

Marta Fernanda Zotarelli

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3166194/publications.pdf>

Version: 2024-02-01

13
papers

447
citations

933447

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1281871

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g-index

13
all docs

13
docs citations

13
times ranked

448
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of mango powder by spray drying and cast-tape drying. Powder Technology, 2017, 305, 447-454.	4.2	102
2	A convective multi-flash drying process for producing dehydrated crispy fruits. Journal of Food Engineering, 2012, 108, 523-531.	5.2	86
3	Effect of process variables on the drying rate of mango pulp by Refractance Window. Food Research International, 2015, 69, 410-417.	6.2	68
4	Production of Tomato Powder by Refractance Window Drying. Drying Technology, 2015, 33, 1463-1473.	3.1	58
5	Determining the effective diffusion coefficient of water in banana (Prata variety) during osmotic dehydration and its use in predictive models. Journal of Food Engineering, 2013, 119, 490-496.	5.2	42
6	Quantifying Nonhomogeneous Colors in Agricultural Materials. Part II: Comparison of Machine Vision and Sensory Panel Evaluations. Journal of Food Science, 2008, 73, S438-42.	3.1	26
7	Production and characterization of pineapple-mint juice by spray drying. Powder Technology, 2020, 375, 409-419.	4.2	17
8	Rehydration of mango powders produced by cast-tape drying, freeze drying, and spray drying. Drying Technology, 2022, 40, 175-187.	3.1	15
9	Evaluation of lethality temperature and use of different wall materials in the microencapsulation process of Trichoderma asperellum conidias by spray drying. Powder Technology, 2019, 347, 199-206.	4.2	13
10	Peroxidase (POD) e polifenoloxidase (PPO) em polpa de goiaba (Psidium guajava R.). Food Science and Technology, 2006, 26, 705-708.	1.7	12
11	Estudo do efeito da adição de soro de queijo na qualidade sensorial do doce de leite pastoso. Food Science and Technology, 2009, 29, 826-833.	1.7	8
12	Selection of surfactants for enhancing the wettability of powder formulations of Beauveria bassiana (bals.-criv.) vuill. (1912) (ascomycota: Cordycipitaceae). Biological Control, 2020, 151, 104391.	3.0	0
13	Stability evaluation of quail egg powder obtained by freeze-drying. Research, Society and Development, 2021, 10, e184101420930.	0.1	0