

Marta Helena Fillet Spoto

List of Publications by Year in descending order

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430874

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times ranked

1354
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#	ARTICLE	IF	CITATIONS
1	Influence of pineapple, apple and melon byâ€products on cookies: physicochemical and sensory aspects. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1185-1192.	2.7	54
2	Carboxymethylcellulose coating associated with essential oil can increase papaya shelf life. <i>Scientia Horticulturae</i> , 2018, 239, 70-77.	3.6	54
3	Effect of Temperature, Time, and Material Thickness on the Dehydration Process of Tomato. <i>International Journal of Food Science</i> , 2015, 2015, 1-7.	2.0	48
4	Edible mushroom <i>Pleurotus sajor-caju</i> production on washed and supplemented sugarcane bagasse. <i>Scientia Agricola</i> , 2005, 62, 127-132.	1.2	47
5	Sensory quality of Camembert-type cheese: Relationship between starter cultures and ripening molds. <i>International Journal of Food Microbiology</i> , 2016, 234, 71-75.	4.7	43
6	Physicochemical and sensory characteristics of fat-free goat milk yogurt with added stabilizers and skim milk powder fortification. <i>Journal of Dairy Science</i> , 2016, 99, 3316-3324.	3.4	41
7	Performance of dairy cows fed high levels of acetic acid or ethanol. <i>Journal of Dairy Science</i> , 2013, 96, 398-406.	3.4	37
8	SENSORY EVALUATION OF ORANGE JUICE CONCENTRATE AS AFFECTED BY IRRADIATION AND STORAGE. <i>Journal of Food Processing and Preservation</i> , 1997, 21, 179-191.	2.0	29
9	Gamma Irradiation of in-Shell and Blanched Peanuts Protects against Mycotoxic Fungi and Retains Their Nutraceutical Components during Long-Term Storage. <i>International Journal of Molecular Sciences</i> , 2012, 13, 10935-10958.	4.1	28
10	ConservaÃ§Ã£o de maÃ§Ã£ minimamente processada com o uso de pelÃculas comestÃveis. <i>Food Science and Technology</i> , 2008, 28, 872-880.	1.7	28
11	Physical and chemical characterization of the pulp of different varieties of avocado targeting oil extraction potential. <i>Food Science and Technology</i> , 2012, 32, 274-280.	1.7	26
12	Brazilian consumers' perception of tenderness of beef steaks classified by shear force and taste. <i>Scientia Agricola</i> , 2006, 63, 232-239.	1.2	22
13	Efeito de revestimentos comestÃveis na conservaÃ§Ã£o de mamÃes minimamente processados. <i>Brazilian Journal of Food Technology</i> , 2012, 15, 125-133.	0.8	22
14	Effects of gamma radiation on the phenolic compounds and in vitro antioxidant activity of apple pomace flour during storage using multivariate statistical techniques. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 251-259.	5.6	22
15	Effects of chemical treatments on fresh-cut papaya. <i>Food Chemistry</i> , 2016, 190, 1182-1189.	8.2	20
16	Effects of gamma radiation on the thermoanalytical, structural and pasting properties of black rice (<i>Oryza sativa</i> L.) flour. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 133, 529-537.	3.6	20
17	Effects of gamma radiation on the stability and degradation kinetics of phenolic compounds and antioxidant activity during storage of (<i>Oryza sativa</i> L.) black rice flour. <i>Brazilian Archives of Biology and Technology</i> , 0, 62, .	0.5	20
18	Qualidades fÃsicas e quÃmicas do abacaxi comercializado na CEAGESP SÃo Paulo. <i>Revista Brasileira De Fruticultura</i> , 2007, 29, 540-545.	0.5	20

