

# 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

10  
h-index

1281871

11  
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13  
all docs

13  
docs citations

13  
times ranked

448  
citing authors

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