

Thais Lomonaco Teodoro da Silva

List of Publications by Citations

Source:

<https://exaly.com/author-pdf/1761063/thais-lomonaco-teodoro-da-silva-publications-by-citations.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

29
papers

589
citations

12
h-index

24
g-index

32
ext. papers

698
ext. citations

3.9
avg, IF

4.26
L-index

#	Paper	IF	Citations
29	Determination of the bioactive compounds, antioxidant activity and chemical composition of Brazilian blackberry, red raspberry, strawberry, blueberry and sweet cherry fruits. <i>Food Chemistry</i> , 2014 , 156, 362-8	8.5	295
28	Sensory and Technological Evaluation of Margarines With Reduced Saturated Fatty Acid Contents Using Oleogel Technology. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 673-685	1.8	36
27	Physical Properties of Candelilla Wax, Monoacylglycerols, and Fully Hydrogenated Oil Oleogels. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 797-811	1.8	29
26	Interactions between candelilla wax and saturated triacylglycerols in oleogels. <i>Food Research International</i> , 2019 , 121, 900-909	7	20
25	Use of High-Intensity Ultrasound to Change the Physical Properties of Oleogels and Emulsion Gels. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2019 , 96, 681-691	1.8	17
24	Multivariate Approaches for Optimization of the Acceptance: Optimization of a Brazilian Cerrado Fruit Jam Using Mixture Design and Parallel Factor Analysis. <i>Journal of Sensory Studies</i> , 2012 , 27, 417-424	2.2	17
23	Equivalence salting and temporal dominance of sensations analysis for different sodium chloride substitutes in cream cheese. <i>International Journal of Dairy Technology</i> , 2014 , 67, 31-38	3.7	16
22	Influence of processing on the antioxidant capacity and bioactive compounds in jellies from different blackberry cultivars. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1658-1665	3.8	16
21	Effect of Water Addition on Physical Properties of Emulsion Gels. <i>Food Biophysics</i> , 2019 , 14, 30-40	3.2	16
20	On the quantitative phase analysis and amorphous content of triacylglycerols materials by X-ray Rietveld method. <i>Chemistry and Physics of Lipids</i> , 2018 , 212, 51-60	3.7	15
19	Sucrose behenate as a crystallization enhancer for soft fats. <i>Food Chemistry</i> , 2016 , 192, 972-8	8.5	14
18	Tailoring Crystalline Structure Using High-Intensity Ultrasound to Reduce Oil Migration in a Low Saturated Fat. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2020 , 97, 141-155	1.8	14
17	Structural characteristics of crystals formed in palm oil using sorbitan tristearate and sucrose stearate. <i>International Journal of Food Properties</i> , 2018 , 21, 618-632	3	12
16	Crystallinity properties and crystallization behavior of chocolate fat blends. <i>Journal of Food Science and Technology</i> , 2017 , 54, 1979-1989	3.3	11
15	Sonocrystallization as a tool to reduce oil migration by changing physical properties of a palm kernel fat. <i>Journal of Food Science</i> , 2020 , 85, 964-971	3.4	9
14	Crystallization of interesterified soybean oil using a scraped surface heat exchanger with high intensity ultrasound. <i>Journal of Food Engineering</i> , 2019 , 263, 341-347	6	8
13	Incorporation of high intensity ultrasound (HIU) to a scraped surface heat exchanger: Effect of HIU position. <i>Journal of Food Engineering</i> , 2020 , 274, 109824	6	6

12	Effect of high-intensity ultrasound on the oleogelation and physical properties of high melting point monoglycerides and triglycerides oleogels. <i>Journal of Food Science</i> , 2021 , 86, 343-356	3-4	6
11	Numerical modeling of wear behavior of solid fats. <i>Journal of Food Engineering</i> , 2019 , 260, 12-21	6	5
10	Temperature, time and fat composition effect on fat bloom formation in dark chocolate. <i>Food Structure</i> , 2017 , 14, 68-75	4-3	5
9	Palm-based fat crystallized at different temperatures with and without high-intensity ultrasound in batch and in a scraped surface heat exchanger. <i>LWT - Food Science and Technology</i> , 2021 , 138, 110593	5-4	5
8	Templating effects of dipalmitin on soft palm mid-fraction crystals. <i>International Journal of Food Properties</i> , 2017 , 20, 935-947	3	4
7	Effect of processing conditions as high-intensity ultrasound, agitation, and cooling temperature on the physical properties of a low saturated fat. <i>Journal of Food Science</i> , 2020 , 85, 3380-3390	3-4	4
6	Sonocrystallization of a Palm-Based Fat with Low Level of Saturation in a Scraped Surface Heat Exchanger. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2020 , 97, 1253-1264	1.8	4
5	Influence of sonocrystallization on lipid crystals multicomponent oleogels structuration and physical properties.. <i>Food Research International</i> , 2022 , 154, 110997	7	3
4	Chemical Composition and Nutritional Information of Fats Used in Fillings of Sandwich Cookies. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2019 , 96, 1173-1179	1.8	1
3	Development of reduced saturated fat cookie fillings using multicomponent oleogels. <i>JAACS, Journal of the American Oil Chemists Society</i> ,	1.8	1
2	Influence of sonication, temperature, and agitation, on the physical properties of a palm-based fat crystallized in a continuous system. <i>Ultrasonics Sonochemistry</i> , 2021 , 74, 105550	8.9	0
1	High-intensity Ultrasound as a Tool to Form Water in Oleogels Emulsions Structured by Lipids Oleogelators. <i>Food Biophysics</i> ,1	3.2	0