Marion Pereira da Costa

List of Publications by Year
in descending order

53 papers	1,063 citations	430874 18 h-index	454955 30 g-index
53 all docs	53 docs citations	53 times ranked	1226 citing authors

#	Article	IF	Citations
1	Cupuassu (Theobroma grandiflorum) pulp, probiotic, and prebiotic: Influence on color, apparent viscosity, and texture of goat milk yogurts. Journal of Dairy Science, 2015, 98, 5995-6003.	3.4	89
2	Physicochemical evaluation of sheep milk yogurts containing different levels of inulin. Journal of Dairy Science, 2016, 99, 4160-4168.	3.4	77
3	Dulce de Leche, a typical product of Latin America: Characterisation by physicochemical, optical and instrumental methods. Food Chemistry, 2015, 169, 471-477.	8.2	64
4	Changes on expected taste perception of probiotic and conventional yogurts made from goat milk after rapidly repeated exposure. Journal of Dairy Science, 2014, 97, 2610-2618.	3.4	63
5	Chromatographic Methods for the Determination of Carbohydrates and Organic Acids in Foods of Animal Origin. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 586-600.	11.7	62
6	Simultaneous analysis of carbohydrates and organic acids by HPLC-DAD-RI for monitoring goat's milk yogurts fermentation. Talanta, 2016, 152, 162-170.	5.5	60
7	Bioactive Compounds in Infant Formula and Their Effects on Infant Nutrition and Health: A Systematic Literature Review. International Journal of Food Science, 2021, 2021, 1-31.	2.0	55
8	Determination of biogenic amines by highâ€performance liquid chromatography (<scp>HPLC</scp>â€<scp>DAD</scp>) in probiotic cow's and goat's fermented milks and acceptance. Food Science and Nutrition, 2015, 3, 172-178.	3.4	51
9	Development of new probiotic yoghurt with a mixture of cow and sheep milk: effects on physicochemical, textural and sensory analysis. Small Ruminant Research, 2017, 149, 154-162.	1.2	44
10	Consumer perception, health information, and instrumental parameters of cupuassu (Theobroma) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.4	39
11	Impact of UVâ€C Light on the Fatty Acid Profile and Oxidative Stability of Nile Tilapia (<i>Oreochromis) Tj ETQq1 1 0.784314 rgBT /Ov	3.1	34
12	Fatty acid profiles of five farmed Brazilian freshwater fish species from different families. PLoS ONE, 2017, 12, e0178898.	2.5	31
13	Protein and Amino Acid Profiles of Different Whey Protein Supplements. Journal of Dietary Supplements, 2016, 13, 313-323.	2.6	30
14	Instrumental Texture Parameters as Freshness Indicators in Five Farmed Brazilian Freshwater Fish Species. Food Analytical Methods, 2017, 10, 3589-3599.	2.6	30
15	Different Ultrasound Exposure Times Influence the Physicochemical and Microbial Quality Properties in Probiotic Goat Milk Yogurt. Molecules, 2020, 25, 4638.	3.8	26
16	Bioactive Compounds from Kefir and Their Potential Benefits on Health: A Systematic Review and Meta-Analysis. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-34.	4.0	26
17	Survival of Escherichia coli O157:H7 during manufacture and storage of traditional and low lactose yogurt. LWT - Food Science and Technology, 2016, 70, 178-184.	5.2	23
18	Short communication: Antimicrobial activity of pequi (Caryocar brasiliense) waste extract on goat Minas Frescal cheese presenting sodium reduction. Journal of Dairy Science, 2019, 102, 2966-2972.	3.4	22

