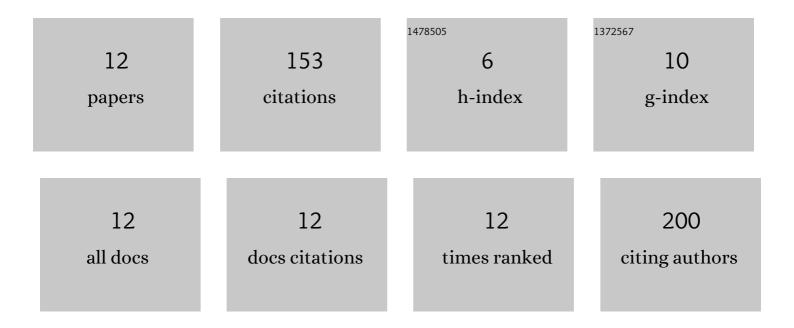
## Deise Castro

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/19320/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Mathematical Models to Describe the Foam Mat Drying Process of Cumbeba Pulp (Tacinga inamoena) and Product Quality. Foods, 2022, 11, 1751.	4.3	8
2	Physical, chemical and rheological properties of pitomba (Talisia esculenta) seed starch and its application as a thickener and stabilizer in ketchup. Australian Journal of Crop Science, 2021, , 842-849.	0.3	2
3	Convective drying kinetics of osmotically pretreated papaya cubes. Revista Brasileira De Engenharia Agricola E Ambiental, 2020, 24, 200-208.	1.1	11
4	Avaliação sensorial de ketchup adicionado de amido de semente de pitomba. Research, Society and Development, 2020, 9, e985986774.	0.1	0
5	Stability of Kiwi Varieties of â€~Hayward' in Powder During Storage. Journal of Agricultural Studies, 2020, 8, 150.	0.1	0
6	Isolation and characterization of starch from pitomba endocarp. Food Research International, 2019, 124, 181-187.	6.2	34
7	Production of kiwi snack slice with different thickness: Drying kinetics, sensory and physicochemical analysis. Australian Journal of Crop Science, 2018, 12, 778-787.	0.3	15
8	Osmotic dehydration kinetics of banana slices considering variable diffusivities and shrinkage. International Journal of Food Properties, 2017, 20, 1313-1325.	3.0	20
9	Physical and chemical changes in guava raisin (Psidum guajava l.) produced by osmotic dehydration and drying convective. Australian Journal of Crop Science, 2016, 10, 1449-1454.	0.3	8
10	Guava Osmotic Dehydration: Description by Two-Dimensional Diffusion Models Considering Shrinkage and Variations in Process Parameters. International Journal of Food Engineering, 2016, 12, 527-536.	1.5	8
11	ANÃŁISE E DESCRIÇÃO MATEMÃTICA DA SECAGEM DE POLPA DE TATURUBÕ(POUTERIAMACROPHYLLA (LAM.)	) Ţj <sub>I</sub> ETQq1	႕ 0.78431
12	Comparison between continuous and intermittent drying of whole bananas using empirical and diffusion models to describe the processes. Journal of Food Engineering, 2015, 166, 230-236.	5.2	44