Marcelo Cristianini

List of Publications by Year
in descending order

141 papers	3,204 citations	136740 32 h-index	197535 49 g-index
143 all docs	143 docs citations	143 times ranked	2592 citing authors

#	Article	IF	Citations
1	Effect of high pressure homogenization (HPH) on the physical stability of tomato juice. Food Research International, 2013, 51, 170-179.	2.9	183
2	Peach juice processed by the ultrasound technology: Changes in its microstructure improve its physical properties and stability. Food Research International, 2016, 82, 22-33.	2.9	138
3	Effect of high pressure homogenization (HPH) on the rheological properties of tomato juice: Time-dependent and steady-state shear. Journal of Food Engineering, 2012, 111, 570-579.	2.7	135
4	Effect of high pressure homogenization (HPH) on the rheological properties of a fruit juice serum model. Journal of Food Engineering, 2012, 111, 474-477.	2.7	78
5	High pressure processing (HPP) of pea starch: Effect on the gelatinization properties. LWT - Food Science and Technology, 2017, 76, 361-369.	2.5	78
6	Effect of high pressure homogenization (HPH) on the rheological properties of tomato juice: Viscoelastic properties and the Coxâ€"Merz rule. Journal of Food Engineering, 2013, 114, 57-63.	2.7	75
7	Inactivation of Saccharomyces cerevisiae and Lactobacillus plantarum in orange juice using ultra high-pressure homogenisation. Innovative Food Science and Emerging Technologies, 2007, 8, 226-229.	2.7	73
8	Effect of temperature on dynamic and steady-state shear rheological properties of siriguela (Spondias) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.7	71
9	Natural antimicrobials as additional hurdles to preservation of foods by high pressure processing. Trends in Food Science and Technology, 2015, 45, 60-85.	7.8	63
10	Anthocyanins, non-anthocyanin phenolics, tocopherols and antioxidant capacity of aÃ§aÃ juice (Euterpe) Tj ETQq0 0 0 rgBT /Overlock 10 and Emerging Technologies, 2019, 55, 88-96.	2.7	63
11	Effect of high pressure homogenization (HPH) on the rheological properties of tomato juice: Creep and recovery behaviours. Food Research International, 2013, 54, 169-176.	2.9	62
12	High pressure processing and pulsed electric fields: potential use in probiotic dairy foods processing. Trends in Food Science and Technology, 2010, 21, 483-493.	7.8	57
13	Quality of Mango Nectar Processed by Highâ€Pressure Homogenization with Optimized Heat Treatment. Journal of Food Science, 2011, 76, M106-10.	1.5	56
14	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
15	Using High Pressure Homogenization (HPH) to Change the Physical Properties of Cashew Apple Juice. Food Biophysics, 2015, 10, 169-180.	1.4	50
16	Modification of enzymes by use of high-pressure homogenization. Food Research International, 2018, 109, 120-125.	2.9	50
17	Ultra-high pressure homogenization treatment combined with lysozyme for controlling Lactobacillus brevis contamination in model system. Innovative Food Science and Emerging Technologies, 2008, 9, 265-271.	2.7	47
18	Rheological Behavior of Tomato Juice: Steady-State Shear and Time-Dependent Modeling. Food and Bioprocess Technology, 2012, 5, 1715-1723.	2.6	47

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19	High pressure processing of cocoyam, Peruvian carrot and sweet potato: Effect on oxidative enzymes and impact in the tuber color. Innovative Food Science and Emerging Technologies, 2016, 34, 302-309.	2.7	47
20	Effects of high pressure on functional properties of soy protein. Food Chemistry, 2007, 104, 140-147.	4.2	46
21	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
22	Effect of high-pressure processing on characteristics of flexible packaging for foods and beverages. Food Research International, 2019, 119, 920-930.	2.9	46
23	Effects of high pressure processing on cocoyam, Peruvian carrot, and sweet potato: Changes in microstructure, physical characteristics, starch, and drying rate. Innovative Food Science and Emerging Technologies, 2015, 31, 45-53.	2.7	45
24	Inactivation ofâ€‚<i>Aspergillus niger</i>â€‚in Mango Nectar by Highâ€Pressure Homogenization Combined with Heat Shock. Journal of Food Science, 2009, 74, M509-14.	1.5	44
