

# Cristhiane C Ferrari

## List of Publications by Year in descending order

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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	Sorption isotherms, glass transition and storage stability of drum-dried mango peels obtained with and without process additives. <i>Drying Technology</i> , 2023, 41, 378-389.	1.7	5
2	Drum-drying of mango peel and characterization of different varieties. <i>Revista Brasileira De Engenharia Agricola E Ambiental</i> , 2022, 26, 547-554.	0.4	2
3	Evaluation of water sorption isotherm, glass transition temperature, vitamin C and color stability of mango peel powder during storage. <i>SN Applied Sciences</i> , 2021, 3, 1.	1.5	4
4	Stability of mango flakes obtained by drum drying with different additives. <i>Drying Technology</i> , 2020, 38, 361-375.	1.7	10
5	Influence of process variables on the drum drying of mango pulp. <i>Drying Technology</i> , 2018, 36, 1488-1500.	1.7	14
6	Performance of different process additives on the properties of mango powder obtained by drum drying. <i>Drying Technology</i> , 2018, 36, 355-365.	1.7	28
7	Influence of Processing Additives on the Quality and Stability of Dried Papaya Obtained by Osmotic Dehydration and Conventional Air Drying. <i>Drying Technology</i> , 2014, 32, 1956-1969.	1.7	18
8	Storage Stability of Spray-Dried Blackberry Powder Produced with Maltodextrin or Gum Arabic. <i>Drying Technology</i> , 2013, 31, 470-478.	1.7	137
9	Effect of Osmotic Dehydration and Pectin Edible Coatings on Quality and Shelf Life of Fresh-Cut Melon. <i>Food and Bioprocess Technology</i> , 2013, 6, 80-91.	2.6	73
10	Effects of Spray-Drying Conditions on the Physicochemical Properties of Blackberry Powder. <i>Drying Technology</i> , 2012, 30, 154-163.	1.7	191
11	Secagem por atomizaçãõ de polpa de amora-preta usando maltodextrina como agente carreador. <i>Brazilian Journal of Food Technology</i> , 2012, 15, 157-165.	0.8	39
12	Influence of carrier agents on the physicochemical properties of blackberry powder produced by spray drying. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1237-1245.	1.3	148
13	Fresh cut "Tommy Atkins" mango pre-treated with citric acid and coated with cassava (Manihot) Tj ETQq1 1 0.784314 rgBT /Ov 2011, 12, 381-387.	2.7	69
14	Modelling of mass transfer and texture evaluation during osmotic dehydration of melon under vacuum. <i>International Journal of Food Science and Technology</i> , 2011, 46, 436-443.	1.3	36
15	Propriedades mecânicas e estrutura celular de melão desidratado osmoticamente em soluções de sacarose ou maltose, com adiçãõ de lactato de cálcio. <i>Ciencia E Agrotecnologia</i> , 2011, 35, 765-773.	1.5	6
16	Cassava Starch Coating and Citric Acid to Preserve Quality Parameters of Fresh "Cut "Tommy Atkins" Mango. <i>Journal of Food Science</i> , 2010, 75, E297-304.	1.5	80
17	Calcium Lactate Effect on the Shelf Life of Osmotically Dehydrated Guavas. <i>Journal of Food Science</i> , 2010, 75, E612-9.	1.5	7
18	Structural Changes, Mechanical Properties and Sensory Preference of Osmodehydrated Melon Pieces with Sucrose and Calcium Lactate Solutions. <i>International Journal of Food Properties</i> , 2010, 13, 112-130.	1.3	26

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19	Evaluation of the mechanical properties and diffusion coefficients of osmodehydrated melon cubes. <i>International Journal of Food Science and Technology</i> , 2008, 43, 2065-2074.	1.3	31
20	Kinetic Aspects, Texture, and Color Evaluation of Some Tropical Fruits during Osmotic Dehydration. <i>Drying Technology</i> , 2006, 24, 475-484.	1.7	57
21	Cin�tica de transfer�ncia de massa de mel�o desidratado osmoticamente em solu�es de sacarose e maltose. <i>Food Science and Technology</i> , 2005, 25, 564-570.	0.8	11
22	Concentra�es de s�dio em bebidas carbonatadas nacionais. <i>Food Science and Technology</i> , 2003, 23, 414-417.	0.8	9
23	Avalia�o do perfil sensorial de ch� light sabor p�sseo. <i>Food Science and Technology</i> , 0, 28, 102-108.	0.8	2
24	Stability of jabuticaba flakes obtained by drum drying with cassava starch as additive. <i>Brazilian Journal of Food Technology</i> , 0, 24, .	0.8	1
25	Drum drying process of jabuticaba pulp using corn starch as an additive. <i>Brazilian Journal of Food Technology</i> , 0, 23, .	0.8	11
26	Vida �til de fatias de manga armazenadas em embalagem com atmosfera modificada passiva. <i>Food Science and Technology</i> , 0, 28, 271-278.	0.8	9