

# Paulo Los

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1840483/publications.pdf>

Version: 2024-02-01

5  
papers

99  
citations

2258059

3  
h-index

2053705

5  
g-index

5  
all docs

5  
docs citations

5  
times ranked

180  
citing authors

#	ARTICLE	IF	CITATIONS
1	Combining chemical analysis, sensory profile, CATA, preference mapping and chemometrics to establish the consumer quality standard of Camembert-type cheeses. <i>International Journal of Dairy Technology</i> , 2021, 74, 371-382.	2.8	23
2	Technological potential of the use of ultrasound and freeze concentration in Fuyu persimmon juice. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15989.	2.0	3
3	Optimization of beef patties produced with vegetable oils: a mixture design approach and sensory evaluation. <i>Food Science and Technology</i> , 2020, 40, 12-20.	1.7	5
4	Perceptions of Brazilian consumers regarding white mould surface-ripened cheese using free word association. <i>International Journal of Dairy Technology</i> , 2019, 72, 585-590.	2.8	65
5	Biscoitos tipo cookie sem glúten formulados com farelo de feijão, farinha de arroz e amido de mandioca. <i>Revista Brasileira De Tecnologia Agroindustrial</i> , 2017, 11, .	0.1	3