

Italo T Perrone

List of Publications by Year in descending order

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Version: 2024-02-01

101
papers

954
citations

430874

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526287

27
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102
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102
docs citations

102
times ranked

1171
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|------|-----------|
| 1 | Monitoramento da distribuição do tamanho das partículas do leite integral e desnatado durante os processos de coagulação Ácida ou enzimática. Research, Society and Development, 2022, 11, e7011124438. | 0.1 | 0 |
| 2 | Colloidal stability of milk: reinterpretation of alcohol test results by digital microscopy. Journal of Dairy Research, 2022, , 1-4. | 1.4 | 0 |
| 3 | Proposal for determining valence and arousal thresholds: Compromised pleasure threshold, unpleasure threshold, and arousal threshold. Journal of Sensory Studies, 2022, 37, . | 1.6 | 0 |
| 4 | Influência de diferentes carragenas no tamanho das partículas do doce de leite para confeitaria. Research, Society and Development, 2022, 11, e59911527991. | 0.1 | 0 |
| 5 | Uma revisão sobre o efeito do hexametáfosfato de sódio na estrutura das micelas de caseína. Research, Society and Development, 2022, 11, e30611326428. | 0.1 | 0 |
| 6 | Desenvolvimento de modelos matemáticos para a determinação do extrato seco total do soro de leite. Research, Society and Development, 2022, 11, e54311729993. | 0.1 | 0 |
| 7 | Leite hipoalergênico zero lactose de búfala, cabra e ovelha. Research, Society and Development, 2022, 11, e54211729958. | 0.1 | 0 |
| 8 | Gordura superficial em leite em pó. Revista Do Instituto De Laticínios Cândido Tostes, 2022, 76, 107-117. | 0.3 | 0 |
| 9 | Comparison of bioactive compounds and nutrient contents in whey protein concentrate admixture of turmeric extract produced by spray drying and foam mat drying. Food Chemistry, 2021, 345, 128772. | 8.2 | 8 |
| 10 | Morphological characterization of whey protein concentrate admixture of microencapsulated curcumin by spray drying. Journal of Food Processing and Preservation, 2021, 45, e15141. | 2.0 | 3 |
| 11 | Low-sugar strawberry yogurt: Hedonic thresholds and expectations. Journal of Sensory Studies, 2021, 36, e12643. | 1.6 | 12 |
| 12 | Low-fat, lactose-free and leucine-enriched chocolate cow milk prototype: A preliminary study on sensorial acceptability and gastrointestinal complaints following exhaustive exercise. Journal of the International Society of Sports Nutrition, 2021, 18, 14. | 3.9 | 6 |
| 13 | 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 |
| 14 | Challenges associated with spray drying of lactic acid bacteria: Understanding cell viability loss. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3267-3283. | 11.7 | 20 |
| 15 | 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 |
| 16 | Spray drying and characterization of lactose-free goat milk. LWT - Food Science and Technology, 2021, 147, 111516. | 5.2 | 15 |
| 17 | Energy-dispersive spectroscopy for the quantitative determination of the major chemical elements in milk. Research, Society and Development, 2021, 10, e280101018910. | 0.1 | 1 |
| 18 | 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 |

