

Italo T Perrone

List of Publications by Year in descending order

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101
papers

954
citations

430874

18
h-index

526287

27
g-index

102
all docs

102
docs citations

102
times ranked

1171
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent advances in spray drying relevant to the dairy industry: A comprehensive critical review. <i>Drying Technology</i> , 2016, 34, 1773-1790.	3.1	87
2	FT-Raman and chemometric tools for rapid determination of quality parameters in milk powder: Classification of samples for the presence of lactose and fraud detection by addition of maltodextrin. <i>Food Chemistry</i> , 2016, 196, 584-588.	8.2	75
3	Encapsulation of curcumin in milk powders by spray-drying: Physicochemistry, rehydration properties, and stability during storage. <i>Powder Technology</i> , 2019, 345, 601-607.	4.2	48
4	Optimization of ultrasound-assisted extraction of phenolic compounds from jussara (<i>Euterpe edulis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.7	42
5	Microencapsulation by atomization of the mixture of phenolic extracts. <i>Powder Technology</i> , 2019, 343, 317-325.	4.2	38
6	Technological aspects of lactose-hydrolyzed milk powder. <i>Food Research International</i> , 2017, 101, 45-53.	6.2	36
7	Influence of the partial substitution of skim milk powder for soy extract on ice cream structure and quality. <i>European Food Research and Technology</i> , 2011, 232, 1093-1102.	3.3	31
8	Production of dulce de leche: The effect of starch addition. <i>LWT - Food Science and Technology</i> , 2015, 62, 417-423.	5.2	26
9	Capillary zone electrophoresis for fatty acids with chemometrics for the determination of milk adulteration by whey addition. <i>Food Chemistry</i> , 2016, 213, 647-653.	8.2	26
10	Perceived healthiness of foods: A systematic review of qualitative studies. <i>Future Foods</i> , 2021, 4, 100056.	5.4	24
11	The Maillard Reaction in Powdered Infant Formula. <i>Journal of Food and Nutrition Research (Newark,)</i> Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	0.3	24
12	Stability of casein micelles cross-linked with genipin: A physicochemical study as a function of pH. <i>International Dairy Journal</i> , 2017, 68, 70-74.	3.0	23
13	Raman spectroscopy as a tool to identify modification of whey protein concentrate (WPC) during shelf life. <i>Food Packaging and Shelf Life</i> , 2017, 11, 1-9.	7.5	23
14	SORO DE LEITE: TECNOLOGIAS PARA O PROCESSAMENTO DE COPRODUTOS. <i>Revista Do Instituto De LatÁcinios CÃndido Tostes</i> , 2014, 69, 212.	0.3	23
15	Physico-chemical stability of casein micelles cross-linked by transglutaminase as a function of acidic pH. <i>Food Structure</i> , 2019, 19, 100103.	4.5	22
16	Health beliefs towards kefir correlate with emotion and attitude: A study using an emoji scale in Brazil. <i>Food Research International</i> , 2020, 129, 108833.	6.2	21
17	Determination of ideal water activity and powder temperature after spray drying to reduce <i>Lactococcus lactis</i> cell viability loss. <i>Journal of Dairy Science</i> , 2019, 102, 6013-6022.	3.4	20
18	Challenges associated with spray drying of lactic acid bacteria: Understanding cell viability loss. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3267-3283.	11.7	20

