

Gabriel Oliveira

List of Publications by Year in descending order

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

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6
papers

74
citations

1936888

4
h-index

1872312

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. <i>LWT - Food Science and Technology</i> , 2018, 92, 422-428.	2.5	25
2	Antioxidant and antimicrobial properties of organic fruits subjected to PEF-assisted osmotic dehydration. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 62, 102341.	2.7	24
3	Effects of Pulsed Electric Field-Assisted Osmotic Dehydration and Edible Coating on the Recovery of Anthocyanins from In Vitro Digested Berries. <i>Foods</i> , 2019, 8, 505.	1.9	11
4	Tailoring bilberry powder functionality through processing: Effects of drying and fractionation on the stability of total polyphenols and anthocyanins. <i>Food Science and Nutrition</i> , 2019, 7, 1017-1026.	1.5	8
5	Extracts of Digested Berries Increase the Survival of <i>Saccharomyces cerevisiae</i> during H ₂ O ₂ Induced Oxidative Stress. <i>Molecules</i> , 2021, 26, 1057.	1.7	4
6	Tailoring bilberry powder functionality through preprocessing and drying. <i>Food Science and Nutrition</i> , 2019, 7, 1379-1386.	1.5	2