

# Jeremias Moraes

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3864413/publications.pdf>

Version: 2024-02-01

27  
papers

1,919  
citations

279798

23  
h-index

501196

28  
g-index

28  
all docs

28  
docs citations

28  
times ranked

1988  
citing authors

#	ARTICLE	IF	CITATIONS
1	Microwave Processing: Current Background and Effects on the Physicochemical and Microbiological Aspects of Dairy Products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 67-83.	11.7	58
2	Effect of high-intensity ultrasound on the nutritional profile and volatile compounds of a probiotic soursoy whey beverage. <i>Ultrasonics Sonochemistry</i> , 2019, 55, 157-164.	8.2	99
3	Chocolate milk drink processed by cold plasma technology: Physical characteristics, thermal behavior and microstructure. <i>LWT - Food Science and Technology</i> , 2019, 102, 324-329.	5.2	49
4	Processing chocolate milk drink by low-pressure cold plasma technology. <i>Food Chemistry</i> , 2019, 278, 276-283.	8.2	69
5	Guava-flavored whey beverage processed by cold plasma technology: Bioactive compounds, fatty acid profile and volatile compounds. <i>Food Chemistry</i> , 2019, 279, 120-127.	8.2	80
6	Guava flavored whey-beverage processed by cold plasma: Physical characteristics, thermal behavior and microstructure. <i>Food Research International</i> , 2019, 119, 564-570.	6.2	39
7	Brazilian cheeses: A survey covering physicochemical characteristics, mineral content, fatty acid profile and volatile compounds. <i>Food Research International</i> , 2018, 108, 18-26.	6.2	45
8	Probiotic Minas Frescal cheese added with <i>L. casei</i> O1: Physicochemical and bioactivity characterization and effects on hematological/biochemical parameters of hypertensive overweighted women – A randomized double-blind pilot trial. <i>Journal of Functional Foods</i> , 2018, 45, 435-443.	3.4	109
9	Chemical, sensory, and functional properties of whey-based popsicles manufactured with watermelon juice concentrated at different temperatures. <i>Food Chemistry</i> , 2018, 255, 58-66.	8.2	25
10	The xylooligosaccharide addition and sodium reduction in requeijão cremoso processed cheese. <i>Food Research International</i> , 2018, 107, 137-147.	6.2	82
11	Whey-grape juice drink processed by supercritical carbon dioxide technology: Physical properties and sensory acceptance. <i>LWT - Food Science and Technology</i> , 2018, 92, 80-86.	5.2	47
12	Ohmic Heating: A potential technology for sweet whey processing. <i>Food Research International</i> , 2018, 106, 771-779.	6.2	73
13	Cold plasma processing of milk and dairy products. <i>Trends in Food Science and Technology</i> , 2018, 74, 56-68.	15.1	194
14	Partial substitution of NaCl by KCl and addition of flavor enhancers on probiotic Prato cheese: A study covering manufacturing, ripening and storage time. <i>Food Chemistry</i> , 2018, 248, 192-200.	8.2	61
15	Whey acerola-flavoured drink submitted Ohmic Heating: Bioactive compounds, antioxidant capacity, thermal behavior, water mobility, fatty acid profile and volatile compounds. <i>Food Chemistry</i> , 2018, 263, 81-88.	8.2	88
16	Sodium reduction and flavor enhancers addition: is there an impact on the availability of minerals from probiotic Prato cheese?. <i>LWT - Food Science and Technology</i> , 2018, 93, 287-292.	5.2	24
17	Prebiotic flours in dairy food processing: Technological and sensory implications. <i>International Journal of Dairy Technology</i> , 2018, 71, 1-10.	2.8	13
18	Whey-grape juice drink processed by supercritical carbon dioxide technology: Physicochemical characteristics, bioactive compounds and volatile profile. <i>Food Chemistry</i> , 2018, 239, 697-703.	8.2	69

#	ARTICLE	IF	CITATIONS
19	The addition of inulin and Lactobacillus casei 01 in sheep milk ice cream. Food Chemistry, 2018, 246, 464-472.	8.2	162
20	Effects of ultrasound energy density on the non-thermal pasteurization of chocolate milk beverage. Ultrasonics Sonochemistry, 2018, 42, 1-10.	8.2	95
21	Brazilian infant dairy foods: mineral content and daily intake contribution. British Food Journal, 2018, 120, 2454-2465.	2.9	6
22	Prebiotics addition in sheep milk ice cream: A rheological, microstructural and sensory study. Journal of Functional Foods, 2017, 35, 564-573.	3.4	80
23	Developing a synbiotic fermented milk using probiotic bacteria and organic green banana flour. Journal of Functional Foods, 2017, 38, 242-250.	3.4	119
24	Assessing the effects of different prebiotic dietary oligosaccharides in sheep milk ice cream. Food Research International, 2017, 91, 38-46.	6.2	78
25	Effect of sodium reduction and flavor enhancer addition on probiotic Prato cheese processing. Food Research International, 2017, 99, 247-255.	6.2	47
26	Physicochemical evaluation of sheep milk yogurts containing different levels of inulin. Journal of Dairy Science, 2016, 99, 4160-4168.	3.4	77
27	Quantification of polycyclic aromatic hydrocarbons in toasted guaranÃ; (Paullinia cupana) by high-performance liquid chromatography with a fluorescence detector. Food Chemistry, 2014, 152, 612-618.	8.2	27