

Gabriel Oliveira

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2194950/publications.pdf>

Version: 2024-02-01

6

papers

74

citations

1937685

4

h-index

1872680

6

g-index

6

all docs

6

docs citations

6

times ranked

142

citing authors

| # | ARTICLE | IF | CITATIONS |
|---|---|-----|-----------|
| 1 | Effect of drying and extrusion processing on physical and nutritional characteristics of bilberry press cake extrudates. LWT - Food Science and Technology, 2018, 92, 422-428. | 5.2 | 25 |
| 2 | Antioxidant and antimicrobial properties of organic fruits subjected to PEF-assisted osmotic dehydration. Innovative Food Science and Emerging Technologies, 2020, 62, 102341. | 5.6 | 24 |
| 3 | Effects of Pulsed Electric Field-Assisted Osmotic Dehydration and Edible Coating on the Recovery of Anthocyanins from In Vitro Digested Berries. Foods, 2019, 8, 505. | 4.3 | 11 |
| 4 | Tailoring bilberry powder functionality through processing: Effects of drying and fractionation on the stability of total polyphenols and anthocyanins. Food Science and Nutrition, 2019, 7, 1017-1026. | 3.4 | 8 |
| 5 | Extracts of Digested Berries Increase the Survival of <i>Saccharomyces cerevisiae</i> during H ₂ O ₂ Induced Oxidative Stress. Molecules, 2021, 26, 1057. | 3.8 | 4 |
| 6 | Tailoring bilberry powder functionality through preprocessing and drying. Food Science and Nutrition, 2019, 7, 1379-1386. | 3.4 | 2 |