

Rosemary Hoffmann-Ribani

List of Publications by Year in descending order

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docs citations

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times ranked

2116
citing authors

#	ARTICLE	IF	CITATIONS
1	Factors affecting mushroom <i>Pleurotus</i> spp.. Saudi Journal of Biological Sciences, 2019, 26, 633-646.	1.8	232
2	Stingless bee honey: Quality parameters, bioactive compounds, health-promotion properties and modification detection strategies. Trends in Food Science and Technology, 2018, 81, 37-50.	7.8	88
3	Chemical Composition and Antioxidant Activity of Yerba-Mate (<i>Ilex paraguariensis</i> A.St.-Hil.) Tj ETQq1 1 0.784314 rgBT /Overlo 59, 5523-5527.	2.4	86
4	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.	1.7	83
5	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.	1.4	78
6	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.	1.6	64
7	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.	2.5	62
8	Flavonols in fresh and processed Brazilian fruits. Journal of Food Composition and Analysis, 2009, 22, 263-268.	1.9	61
9	Influence of temperature, water content and type of organic acid on the formation, stability and properties of functional natural deep eutectic solvents. Fluid Phase Equilibria, 2019, 488, 40-47.	1.4	60
10	Bioactive compounds and biological properties of Brazilian stingless bee honey have a strong relationship with the pollen floral origin. Food Research International, 2019, 123, 1-10.	2.9	54
11	<i>Eriobotrya japonica</i> seed as a new source of starch: Assessment of phenolic compounds, antioxidant activity, thermal, rheological and morphological properties. Food Hydrocolloids, 2018, 77, 646-658.	5.6	53
12	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.	1.3	44
13	Quantitative variation in Brazilian vegetable sources of flavonols and flavones. Food Chemistry, 2009, 113, 1278-1282.	4.2	40
14	<i>Garcinia brasiliensis</i> fruits and its by-products: Antioxidant activity, health effects and future food industry trends â A bibliometric review. Trends in Food Science and Technology, 2021, 112, 325-335.	7.8	37
15	Enhancement of the functional properties of Dioscoreaceas native starches: Mixture as a green modification process. Thermochemica Acta, 2017, 649, 31-40.	1.2	32
16	Antioxidant phytochemicals of <i>Hovenia dulcis</i> Thunb. peduncles in different maturity stages. Journal of Functional Foods, 2015, 18, 1117-1124.	1.6	26
17	Brazilian Dioscoreaceas starches. Journal of Thermal Analysis and Calorimetry, 2017, 127, 1869-1877.	2.0	26
18	Diseases and pests noxious to <i>Pleurotus</i> spp. mushroom crops. Revista Argentina De Microbiologia, 2018, 50, 216-226.	0.4	25

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19	Sapucaia nut (<i>Lecythis pisonis</i> Cambess.) flour as a new industrial ingredient: Physicochemical, thermal, and functional properties. <i>Food Research International</i> , 2018, 109, 572-582.	2.9	23
20	Chemical, thermal and rheological properties and stability of sapucaia (<i>Lecythis pisonis</i>) nut oils. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 131, 2105-2121.	2.0	22
21	Flavonols and antioxidant activity of <i>Physalis peruviana</i> L. fruit at two maturity stages. <i>Acta Scientiarum - Technology</i> , 2013, 35, .	0.4	21
22	Application of multivariate calibration and NIR spectroscopy for the quantification of methylxanthines in yerba mate (<i>Ilex paraguariensis</i>). <i>Journal of Food Composition and Analysis</i> , 2014, 35, 55-60.	1.9	20
23	Determinação de compostos fenólicos por cromatografia líquida de alta eficiência isocrática durante estacionamento da erva-mate. <i>Quimica Nova</i> , 2010, 33, 119-123.	0.3	18
24	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.	1.4	18
25	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.	4.6	18
26	Sustainable Use of <i>Ilex paraguariensis</i> Waste in Improving Biodegradable Corn Starch Filmsâ€™ Mechanical, Thermal and Bioactive Properties. <i>Journal of Polymers and the Environment</i> , 2020, 28, 1696-1709.	2.4	16
27	Application of the NIR Method to Determine Nutrients in Yerba Mate (<i>Ilex paraguariensis</i>) Tj ETQq1 1 0.784314 rgBT /Overlo 0.6 15	0.6	15
28	Brazilian Amazon white yam (<i>Dioscorea</i> sp.) starch. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 134, 2075-2088.	2.0	13
29	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.	1.8	13
30	Desenvolvimento de gelatina funcional de erva-mate. <i>Ciencia Rural</i> , 2011, 41, 354-360.	0.3	12
31	Novel Beverages of Yerba-Mate and Soy: Bioactive Compounds and Functional Properties. <i>Beverages</i> , 2018, 4, 21.	1.3	12
32	Evolution of the nutritional composition of <i>Hovenia dulcis</i> Thunb. pseudofruit during the maturation process. <i>Fruits</i> , 2015, 70, 181-187.	0.3	12
33	Otimização de método para determinação de flavonóis e flavonas em frutas por cromatografia líquida de alta eficiência utilizando delineamento estatístico e análise de superfície de resposta. <i>Quimica Nova</i> , 2008, 31, 1378-1384.	0.3	11
34	The Impact of Polyoxyethylene Sorbitan Surfactants in the Microstructure and Rheological Behaviour of Emulsions Made With Melted Fat From Cupuassu (<i>Theobroma grandiflorum</i>). <i>Journal of Surfactants and Detergents</i> , 2016, 19, 725-738.	1.0	11
35	Subcritical propane extraction of high-quality inajá (<i>Maximiliana maripa</i>) pulp oil. <i>Journal of Supercritical Fluids</i> , 2019, 153, 104576.	1.6	11
36	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.	1.5	11