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19	Shelf life of minimally processed carrot and green pepper. <i>Food Science and Technology</i> , 2006, 26, 150-158.	1.7	19
20	Efeitos do processamento térmico e da radiação gama na conservação de caldo de cana puro e adicionado de suco de frutas. <i>Food Science and Technology</i> , 2007, 27, 863-873.	1.7	19
21	Benefits of superfine grinding method on antioxidant and antifungal characteristic of Brazilian green propolis extract. <i>Scientia Agricola</i> , 2019, 76, 398-404.	1.2	16
22	Productivity and quality of potato cultivars for processing as shoestrings and chips. <i>Horticultura Brasileira</i> , 2016, 34, 554-560.	0.5	14
23	Prediction of Orange juice sensorial attributes from intact fruits by TD-NMR. <i>Microchemical Journal</i> , 2016, 128, 113-117.	4.5	13
24	Non-invasive detection of internal flesh breakdown in intact Palmer mangoes using time-domain nuclear magnetic resonance relaxometry. <i>Microchemical Journal</i> , 2020, 158, 105208.	4.5	12
25	Agronomic, physical-chemical and sensory evaluation of pepper hybrids (<i>Capsicum chinense</i> Jacquin). <i>Scientia Horticulturae</i> , 2021, 277, 109819.	3.6	12
26	Aplicação do método QFD na avaliação do perfil do consumidor de abacaxi 'Párola'. <i>Ciencia E Agrotecnologia</i> , 2007, 31, 563-569.	1.5	12
27	Radiação gama na conservação do suco natural de laranja. <i>Scientia Agricola</i> , 1999, 56, 1193-1198.	1.2	11
28	Aproveitamento agroindustrial de resíduos sólidos provenientes do melão minimamente processado. <i>Food Science and Technology</i> , 2008, 28, 733-737.	1.7	11
29	Physico-chemical and sensory parameters of tomato cultivars grown in organic systems. <i>Horticultura Brasileira</i> , 2014, 32, 205-209.	0.5	11
30	Características físico-químicas de abacaxi submetido à tecnologia de radiação ionizante como método de conservação pós-colheita. <i>Food Science and Technology</i> , 2008, 28, 139-145.	1.7	10
31	Sensory descriptive quantitative analysis of unpasteurized and pasteurized juice pulp (<i>Citrus edulis</i>) during long-term storage. <i>Food Science and Nutrition</i> , 2014, 2, 321-331.	3.4	10
32	Extração e quantificação de carotenoides em minitomate desidratado (Sweet Grape) através da aplicação de diferentes solventes. <i>Brazilian Journal of Food Technology</i> , 2017, 20, .	0.8	9
33	Dynamics of the chemical composition and productivity of composts for the cultivation of <i>Agaricus bisporus</i> strains. <i>Brazilian Journal of Microbiology</i> , 2013, 44, 1139-1146.	2.0	8
34	Pós-colheita de uva 'Italia' revestida com filmes à base de alginato de cálcio e armazenada sob refrigeração. <i>Food Science and Technology</i> , 2009, 29, 277-282.	1.7	7
35	Efeito do cloreto de cálcio e da película de alginato de cálcio na conservação de laranja 'Pera' minimamente processada. <i>Food Science and Technology</i> , 2009, 29, 107-113.	1.7	7
36	Cinética da degradação de geleia de morango. <i>Food Science and Technology</i> , 2009, 29, 142-147.	1.7	7

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37	Effects of gamma radiation on physicochemical, thermogravimetric, microstructural and microbiological properties during storage of apple pomace flour. <i>LWT - Food Science and Technology</i> , 2017, 78, 105-113.	5.2	7
38	Avaliação física de feijão carioca irradiado. <i>Food Science and Technology</i> , 2007, 27, 498-502.	1.7	7
39	Qualidade de tomate 'Dãbora' minimamente processado armazenado em dois tipos de embalagens. <i>Horticultura Brasileira</i> , 2007, 25, 582-585.	0.5	6
40	Physicochemical characteristics and high sensory acceptability in cappuccinos made with jackfruit seeds replacing cocoa powder. <i>PLoS ONE</i> , 2018, 13, e0197654.	2.5	6
41	Development of a functional rice bran cookie rich in γ -oryzanol. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1070-1077.	3.2	6
42	Características sensoriais e microbiológicas de maçãs minimamente processadas recobertas com películas. <i>Food Science and Technology</i> , 2007, 27, 91-98.	1.7	6
43	Efeito da radiação gama e do armazenamento na qualidade de pedúnculos de caju (<i>Anacardium</i>) Tj ETQq1 1 0.784314 rgBT /Over 1.5	1.5	6
44	Tendency of lipid radical formation and volatiles in loose or vacuum-packed Brazil nuts stored at room temperature or under refrigeration. <i>Grasas Y Aceites</i> , 2018, 69, 283.	0.9	6
45	CONSERVAÇÃO PÓS-COLHEITA DE GOIABA BRANCA KUMAGAI POR IRRADIAÇÃO GAMA: ASPECTOS FÍSICOS, QUÍMICOS E SENSORIAIS. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2006, 24, .	0.2	5
46	Perfil sensorial e aceitação de melão amarelo minimamente processado submetido a tratamentos químicos. <i>Food Science and Technology</i> , 2010, 30, 589-598.	1.7	5
47	Atmosfera modificada e refrigeração para conservação pós-colheita de camu-camu. <i>Ciencia Rural</i> , 2014, 44, 1126-1133.	0.5	5
48	Gamma Radiation in Plant Foods. <i>Revista Virtual De Quimica</i> , 2015, 7, .	0.4	5
49	Modificações sensoriais em abacaxi 'Pãrola' armazenado à temperatura ambiente. <i>Food Science and Technology</i> , 2010, 30, 20-23.	1.7	4
50	Influência de sanificantes nas características físicas e químicas de uva Itália. <i>Food Science and Technology</i> , 2009, 29, 504-507.	1.7	3
51	Aplicação do método QDF na avaliação do perfil do consumidor de melão amarelo. <i>Food Science and Technology</i> , 2009, 29, 716-720.	1.7	3
52	Estabilidade oxidativa e sensorial de farinhas de trigo e fubã irradiados. <i>Food Science and Technology</i> , 2010, 30, 406-413.	1.7	3
53	Physicochemical and microbiological changes in fresh-cut pineapple coated with wheat gluten and alginate. <i>Acta Horticulturae</i> , 2016, , 221-226.	0.2	3
54	Análises fisiológicas e enzimáticas em abacaxi submetido à tecnologia de radiação ionizante. <i>Food Science and Technology</i> , 2007, 27, 602-607.	1.7	3

