

Thaïsa Abrantes Souza Gusmão

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1744477/publications.pdf>

Version: 2024-02-01

10
papers

93
citations

1684188

5
h-index

1720034

7
g-index

10
all docs

10
docs citations

10
times ranked

114
citing authors

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