

Rosemary Hoffmann-Ribani

List of Publications by Year in descending order

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61
papers

1,542
citations

331670

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330143

37
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62
all docs

62
docs citations

62
times ranked

2116
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermal, structural, morphological and bioactive characterization of acid and neutral modified loquat (<i>Eriobotrya japonica</i> Lindl.) seed starch and its by-products. <i>Journal of Thermal Analysis and Calorimetry</i> , 2022, 147, 6721-6737.	3.6	11
2	Valorization of the agro-industrial by-products of bacupari (<i>Garcinia brasiliensis</i> (Mart.)) through production of flour with bioactive properties. <i>Food Bioscience</i> , 2022, 45, 101343.	4.4	4
3	Identification of bioactive compounds, morphology, and nutritional composition of bacupari (<i>Garcinia brasiliensis</i> (Mart.)) pulp powder in two stages of maturation – A short communication. <i>Food Chemistry</i> , 2022, 391, 133279.	8.2	0
4	Valorization of an Abundant Slaughterhouse By-product as a Source of Highly Technofunctional and Antioxidant Protein Hydrolysates. <i>Waste and Biomass Valorization</i> , 2021, 12, 263-279.	3.4	13
5	Chewing gums with yerba mate and different flavors: An initial study with consumers. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15175.	2.0	1
6	Pressurized extraction of high-quality blackberry (<i>Rubus</i> spp. Xavante cultivar) seed oils. <i>Journal of Supercritical Fluids</i> , 2021, 169, 105101.	3.2	9
7	<i>Garcinia brasiliensis</i> fruits and its by-products: Antioxidant activity, health effects and future food industry trends – A bibliometric review. <i>Trends in Food Science and Technology</i> , 2021, 112, 325-335.	15.1	37
8	Sequential green extractions based on supercritical carbon dioxide and pressurized ethanol for the recovery of lipids and phenolics from <i>Pachira aquatica</i> seeds. <i>Journal of Cleaner Production</i> , 2021, 306, 127223.	9.3	18
9	Bioactive potential, health benefits and application trends of <i>Syzygium malaccense</i> (Malay apple): A bibliometric review. <i>Trends in Food Science and Technology</i> , 2021, 116, 1155-1169.	15.1	10
10	Nutritional and bioactive composition of achachairu (<i>Garcinia humilis</i>) seed flour: A potential ingredient at three stages of ripening. <i>LWT - Food Science and Technology</i> , 2021, 152, 112251.	5.2	4
11	Valorization of <i>Euterpe edulis</i> Mart. agroindustrial residues (pomace and seeds) as sources of unconventional starch and bioactive compounds. <i>Journal of Food Science</i> , 2020, 85, 96-104.	3.1	11
12	Ripe and unripe inajãz (<i>Maximilia maripa</i>) fruit: A new high source of added value bioactive compounds. <i>Food Chemistry</i> , 2020, 331, 127333.	8.2	8
13	Fatty acid profile and lipid quality of Maximiliana maripa oil obtained by supercritical CO ₂ and pressurized ethanol. <i>Journal of Supercritical Fluids</i> , 2020, 165, 104979.	3.2	6
14	Sustainable Use of <i>Ilex paraguariensis</i> Waste in Improving Biodegradable Corn Starch Films – Mechanical, Thermal and Bioactive Properties. <i>Journal of Polymers and the Environment</i> , 2020, 28, 1696-1709.	5.0	16
15	Subcritical propane extraction of high-quality inajãz (<i>Maximiliana maripa</i>) pulp oil. <i>Journal of Supercritical Fluids</i> , 2019, 153, 104576.	3.2	11
16	Influence of stingless bee genus (<i>Scaptotrigona</i> and <i>Melipona</i>) on the mineral content, physicochemical and microbiological properties of honey. <i>Journal of Food Science and Technology</i> , 2019, 56, 4742-4748.	2.8	18
17	Bioactive compounds and biological properties of Brazilian stingless bee honey have a strong relationship with the pollen floral origin. <i>Food Research International</i> , 2019, 123, 1-10.	6.2	54
18	Influence of temperature, water content and type of organic acid on the formation, stability and properties of functional natural deep eutectic solvents. <i>Fluid Phase Equilibria</i> , 2019, 488, 40-47.	2.5	60

