

Marion Pereira da Costa

List of Publications by Year in descending order

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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	Rheological, Physical and Sensory Evaluation of Low-Fat Cupuassu Goat Milk Yogurts Supplemented with Fat Replacer. <i>Food Science of Animal Resources</i> , 2022, 42, 210-224.	4.1	5
2	Pequi (<i>Caryocar brasiliense</i>) Waste Extract as a Synergistic Agent in the Microbial and Physicochemical Preservation of Low-Sodium Raw Goat Cheese. <i>Frontiers in Nutrition</i> , 2022, 9, 855115.	3.7	3
3	Macrominerals and Trace Minerals in Commercial Infant Formulas Marketed in Brazil: Compliance With Established Minimum and Maximum Requirements, Label Statements, and Estimated Daily Intake. <i>Frontiers in Nutrition</i> , 2022, 9, 857698.	3.7	8
4	Prospecção Científica e Tecnológica de Patentes sobre Queijos Funcionais Probióticos e Enriquecidos de Ácido Linoleico Conjugado (CLA). <i>Cadernos De Prospecção</i> , 2022, 15, 758-774.	0.1	0
5	Everybody loves cheese: crosslink between persistence and virulence of Shiga-toxin <i>Escherichia coli</i> . <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1877-1899.	10.3	10
6	Interactive effect of physicochemical and microbial variables on bioactive amines content during storage of probiotic fermented milk. <i>LWT - Food Science and Technology</i> , 2021, 138, 110700.	5.2	3
7	PHYSICOCHEMICAL ANALYSIS, CONSUMER PROFILE AND SENSORY ANALYSIS OF GOAT COALHO CHEESES SEASONED WITH ALCOHOLIC BEVERAGES / ANÁLISE FÍSICO-QUÍMICA, PERFIL DE CONSUMIDOR E ANÁLISE SENSORIAL DE QUEIJOS DE COALHO DE CABRA CONDIMENTADOS COM BEBIDAS ALCOÓLICAS. <i>Brazilian Journal of Development</i> , 2021, 7, 18160-18180.	0.1	2
8	Bioactive Compounds in Infant Formula and Their Effects on Infant Nutrition and Health: A Systematic Literature Review. <i>International Journal of Food Science</i> , 2021, 2021, 1-31.	2.0	55
9	Shiga toxin-producing <i>Escherichia coli</i> isolated from pasteurized dairy products from Bahia, Brazil. <i>Journal of Dairy Science</i> , 2021, 104, 6535-6547.	3.4	7
10	Synergistic effect of pequi waste extract, UV-C radiation and vacuum packaging on the quality characteristics of goat Minas Frescal cheese with sodium reduction. <i>LWT - Food Science and Technology</i> , 2021, 147, 111523.	5.2	6
11	Impact of juçara (<i>Euterpe edulis</i>) fruit waste extracts on the quality of conventional and antibiotic-free broiler meat. <i>Poultry Science</i> , 2021, 100, 101232.	3.4	6
12	Bioactive Compounds from Kefir and Their Potential Benefits on Health: A Systematic Review and Meta-Analysis. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-34.	4.0	26
13	Protein Quality in Infant Formulas Marketed in Brazil: Assessments on Biodigestibility, Essential Amino Acid Content and Proteins of Biological Importance. <i>Nutrients</i> , 2021, 13, 3933.	4.1	6
14	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 búfalo feito com a inclusão de leite de vaca e potencial funcional. <i>Brazilian Journal of Development</i> , 2021, 7, 96944-96959.	0.1	1
15	Palm Kernel Cake in Diets for Lactating Goats: Qualitative Aspects of Milk and Cheese. <i>Animals</i> , 2021, 11, 3501.	2.3	8
16	Development and validation of RP-HPLC-DAD method for biogenic amines determination in probiotic yogurts. <i>Arabian Journal of Chemistry</i> , 2020, 13, 1582-1597.	4.9	15
17	Effect of ripening time on bacteriological and physicochemical goat milk cheese characteristics. <i>Food Science and Biotechnology</i> , 2020, 29, 459-467.	2.6	8
18	Different Ultrasound Exposure Times Influence the Physicochemical and Microbial Quality Properties in Probiotic Goat Milk Yogurt. <i>Molecules</i> , 2020, 25, 4638.	3.8	26