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19	Effect of different fat replacers on the physicochemical and instrumental analysis of low-fat cupuassu goat milk yogurts. Journal of Dairy Research, 2016, 83, 493-496.	1.4	20
20	Occurrence, sources, and pathways of chemical contaminants in infant formulas. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1378-1396.	11.7	19
21	Biogenic Amines as Food Quality Index and Chemical Risk for Human Consumption. , 2018, , 75-108.		15
22	Development and validation of RP-HPLC-DAD method for biogenic amines determination in probiotic yogurts. Arabian Journal of Chemistry, 2020, 13, 1582-1597.	4.9	15
23	LACTOSE HYDROLYSIS AND ORGANIC ACIDS PRODUCTION IN YOGURT PREPARED WITH DIFFERENT ONSET TEMPERATURES OF ENZYMATIC ACTION AND FERMENTATION. Ciencia Animal Brasileira, 0, 20, .	0.3	12
24	Effect of pequi (Caryocar brasiliense) and juÃ§ara (Euterpe edulis) waste extract on oxidation process stability in broiler meat treated by UV-C. PLoS ONE, 2018, 13, e0208306.	2.5	11
25	Milk from different species on physicochemical and microstructural yoghurt properties. Ciencia Rural, 2019, 49, .	0.5	11
26	Efficacy of Ultravioletâ€‹scp›C‹/scp› Light to Eliminate ‹scp›‹i›S‹/i›‹/scp›‹i›taphylococcus Aureus‹/i› on Precooked Shredded Bullfrog Back Meat. Journal of Food Safety, 2015, 35, 318-323.	2.3	10
27	Everybody loves cheese: crosslink between persistence and virulence of Shiga-toxin ‹i›Escherichia coli‹/i›. Critical Reviews in Food Science and Nutrition, 2021, 61, 1877-1899.	10.3	10
28	Inhibitory effect of acid concentration, aging, and different packaging on‹i›Escherichia coli‹/i›O157:H7 and on color stability of beef. Journal of Food Processing and Preservation, 2018, 42, e13402.	2.0	9
29	Effect of ripening time on bacteriological and physicochemical goat milk cheese characteristics. Food Science and Biotechnology, 2020, 29, 459-467.	2.6	8
30	Palm Kernel Cake in Diets for Lactating Goats: Qualitative Aspects of Milk and Cheese. Animals, 2021, 11, 3501.	2.3	8
31	Macrominerals and Trace Minerals in Commercial Infant Formulas Marketed in Brazil: Compliance With Established Minimum and Maximum Requirements, Label Statements, and Estimated Daily Intake. Frontiers in Nutrition, 2022, 9, 857698.	3.7	8
32	Nondestructive prediction of the overall quality of cow milk yogurt by correlating a biogenic amine index with traditional quality parameters using validated nonlinear models. Journal of Food Composition and Analysis, 2019, 84, 103328.	3.9	7
33	Influence of Processing on Rheological and Textural Characteristics of Goat and Sheep Milk Beverages and Methods of Analysis. , 2019, , 373-412.		7
34	Shiga toxinâ€“producing Escherichia coli isolated from pasteurized dairy products from Bahia, Brazil. Journal of Dairy Science, 2021, 104, 6535-6547.	3.4	7
35	Short communication: Biogenic amine formation during fermentation in functional sheep milk yogurts. Journal of Dairy Science, 2019, 102, 8704-8709.	3.4	6
36	Proximate composition, fatty acids and nutritional indices of promising freshwater fish species from Serrasalmidae family. CYTA - Journal of Food, 2020, 18, 591-598.	1.9	6