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|----|--|-----|-----------|
| 19 | Addition of buttermilk powder to yogurt: effects on particle size, microstructure and texture. Research, Society and Development, 2021, 10, e154101119404. | 0.1 | 1 |
| 20 | Espectroscopia de energia dispersiva de raios-X (EDS) acoplada ao microscópio eletrônico de varredura (MEV): fundamentos e aplicações em produtos lácteos. Research, Society and Development, 2021, 10, e262101018622. | 0.1 | 1 |
| 21 | Estudo da temperatura de fusão e solubilidade dos cristais de lactose em leite condensado utilizando microscopia óptica e espectroscopia Raman. Revista Do Instituto De Laticínios Cândido Tostes, 2021, 75, 222-231. | 0.3 | 0 |
| 22 | A química e a tecnologia do doce de leite: uma revisão. Research, Society and Development, 2021, 10, e155101119408. | 0.1 | 1 |
| 23 | Sugar type matters in spray drying II: Glycation effects on physicochemical characteristics of aged lactose-hydrolyzed milk powder. Food Structure, 2021, 30, 100215. | 4.5 | 3 |
| 24 | Comparison of experimental setups for the production of milk concentrates and subsequent characterization. LWT - Food Science and Technology, 2021, 151, 112193. | 5.2 | 4 |
| 25 | Buffalo powder dairy products with and without lactose hydrolysis: Physical-chemical and technical-functional characterizations. LWT - Food Science and Technology, 2021, 151, 112124. | 5.2 | 3 |
| 26 | Perceived healthiness of foods: A systematic review of qualitative studies. Future Foods, 2021, 4, 100056. | 5.4 | 24 |
| 27 | 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 |
| 28 | Microencapsulamento de bactérias probióticas: uma breve revisão. Research, Society and Development, 2021, 10, e242101320814. | 0.1 | 3 |
| 29 | 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 |
| 30 | Lactose-free Dulce de leche: compositional characterization, browning and texture profile. Journal of Dairy Research, 2021, 88, 452-456. | 1.4 | 2 |
| 31 | Influence of sucrose reduction on fouling during the production of dulce de leche. Journal of Dairy Research, 2021, 88, 457-460. | 1.4 | 0 |
| 32 | Health beliefs towards kefir correlate with emotion and attitude: A study using an emoji scale in Brazil. Food Research International, 2020, 129, 108833. | 6.2 | 21 |
| 33 | Contemporary foods “Can they become new comfort foods or simply mimic them?”. International Journal of Gastronomy and Food Science, 2020, 22, 100271. | 3.0 | 4 |
| 34 | Effect of sodium citrate on lactose crystallization in concentrated whey. International Journal of Dairy Technology, 2020, 73, 757-764. | 2.8 | 3 |
| 35 | Crosslinked 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 |
| 36 | PARTICLE SIZE DISTRIBUTION APPLIED TO MILK POWDER REHYDRATION. Quimica Nova, 2020, , . | 0.3 | 2 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 37 | Caracteriza  o da superf cie de part culas de produtos l cteos desidratados. Revista Do Instituto De Lat cinos C ndido Tostes, 2020, 75, 10-21. | 0.3 | 1 |
| 38 | Determina  o da lactose ante  s metodologias contempor neas. Revista Do Instituto De Lat cinos C ndido Tostes, 2020, 75, 59-71. | 0.3 | 0 |
| 39 | Determination of ideal water activity and powder temperature after spray drying to reduce Lactococcus lactis cell viability loss. Journal of Dairy Science, 2019, 102, 6013-6022. | 3.4 | 20 |
| 40 | Sugar type matters in spray drying: Homogeneous distribution in milk powder favors repulsive interactions between proteins. Food Structure, 2019, 22, 100132. | 4.5 | 8 |
| 41 | Encapsulation of curcumin in milk powders by spray-drying: Physicochemistry, rehydration properties, and stability during storage. Powder Technology, 2019, 345, 601-607. | 4.2 | 48 |
| 42 | 5-Hydroxymethylfurfural formation and color change in lactose-hydrolyzed Dulce de leche. Journal of Dairy Research, 2019, 86, 477-482. | 1.4 | 19 |
| 43 | Microencapsulation by atomization of the mixture of phenolic extracts. Powder Technology, 2019, 343, 317-325. | 4.2 | 38 |
| 44 | 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 |
| 45 | Evolution of soluble solid content and evaporation rate curves during the manufacture of dulce de leche (dl). Food Science and Technology, 2019, 39, 78-82. | 1.7 | 4 |
| 46 | Physico-chemical stability of casein micelles cross-linked by transglutaminase as a function of acidic pH. Food Structure, 2019, 19, 100103. | 4.5 | 22 |
| 47 | Alternative Processing Procedures and Technological Advantages of Raw Milk. , 2019, , 117-125. | | 2 |
| 48 | The Maillard Reaction in Powdered Infant Formula. Journal of Food and Nutrition Research (Newark,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 | 0.3 | 24 |
| 49 | Calcium partition in Minas Padr o cheese and its bioaccessibility during ripening time. Food Science and Technology, 2019, 39, 859-866. | 1.7 | 2 |
| 50 | WATER VERSUS LACTOSE SOLUTION AS A DISPERSION MEDIUM FOR PARTICLE ANALYSIS IN SWEETENED CONDENSED MILK BY LASER DIFFRACTION. Quimica Nova, 2019, , . | 0.3 | 2 |
| 51 | Food innovation in Brazil from the point of view of industries: an evaluation of PINTEC data. Quarks, 2019, 1, 18-29. | 0.3 | 0 |
| 52 | Lactose crystallisation in concentrated whey: the influence of vat type. International Journal of Dairy Technology, 2018, 71, 478-483. | 2.8 | 1 |
| 53 | Lactose hydrolyzed milk powder: Thermodynamic characterization of the drying process. Drying Technology, 2018, 36, 922-931. | 3.1 | 4 |
| 54 | Lactose-hydrolyzed milk powder: Physicochemical and technofunctional characterization. Drying Technology, 2018, 36, 1688-1695. | 3.1 | 14 |