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19	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
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	LOW-FAT CUPUASSU GOAT MILK YOGURT OPTIMIZATION BY JUST-ABOUT-RIGHT SCALE / OTIMIZAÇÃO DE IOGURTE DE LEITE DE CABRA DE CUPUAÇU COM BAIXO TEOR DE GORDURA EM UMA ESCALA QUASE CERTA. Brazilian Journal of Development, 2020, 6, ----.	0.1	2
22	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 ALCOÓLICAS: UM PRIMEIRO RELATO SOBRE ASPECTOS TECNOLÓGICOS E SUAS IMPLICAÇÕES NAS PROPRIEDADES FÍSICO-QUÍMICAS E NA CULTURA STARTER. Brazilian Journal of Development, 2020, 6, 82136-82147.	0.1	1
23	Milk from different species on physicochemical and microstructural yoghurt properties. Ciencia Rural, 2019, 49, .	0.5	11
24	Short communication: Biogenic amine formation during fermentation in functional sheep milk yogurts. Journal of Dairy Science, 2019, 102, 8704-8709.	3.4	6
25	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
26	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
27	Influence of Processing on Rheological and Textural Characteristics of Goat and Sheep Milk Beverages and Methods of Analysis. , 2019, , 373-412.		7
28	Combined Effect of Modified Atmosphere Package and Short-Wave Ultraviolet Does Not Affect <i>Proteus mirabilis</i> Growth on Rainbow Trout Fillets (<i>Oncorhynchus</i>) Tj ETQq0 0 0 rgBT / Overlock 10 Tf 250 377 Td		22
29	Detection of sorbate potassium in Brazilian commercial fermented milks. Revista Do Instituto De LatAcinios Cândido Tostes, 2019, 73, 220-225.	0.3	0
30	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
31	Effect of pequi (Caryocar brasiliense) and juçara (Euterpe edulis) waste extract on oxidation process stability in broiler meat treated by UV-C. PLoS ONE, 2018, 13, e0208306.	2.5	11
32	Biogenic Amines as Food Quality Index and Chemical Risk for Human Consumption. , 2018, , 75-108.		15
33	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
34	Instrumental Texture Parameters as Freshness Indicators in Five Farmed Brazilian Freshwater Fish Species. Food Analytical Methods, 2017, 10, 3589-3599.	2.6	30
35	Impact of UV-C Light on the Fatty Acid Profile and Oxidative Stability of Nile Tilapia (<i>Oreochromis</i>) Tj ETQq1 1 0,784314 rgBT / Overlock 10 Tf 34	3.1	34
36	Consumer perception, health information, and instrumental parameters of cupuassu (Theobroma) Tj ETQq0 0 0 rgBT / Overlock 10 Tf 50	3.4	39

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37	Development of HPLC-ELSD method for determination of maltodextrin in raw milk. Food Chemistry, 2017, 217, 346-351.	8.2	5
38	Analytical Applications of Evaporative Light Scattering Detection for Determination of Carbohydrates and Organic Acids in Food. , 2017, , .		3
39	Natural Antioxidant Activity and Compounds Content from Wastes of Euterpe edulis Berries. Journal of Agricultural Science, 2017, 9, 178.	0.2	2
40	Fatty acid profiles of five farmed Brazilian freshwater fish species from different families. PLoS ONE, 2017, 12, e0178898.	2.5	31
41	ACEITABILIDADE E INTENÇÃO DE COMPRA DO QUEIJO DE COALHO DE CABRA TEMPERADO COM CACHAÇA. Revista Do Instituto De LatÁcinios CÂndido Tostes, 2017, 72, 121-130.	0.3	1
42	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
43	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
44	Physicochemical evaluation of sheep milk yogurts containing different levels of inulin. Journal of Dairy Science, 2016, 99, 4160-4168.	3.4	77
45	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
46	Protein and Amino Acid Profiles of Different Whey Protein Supplements. Journal of Dietary Supplements, 2016, 13, 313-323.	2.6	30
47	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
48	Efficacy of Ultraviolet-C Light to Eliminate Staphylococcus Aureus on Precooked Shredded Bullfrog Back Meat. Journal of Food Safety, 2015, 35, 318-323.	2.3	10
49	Determination of biogenic amines by high-performance liquid chromatography (HPLC-DAD) in probiotic cow's and goat's fermented milks and acceptance. Food Science and Nutrition, 2015, 3, 172-178.	3.4	51
50	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
51	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
52	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
53	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