

# Lisiane Fernandes de Carvalho

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2785707/publications.pdf>

Version: 2024-02-01

17  
papers

132  
citations

1684188

5  
h-index

1281871

11  
g-index

17  
all docs

17  
docs citations

17  
times ranked

210  
citing authors

#	ARTICLE	IF	CITATIONS
1	Carbon dioxide fixation by microalgae cultivated in open bioreactors. <i>Energy Conversion and Management</i> , 2011, 52, 3071-3073.	9.2	40
2	Physical and nutritional conditions for optimized production of bacteriocins by lactic acid bacteria – A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2839-2849.	10.3	27
3	Snack bars enriched with <i>Spirulina</i> for schoolchildren nutrition. <i>Food Science and Technology</i> , 2020, 40, 146-152.	1.7	24
4	Evaluation of Adding <i>Spirulina</i> to Freeze-Dried Yogurts Before Fermentation and After Freeze-Drying. <i>Industrial Biotechnology</i> , 2019, 15, 89-94.	0.8	17
5	Influence of temperature on microbial growth during processing of kochkäse cheese made from raw and pasteurised milk. <i>International Dairy Journal</i> , 2020, 109, 104786.	3.0	9
6	Evaluation of protein content and antimicrobial activity of biomass from <i>Spirulina</i> cultivated with residues from the brewing process. <i>Journal of Chemical Technology and Biotechnology</i> , 2022, 97, 160-166.	3.2	4
7	Novel Food Supplements Formulated With <i>Spirulina</i> To Meet Athletes™ Needs. <i>Brazilian Archives of Biology and Technology</i> , 2018, 61, .	0.5	2
8	EFFECTS OF DIFFERENT ANTIOXIDANTS ON OXIDATIVE STABILITY OF SOYBEAN OIL IN PET BOTTLES EFEITOS DE DIFERENTES ANTIOXIDANTES NA ESTABILIDADE OXIDATIVA DO ÓLEO DE SOJA EM GARRAFAS PET. <i>Revista Do Congresso Sul Brasileiro De Engenharia De Alimentos</i> , 2018, 4, .	0.1	2
9	PERFIL FÍSICO-QUÍMICO DA LINGUIÇA BLUMENAU ENRIQUECIDA COM FARINHA DE PUPUNHA ARMAZENADA EM DIFERENTES TEMPERATURAS. <i>Iniciacao Cientifica CESUMAR</i> , 2017, 19, 5.	0.1	1
10	INTERDISCIPLINARY LESSONS AS A TOOL FOR MOTIVATION OF STUDENTS ENTERING IN ENGINEERING. <i>Revista De Ensino De Engenharia</i> , 2018, 37, .	0.1	1
11	MICROBIOLOGIA PREDITIVA: ASPECTOS GERAIS E TENDÊNCIAS. <i>Revista Eletrônica Perspectivas Da Ciência E Tecnologia - ISSN 1984-5693</i> , 0, 10, 52.	0.0	1
12	Productive performance and fatty acid profile of hungarian carp fingerlings fed with <i>Spirulina</i> enriched feed. <i>Research, Society and Development</i> , 2019, 9, e116932301.	0.1	1
13	Estudo de propriedades físicas e químicas durante armazenamento de mel produzido na região de Blumenau, Brasil. <i>Research, Society and Development</i> , 2020, 9, e495974070.	0.1	1
14	Evaluation of physical-chemical and microbiological characteristics of freeze-dried and rehydrated yogurt. <i>Research, Society and Development</i> , 2020, 9, e14962446.	0.1	1
15	BIOAROMAS FROM MICROALGAE <i>Spirulina</i> sp. BY ETHYLIC ESTERIFICATION REACTIONS. <i>Biochemical Engineering Journal</i> , 2022, , 108542.	3.6	1
16	Despertar científico: Workshops interativos com Engenharia. <i>Research, Society and Development</i> , 2021, 10, e8810514657.	0.1	0
17	STUDY OF REFRIGERATION SYSTEM IMPACT ON VITAMIN C AND TOTAL POLYPHENOLS CONTENT AND MASS VARIATION OF <i>Fragaria vesca</i> L. FOR INNOVATIVE TECHNOLOGIES DEVELOPMENT. <i>Revista Do Congresso Sul Brasileiro De Engenharia De Alimentos</i> , 2019, 4, 45-51.	0.1	0