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19	5-Hydroxymethylfurfural formation and color change in lactose-hydrolyzed Dulce de leche. Journal of Dairy Research, 2019, 86, 477-482.	1.4	19
20	Effect of outlet drying temperature and milk fat content on the physicochemical characteristics of spray-dried camel milk powder. Drying Technology, 2019, 37, 1615-1624.	3.1	19
21	Physico-chemical and compositional analyses and 5-hydroxymethylfurfural concentration as indicators of thermal treatment intensity in experimental dulce de leche. Journal of Dairy Research, 2018, 85, 476-481.	1.4	17
22	Avalia�o da intensidade da rea�o de Maillard, de atributos f�sico-qu�micos e an�lise de textura em doce de leite. Revista Ceres, 2016, 63, 589-596.	0.4	16
23	Flow regime assessment in falling film evaporators using residence time distribution functions. Journal of Food Engineering, 2015, 160, 65-76.	5.2	15
24	Spray drying and characterization of lactose-free goat milk. LWT - Food Science and Technology, 2021, 147, 111516.	5.2	15
25	Lactose-hydrolyzed milk powder: Physicochemical and technofunctional characterization. Drying Technology, 2018, 36, 1688-1695.	3.1	14
26	Characterization of physicochemical composition, microbiology, sensory evaluation and microscopical attributes of sweetened condensed milk. Food Science and Technology, 2018, 38, 293-298.	1.7	14
27	Pilot-scale investigation of effectiveness of evaporation of skim milk compared to water. Dairy Science and Technology, 2013, 93, 537-549.	2.2	13
28	Thermodynamic characterization of single-stage spray dryers: Mass and energy balances for milk drying. Drying Technology, 2017, 35, 1791-1798.	3.1	13
29	Cross-linked casein micelle used as encapsulating agent for jaboticaba (Plinia jaboticaba) phenolic compounds by spray drying. International Journal of Dairy Technology, 2020, 73, 765-770.	2.8	12
30	Low-sugar strawberry yogurt: Hedonic thresholds and expectations. Journal of Sensory Studies, 2021, 36, e12643.	1.6	12
31	REA�O DE MAILLARD: UMA REVIS�O. Revista Do Instituto De Lat�cinios C�ndido Tostes, 2017, 72, 48.	0.3	12
32	Evaluation of the viscosity profile obtained for dispersions containing different proportions of milk protein concentrate / whey protein concentrate during simulated conditions of thermal processing. LWT - Food Science and Technology, 2015, 64, 536-539.	5.2	8
33	Morphological characterization of pequi extract microencapsulated through spray drying. International Journal of Food Properties, 0, , 1-8.	3.0	8
34	Supplementation with concentrated milk protein in patients undergoing hematopoietic stem cell transplantation. Nutrition, 2017, 37, 1-6.	2.4	8
35	Sugar type matters in spray drying: Homogeneous distribution in milk powder favors repulsive interactions between proteins. Food Structure, 2019, 22, 100132.	4.5	8
36	Dulce de Leche��Chemistry and Processing Technology. , 0, , .		8

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37	Comparison of bioactive compounds and nutrient contents in whey protein concentrate admixture of turmeric extract produced by spray drying and foam mat drying. <i>Food Chemistry</i> , 2021, 345, 128772.	8.2	8
38	Influence of pilot spray dryer settings on moisture and water activity of whole milk powder. <i>Revista Do Instituto De LatÁcinios CÃndido Tostes</i> , 2013, 68, 5-9.	0.3	7
39	Low-fat, lactose-free and leucine-enriched chocolate cow milk prototype: A preliminary study on sensorial acceptability and gastrointestinal complaints following exhaustive exercise. <i>Journal of the International Society of Sports Nutrition</i> , 2021, 18, 14.	3.9	6
40	How the heat treatment affects the constituents of infant formulas: a review. <i>Brazilian Journal of Food Technology</i> , 0, 23, .	0.8	6
41	CaracterizaÃ§Ã£o do Queijo do MarajÃ³ tipo manteiga produzido em duas estaÃ§Ãµes do ano. <i>Ciencia Rural</i> , 2015, 45, 730-736.	0.5	5
42	Lactose hydrolyzed milk powder: Thermodynamic characterization of the drying process. <i>Drying Technology</i> , 2018, 36, 922-931.	3.1	4
43	Evolution of soluble solid content and evaporation rate curves during the manufacture of dulce de leche (dl). <i>Food Science and Technology</i> , 2019, 39, 78-82.	1.7	4
44	Contemporary foods â€“ Can they become new comfort foods or simply mimic them?. <i>International Journal of Gastronomy and Food Science</i> , 2020, 22, 100271.	3.0	4
45	Comparison of experimental setups for the production of milk concentrates and subsequent characterization. <i>LWT - Food Science and Technology</i> , 2021, 151, 112193.	5.2	4
46	Evaluation of the synergistic effects of milk proteins in a rapid viscosity analyzer. <i>Journal of Dairy Science</i> , 2015, 98, 8333-8347.	3.4	3
47	Effect of sodium citrate on lactose crystallization in concentrated whey. <i>International Journal of Dairy Technology</i> , 2020, 73, 757-764.	2.8	3
48	Morphological characterization of whey protein concentrate admixture of microencapsulated curcumin by spray drying. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15141.	2.0	3
49	Sugar type matters in spray drying II: Glycation effects on physicochemical characteristics of aged lactose-hydrolyzed milk powder. <i>Food Structure</i> , 2021, 30, 100215.	4.5	3
50	Buffalo powder dairy products with and without lactose hydrolysis: Physical-chemical and technical-functional characterizations. <i>LWT - Food Science and Technology</i> , 2021, 151, 112124.	5.2	3
51	PARÃ,METROS DE TEXTURA EM QUEIJOS PROCESSADOS: INFLUÃNCIA DA UTILIZAÃÃO DE CONCENTRADOS PROTEICOS DE LEITE E DE SORO. <i>Revista Do Instituto De LatÁcinios CÃndido Tostes</i> , 2014, 69, 181.	0.3	3
52	Spray drying: a review. <i>Revista Do Instituto De LatÁcinios CÃndido Tostes</i> , 2013, 68, 51-58.	0.3	3
53	Microencapsulamento de bactÃ©rias probiÃ³ticas: uma breve revisÃ£o. <i>Research, Society and Development</i> , 2021, 10, e242101320814.	0.1	3
54	Alternative Processing Procedures and Technological Advantages of Raw Milk. , 2019, , 117-125.		2