25	Evaluation of cashew tree gum (Anacardium occidentale L.) emulsifying properties. LWT - Food Science and Technology, 2014, 59, 1325-1331.	2.5	41
26	Effect of dynamic high pressure on technological properties of cashew tree gum (Anacardium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462	5.1	40
27	Development of a juÃ§ara and UbÃ¡ mango juice mixture with added Lactobacillus rhamnosus GG processed by high pressure. LWT - Food Science and Technology, 2017, 77, 259-268.	2.5	38
28	Ultra-high temperature plus dynamic high pressure processing: An effective combination for potential probiotic fermented milk processing which attenuate exercise-induced immune suppression in Wistar rats. Journal of Functional Foods, 2015, 14, 541-548.	1.6	37
29	Extraction of bioactive compounds from purple corn using emerging technologies: A review. Journal of Food Science, 2020, 85, 862-869.	1.5	37
30	Effects of high hydrostatic pressure on the microbial inactivation and extraction of bioactive compounds from aÃ§aÃ-(Euterpe oleracea Martius) pulp. Food Research International, 2020, 130, 108856.	2.9	36
31	Influence of fibre addition on the rheological properties of peach juice. International Journal of Food Science and Technology, 2011, 46, 1086-1092.	1.3	35
32	Multi-pass high pressure homogenization of commercial enzymes: Effect on the activities of glucose oxidase, neutral protease and amyloglucosidase at different temperatures. Innovative Food Science and Emerging Technologies, 2013, 18, 83-88.	2.7	34
33	High pressure homogenization of a fungi Î±-amylase. Innovative Food Science and Emerging Technologies, 2012, 13, 107-111.	2.7	33
34	Impact of high pressure processing in hydration and drying curves of common beans (Phaseolus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.7	33
35	Phenolic carvacrol as a natural additive to improve the preservative effects of high pressure processing of low-sodium sliced vacuum-packed turkey breast ham. LWT - Food Science and Technology, 2015, 64, 1297-1308.	2.5	32
36	Proteolytic and milk-clotting activities of calf rennet processed by high pressure homogenization and the influence on the rheological behavior of the milk coagulation process. Innovative Food Science and Emerging Technologies, 2014, 21, 44-49.	2.7	28

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37	Fermentation profile and characteristics of yoghurt manufactured from frozen sheep milk. International Dairy Journal, 2018, 78, 36-45.	1.5	28
38	On the behavior of Listeria innocua and Lactobacillus acidophilus co-inoculated in a dairy dessert and the potential impacts on food safety and product's functionality. Food Control, 2013, 34, 331-335.	2.8	27
39	Effects of High Pressure Homogenization on the Activity, Stability, Kinetics and Three-Dimensional Conformation of a Glucose Oxidase Produced by Aspergillus niger. PLoS ONE, 2014, 9, e103410.	1.1	27
40	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
41	Changes in commercial glucose oxidase activity by high pressure homogenization. Innovative Food Science and Emerging Technologies, 2012, 16, 355-360.	2.7	26
42	Effect of dynamic high pressure on milk fermentation kinetics and rheological properties of probiotic fermented milk. Innovative Food Science and Emerging Technologies, 2014, 26, 67-75.	2.7	26
43	The effect of the high pressure homogenisation on the activity and stability of a commercial neutral protease from <i>Bacillus subtilis</i>. International Journal of Food Science and Technology, 2012, 47, 716-722.	1.3	25
44	Effects of high pressure processing (HPP) on quality attributes of tilapia (Oreochromis niloticus) fillets during refrigerated storage. LWT - Food Science and Technology, 2019, 101, 92-99.	2.5	25
45	Effect of High Pressure Homogenization Process on Bacillus Stearothermophilus and Clostridium Sporogenes Spores in Skim Milk. Procedia Food Science, 2011, 1, 869-873.	0.6	24
46	Increasing fungi amyloglucosidase activity by high pressure homogenization. Innovative Food Science and Emerging Technologies, 2012, 16, 21-25.	2.7	24