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|----|---|-----|-----------|
| 55 | Optimization of ultrasound-assisted extraction of phenolic compounds from jussara (<i>Euterpe edulis</i>) Tj ETQq1 1 0.784314 rgBJ /Over | 1.7 | 42 |
| 56 | Physico-chemical and compositional analyses and 5-hydroxymethylfurfural concentration as indicators of thermal treatment intensity in experimental dulce de leche. <i>Journal of Dairy Research</i> , 2018, 85, 476-481. | 1.4 | 17 |
| 57 | Characterization of physicochemical composition, microbiology, sensory evaluation and microscopical attributes of sweetened condensed milk. <i>Food Science and Technology</i> , 2018, 38, 293-298. | 1.7 | 14 |
| 58 | FermentaÃ§Ã£o de Petit Suisse obtido com retenÃ§Ã£o de soro e adiÃ§Ã£o de lactase e reduÃ§Ã£o da adiÃ§Ã£o de aÃ§Ã§Ã³es versus Ã formulaÃ§Ã£o tradicional. <i>Revista Do Instituto De LatÃcÃnios CÃndido Tostes</i> , 2018, 73, 37-42. | 0.3 | 0 |
| 59 | ObtenÃ§Ã£o de Petit Suisse com baixo teor de lactose e adiÃ§Ã£o reduzida de aÃ§Ã§Ã³es. <i>Revista Do Instituto De LatÃcÃnios CÃndido Tostes</i> , 2018, 73, 43-50. | 0.3 | 0 |
| 60 | Desafios tecnolÃgicos na produÃ§Ã£o de produtos com baixo teor de lactose. <i>Revista Do Instituto De LatÃcÃnios CÃndido Tostes</i> , 2018, 73, 91-101. | 0.3 | 0 |
| 61 | Thermodynamic characterization of single-stage spray dryers: Mass and energy balances for milk drying. <i>Drying Technology</i> , 2017, 35, 1791-1798. | 3.1 | 13 |
| 62 | TGF beta2 concentration in dairy products: the effect of processing on its concentration. <i>European Food Research and Technology</i> , 2017, 243, 2065-2071. | 3.3 | 1 |
| 63 | 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 |
| 64 | Technological aspects of lactose-hydrolyzed milk powder. <i>Food Research International</i> , 2017, 101, 45-53. | 6.2 | 36 |
| 65 | 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 |
| 66 | Supplementation with concentrated milk protein in patients undergoing hematopoietic stem cell transplantation. <i>Nutrition</i> , 2017, 37, 1-6. | 2.4 | 8 |
| 67 | REAÃÃfO DE MAILLARD: UMA REVISÃfO. <i>Revista Do Instituto De LatÃcÃnios CÃndido Tostes</i> , 2017, 72, 48. | 0.3 | 12 |
| 68 | PRODUÃÃfO DE CONCENTRADO PROTEICO DE SORO EM ESCALA PILOTO: ASPECTOS TECNOLÃGICOS. <i>Revista Do Instituto De LatÃcÃnios CÃndido Tostes</i> , 2017, 72, 205-214. | 0.3 | 2 |
| 69 | AvaliaÃ§Ã£o da intensidade da reaÃ§Ã£o de Maillard, de atributos fÃsico-quÃmicos e anÃlise de textura em doce de leite. <i>Revista Ceres</i> , 2016, 63, 589-596. | 0.4 | 16 |
| 70 | 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 |
| 71 | 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 |
| 72 | 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 |