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37	Synergistic effect of pequi waste extract, UV-C radiation and vacuum packaging on the quality characteristics of goat Minas Frescal cheese with sodium reduction. LWT - Food Science and Technology, 2021, 147, 111523.	5.2	6
38	Impact of juÃ§ara (Euterpe edulis) fruit waste extracts on the quality of conventional and antibiotic-free broiler meat. Poultry Science, 2021, 100, 101232.	3.4	6
39	Protein Quality in Infant Formulas Marketed in Brazil: Assessments on Biodigestibility, Essential Amino Acid Content and Proteins of Biological Importance. Nutrients, 2021, 13, 3933.	4.1	6
40	Development of HPLC-ELSD method for determination of maltodextrin in raw milk. Food Chemistry, 2017, 217, 346-351.	8.2	5
41	Rheological, Physical and Sensory Evaluation of Low-Fat Cupuassu Goat Milk Yogurts Supplemented with Fat Replacer. Food Science of Animal Resources, 2022, 42, 210-224.	4.1	5
42	Analytical Applications of Evaporative Light Scattering Detection for Determination of Carbohydrates and Organic Acids in Food. , 2017, , .		3
43	Interactive effect of physicochemical and microbial variables on bioactive amines content during storage of probiotic fermented milk. LWT - Food Science and Technology, 2021, 138, 110700.	5.2	3
44	Pequi (Caryocar brasiliense) Waste Extract as a Synergistic Agent in the Microbial and Physicochemical Preservation of Low-Sodium Raw Goat Cheese. Frontiers in Nutrition, 2022, 9, 855115.	3.7	3
45	Natural Antioxidant Activity and Compounds Content from Wastes of Euterpe edulis Berries. Journal of Agricultural Science, 2017, 9, 178.	0.2	2
46	PHYSICOCHEMICAL ANALYSIS, CONSUMER PROFILE AND SENSORY ANALYSIS OF GOAT COALHO CHEESES SEASONED WITH ALCOHOLIC BEVERAGES / ANÃLISE FISICO-QUÃMICA, PERFIL DE CONSUMIDOR E ANÃLISE SENSORIAL DE QUEIJOS DE COALHO DE CABRA CONDIMENTADOS COM BEBIDAS ALCOÃ“LICAS. Brazilian Journal of Development, 2021, 7, 18160-18180.	0.1	2
47	Combined Effect of Modified Atmosphere Package and Short-Wave Ultraviolet Does Not Affect Proteus mirabilis Growth on Rainbow Trout Fillets (Oncorhynchus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	0.3	2
48	LOW-FAT CUPUASSU GOAT MILK YOGURT OPTIMIZATION BY JUST-ABOUT-RIGHT SCALE / OTIMIZAÃ‡ÃƒO DE IOGURTE DE LEITE DE CABRA DE CUPUAÃ‡U COM BAIXO TEOR DE GORDURA EM UMA ESCALA QUASE CERTA. Brazilian Journal of Development, 2020, 6, -----.	0.1	2
49	ACEITABILIDADE E INTENÃ‡ÃƒO DE COMPRA DO QUEIJO DE COALHO DE CABRA TEMPERADO COM CACHAÃ‡A. Revista Do Instituto De LatÃcinios CÃ¢ndido Tostes, 2017, 72, 121-130.	0.3	1
50	GOAT COALHO CHEESE WITH ALCOHOLIC BEVERAGES: A FIRST REPORT ABOUT TECHNOLOGICAL ASPECTS AND THEIR IMPLICATIONS ON PHYSICOCHEMICAL PROPERTIES AND STARTER CULTURE / QUEIJO DE COALHO CAPRINO COM BEBIDAS ALCOÃ“LICAS: UM PRIMEIRO RELATO SOBRE ASPECTOS TECNOLÃ“GICOS E SUAS IMPLICAÃ‡Ã•ES NAS PROPRIEDADES FÃSICO-QUÃMICAS E NA CULTURA STARTER. Brazilian Journal of Development, 2020, 6, 82136-82147.	0.1	1
51	Development of a new Brazilian semi-hard (Coalho) Buffalo cheese made with the inclusion of cow milk and functional potential / Desenvolvimento de um novo queijo semiduro brasileiro (Coalho) de bÃºfalo feito com a inclusÃ£o de leite de vaca e potencial funcional. Brazilian Journal of Development, 2021, 7, 96944-96959.	0.1	1
52	Detection of sorbate potassium in Brazilian commercial fermented milks. Revista Do Instituto De LatÃcinios CÃ¢ndido Tostes, 2019, 73, 220-225.	0.3	0
53	ProspecÃ§Ã£o CientÃfica e TecnolÃ³gica de Patentes sobre Queijos Funcionais ProbiÃ³ticos e Enriquecidos de Ãcido Linoleico Conjugado (CLA). Cadernos De ProspecÃ§Ã£o, 2022, 15, 758-774.	0.1	0