47	Using Computational Fluid-Dynamics (CFD) for the evaluation of beer pasteurization: effect of orientation of cans. Food Science and Technology, 2010, 30, 980-986.	0.8	22
48	Effects of High Pressure Homogenization on Beer Quality Attributes. Journal of the Institute of Brewing, 2011, 117, 195-198.	0.8	22
49	High Hydrostatic Pressure and High-Pressure Homogenization Processing of Fruit Juices. , 2018, , 393-421.		22
50	Application of highâ€pressure homogenization on gums. Journal of the Science of Food and Agriculture, 2018, 98, 2060-2069.	1.7	22
51	Effects of High Pressure Processing on Common Beans (<i>Phaseolus Vulgaris</i> L.): Cotyledon Structure, Starch Characteristics, and Phytates and Tannins Contents. Starch/Staerke, 2020, 72, 1900212.	1.1	22
52	Influence of high pressure homogenization on commercial protease from Rhizomucor miehei: Effects on proteolytic and milk-clotting activities. LWT - Food Science and Technology, 2015, 63, 739-744.	2.5	21
53	Determination of the influence of high pressure processing on calf rennet using response surface methodology: Effects on milk coagulation. LWT - Food Science and Technology, 2016, 65, 10-17.	2.5	21
54	Effect of high-pressure processing on the migration of Îµ-caprolactam from multilayer polyamide packaging in contact with food simulants. Food Packaging and Shelf Life, 2020, 26, 100576.	3.3	21

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55	The effect of high pressure homogenization on the activity of a commercial Î²-galactosidase. Journal of Industrial Microbiology and Biotechnology, 2012, 39, 1587-1596.	1.4	20
56	Morphological, thermal and mechanical properties of polyamide and ethylene vinyl alcohol multilayer flexible packaging after high-pressure processing. Journal of Food Engineering, 2020, 276, 109913.	2.7	20
57	Viscoelastic Properties of Tomato Juice: Applicability of the Coxâ€“Merz Rule. Food and Bioprocess Technology, 2013, 6, 839-843.	2.6	19
58	Using physical processes to improve physicochemical and structural characteristics of fresh and frozen/thawed sheep milk. Innovative Food Science and Emerging Technologies, 2020, 59, 102247.	2.7	19
59	Effect of Ultra High Pressure Homogenization on Alkaline Phosphatase and Lactoperoxidase Activity in Raw Skim Milk. Procedia Food Science, 2011, 1, 874-878.	0.6	18
60	Effect of dynamic high pressure on functional and structural properties of bovine serum albumin. Food Research International, 2017, 99, 748-754.	2.9	18
61	AvaliaÃ§Ã£o do escoamento de leite desnatado durante homogeneizaÃ§Ã£o a alta pressÃ£o (HAP) por meio de fluidodinÃ¢mica computacional (CFD). Brazilian Journal of Food Technology, 2011, 14, 232-240.	0.8	18
62	Comparison of the effects of high pressure homogenization and high pressure processing on the enzyme activity and antimicrobial profile of lysozyme. Innovative Food Science and Emerging Technologies, 2017, 43, 60-67.	2.7	17
63	Mango and carrot mixed juice: a new matrix for the vehicle of probiotic lactobacilli. Journal of Food Science and Technology, 2021, 58, 98-109.	1.4	17
64	Effect of high-pressure processing on the characteristics of cheese made from ultrafiltered milk: Influence of the kind of rennet. Innovative Food Science and Emerging Technologies, 2018, 50, 57-65.	2.7	16
65	Use of high pressure homogenization to reduce milk proteolysis caused by Pseudomonas fluorescens protease. LWT - Food Science and Technology, 2018, 92, 272-275.	2.5	15
66	Packaging aspects for processing and quality of foods treated by pulsed light. Journal of Food Processing and Preservation, 2020, 44, e14902.	0.9	15
67	Are we there yet?. Neural Networks, 2010, 23, 466-470.	3.3	14
68	The effect of high pressure processing on recombinant chymosin, bovine rennet and porcine pepsin: Influence on the proteolytic and milk-clotting activities and on milk-clotting characteristics. LWT - Food Science and Technology, 2017, 76, 351-360.	2.5	14
69	How high pressure pre-treatments affect the function and structure of hen egg-white lysozyme. Innovative Food Science and Emerging Technologies, 2018, 47, 195-203.	2.7	14