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55	SORO EM PÃ“: ESTADO VÃ“TREGO E CONDIÃ“ES DE OPERAÃ“FO DO SPRAY DRYER. Revista Do Instituto De LatÃ“cinios CÃ“ndido Tostes, 2016, 71, 106.	0.3	2
56	HIDRÃ“LISE DA LACTOSE E PRODUÃ“FO DE LEITE EM PÃ“: ASPECTOS TECNOLÃ“GICOS. Revista Do Instituto De LatÃ“cinios CÃ“ndido Tostes, 2016, 71, 94.	0.3	2
57	PRODUÃ“FO DE CONCENTRADO PROTEICO DE SORO EM ESCALA PILOTO: ASPECTOS TECNOLÃ“GICOS. Revista Do Instituto De LatÃ“cinios CÃ“ndido Tostes, 2017, 72, 205-214.	0.3	2
58	Calcium partition in Minas PadrÃ“o cheese and its bioaccessibility during ripening time. Food Science and Technology, 2019, 39, 859-866.	1.7	2
59	PARTICLE SIZE DISTRIBUTION APPLIED TO MILK POWDER REHYDRATION. Quimica Nova, 2020, , .	0.3	2
60	Study of Thermal Behaviour of Milk Protein Products Using a Chemometric Approach. British Journal of Applied Science & Technology, 2015, 7, 62-83.	0.2	2
61	Mass balance applied to the sweetened condensed milk technology: theoretical considerations. Revista Do Instituto De LatÃ“cinios CÃ“ndido Tostes, 2012, 67, 49-56.	0.3	2
62	PROCESSAMENTO E CARACTERIZAÃ“FO FÃ“SICO-QUÃ“MICA DE SORO EM PÃ“ INTEGRAL. Revista Do Instituto De LatÃ“cinios CÃ“ndido Tostes, 2014, 69, 323.	0.3	2
63	WATER VERSUS LACTOSE SOLUTION AS A DISPERSION MEDIUM FOR PARTICLE ANALYSIS IN SWEETENED CONDENSED MILK BY LASER DIFFRACTION. Quimica Nova, 2019, , .	0.3	2
64	Lactose-free Dulce de leche: compositional characterization, browning and texture profile. Journal of Dairy Research, 2021, 88, 452-456.	1.4	2
65	TGF beta2 concentration in dairy products: the effect of processing on its concentration. European Food Research and Technology, 2017, 243, 2065-2071.	3.3	1
66	Lactose crystallisation in concentrated whey: the influence of vat type. International Journal of Dairy Technology, 2018, 71, 478-483.	2.8	1
67	Nutritional and technological aspects of vegetable oils that stand out for the prevalence of medium-chain triacylglycerides: A review. Research, Society and Development, 2021, 10, e43710716667.	0.1	1
68	Physical properties of UHT light cream: impact of the high-pressure homogenization and addition of hydrocolloids. Journal of Dairy Research, 2021, 88, 343-350.	1.4	1
69	Energy-dispersive spectroscopy for the quantitative determination of the major chemical elements in milk. Research, Society and Development, 2021, 10, e280101018910.	0.1	1
70	Addition of buttermilk powder to yogurt: effects on particle size, microstructure and texture. Research, Society and Development, 2021, 10, e154101119404.	0.1	1
71	Espectroscopia de energia dispersiva de raios-X (EDS) acoplada ao microscÃ“pio eletrÃ“nico de varredura (MEV): fundamentos e aplicaÃ“es em produtos lÃ“cteos. Research, Society and Development, 2021, 10, e262101018622.	0.1	1
72	A quÃ“mica e a tecnologia do doce de leite: uma revisÃ“o. Research, Society and Development, 2021, 10, e155101119408.	0.1	1

