

Ana Laura Tiberio de Jesus

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1593011/publications.pdf>

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10
papers

826
citations

932766

10
h-index

1372195

10
g-index

10
all docs

10
docs citations

10
times ranked

1041
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of high hydrostatic pressure on the microbial inactivation and extraction of bioactive compounds from açaí (Euterpe oleracea Martius) pulp. Food Research International, 2020, 130, 108856.	2.9	36
2	High isostatic pressure and thermal processing of açaí-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
3	High pressure processing (HPP) of pea starch: Effect on the gelatinization properties. LWT - Food Science and Technology, 2017, 76, 361-369.	2.5	78
4	Growth potential of Listeria monocytogenes in probiotic cottage cheese formulations with reduced sodium content. Food Research International, 2016, 81, 180-187.	2.9	36
5	High-Intensity Ultrasound Processing of Pineapple Juice. Food and Bioprocess Technology, 2013, 6, 997-1006.	2.6	141
6	Storage Stability and Acceptance of Probiotic Beverage from Cashew Apple Juice. Food and Bioprocess Technology, 2013, 6, 3155-3165.	2.6	65
7	Stability and Quality Parameters of Probiotic Cantaloupe Melon Juice Produced with Sonicated Juice. Food and Bioprocess Technology, 2013, 6, 2860-2869.	2.6	50
8	Sonicated pineapple juice as substrate for L. casei cultivation for probiotic beverage development: Process optimisation and product stability. Food Chemistry, 2013, 139, 261-266.	4.2	156
9	Power ultrasound processing of cantaloupe melon juice: Effects on quality parameters. Food Research International, 2012, 48, 41-48.	2.9	155
10	Optimization of the Fermentation of Cantaloupe Juice by Lactobacillus casei NRRL B-442. Food and Bioprocess Technology, 2012, 5, 2819-2826.	2.6	63