70	Highâ€pressure processing effects on the barrier properties of flexible packaging materials. Journal of Food Processing and Preservation, 2020, 44, e14865.	0.9	14
71	Comparative effects of high isostatic pressure and thermal processing on the inactivation of Rhizomucor miehei protease. LWT - Food Science and Technology, 2016, 65, 1050-1053.	2.5	13
72	Comparative impact of thermal and high isostatic pressure inactivation of gram-negative microorganisms on the endotoxic potential of reconstituted powder milk. LWT - Food Science and Technology, 2019, 106, 78-82.	2.5	13

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73	Effect of high pressure processing combined with temperature on the inactivation and germination of Alicyclobacillus acidoterrestris spores: Influence of heat-shock on the counting of survivors. LWT - Food Science and Technology, 2020, 118, 108781.	2.5	13
74	Biophysical evaluation of milk-clotting enzymes processed by high pressure. Food Research International, 2017, 97, 116-122.	2.9	12
75	Effect of concentration and consistency on ohmic heating. Journal of Food Process Engineering, 2018, 41, e12883.	1.5	12
76	Influence of high-pressure processing on morphological, thermal and mechanical properties of retort and metallized flexible packaging. Journal of Food Engineering, 2020, 273, 109812.	2.7	12
77	Non-thermal emerging technologies as alternatives to chemical additives to improve the quality of wheat flour for breadmaking: a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 1612-1628.	5.4	12
78	High-pressure homogenization: a non-thermal process applied for inactivation of spoilage microorganisms in beer. Journal of the Institute of Brewing, 2013, 119, 237-241.	0.8	11
79	Effects of highâ€pressure homogenisation on physicochemical characteristics of partially skimmed milk. International Journal of Food Science and Technology, 2014, 49, 861-866.	1.3	11
80	Impact of high pressure and thermal processing on probiotic mixed mango and carrot juices. Journal of Food Processing and Preservation, 2020, 44, e14530.	0.9	11
81	Influence of high isostatic pressure and thermal pasteurization on chemical composition, color, antioxidant properties and sensory evaluation of jabuticaba juice. LWT - Food Science and Technology, 2021, 139, 110548.	2.5	11
82	Numerical Simulation of Packed Liquid Food Thermal Process Using Computational Fluid Dynamics (CFD). International Journal of Food Engineering, 2011, 7, .	0.7	10
83	THERMAL INACTIVATION OF <i>LACTOBACILLUS PLANTARUM</i> IN A MODEL LIQUID FOOD. Journal of Food Process Engineering, 2011, 34, 1013-1027.	1.5	10
84	Characterization of rennet-induced gels using calf rennet processed by high pressure homogenization: Effects on proteolysis, whey separation, rheological properties and microstructure. Innovative Food Science and Emerging Technologies, 2014, 26, 517-524.	2.7	10
85	High Pressure Homogenization of Porcine Pepsin Protease: Effects on Enzyme Activity, Stability, Milk Coagulation Profile and Gel Development. PLoS ONE, 2015, 10, e0125061.	1.1	10
86	Milk-clotting activity of high pressure processed coagulants: Evaluation at different pH and temperatures and pH influence on the stability. Innovative Food Science and Emerging Technologies, 2018, 47, 384-389.	2.7	10
87	Effect of dynamic high pressure on emulsifying and encapsulant properties of cashew tree gum. Carbohydrate Polymers, 2018, 186, 350-357.	5.1	10
88	A Comparative Study Between Technological Properties of Cashew Tree Gum and Arabic Gum. Journal of Polymers and the Environment, 2015, 23, 392-399.	2.4	9
89	Polyphenol oxidase inactivation in viscous fluids by ohmic heating and conventional thermal processing. Journal of Food Process Engineering, 2019, 42, e13133.	1.5	9
90	Optimization of high pressure processing to reduce the safety risk of low-salt ready-to-eat sliced turkey breast supplemented with carvacrol. British Food Journal, 2019, 121, 2592-2606.	1.6	9

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91	Modification of coffee coproducts by-products by dynamic high pressure, acetylation and hydrolysis by cellulase: A potential functional and sustainable food ingredient. Innovative Food Science and Emerging Technologies, 2021, 68, 102608.	2.7	9
