

Deise Castro

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/19320/publications.pdf>

Version: 2024-02-01

12
papers

153
citations

1478505

6
h-index

1372567

10
g-index

12
all docs

12
docs citations

12
times ranked

200
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison between continuous and intermittent drying of whole bananas using empirical and diffusion models to describe the processes. <i>Journal of Food Engineering</i> , 2015, 166, 230-236.	5.2	44
2	Isolation and characterization of starch from pitomba endocarp. <i>Food Research International</i> , 2019, 124, 181-187.	6.2	34
3	Osmotic dehydration kinetics of banana slices considering variable diffusivities and shrinkage. <i>International Journal of Food Properties</i> , 2017, 20, 1313-1325.	3.0	20
4	Production of kiwi snack slice with different thickness: Drying kinetics, sensory and physicochemical analysis. <i>Australian Journal of Crop Science</i> , 2018, 12, 778-787.	0.3	15
5	Convective drying kinetics of osmotically pretreated papaya cubes. <i>Revista Brasileira De Engenharia Agricola E Ambiental</i> , 2020, 24, 200-208.	1.1	11
6	Physical and chemical changes in guava raisin (<i>Psidium guajava</i> l.) produced by osmotic dehydration and drying convective. <i>Australian Journal of Crop Science</i> , 2016, 10, 1449-1454.	0.3	8
7	Guava Osmotic Dehydration: Description by Two-Dimensional Diffusion Models Considering Shrinkage and Variations in Process Parameters. <i>International Journal of Food Engineering</i> , 2016, 12, 527-536.	1.5	8
8	Mathematical Models to Describe the Foam Mat Drying Process of Cumbeba Pulp (<i>Tacinga inamoena</i>) and Product Quality. <i>Foods</i> , 2022, 11, 1751.	4.3	8
9	ANÁLISE E DESCRIÇÃO MATEMÁTICA DA SECAGEM DE POLPA DE TATURUBÃ (<i>POUTERIA MACROPHYLLA</i> (LAM.)) $T_{ETQq1} = 0.7843$	0.1	3
10	Physical, chemical and rheological properties of pitomba (<i>Talisia esculenta</i>) seed starch and its application as a thickener and stabilizer in ketchup. <i>Australian Journal of Crop Science</i> , 2021, , 842-849.	0.3	2
11	Avaliação sensorial de ketchup adicionado de amido de semente de pitomba. <i>Research, Society and Development</i> , 2020, 9, e985986774.	0.1	0
12	Stability of Kiwi Varieties of "Hayward"™ in Powder During Storage. <i>Journal of Agricultural Studies</i> , 2020, 8, 150.	0.1	0