List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Changes in carotenoids during processing and storage of pumpkin puree. Food Chemistry, 2011, 128, 195-202.	8.2	143
2	Development and physico-chemical characterization of microencapsulated bifidobacteria in passion fruit juice: A functional non-dairy product for probiotic delivery. Food Bioscience, 2018, 24, 26-36.	4.4	85
3	Chemical composition of solid waste and effect of enzymatic oil extraction on the microstructure of soybean (Glycine max). Industrial Crops and Products, 2012, 36, 405-414.	5.2	28

Evaluation of the chemical characteristics and rheological behavior of pitaya (<i>Hylocereus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T 0.4

5	Application of propidium monoazide coupled with quantitative PCR to evaluate cell viability of Bifidobacterium animalis subsp. lactis in a non-dairy probiotic beverage. Annals of Microbiology, 2020, 70, .	2.6	10
6	The use of soft fresh cheese manufactured from freeze concentrated milk as a novelty protective matrix on Bifidobacterium BB-12 survival under in vitro simulated gastrointestinal conditions. LWT - Food Science and Technology, 2018, 97, 725-729.	5.2	8