92	Extending the functionality of arrowroot starch by thermally assisted high hydrostatic pressure. Journal of Food Processing and Preservation, 2021, 45, e15756.	0.9	9
93	THERMAL PROCESS EVALUATION OF RETORTABLE POUCHES FILLED WITH CONDUCTION HEATED FOOD. Journal of Food Process Engineering, 2002, 25, 395-405.	1.5	8
94	Effect of ozonation on the sensory characteristics and pasting properties of cassava starch. Procedia Food Science, 2011, 1, 914-919.	0.6	8
95	Inactivation of Lactobacillus brevis in Beer Utilizing a Combination of High-Pressure Homogenization and Lysozyme Treatment. Journal of the Institute of Brewing, 2011, 117, 634-638.	0.8	8
96	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
97	Comparative study of the effect of high pressure processing on the residual activity of milk coagulants in buffer and in ultrafiltered cheese. LWT - Food Science and Technology, 2017, 82, 1-7.	2.5	8
98	Comparative study among rheological, near-infrared light backscattering and confocal microscopy methodologies in enzymatic milk coagulation: Impact of different enzyme and protein concentrations. Food Hydrocolloids, 2017, 62, 73-82.	5.6	8
99	High pressure processing impacts on the hydrolytic profile of milk coagulants. Food Bioscience, 2019, 31, 100449.	2.0	8
100	Techno-functional properties of coffee by-products are modified by dynamic high pressure: A case study of clean label ingredient in cookies. LWT - Food Science and Technology, 2022, 154, 112601.	2.5	8
101	The Use of Biopreservatives in the Control of Bacterial Contaminants of Sugarcane Alcohol Fermentation. Journal of Food Science, 2003, 68, 2310-2315.	1.5	7
102	Evaluation of Methodologies for Mathematical Modeling of Packaged Conductive Foods Heat Process. International Journal of Food Engineering, 2009, 5, .	0.7	7
103	Computational Fluid Dynamics Analysis of Viscosity Influence on Thermal In-Package Liquid Food Process. International Journal of Food Engineering, 2010, 6, .	0.7	7
104	Effect of high pressure combined with temperature on the death kinetics of Alicyclobacillus acidoterrestris spores and on the quality characteristics of mango pulp. LWT - Food Science and Technology, 2021, 152, 112266.	2.5	7
105	Evaluation of Geometric Symmetry Condition in Numerical Simulations of Thermal Process of Packed Liquid Food by Computational Fluid Dynamics (CFD). International Journal of Food Engineering, 2010, 6, .	0.7	6
106	Viscoelastic properties of tomato juice. Procedia Food Science, 2011, 1, 589-593.	0.6	6
107	Dynamic High Pressure Effects on Biopolymers: Polysaccharides and Proteins. , 2018, , 313-350.		6
108	Highâ€pressure processing treatment of beef burgers: Effect on <i>Escherichia coli</i> O157 inactivation evaluated by plate count and PMAâ€qPCR. Journal of Food Science, 2022, 87, 2324-2336.	1.5	6

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109	Determination of the Convective Heat Transfer Coefficient (h) in the Sterilization of Retortable Pouches. International Journal of Food Engineering, 2011, 7, .	0.7	5
110	Thermal Inactivation of Alicyclobacillus acidoterrestris in a Model Food. International Journal of Food Engineering, 2011, 7, .	0.7	5
111	Using Computational Fluid Dynamics (CFD) for Evaluation of Fluid Flow Through a Gate Valve. International Journal of Food Engineering, 2012, 8, .	0.7	5
112	Development of a mixed jussara and mango juice with added Lactobacillus rhamnosus GG submitted to sub-lethal acid and baric stresses. Journal of Food Science and Technology, 2020, 57, 4524-4532.	1.4	5
113	ATIVIDADE PROTEOLÃ•TICA DE PROTEASE PRODUZIDA POR Pseudomonas fluorescens IB 2312 EM LEITE DESNATADO SUBMETIDO AO PROCESSO DE HOMOGENEIZAÃ‡ÃƒO Ã€ ALTA PRESSÃƒO. Revista Do Instituto De LatÃ¢inios CÃ¢ndido Tostes, 2014, 69, 289.	0.3	5
114	Computational fluid dynamics evaluation of liquid food thermal process in a brick shaped package. Food Science and Technology, 2012, 32, 134-141.	0.8	5
115	Three-Dimensional Mathematical Modeling of Microbiological Destruction of Bacillus stearothermophilus in Conductive Baby Food Packed in Glass Container. International Journal of Food Engineering, 2005, 1, .	0.7	4
