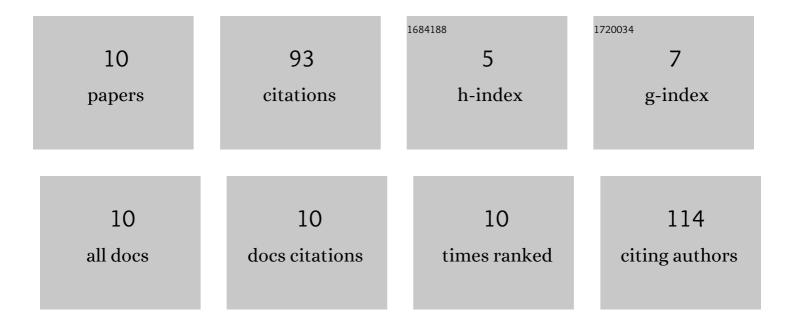
Thaisa Abrantes Souza Gusmão

List of Publications by Year in descending order

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THAISA ABRANTES SOUZA

#	Article	IF	CITATIONS
1	Solid-state fermentation for single-cell protein enrichment of guava and cashew by-products and inclusion on cereal bars. Biocatalysis and Agricultural Biotechnology, 2020, 25, 101576.	3.1	31
2	Particle size, morphological, rheological, physicochemical characterization and designation of minerals in mesquite flour (Proposis julifrora). Journal of Cereal Science, 2016, 69, 119-124.	3.7	20
3	Production of prebiotic gluten-free bread with red rice flour and different microbial transglutaminase concentrations: modeling, sensory and multivariate data analysis. Journal of Food Science and Technology, 2019, 56, 2949-2958.	2.8	16
4	Role of chitosan and transglutaminase on the elaboration of gluten-free bread. Journal of Food Science and Technology, 2020, 57, 1877-1886.	2.8	14
5	Chemometrics applied to physical, physicochemical and sensorial attributes of chicken hamburgers blended with green banana and passion fruit epicarp biomasses. International Journal of Gastronomy and Food Science, 2021, 24, 100337.	3.0	5
6	Mathematical Modeling and Determination of Effective Diffusivity of Mesquite during Convective Drying. American Journal of Plant Sciences, 2016, 07, 814-823.	0.8	5
7	Partial replacement of sodium chloride by potassium chloride in the formulation of French bread: effect on the physical, physicochemical and sensory parameters. Food Science and Technology, 2017, 37, 55-62.	1.7	2
8	Estimativa do desperdÃcio das dietas hospitalares associado a satisfação e aceitação dos pacientes no Hospital Universitário Alcides Carneiro em Campina Grande -PB. Research, Society and Development, 2021, 10, e37410111913.	0.1	0
9	Obtenção e caracterização fÃsico-quÃmica de petit suisse prebiótico de búfala. Research, Society and Development, 2021, 10, e37810111856.	0.1	0
10	Desenvolvimento de amaciante de carne à base de tamarindo em pÃ ³ liofilizado. Research, Society and Development, 2022, 11, e22411931510.	0.1	0