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|----|---|-----|-----------|
| 73 | 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 |
| 74 | 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 |
| 75 | PARÃ“METROS INDUSTRIAIS DA PRODUÃ“FO DE DOCE DE LEITE. Revista Do Instituto De LatÃ“cinios CÃ“ndido Tostes, 2016, 71, 179. | 0.3 | 0 |
| 76 | INFLUÃ“NCIA DO EQUIPAMENTO NA CINÃ“TICA DE CRISTALIZAÃ“FO DO SORO CONCENTRADO. Revista Do Instituto De LatÃ“cinios CÃ“ndido Tostes, 2016, 71, . | 0.3 | 0 |
| 77 | Production of dulce de leche: The effect of starch addition. LWT - Food Science and Technology, 2015, 62, 417-423. | 5.2 | 26 |
| 78 | 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 |
| 79 | CaracterizaÃ“o do Queijo do MarajÃ“ tipo manteiga produzido em duas estaÃ“es do ano. Ciencia Rural, 2015, 45, 730-736. | 0.5 | 5 |
| 80 | Flow regime assessment in falling film evaporators using residence time distribution functions. Journal of Food Engineering, 2015, 160, 65-76. | 5.2 | 15 |
| 81 | Evaluation of the synergistic effects of milk proteins in a rapid viscosity analyzer. Journal of Dairy Science, 2015, 98, 8333-8347. | 3.4 | 3 |
| 82 | 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 |
| 83 | FATOR DE CRESCIMENTO TRANSFORMADOR BETA (TGF-Î²) EM LEITE: UMA REVISÃ“FO. Revista Do Instituto De LatÃ“cinios CÃ“ndido Tostes, 2015, 70, 226. | 0.3 | 1 |
| 84 | PARÃ“METROS DE TEXTURA EM QUEIJOS PROCESSADOS: INFLUÃ“NCIA DA UTILIZAÃ“FO DE CONCENTRADOS PROTEICOS DE LEITE E DE SORO. Revista Do Instituto De LatÃ“cinios CÃ“ndido Tostes, 2014, 69, 181. | 0.3 | 3 |
| 85 | SORO DE LEITE: TECNOLOGIAS PARA O PROCESSAMENTO DE COPRODUTOS. Revista Do Instituto De LatÃ“cinios CÃ“ndido Tostes, 2014, 69, 212. | 0.3 | 23 |
| 86 | DIAGNÃ“STICO SOCIOECONÃ“MICO DOS PRODUTORES DE QUEIJOS DO MARAJÃ“. Revista Do Instituto De LatÃ“cinios CÃ“ndido Tostes, 2014, 69, 309. | 0.3 | 1 |
| 87 | Lactose Quantification in Dairy Products by AccuÃ“ChekÃ“Glucometer. Revista Virtual De QuÃ“mica, 2014, 6, . | 0.4 | 0 |
| 88 | CARACTERIZAÃ“FO DO QUEIJO DO MARAJÃ“ TIPO CREME EM DUAS ESTÃ“ES DO ANO: ASPECTOS FÃ“SICO-QUÃ“MICOS E MICROBIOLÃ“GICOS. Revista Do Instituto De LatÃ“cinios CÃ“ndido Tostes, 2014, 69, 89. | 0.3 | 1 |
| 89 | 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 |
| 90 | Pilot-scale investigation of effectiveness of evaporation of skim milk compared to water. Dairy Science and Technology, 2013, 93, 537-549. | 2.2 | 13 |

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| 91 | Spray drying: a review. Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2013, 68, 51-58. | 0.3 | 3 |
| 92 | Influence of pilot spray dryer settings on moisture and water activity of whole milk powder. Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2013, 68, 5-9. | 0.3 | 7 |
| 93 | Sorption isothermes and physicochemical characterization of dried milk products. Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2013, 68, 33-38. | 0.3 | 1 |
| 94 | Effect of whey during the concentration of "dulce de leche". Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2013, 68, 20-24. | 0.3 | 1 |
| 95 | Mass balance applied to the sweetened condensed milk technology: theoretical considerations. Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2012, 67, 49-56. | 0.3 | 2 |
| 96 | Sweetened condensed milk production by applying osmosis reverse: a tool for the technology. Revista Do Instituto De LatÁcinios CÃ©ndido Tostes, 2012, 67, 68-76. | 0.3 | 1 |
| 97 | Influence of the partial substitution of skim milk powder for soy extract on ice cream structure and quality. European Food Research and Technology, 2011, 232, 1093-1102. | 3.3 | 31 |
| 98 | Morphological characterization of pequi extract microencapsulated through spray drying. International Journal of Food Properties, 0, , 1-8. | 3.0 | 8 |
| 99 | Dulce de Leche”Chemistry and Processing Technology. , 0, , . | | 8 |
| 100 | How the heat treatment affects the constituents of infant formulas: a review. Brazilian Journal of Food Technology, 0, 23, . | 0.8 | 6 |
| 101 | Efeito da hidrÃ³lise da lactose e da homogeneizaÃ§Ã£o do leite nas caracterÃsticas do doce de leite pastoso. Principia, 0, 20, 9. | 0.0 | 0 |