# Roberta C Silva

List of Publications by Year
in descending order



| 35 | 1,075 | 394286 19 | 414303 32 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 35 | 35 | 35 | 1143 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Effect of different prebiotics on the fermentation kinetics, probiotic survival and fatty acids profiles in nonfat symbiotic fermented milk. International Journal of Food Microbiology, 2009, 128, 467-472. | 2.1 | 134 |
| 2 | Lactic Acid Bacteria: Food Safety and Human Health Applications. Dairy, 2020, 1, 202-232. | 0.7 | 121 |
| 3 | Effects of chemical interesterification on physicochemical properties of blends of palm stearin and palm olein. Food Research International, 2009, 42, 1287-1294. | 2.9 | 67 |
| 4 | AÃ§ai pulp addition improves fatty acid profile and probiotic viability in yoghurt. International Dairy Journal, 2010, 20, 415-422. | 1.5 | 60 |
| 5 | Fatty acid profile, trans-octadecenoic, Î±-linolenic and conjugated linoleic acid contents differing in certified organic and conventional probiotic fermented milks. Food Chemistry, 2012, 135, 2207-2214. | 4.2 | 60 |
| 6 | The effects of enzymatic interesterification on the physical-chemical properties of blends of lard and soybean oil. LWT - Food Science and Technology, 2009, 42, 1275-1282. | 2.5 | 48 |
| 7 | Structured lipids obtained by chemical interesterification of olive oil and palm stearin. LWT - Food Science and Technology, 2010, 43, 752-758. | 2.5 | 48 |
| 8 | Effects of Emulsifier Addition on the Crystallization and Melting Behavior of Palm Olein and Coconut Oil. Journal of Agricultural and Food Chemistry, 2014, 62, 2253-2263. | 2.4 | 44 |
| 9 | Increased CLA content in organic milk fermented by bifidobacteria or yoghurt cultures. Dairy Science and Technology, 2009, 89, 541-553. | 2.2 | 39 |
| 10 | Effect of diacylglycerol addition on crystallization properties of pure triacylglycerols. Food Research International, 2014, 55, 436-444. | 2.9 | 38 |
| 11 | Milk fat globule membrane in infant nutrition: a dairy industry perspective. Journal of Dairy Research, 2021, 88, 105-116. | 0.7 | 35 |
| 12 | Physicochemical Properties of Interesterified Blends of Fully Hydrogenated Crambe abyssinica Oil and Soybean Oil. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 111-123. | 0.8 | 29 |
| 13 | Fatty acid composition in preterm and term breast milk. International Journal of Food Sciences and Nutrition, 2012, 63, 318-325. | 1.3 | 27 |
| 14 | Chemical Interesterification of Blends of Palm Stearin, Coconut Oil, and Canola Oil: Physicochemical Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 1461-1469. | 2.4 | 27 |
| 15 | Interesterification of Lard and Soybean Oil Blends Catalyzed by Immobilized Lipase in a Continuous Packed Bed Reactor. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1925-1933. | 0.8 | 25 |
| 16 | Effects of high intensity ultrasound and emulsifiers on crystallization behavior of coconut oil and palm olein. Food Research International, 2016, 86, 54-63. | 2.9 | 25 |
| 17 | Batch and continuous lipaseâ€catalyzed interesterification of blends containing olive oil for transâ€free margarines. European Journal of Lipid Science and Technology, 2013, 115, 413-428. | 1.0 | 24 |
| 18 | Sonocrystallization of Interesterified Soybean Oil: Effect of Saturation Level and Supercooling. Journal of Food Science, 2018, 83, 902-910. | 1.5 | 22 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Valorization of Beef Tallow by Lipaseâ€Catalyzed Interesterification with High Oleic Sunflower Oil. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1945-1954. | 0.8 | 21 |
| 20 | Continuous enzymatic interesterification of lard and soybean oil blend: Effects of different flow rates on physical properties and acyl migration. Journal of Molecular Catalysis B: Enzymatic, 2012, 76, 23-28. | 1.8 | 20 |
| 21 | Nutrition claims for functional guava mousses produced with milk fat substitution by inulin and/or whey protein concentrate based on heterogeneous food legislations. LWT - Food Science and Technology, 2013, 50, 755-765. | 2.5 | 20 |
| 22 | Microscopic approach of the crystallization of tripalmitin and tristearin by microscopy. Chemistry and Physics of Lipids, 2016, 198, 1-9. | 1.5 | 19 |
| 23 | Organic milk improves Bifidobacterium lactis counts and bioactive fatty acids contents in fermented milk. LWT - Food Science and Technology, 2012, 49, 89-95. | 2.5 | 17 |
| 24 | Sensory characterization of commercial cream cheese by the consumer using ‹scp›checkâ€allâ€thatâ€apply‹/scp› questions. Journal of Sensory Studies, 2021, 36, e12658. | 0.8 | 14 |
| 25 | Microstructure and Thermal Profile of Structured Lipids Produced by Continuous Enzymatic Interesterification. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 631-639. | 0.8 | 13 |
| 26 | The chemopreventive activity of butyrateâ€containing structured lipids in experimental rat hepatocarcinogenesis. Molecular Nutrition and Food Research, 2016, 60, 420-429. | 1.5 | 13 |
| 27 | Crystallisation of monoacylglycerols and triacylglycerols at different proportions: Kinetics and structure. International Journal of Food Properties, 2017, 20, S385-S398. | 1.3 | 11 |
| 28 | Comportamento de cristalizaÃ§Ã£o de lipÃdios estruturados por interesterificaÃ§Ã£o quÃmica de banha e Ã³leo de soja. Quimica Nova, 2008, 31, 330-335. | 0.3 | 10 |
| 29 | Survival of three Bifidobacterium animalis subsp. lactis strains is related to trans-vaccenic and Î±-linolenic acids contents in organic fermented milks. LWT - Food Science and Technology, 2014, 56, 290-295. | 2.5 | 9 |
| 30 | ContribuiÃ§Ã£o ao estudo das caracterÃsticas fÃsico-quÃmicas e da fraÃ§Ã£o lipÃdica do leite orgÂ¢nico. Food Science and Technology, 0, 28, 259-265. | 0.8 | 9 |
| 31 | Physical properties of structured lipids from lard and soybean oil produced by enzymatic interesterification. Food Science and Technology, 2009, 29, 652-660. | 0.8 | 8 |
| 32 | Comportamento de cristalizaÃ§Ã£o de lipÃdios estruturados obtidos a partir de gordura do leite e Ã³leo de girassol. Food Science and Technology, 2010, 30, 258-267. | 0.8 | 8 |
| 33 | LipÃdios estruturados: alternativa para a produÃ§Ã£o de sucedÂ¢neos da gordura do leite humano. Quimica Nova, 2009, 32, 1253-1261. | 0.3 | 7 |
| 34 | Estabilidade oxidativa e sensorial de farinhas de trigo e fubÃ¡ irradiados. Food Science and Technology, 2010, 30, 406-413. | 0.8 | 3 |
| 35 | Incorporation of Caprylic Acid into a Docosahexaenoic Acid Single Cell Oil for the Production of Specialty Lipids. Food Technology and Biotechnology, 2020, 58, 411-422. | 0.9 | 0 |