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19	Natural deep eutectic solvents (<scp>NADES</scp>) based on citric acid and sucrose as a potential green technology: a comprehensive study of water inclusion and its effect on thermal, physical and rheological properties. International Journal of Food Science and Technology, 2019, 54, 898-907.	2.7	44
20	Factors affecting mushroom Pleurotus spp.. Saudi Journal of Biological Sciences, 2019, 26, 633-646.	3.8	232
21	Natural bioactive starch film from Amazon turmeric (<i>Curcuma longa</i> L.). Polymer Bulletin, 2018, 75, 4735-4752.	3.3	10
22	Diseases and pests noxious to Pleurotus spp. mushroom crops. Revista Argentina De Microbiologia, 2018, 50, 216-226.	0.7	25
23	Assessment of subcritical propane, supercritical CO ₂ and Soxhlet extraction of oil from sapucaia (<i>Lecythis pisonis</i>) nuts. Journal of Supercritical Fluids, 2018, 133, 122-132.	3.2	64
24	Chemical, thermal and rheological properties and stability of sapucaia (<i>Lecythis pisonis</i>) nut oils. Journal of Thermal Analysis and Calorimetry, 2018, 131, 2105-2121.	3.6	22
25	Eriobotrya japonica seed as a new source of starch: Assessment of phenolic compounds, antioxidant activity, thermal, rheological and morphological properties. Food Hydrocolloids, 2018, 77, 646-658.	10.7	53
26	A chemometric approach for moisture control in stingless bee honey using near infrared spectroscopy. Journal of Near Infrared Spectroscopy, 2018, 26, 379-388.	1.5	5
27	Stingless bee honey: Quality parameters, bioactive compounds, health-promotion properties and modification detection strategies. Trends in Food Science and Technology, 2018, 81, 37-50.	15.1	88
28	Brazilian Amazon white yam (<i>Dioscorea</i> sp.) starch. Journal of Thermal Analysis and Calorimetry, 2018, 134, 2075-2088.	3.6	13
29	Novel Beverages of Yerba-Mate and Soy: Bioactive Compounds and Functional Properties. Beverages, 2018, 4, 21.	2.8	12
30	Sapucaia nut (<i>Lecythis pisonis</i> Cambess.) flour as a new industrial ingredient: Physicochemical, thermal, and functional properties. Food Research International, 2018, 109, 572-582.	6.2	23
31	Influence of Brazilian pine seed flour addition on rheological, chemical and sensory properties of gluten-free rice flour cakes. Ciencia Rural, 2018, 48, .	0.5	4
32	Physical Properties and Rheological Behavior of Pseudofruits of <i>Hovenia dulcis</i> Thunb. In Different Maturity Stages. Journal of Texture Studies, 2017, 48, 31-38.	2.5	4
33	Enhancement of the functional properties of Dioscoreaceas native starches: Mixture as a green modification process. Thermochemica Acta, 2017, 649, 31-40.	2.7	32
34	Brazilian Dioscoreaceas starches. Journal of Thermal Analysis and Calorimetry, 2017, 127, 1869-1877.	3.6	26
35	Acceptability of culinary preparations based on different ground beef grades. African Journal of Pharmacy and Pharmacology, 2016, 10, 151-156.	0.3	1
36	The Impact of Polyoxyethylene Sorbitan Surfactants in the Microstructure and Rheological Behaviour of Emulsions Made With Melted Fat From Cupuassu (<i>Theobroma grandiflorum</i>). Journal of Surfactants and Detergents, 2016, 19, 725-738.	2.1	11

