Cristhiane C Ferrari

List of Publications by Year
in descending order

26 papers	1,024 citations	623574 14 h-index	677027 22 g-index
26 all docs	26 docs citations	26 times ranked	1261 citing authors

#	Article	IF	Citations
1	Effects of Spray-Drying Conditions on the Physicochemical Properties of Blackberry Powder. Drying Technology, 2012, 30, 154-163.	1.7	191
2	Influence of carrier agents on the physicochemical properties of blackberry powder produced by spray drying. International Journal of Food Science and Technology, 2012, 47, 1237-1245.	1.3	148
3	Storage Stability of Spray-Dried Blackberry Powder Produced with Maltodextrin or Gum Arabic. Drying Technology, 2013, 31, 470-478.	1.7	137
4	Cassava Starch Coating and Citric Acid to Preserve Quality Parameters of Freshâ€Cut â€œTommy Atkinsâ€• Mango. Journal of Food Science, 2010, 75, E297-304.	1.5	80
5	Effect of Osmotic Dehydration and Pectin Edible Coatings on Quality and Shelf Life of Fresh-Cut Melon. Food and Bioprocess Technology, 2013, 6, 80-91.	2.6	73
6	Fresh cut â€˜Tommy Atkinsâ€™ mango pre-treated with citric acid and coated with cassava (Manihot) Tj ETQq0 0 0 rgBT /Overlock 10 T 2011, 12, 381-387.	2.7	69
7	Kinetic Aspects, Texture, and Color Evaluation of Some Tropical Fruits during Osmotic Dehydration. Drying Technology, 2006, 24, 475-484.	1.7	57
8	Secagem por atomizaÃ§Ã£o de polpa de amora-preta usando maltodextrina como agente carreador. Brazilian Journal of Food Technology, 2012, 15, 157-165.	0.8	39
9	Modelling of mass transfer and texture evaluation during osmotic dehydration of melon under vacuum. International Journal of Food Science and Technology, 2011, 46, 436-443.	1.3	36
10	Evaluation of the mechanical properties and diffusion coefficients of osmodehydrated melon cubes. International Journal of Food Science and Technology, 2008, 43, 2065-2074.	1.3	31
11	Performance of different process additives on the properties of mango powder obtained by drum drying. Drying Technology, 2018, 36, 355-365.	1.7	28
12	Structural Changes, Mechanical Properties and Sensory Preference of Osmodehydrated Melon Pieces with Sucrose and Calcium Lactate Solutions. International Journal of Food Properties, 2010, 13, 112-130.	1.3	26
13	Influence of Processing Additives on the Quality and Stability of Dried Papaya Obtained by Osmotic Dehydration and Conventional Air Drying. Drying Technology, 2014, 32, 1956-1969.	1.7	18
14	Influence of process variables on the drum drying of mango pulp. Drying Technology, 2018, 36, 1488-1500.	1.7	14
15	CinÃ©tica de transferÃªncia de massa de melÃ£o desidratado osmoticamente em soluÃ§Ãµes de sacarose e maltose. Food Science and Technology, 2005, 25, 564-570.	0.8	11
16	Drum drying process of jabuticaba pulp using corn starch as an additive. Brazilian Journal of Food Technology, 0, 23, .	0.8	11
17	Stability of mango flakes obtained by drum drying with different additives. Drying Technology, 2020, 38, 361-375.	1.7	10
18	ConcentraÃ§Ãµes de sÃ³dio em bebidas carbonatadas nacionais. Food Science and Technology, 2003, 23, 414-417.	0.8	9

#	Article	IF	Citations
19	Vida Ãºtil de fatias de manga armazenadas em embalagem com atmosfera modificada passiva. Food Science and Technology, 0, 28, 271-278.	0.8	9
20	Calcium Lactate Effect on the Shelf Life of Osmotically Dehydrated Guavas. Journal of Food Science, 2010, 75, E612-9.	1.5	7
21	Propriedades mecÃ¢nicas e estrutura celular de melÃ£o desidratado osmoticamente em soluÃ§Ãµes de sacarose ou maltose, com adiÃ§Ã£o de lactato de cÃ¡lcio. Ciencia E Agrotecnologia, 2011, 35, 765-773.	1.5	6
22	Sorption isotherms, glass transition and storage stability of drum-dried mango peels obtained with and without process additives. Drying Technology, 2023, 41, 378-389.	1.7	5
23	Evaluation of water sorption isotherm, glass transistion temperature, vitamin C and color stability of mango peel powder during storage. SN Applied Sciences, 2021, 3, 1.	1.5	4
24	AvaliaÃ§Ã£o do perfil sensorial de chÃ¡ light sabor pÃªssego. Food Science and Technology, 0, 28, 102-108.	0.8	2
25	Drum-drying of mango peel and characterization of different varieties. Revista Brasileira De Engenharia Agricola E Ambiental, 2022, 26, 547-554.	0.4	2
26	Stability of jabuticaba flakes obtained by drum drying with cassava starch as additive. Brazilian Journal of Food Technology, 0, 24, .	0.8	1