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73	DIAGNÓSTICO SOCIOECONÔMICO DOS PRODUTORES DE QUEIJOS DO MARAJÁ. Revista Do Instituto De Latácios Cândido Tostes, 2014, 69, 309.	0.3	1
74	Sorption isothermes and physicochemical characterization of dried milk products. Revista Do Instituto De Latácios Cândido Tostes, 2013, 68, 33-38.	0.3	1
75	Comparação da composição, dos aspectos nutricionais e do preço de mercado entre o leite UHT e bebidas vegetais UHT. Research, Society and Development, 2021, 10, e128101320860.	0.1	1
76	Sweetened condensed milk production by applying osmosis reverse: a tool for the technology. Revista Do Instituto De Latácios Cândido Tostes, 2012, 67, 68-76.	0.3	1
77	Effect of whey during the concentration of "dulce de leche". Revista Do Instituto De Latácios Cândido Tostes, 2013, 68, 20-24.	0.3	1
78	CARACTERIZAÇÃO DO QUEIJO DO MARAJÁ TIPO CREME EM DUAS ESTAGIÕES DO ANO: ASPECTOS FÍSICO-QUÍMICOS E MICROBIOLÓGICOS. Revista Do Instituto De Latácios Cândido Tostes, 2014, 69, 89.	0.3	1
79	FATOR DE CRESCIMENTO TRANSFORMADOR BETA (TGF- β 2) EM LEITE: UMA REVISÃO. Revista Do Instituto De Latácios Cândido Tostes, 2015, 70, 226.	0.3	1
80	Caracterização da superfície de partículas de produtos lácteos desidratados. Revista Do Instituto De Latácios Cândido Tostes, 2020, 75, 10-21.	0.3	1
81	Aspectos nutricionais da gordura láctea: Uma revisão dos benefícios comprovados do seu consumo para a saúde humana. Research, Society and Development, 2021, 10, e58710918430.	0.1	0
82	Estudo da temperatura de fusão e solubilidade dos cristais de lactose em leite condensado utilizando microscopia óptica e espectroscopia Raman. Revista Do Instituto De Latácios Cândido Tostes, 2021, 75, 222-231.	0.3	0
83	Lactose Quantification in Dairy Products by AccuChek® Glucometer. Revista Virtual De Quimica, 2014, 6, .	0.4	0
84	PARÂMETROS INDUSTRIAIS DA PRODUÇÃO DE DOCE DE LEITE. Revista Do Instituto De Latácios Cândido Tostes, 2016, 71, 179.	0.3	0
85	INFLUÊNCIA DO EQUIPAMENTO NA CINÉTICA DE CRISTALIZAÇÃO DO SORO CONCENTRADO. Revista Do Instituto De Latácios Cândido Tostes, 2016, 71, .	0.3	0
86	Fermentação de Petit Suisse obtido com retenção de soro e adição de lactase e redução da adição de açúcares versus a formulação tradicional. Revista Do Instituto De Latácios Cândido Tostes, 2018, 73, 37-42.	0.3	0
87	Obtenção de Petit Suisse com baixo teor de lactose e adição reduzida de açúcares. Revista Do Instituto De Latácios Cândido Tostes, 2018, 73, 43-50.	0.3	0
88	Desafios tecnológicos na produção de produtos com baixo teor de lactose. Revista Do Instituto De Latácios Cândido Tostes, 2018, 73, 91-101.	0.3	0
89	Food innovation in Brazil from the point of view of industries: an evaluation of PINTEC data. Quarks, 2019, 1, 18-29.	0.3	0
90	Observação preliminar sobre a influência da pressão de homogeneização upstream na estabilidade coloidal do leite UHT submetido ao teste do Açúcar. Research, Society and Development, 2021, 10, e396101419411.	0.1	0

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91	Efeito da hidr�lise da lactose e da homogeneiza�o do leite nas caracter�sticas do doce de leite pastoso. Principia, 0, 20, 9.	0.0	0
92	Determina�o da lactose ante �s metodologias contempor�neas. Revista Do Instituto De Lat�cinios C�ndido Tostes, 2020, 75, 59-71.	0.3	0
93	Monitoramento da distribui�o do tamanho das part�culas do leite integral e desnatado durante os processos de coagula�o �cida ou enzim�tica. Research, Society and Development, 2022, 11, e7011124438.	0.1	0
94	Colloidal stability of milk: reinterpretation of alcohol test results by digital microscopy. Journal of Dairy Research, 2022, , 1-4.	1.4	0
95	Influence of sucrose reduction on fouling during the production of dulce de leche. Journal of Dairy Research, 2021, 88, 457-460.	1.4	0
96	Proposal for determining valence and arousal thresholds: Compromised pleasure threshold, unpleasure threshold, and arousal threshold. Journal of Sensory Studies, 2022, 37, .	1.6	0
97	Influ�ncia de diferentes carragenas no tamanho das part�culas do doce de leite para confeitaria. Research, Society and Development, 2022, 11, e59911527991.	0.1	0
98	Uma revis�o sobre o efeito do hexametafosfato de s�dio na estrutura das micelas de case�na. Research, Society and Development, 2022, 11, e30611326428.	0.1	0
99	Desenvolvimento de modelos matem�ticos para a determina�o do extrato seco total do soro de leite. Research, Society and Development, 2022, 11, e54311729993.	0.1	0
100	Leite hipoalerg�nico zero lactose de b�fala, cabra e ovelha. Research, Society and Development, 2022, 11, e54211729958.	0.1	0
101	Gordura superficial em leite em p�. Revista Do Instituto De Lat�cinios C�ndido Tostes, 2022, 76, 107-117.	0.3	0