

Marco Ant4nio Pereira da Silva

List of Publications by Year in descending order

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Version: 2024-02-01

38
papers

199
citations

1683934

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h-index

1125617

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g-index

38
all docs

38
docs citations

38
times ranked

307
citing authors

#	ARTICLE	IF	CITATIONS
1	Okara: A soybean by-product as an alternative to enrich vegetable paste. LWT - Food Science and Technology, 2018, 92, 593-599.	2.5	62
2	Evaluating technological quality of okara flours obtained by different drying processes. LWT - Food Science and Technology, 2020, 123, 109062.	2.5	27
3	Okara flour: its physicochemical, microscopical and functional properties. Nutrition and Food Science, 2019, 49, 1252-1264.	0.4	24
4	Garlic: kinetic drying and thermodynamic properties. Bioscience Journal, 0, , 905-913.	0.4	13
5	Edible Films of Whey and Cassava Starch: Physical, Thermal, and Microstructural Characterization. Coatings, 2020, 10, 1059.	1.2	11
6	Influence of heat treatment on physicochemical and rheological characteristics of natural yogurts. Semina:Ciencias Agrarias, 2017, 38, 2489.	0.1	5
7	Production of Jiggs bermudagrass and the impact of quality milk production and quality of Holstein dairy cows under an intermittent grazing system. Canadian Journal of Animal Science, 2018, 98, 279-288.	0.7	5
8	Thermodynamic and nutritional properties and drying kinetics of pequi (Caryocar brasiliense Cambess) mesocarp. Revista Brasileira De Engenharia Agricola E Ambiental, 2019, 23, 655-661.	0.4	5
9	Residues of antibiotics in milk: persistence and quality interference. Canadian Journal of Animal Science, 2020, 100, 93-101.	0.7	5
10	Milk composition and blood metabolic profile from holstein cows at different calving orders and lactation stages. Acta Scientiarum - Animal Sciences, 2017, 39, 315.	0.3	4
11	QUALIDADE DO LEITE CRU REFRIGERADO GRANELIZADO COLETADO NO SUDOESTE GOIANO. Revista Do Instituto De LatÁcinios CÂndido Tostes, 2015, 70, 316.	0.3	4
12	Quality assessment of raw milk according to type of milking and of conditions of transport and storage. Revista Do Instituto De LatÁcinios CÂndido Tostes, 2012, 67, 34-42.	0.3	4
13	Eugenia Klotzschiana O. Berg Fruits as New Sources of Nutrients: Determination of their Bioactive Compounds, Antioxidant Activity and Chemical Composition. Brazilian Archives of Biology and Technology, 0, 62, .	0.5	3
14	Nutritional quality of the epicarp and mesocarp flours of baru fruits submitted to drying. Revista Brasileira De Engenharia Agricola E Ambiental, 2019, 23, 65-70.	0.4	3
15	RELAÃFO DA COMPOSIÃFO QUÃMICA DO LEITE COM O NÃVEL DE PRODUÃFO, ESTÃDIO DE LACTAÃFO E ORDEM DE PARIÃFO DE VACAS MESTIÃAS. Revista Do Instituto De LatÁcinios CÂndido Tostes, 2016, 71, .	0.3	3
16	AnÃlises fÃsico-quÃmicas e sensoriais de smoothies do leite de diferentes espÃcies fermentado por kefir, saborizados com banana e maÃÃ. Research, Society and Development, 2020, 9, e112953145.	0.0	3
17	Modeling kinetics of convective drying of Curcuma longa L.. Revista Brasileira De Engenharia Agricola E Ambiental, 2021, 25, 197-202.	0.4	2
18	Quality of refrigerated raw milk obtained by milking machine and manual. Revista Do Instituto De LatÁcinios CÂndido Tostes, 2013, 68, 5-11.	0.3	2