116	Determining the Convective Heat Transfer Coefficient (h) in Thermal Process of Foods. International Journal of Food Engineering, 2011, 7, .	0.7	4
117	USO DE OZÃ”NIO GASOSO NA SANITIZAÃ‡ÃƒO DE CÃ‚MARAS FRIGORÃFICAS. Revista Do Instituto De LatÃ¢inios CÃ¢ndido Tostes, 2014, 69, 121.	0.3	4
118	Numerical evaluation of liquid food heat sterilization in a brick-shaped package. Procedia Food Science, 2011, 1, 1290-1294.	0.6	3
119	DETERMINING CONVECTIVE HEAT TRANSFER COEFFICIENT (h) FOR HEATING AND COOLING OF BOTTLES IN WATER IMMERSION. Journal of Food Process Engineering, 2012, 35, 54-75.	1.5	3
120	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
121	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
122	Highâ€pressure processing applied for enhancing the antioxidant content of minimally processed peaches. International Journal of Food Science and Technology, 2022, 57, 684-694.	1.3	3
123	Immersion Freezing of Prawns(Macrobrachium rosenbergii)in Mixed Solutions of Sodium Chloride and Glucose Syrup. Journal of Aquatic Food Product Technology, 2005, 14, 51-61.	0.6	2
124	THERMAL PROCESS CHARACTERIZATION OF MOIST PET FOOD: PROXIMATE ANALISYS AND THERMO-PHYSICAL PROPERTIES AND THERMAL RESISTANCE OFCLOSTRIDIUM SPOROGENES. Journal of Food Processing and Preservation, 2013, 37, 126-132.	0.9	2
125	Jabuticaba juice improves postprandial glucagon-like peptide-1 and antioxidant status in healthy adults: a randomised crossover trial. British Journal of Nutrition, 2022, 128, 1545-1554.	1.2	2
126	The NetCover algorithm for the reconstruction of causal networks. Neurocomputing, 2012, 96, 19-28.	3.5	1

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127	Using the Mitschka-Briggs-Steffe Method for Evaluation of Cactus Pear Concentrated Pulps Rheological Behavior. International Journal of Food Engineering, 2012, 7, .	0.7	1
128	Inactivation of E. coli and B. subtilis spores in ozonized cassava starch. Food Science and Technology, 2013, 33, 289-294.	0.8	1
129	Vida de prateleira de alface americana tratada com Ã¡gua ozonizada. Ciencia Rural, 2015, 45, 2089-2096.	0.3	1
130	High-Pressure Technologies in Dairy Processing: Quality Maintenance and Increase in Consumption. , 2018, , 149-177.		1
131	Application of timeâ€“intensity analysis in model system submitted to homogenization. Food Science and Technology International, 2019, 25, 462-471.	1.1	1
132	UtilizaÃ§Ã£o de fluidodinÃ¢mica computacional (CFD) na avaliaÃ§Ã£o de tratamentos tÃ©rmicos de bebidas em garrafas. Brazilian Journal of Food Technology, 2011, 13, 260-270.	0.8	1
133	Effect of High-Pressure with Temperature on Mango Pulp: Rheology Evaluation in Comparison with Thermal Process. Food Science and Engineering, 0, , 91-105.	0.0	1
134	Mathematical Modelling of the Heat Transfer and Microbial Inactivation During a Meat Pet Food Sterilization in Retortable Pouches. International Journal of Food Engineering, 2012, 7, .	0.7	0
135	Evaluation of Boundary Conditions for CFD Simulation of Liquid Food Thermal Process in Glass Bottles. International Journal of Food Engineering, 2012, 7, .	0.7	0
136	Development of digital rectangular phantoms for quality controls of medical primary monitors in RIS-PACS systems. , 2013, , .		0
137	Effect of high isostatic pressure on the peptidase activity and viability of Pseudomonas fragi isolated from a dairy processing plant. International Dairy Journal, 2017, 75, 51-55.	1.5	0
138	Aging of infant formulas containing proteins from different sources. LWT - Food Science and Technology, 2021, 152, 112299.	2.5	0
139	Application of ozonated water for sanitizing cow teats and its influence on quality of milk. Revista Do Instituto De LatÃcinios CÃ¢ndido Tostes, 2013, 68, 33-39.	0.3	0
140	POSSIBILIDADES E DESAFIOS NO USO DE AQUECIMENTO Ã”HMICO PARA O PROCESSAMENTO DE ALIMENTOS. Boletim Centro De Pesquisa De Processamento De Alimentos, 2018, 35, .	0.2	0
141	Effect of High Isostatic Pressure (HIP) and High Pressure Homogeneization (HPH) on technological properties of Brazil nut-based beverage. , 0, , .		0