of Dairy Science</i> , 2021, 104, 6487-6495.	3.4	11
11	Fat crystal-stabilized water-in-oil emulsion breakdown and marker release during in vitro digestion. <i>LWT - Food Science and Technology</i> , 2021, 149, 111802.	5.2	7