#	ARTICLE	IF	CITATIONS
19	INFLUÊNCIA DO TIPO DE ORDENHA E DO ARMAZENAMENTO DO LEITE SOBRE A COMPOSIÇÃO QUÍMICA, CONTAGEM DE CÉLULAS SOMÁTICAS E CONTAGEM BACTERIANA TOTAL. Revista Do Instituto De Latácios Cândido Tostes, 2017, 71, 10.	0.3	2
20	Propriedades químicas e funcionais da casca de mamão verde submetida à secagem em diferentes temperaturas e aplicação em pães. Research, Society and Development, 2020, 9, e29953154.	0.0	2
21	Chemical profile colostrum, quality refrigerated and frozen milk of santa inês sheep. Ciencia Rural, 2022, 52, .	0.3	2
22	Avaliação microbiológica de tortas doces comercializadas em feiras especiais da cidade de Goiânia-GO. Semina:Ciencias Agrarias, 2014, 35, 303.	0.1	1
23	Performance, carcass characteristics, and centesimal composition of meat from Santa Inês lambs and Texel crossbred lambs (Santa Inês × Texel). Canadian Journal of Animal Science, 2019, 99, 228-236.	0.7	1
24	Effect of shading in physiological responses, milk yield and quality of Girolando cows. Research, Society and Development, 2021, 10, e45410111986.	0.0	1
25	Perfil físico-químico e sensorial de requeijão cremoso obtido a partir de diferentes coagulantes. Research, Society and Development, 2021, 10, e33710212455.	0.0	1
26	Effect of different sample collection methods on the results of raw milk analysis. Revista Do Instituto De Latácios Cândido Tostes, 2013, 68, 40-44.	0.3	1
27	Quality of raw milk type C and refrigerated in traditional dairy systems of southwest Goiás, Brazil. Revista Do Instituto De Latácios Cândido Tostes, 2013, 68, 26-32.	0.3	1
28	Levantamento de atributos sensoriais de brigadeiros gourmet de leite desnatado e integral por homens e mulheres. Research, Society and Development, 2020, 9, e160943037.	0.0	1
29	Características físico-químicas e sensoriais de queijos frescos fermentados com kefir de leite e kefir de água. Research, Society and Development, 2020, 9, e153943015.	0.0	1
30	Dynamics of the concentration of the hormones triiodothyronine and thyroxine at the beginning of the reproductive season and the effect of application of iodine in Nelore heifers bred in pasture. African Journal of Biotechnology, 2018, 17, 1466-1472.	0.3	0
31	INFLUÊNCIA DA CONTAGEM DE CÉLULAS SOMÁTICAS NA COMPOSIÇÃO QUÍMICA DO LEITE REFRIGERADO DA REGIÃO SUDOESTE DE GOIÁS. Revista Do Instituto De Latácios Cândido Tostes, 2015, 70, 200.	0.3	0
32	Drying kinetics of Talinum triangulare (Jacq.) Willd leaves and physicochemical assessment of flour. Revista Brasileira de Ciencias Agrarias, 2019, 14, 1-8.	0.3	0
33	Creme de ricota condimentada com farinha de linhaça. Research, Society and Development, 2020, 9, e864974340.	0.0	0
34	Parâmetros físicos e químicos do açafrão e uso como corante em iogurte grego saborizado com geleia de maracujá. Research, Society and Development, 2020, 9, e117953244.	0.0	0
35	Elaboração e avaliação físico-química e sensorial da manteiga de leite e da manteiga clarificada produzidas a partir do leite de vacas Girolando. Revista Principia, 2020, 1, 62.	0.1	0
36	Influência do tempo de estocagem do leite nas características físico-químicas de iogurtes naturais. Revista Principia, 2020, 1, 189.	0.1	0

#	ARTICLE	IF	CITATIONS
37	Uso de cobertura comestível inteligente a base de soro de leite e extrato de casca de jaboticaba em queijo prato. Research, Society and Development, 2020, 9, e194953346.	0.0	0
38	Estágio de desenvolvimento no envase afeta a viabilidade de embriões bovinos produzidos in vitro. Research, Society and Development, 2020, 9, e134963615.	0.0	0