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37	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.	2.0	11
38	Natural bioactive starch film from Amazon turmeric (<i>Curcuma longa</i> L.). <i>Polymer Bulletin</i> , 2018, 75, 4735-4752.	1.7	10
39	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.	7.8	10
40	Pressurized extraction of high-quality blackberry (<i>Rubus</i> spp. Xavante cultivar) seed oils. <i>Journal of Supercritical Fluids</i> , 2021, 169, 105101.	1.6	9
41	Ripe and unripe inajá (<i>Maximilia maripa</i>) fruit: A new high source of added value bioactive compounds. <i>Food Chemistry</i> , 2020, 331, 127333.	4.2	8
42	Use of image analysis for monitoring the dilution of <i>Physalis peruviana</i> pulp. <i>Brazilian Archives of Biology and Technology</i> , 2013, 56, 467-474.	0.5	7
43	Antioxidant phytochemicals of <i>Byrsonima ligustrifolia</i> throughout fruit developmental stages. <i>Journal of Functional Foods</i> , 2015, 18, 400-410.	1.6	7
44	Multivariate calibration and moisture control in yerba mate by near infrared spectroscopy. <i>Acta Scientiarum - Technology</i> , 2014, 36, 369.	0.4	6
45	Fatty acid profile and lipid quality of <i>Maximiliana maripa</i> oil obtained by supercritical CO ₂ and pressurized ethanol. <i>Journal of Supercritical Fluids</i> , 2020, 165, 104979.	1.6	6
46	A chemometric approach for moisture control in stingless bee honey using near infrared spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2018, 26, 379-388.	0.8	5
47	Physical Properties and Rheological Behavior of Pseudofruits of <i>Hovenia dulcis</i> Thunb. In Different Maturity Stages. <i>Journal of Texture Studies</i> , 2017, 48, 31-38.	1.1	4
48	Influence of Brazilian pine seed flour addition on rheological, chemical and sensory properties of gluten-free rice flour cakes. <i>Ciencia Rural</i> , 2018, 48, .	0.3	4
49	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.	2.0	4
50	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.	2.5	4
51	Effects of environmental conditions on characteristics of annatto seed by-product. <i>Quality Assurance and Safety of Crops and Foods</i> , 2012, 4, e20-e28.	1.8	3
52	DEGRADAÇÃO DA COR E DO ÁCIDO ASCÓRBICO NA DESIDRATAÇÃO OSMÓTICA DE KIWI*. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2008, 26, .	0.2	2
53	Stability of beverages of yerba mate (<i>Ilex paraguariensis</i>) with soy. <i>Nutrition and Food Science</i> , 2015, 45, 467-478.	0.4	2
54	Chemical Properties, Rheological Behavior, and Melissopalynological Analysis of Selected Brazilian Honeys from <i>Hovenia dulcis</i> Flowering. <i>Brazilian Archives of Biology and Technology</i> , 0, 63, .	0.5	2

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55	Antioxidant Activity of Matã© Tea and Effects of Processing. , 2014, , 145-153.		1
56	Acceptability of culinary preparations based on different ground beef grades. African Journal of Pharmacy and Pharmacology, 2016, 10, 151-156.	0.2	1
57	Microwave drying and NIR spectroscopy for the rapid moisture measurement of yerba mate (<i>Ilex Tj ETQq1 1 0.784314 rgBT /Over 1.3	1.3	1
58	Chewing gums with yerba mate and different flavors: An initial study with consumers. Journal of Food Processing and Preservation, 2021, 45, e15175.	0.9	1
59	Updates on chemistry and use of annatto (Bixa orellana L.). Revista Brasileira De Pesquisa Em Alimentos, 2015, 6, 37.	0.0	1
60	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
61	Identification of bioactive compounds, morphology, and nutritional composition of bacupari (Garcinia brasiliensis (Mart)) pulp powder in two stages of maturation â€œ A short communication. Food Chemistry, 2022, 391, 133279.	4.2	0