Roberta C Silva

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/3064768/publications.pdf

Version: 2024-02-01

35	1,075	393982	414034
papers	citations	19 h-index	32 g-index

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

#	Article	IF	Citations
1	Milk fat globule membrane in infant nutrition: a dairy industry perspective. Journal of Dairy Research, 2021, 88, 105-116.	0.7	35
2	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
3	Lactic Acid Bacteria: Food Safety and Human Health Applications. Dairy, 2020, 1, 202-232.	0.7	121
4	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
5	Sonocrystallization of Interesterified Soybean Oil: Effect of Saturation Level and Supercooling. Journal of Food Science, 2018, 83, 902-910.	1.5	22
6	Crystallisation of monoacylglycerols and triacylglycerols at different proportions: Kinetics and structure. International Journal of Food Properties, 2017, 20, S385-S398.	1.3	11
7	Microscopic approach of the crystallization of tripalmitin and tristearin by microscopy. Chemistry and Physics of Lipids, 2016, 198, 1-9.	1.5	19
8	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
9	The chemopreventive activity of butyrateâ€containing structured lipids in experimental rat hepatocarcinogenesis. Molecular Nutrition and Food Research, 2016, 60, 420-429.	1.5	13
10	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
11	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
12	Effect of diacylglycerol addition on crystallization properties of pure triacylglycerols. Food Research International, 2014, 55, 436-444.	2.9	38
13	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
14	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
15	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
16	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
17	Fatty acid composition in preterm and term breast milk. International Journal of Food Sciences and Nutrition, 2012, 63, 318-325.	1.3	27
18	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

#	Article	IF	Citations
19	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
20	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
21	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
22	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
23	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
24	Estabilidade oxidativa e sensorial de farinhas de trigo e fubÃ¡ irradiados. Food Science and Technology, 2010, 30, 406-413.	0.8	3
25	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
26	AÃ§ai pulp addition improves fatty acid profile and probiotic viability in yoghurt. International Dairy Journal, 2010, 20, 415-422.	1.5	60
27	Structured lipids obtained by chemical interesterification of olive oil and palm stearin. LWT - Food Science and Technology, 2010, 43, 752-758.	2.5	48
28	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
29	LipÃdios estruturados: alternativa para a produÃ§Ã£o de sucedÃ¢neos da gordura do leite humano. Quimica Nova, 2009, 32, 1253-1261.	0.3	7
30	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
31	Increased CLA content in organic milk fermented by bifidobacteria or yoghurt cultures. Dairy Science and Technology, 2009, 89, 541-553.	2.2	39
32	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
33	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
34	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
35	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