

Viviani R De Oliveira

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/492518/publications.pdf>

Version: 2024-02-01

38
papers

496
citations

758635

12
h-index

752256

20
g-index

39
all docs

39
docs citations

39
times ranked

776
citing authors

#	ARTICLE	IF	CITATIONS
1	Carotenoids, flavonoids, chlorophylls, phenolic compounds and antioxidant activity in fresh and cooked broccoli (<i>Brassica oleracea</i> var. Avenger) and cauliflower (<i>Brassica oleracea</i> var. Alphina F1). <i>LWT - Food Science and Technology</i> , 2015, 63, 177-183.	2.5	95
2	Effect of cooking on the concentration of bioactive compounds in broccoli (<i>Brassica oleracea</i> var.) <i>Trends in Food Science and Technology</i> , 2015, 172, 770-777.	4.2	66
3	Vitamin and bioactive compound diversity of seven fruit species from south Brazil. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3307-3317.	1.7	26
4	Whey protein ingestion in elderly diet and the association with physical, performance and clinical outcomes. <i>Experimental Gerontology</i> , 2020, 137, 110936.	1.2	21
5	Análise físico-química e sensorial de hambúrguer elaborado com carne de avestruz. <i>Food Science and Technology</i> , 0, 28, 95-101.	0.8	20
6	Effect of whey protein addition on the nutritional, technological and sensory quality of banana cake. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2617-2623.	1.3	20
7	Physicochemical and sensory evaluation of cakes made with passion fruit and orange residues. <i>Journal of Culinary Science and Technology</i> , 2016, 14, 166-175.	0.6	19
8	Atuação do Nutricionista no Programa Nacional de Alimentação Escolar na Região Sul do Brasil. <i>Ciencia E Saude Coletiva</i> , 2017, 22, 563-574.	0.1	17
9	Influence of thickening agents on rheological properties and sensory attributes of dysphagic diet. <i>Journal of Texture Studies</i> , 2021, 52, 587-602.	1.1	16
10	Qualidade para o cozimento e composição nutricional de genótipos de feijão com e sem armazenamento sob refrigeração. <i>Ciencia Rural</i> , 2011, 41, 746-752.	0.3	15
11	Avaliação in vitro do potencial antioxidante de frutas e hortaliças. <i>Ciencia E Agrotecnologia</i> , 2009, 33, 552-559.	1.5	14
12	Elaboração e avaliação de biscoitos sem glúten a partir de farelo de arroz e farinhas de arroz e de soja. <i>Brazilian Journal of Food Technology</i> , 2015, 18, 70-78.	0.8	14
13	Assessment of compounds and cytotoxicity of <i>Citrus deliciosa</i> Tenore essential oils: From an underexploited by-product to a rich source of high-value bioactive compounds. <i>Food Bioscience</i> , 2020, 38, 100779.	2.0	14
14	Phenolic compounds and antioxidant activity in vitro and in vivo of <i>Butia</i> and <i>Opuntia</i> fruits. <i>Food Research International</i> , 2020, 137, 109740.	2.9	14
15	Elaboração de bolo com farinha de Yacon. <i>Ciencia Rural</i> , 2009, 39, 1869-1872.	0.3	13
16	Avaliação da redução de potássio em hortaliças submetidas a diferentes métodos de cocção para possível utilização na dietoterapia renal. <i>Revista De Nutricao</i> , 2010, 23, 831-838.	0.4	13
17	Effect of whey protein and mixed flours on the quality parameters of gluten-free breads. <i>International Journal of Gastronomy and Food Science</i> , 2021, 24, 100361.	1.3	13
18	New insights into the phenolic compounds and antioxidant capacity of feijoa and cherry fruits cultivated in Brazil. <i>Food Research International</i> , 2020, 136, 109564.	2.9	10

#	ARTICLE	IF	CITATIONS
19	Nutritional composition of <i>Eragrostis teff</i> and its association with the observed antimutagenic effects. RSC Advances, 2019, 9, 3764-3776.	1.7	7
20	Qualidade de processamento de tubérculos de batata produzidos sob diferentes disponibilidades de nitrogênio. Ciencia Rural, 2006, 36, 660-663.	0.3	7
21	Qualidade nutricional e microbiológica de feijão (Phaseolus vulgaris L.) cozido com ou sem água de maceração. Ciencia E Agrotecnologia, 2008, 32, 1912-1918.	1.5	5
22	Avaliação reológica e sensorial de espessantes domésticos em diferentes líquidos como alternativa na disfgia. Brazilian Journal of Food Technology, 2015, 18, 42-48.	0.8	5
23	Effect of Teff (<i>Eragrostis tef</i>) on Chemical and Technological Quality of Gluten-free Breads. Journal of Culinary Science and Technology, 2020, 18, 535-548.	0.6	5
24	Native fruits from southern Brazil: Physicochemical characterization, centesimal composition, and mineral content. Journal of Food Processing and Preservation, 2020, 44, e14582.	0.9	5
25	Physico-chemical and sensory characteristics of gluten-free breads made with pine nuts (<i>Araucaria</i>). Journal of Food Processing and Preservation, 2020, 44, 136-145.	0.6	4
26	New opportunities for gluten-free diet: <i>Eragrostis tef</i> as fibre source in baking products. International Journal of Food Science and Technology, 2022, 57, 4697-4704.	1.3	4
27	Physicochemical and Sensory Evaluation in Sautéed Caps and Stems of Edible Mushrooms. Journal of Culinary Science and Technology, 2020, 18, 306-316.	0.6	3
28	Potential of <i>Eragrostis tef</i> flour as an ingredient in gluten-free cakes: chemical, technological and sensory quality. International Journal of Food Science and Technology, 2022, 57, 2051-2059.	1.3	3
29	Brazilian Consumers' Perception towards Food Labeling Models Accompanying Self-Service Foods. Foods, 2022, 11, 838.	1.9	3
30	Influence of <i>Eragrostis tef</i> flour and its association with other flours on the nutritional, technological, and sensory quality of bakery products. International Journal of Food Science and Technology, 2022, 57, 1508-1516.	1.3	3
31	Regimes de atmosfera controlada para o armazenamento de caqui "Kyoto". Ciencia Rural, 2004, 34, 1607-1609.	0.3	2
32	Effect of Different Thawing Conditions on the Concentration of Bioactive Substances in Broccoli (<i>Brassica oleracea</i> var. capitata). Journal of Food Processing and Preservation, 2015, 39, 2673-2679.	0.9	2
33	CONSUMO DE PROTEÍNA DO SORO DO LEITE ENTRE ESTUDANTES UNIVERSITÁRIOS DE PORTO ALEGRE, RS. Revista Brasileira De Medicina Do Esporte, 2017, 23, 289-293.	0.1	2
34	Antioxidant capacity, phenolic compounds, carotenoids, and vitamins in gluten-free breads made with <i>Eragrostis tef</i> and associated flours. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2
35	Elaboração e análise sensorial de biscoito recheado enriquecido com fibras e com menor teor de gordura. Ciencia Rural, 2010, 40, 644-647.	0.3	1
36	Low phenylalanine breads as an alternative for patients with phenylketonuria. British Food Journal, 2019, 122, 26-35.	1.6	1

#	ARTICLE	IF	CITATIONS
37	Seven Brazilian Native Fruits as Potential Sources of Bioactive Compounds and Antioxidants. <i>Current Bioactive Compounds</i> , 2021, 17, 120-129.	0.2	1
38	Chemical, technological and sensory quality of pasta and bakery products made with biomass and green banana flour. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5689-5697.	1.3	0