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37	Stability of beverages of yerba mate (<i>Ilex paraguariensis</i>) with soy. Nutrition and Food Science, 2015, 45, 467-478.	0.9	2
38	Antioxidant phytochemicals of <i>Hovenia dulcis</i> Thunb. peduncles in different maturity stages. Journal of Functional Foods, 2015, 18, 1117-1124.	3.4	26
39	Application of the NIR Method to Determine Nutrients in Yerba Mate (<i>Ilex paraguariensis</i>). Tj ETQq1 1 0.784314 rgBT /Overlock 15	1.4	15
40	Antioxidant phytochemicals of <i>Byrsonima ligustrifolia</i> throughout fruit developmental stages. Journal of Functional Foods, 2015, 18, 400-410.	3.4	7
41	Determination of total phenolic compounds in yerba mate (<i>Ilex paraguariensis</i>) combining near infrared spectroscopy (NIR) and multivariate analysis. LWT - Food Science and Technology, 2015, 60, 795-801.	5.2	62
42	Microencapsulation of Juã Sara (<i>Euterpe edulis</i> M.) Pulp by Spray Drying Using Different Carriers and Drying Temperatures. Drying Technology, 2015, 33, 153-161.	3.1	83
43	Evolution of the nutritional composition of <i>Hovenia dulcis</i> Thunb. pseudofruit during the maturation process. Fruits, 2015, 70, 181-187.	0.4	12
44	Updates on chemistry and use of annatto (<i>Bixa orellana</i> L.). Revista Brasileira De Pesquisa Em Alimentos, 2015, 6, 37.	0.0	1
45	Multivariate calibration and moisture control in yerba mate by near infrared spectroscopy. Acta Scientiarum - Technology, 2014, 36, 369.	0.4	6
46	Antioxidant Activity of Matã Tea and Effects of Processing. , 2014, , 145-153.		1
47	Anthocyanins, Phenolic Acids and Antioxidant Properties of Juã Sara Fruits (<i>Euterpe edulis</i> M.) Along the On-tree Ripening Process. Plant Foods for Human Nutrition, 2014, 69, 142-147.	3.2	78
48	Application of multivariate calibration and NIR spectroscopy for the quantification of methylxanthines in yerba mate (<i>Ilex paraguariensis</i>). Journal of Food Composition and Analysis, 2014, 35, 55-60.	3.9	20
49	Flavonols and antioxidant activity of <i>Physalis peruviana</i> L. fruit at two maturity stages. Acta Scientiarum - Technology, 2013, 35, .	0.4	21
50	Use of image analysis for monitoring the dilution of <i>Physalis peruviana</i> pulp. Brazilian Archives of Biology and Technology, 2013, 56, 467-474.	0.5	7
51	Effects of environmental conditions on characteristics of annatto seed by-product. Quality Assurance and Safety of Crops and Foods, 2012, 4, e20-e28.	3.4	3
52	Chemical Composition and Antioxidant Activity of Yerba-Mate (<i>Ilex paraguariensis</i> A.St.-Hil.,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 59, 5523-5527.	5.2	86
53	Desenvolvimento de gelatina funcional de erva-mate. Ciencia Rural, 2011, 41, 354-360.	0.5	12
54	DeterminaãŁo de compostos fenãlicos por cromatografia lãquida de alta eficiãncia isocrãtica durante estacionamento da erva-mate. Quimica Nova, 2010, 33, 119-123.	0.3	18

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55	Quantitative variation in Brazilian vegetable sources of flavonols and flavones. Food Chemistry, 2009, 113, 1278-1282.	8.2	40
56	Flavonols in fresh and processed Brazilian fruits. Journal of Food Composition and Analysis, 2009, 22, 263-268.	3.9	61
57	Otimizaç�o de m�todo para determinaç�o de flavon�is e flavonas em frutas por cromatografia l�quida de alta efici�ncia utilizando delineamento estat�stico e an�lise de superf�cie de resposta. Qu�mica Nova, 2008, 31, 1378-1384.	0.3	11
58	DEGRADA�O DA COR E DO �CIDO ASC�RBICO NA DESIDRATA�O OSM�TICA DE KIWI*. Boletim Centro De Pesquisa De Processamento De Alimentos, 2008, 26, .	0.2	2
59	Microwave drying and NIR spectroscopy for the rapid moisture measurement of yerba mate (<i>Ilex) Tj ETQq1 1 0.784314 rgBT /Over	3.0	1
60	Chemical Properties, Rheological Behavior, and Melissopalynological Analysis of Selected Brazilian Honeys from Hovenia dulcis Flowering. Brazilian Archives of Biology and Technology, 0, 63, .	0.5	2
61	Solid-liquid Extraction of Soluble Carbohydrates from Soybean Meal: an Experimental Study, Kinetics, and Modeling. Brazilian Archives of Biology and Technology, 0, 65, .	0.5	1