

Lucas Louzada Pereira

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

24
papers

109
citations

6
h-index

9
g-index

39
ext. papers

251
ext. citations

2.7
avg, IF

2.71
L-index

#	Paper	IF	Citations
24	New propositions about coffee wet processing: Chemical and sensory perspectives. <i>Food Chemistry</i> , 2020 , 310, 125943	8.5	17
23	Chemical and sensory profile of new genotypes of Brazilian <i>Coffea canephora</i> . <i>Food Chemistry</i> , 2020 , 310, 125850	8.5	13
22	The consistency in the sensory analysis of coffees using Q-graders. <i>European Food Research and Technology</i> , 2017 , 243, 1545-1554	3.4	12
21	Effects of environmental factors on microbiota of fruits and soil of <i>Coffea arabica</i> in Brazil. <i>Scientific Reports</i> , 2020 , 10, 14692	4.9	12
20	Influence of Solar Radiation and Wet Processing on the Final Quality of Arabica Coffee. <i>Journal of Food Quality</i> , 2018 , 2018, 1-9	2.7	9
19	Propositions on the Optimal Number of Q-Graders and R-Graders. <i>Journal of Food Quality</i> , 2018 , 2018, 1-7	2.7	8
18	Microbial fermentation affects sensorial, chemical, and microbial profile of coffee under carbonic maceration. <i>Food Chemistry</i> , 2021 , 342, 128296	8.5	6
17	Multivariate calibration applied to study of volatile predictors of arabica coffee quality. <i>Food Chemistry</i> , 2022 , 367, 130679	8.5	6
16	Very beyond subjectivity: The limit of accuracy of Q-Graders. <i>Journal of Texture Studies</i> , 2019 , 50, 172-184	4.6	3
15	Improvement of the Quality of Brazilian Conilon through Wet Processing: A Sensorial Perspective. <i>Agricultural Sciences</i> , 2019 , 10, 395-411	0.4	3
14	Mid infrared spectroscopy for comparative analysis of fermented arabica and robusta coffee. <i>Food Control</i> , 2021 , 121, 107625	6.2	3
13	Sensory Profile of Fermented Arabica Coffee in the Perception of American Cupping Tasters. <i>Agricultural Sciences</i> , 2019 , 10, 321-329	0.4	2
12	Analysis of Robusta coffee cultivated in agroforestry systems (AFS) by ESI-FT-ICR MS and portable NIR associated with sensory analysis. <i>Journal of Food Composition and Analysis</i> , 2020 , 94, 103637	4.1	2
11	Physico-chemical properties and sensory profile of <i>Coffea canephora</i> genotypes in high-altitudes. <i>Australian Journal of Crop Science</i> , 2019 , 2046-2052	0.5	2
10	Sensory analysis and mid-infrared spectroscopy for discriminating roasted specialty coffees. <i>Coffee Science</i> , 2016 , 1-9	1.9	2
9	Chemical Constituents of Coffee. <i>Food Engineering Series</i> , 2021 , 209-254	0.5	1
8	Biochemical Aspects of Coffee Fermentation. <i>Food Engineering Series</i> , 2021 , 149-208	0.5	1

7	Relationship Between Coffee Processing and Fermentation. <i>Food Engineering Series</i> , 2021 , 255-301	0.5	1
6	Influence of chromium and sodium on development, physiology, and anatomy of Conilon coffee seedlings.. <i>Environmental Science and Pollution Research</i> , 2022 , 1	5.1	0
5	Chemical and sensory discrimination of coffee: impacts of the planting altitude and fermentation. <i>European Food Research and Technology</i> ,1	3.4	0
4	Physical Classification and Sensory Coffee Analysis. <i>Food Engineering Series</i> , 2021 , 373-405	0.5	0
3	Roasting Process. <i>Food Engineering Series</i> , 2021 , 303-372	0.5	0
2	Exploring the multivariate technique in the discrimination of <i>Coffea arabica</i> L. cultivars regarding the production and quality of grains under the effect of water management. <i>Euphytica</i> , 2021 , 217, 1	2.1	0
1	Processing techniques and microbial fermentation on microbial profile and chemical and sensory quality of the coffee beverage. <i>European Food Research and Technology</i> ,1	3.4	0