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55	POLPA DE CAMU-CAMU LIOFILIZADA E ARMAZENADA EM DIFERENTES EMBALAGENS. Revista Brasileira De Tecnologia Agroindustrial, 2014, 8, .	0.1	3
56	Análise das condições do comércio de caldo de cana em vias públicas de municípios paulistas. Segurança Alimentar E Nutricional, 2015, 13, 6-18.	0.1	3
57	Effect of gamma irradiation on the nutritional quality of Agaricus bisporus strains cultivated in different composts. Anais Da Academia Brasileira De Ciencias, 2014, 86, 897-906.	0.8	2
58	Technological and nutritional potential of macaêba fruit Acrocomia aculeata (Jacq.) Lodd. Revista Brasileira De Pesquisa Em Alimentos, 2014, 3, 86.	0.0	2
59	CARACTERIZAÇÃO FÍSICO-QUÍMICA, NUTRICIONAL E DE COMPOSTOS VOLÁTEIS DE FRUTOS DE Jacaratia spinosa PROVENIENTES DE TRÊS REGIÕES DO ESTADO DE SÃO PAULO-BRASIL. Revista Brasileira De Tecnologia Agroindustrial, 2016, 10, .	0.1	2
60	INFLUÊNCIA DO USO DE PELÍCULAS COMESTÍVEIS EM LARANJA "PÁŠRA"™ MINIMAMENTE PROCESSADA. Boletim Centro De Pesquisa De Processamento De Alimentos, 2007, 25, .	0.2	1
61	Processamento manual de palmito juçara embalado em salmoura acidificada. Semina:Ciencias Agrarias, 2012, 33, 219-226.	0.3	1
62	Effect of wheat gluten-based edible coating and irradiation on quality of fresh-cut pineapple. Acta Horticulturae, 2016, , 212-220.	0.2	1
63	Efeito da radiação gama nos parâmetros microbiológicos, físico-químicos e compostos fenólicos de farinha de resíduos de frutas durante armazenamento. Brazilian Journal of Food Technology, 2017, 20, .	0.8	1
64	Effect of gamma radiation and pasteurization on the shelf-life of juçara pulp (Euterpe edulis). Acta Agronomica, 2018, 67, 471-478.	0.1	1
65	Sensory evaluation of dehydrated tomatoes using the proportional odds mixed model. Journal of Food Processing and Preservation, 2018, 42, e13822.	2.0	1
66	Efeito de tratamentos químicos na respiração e parâmetros físicos de melão 'Amarelo' minimamente processado. Horticultura Brasileira, 2008, 26, 458-463.	0.5	1
67	PROCESSO PRODUTIVO DE TOMATE SECO OBTIDO POR ENERGIA SOLAR E CONVENCIONAL A PARTIR DE MINI-TOMATES CONGELADOS. Revista Brasileira De Tecnologia Agroindustrial, 2013, 7, .	0.1	1
68	Avaliação da qualidade do caldo extraído de toletes de cana-de-açúcar minimamente processada, armazenados sob diferentes temperaturas. Food Science and Technology, 0, 28, 51-55.	1.7	1
69	Influence of thermal treatment of wood on the aroma of a sugar cane spirit (cachaça) model-solution. Food Science and Technology, 2011, 31, 427-429.	1.7	1
70	Descriptive sensory analysis and acceptance of leaves of smooth and curly kale. Horticultura Brasileira, 2021, 39, 362-368.	0.5	1
71	Efeitos da radiação ionizante nas características sensoriais do abacaxi. Food Science and Technology, 2007, 27, 710-716.	1.7	0
72	PARÂMETROS SENSORIAIS DE CONSERVA DE PALMITOS BASAL E FOLIAR DE PUPUNHA ACIDIFICADA COM ÁCIDO ACÉTICO. Revista Brasileira De Tecnologia Agroindustrial, 2011, 5, .	0.1	0

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73	Antioxidant activity and sensory analysis of murtila (<i>Ugni molinae</i> Turcz.) fruit extracts in an oil model system. <i>Grasas Y Aceites</i> , 2017, 68, 183.	0.9	0
74	Caracteriza�o f�sico-qu�mica e sensorial da alface Brunela. <i>Agrarian</i> , 2020, 13, 265-272.	0.1	0