

# Lucas Louzada Pereira

## List of Publications by Year in Descending Order

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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 | Influence of chromium and sodium on development, physiology, and anatomy of Conilon coffee seedlings.. <i>Environmental Science and Pollution Research</i> , <b>2022</b> , 1   | 5.1 | 0         |
| 23 | Multivariate calibration applied to study of volatile predictors of arabica coffee quality. <i>Food Chemistry</i> , <b>2022</b> , 367, 130679  | 8.5 | 6         |
| 22 | Physical Classification and Sensory Coffee Analysis. <i>Food Engineering Series</i> , <b>2021</b> , 373-405  | 0.5 | 0         |
| 21 | Roasting Process. <i>Food Engineering Series</i> , <b>2021</b> , 303-372   | 0.5 | 0         |
| 20 | Chemical Constituents of Coffee. <i>Food Engineering Series</i> , <b>2021</b> , 209-254  | 0.5 | 1         |
| 19 | Biochemical Aspects of Coffee Fermentation. <i>Food Engineering Series</i> , <b>2021</b> , 149-208   | 0.5 | 1         |
| 18 | Relationship Between Coffee Processing and Fermentation. <i>Food Engineering Series</i> , <b>2021</b> , 255-301  | 0.5 | 1         |
| 17 | Exploring the multivariate technique in the discrimination of Coffea arabica L. cultivars regarding the production and quality of grains under the effect of water management. <i>Euphytica</i> , <b>2021</b> , 217, 1 | 2.1 | 0         |
| 16 | Mid infrared spectroscopy for comparative analysis of fermented arabica and robusta coffee. <i>Food Control</i> , <b>2021</b> , 121, 107625  | 6.2 | 3         |
| 15 | Microbial fermentation affects sensorial, chemical, and microbial profile of coffee under carbonic maceration. <i>Food Chemistry</i> , <b>2021</b> , 342, 128296   | 8.5 | 6         |
| 14 | Chemical and sensory profile of new genotypes of Brazilian Coffea canephora. <i>Food Chemistry</i> , <b>2020</b> , 310, 125850   | 8.5 | 13        |
| 13 | New propositions about coffee wet processing: Chemical and sensory perspectives. <i>Food Chemistry</i> , <b>2020</b> , 310, 125943   | 8.5 | 17        |
| 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> , <b>2020</b> , 94, 103637     | 4.1 | 2         |
| 11 | Effects of environmental factors on microbiota of fruits and soil of Coffea arabica in Brazil. <i>Scientific Reports</i> , <b>2020</b> , 10, 14692   | 4.9 | 12        |
| 10 | Very beyond subjectivity: The limit of accuracy of Q-Graders. <i>Journal of Texture Studies</i> , <b>2019</b> , 50, 172-184  | 4.6 | 3         |
| 9  | Sensory Profile of Fermented Arabica Coffee in the Perception of American Cupping Tasters. <i>Agricultural Sciences</i> , <b>2019</b> , 10, 321-329  | 0.4 | 2         |
| 8  | Improvement of the Quality of Brazilian Conilon through Wet Processing: A Sensorial Perspective. <i>Agricultural Sciences</i> , <b>2019</b> , 10, 395-411  | 0.4 | 3         |

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|---|--|-----|----|
| 7 | Physico-chemical properties and sensory profile of <i>Coffea canephora</i> genotypes in high-altitudes. <i>Australian Journal of Crop Science</i> , <b>2019</b> , 2046-2052    | 0.5 | 2  |
| 6 | Influence of Solar Radiation and Wet Processing on the Final Quality of Arabica Coffee. <i>Journal of Food Quality</i> , <b>2018</b> , 2018, 1-9                               | 2.7 | 9  |
| 5 | Propositions on the Optimal Number of Q-Graders and R-Graders. <i>Journal of Food Quality</i> , <b>2018</b> , 2018, 1-7  | 2.7 | 8  |
| 4 | The consistency in the sensory analysis of coffees using Q-graders. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 1545-1554                                | 3.4 | 12 |
| 3 | Chemical and sensory discrimination of coffee: impacts of the planting altitude and fermentation. <i>European Food Research and Technology</i> ,1                              | 3.4 | 0  |
| 2 | Sensory analysis and mid-infrared spectroscopy for discriminating roasted specialty coffees. <i>Coffee Science</i> ,16, 1-9  | 1.9 | 2  |
| 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  |