

Viviani R De Oliveira

List of Publications by Year in descending order

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776
citing authors

#	ARTICLE	IF	CITATIONS
1	New opportunities for gluten-free diet:teff (<i>Eragrostis tef</i>) as fibre source in baking products. International Journal of Food Science and Technology, 2022, 57, 4697-4704.	1.3	4
2	Potential of teff (<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
3	Antioxidant capacity, phenolic compounds, carotenoids, and vitamins in gluten-free breads made with teff (<i>Eragrostis tef</i>) and associated flours. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2
4	Brazilian Consumers' Perception towards Food Labeling Models Accompanying Self-Service Foods. Foods, 2022, 11, 838.	1.9	3
5	Influence of tef 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
6	Chemical, technological and sensory quality of pasta and bakery products made with biomass and green banana flour. International Journal of Food Science and Technology, 2022, 57, 5689-5697.	1.3	0
7	Seven Brazilian Native Fruits as Potential Sources of Bioactive Compounds and Antioxidants. Current Bioactive Compounds, 2021, 17, 120-129.	0.2	1
8	Influence of thickening agents on rheological properties and sensory attributes of dysphagic diet. Journal of Texture Studies, 2021, 52, 587-602.	1.1	16
9	Effect of whey protein and mixed flours on the quality parameters of gluten-free breads. International Journal of Gastronomy and Food Science, 2021, 24, 100361.	1.3	13
10	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
11	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
12	Assessment of compounds and cytotoxicity of Citrus deliciosa Tenore essential oils: From an underexploited by-product to a rich source of high-value bioactive compounds. Food Bioscience, 2020, 38, 100779.	2.0	14
13	Phenolic compounds and antioxidant activity in vitro and in vivo of Butia and Opuntia fruits. Food Research International, 2020, 137, 109740.	2.9	14
14	New insights into the phenolic compounds and antioxidant capacity of feijoa and cherry fruits cultivated in Brazil. Food Research International, 2020, 136, 109564.	2.9	10
15	Native fruits from southern Brazil: Physicochemical characterization, centesimal composition, and mineral content. Journal of Food Processing and Preservation, 2020, 44, e14582.	0.9	5
16	Whey protein ingestion in elderly diet and the association with physical, performance and clinical outcomes. Experimental Gerontology, 2020, 137, 110936.	1.2	21
17	Nutritional composition of <i>Eragrostis tef</i> and its association with the observed antimutagenic effects. RSC Advances, 2019, 9, 3764-3776.	1.7	7
18	Low phenylalanine breads as an alternative for patients with phenylketonuria. British Food Journal, 2019, 122, 26-35.	1.6	1

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19	Vitamin and bioactive compound diversity of seven fruit species from south Brazil. Journal of the Science of Food and Agriculture, 2019, 99, 3307-3317.	1.7	26
20	Physico-chemical and sensory characteristics of gluten-free breads made with pine nuts (<i>Araucaria</i>). Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 136-145.	0.6	4
21	Effect of Whey protein addition on the nutritional, technological and sensory quality of banana cake. International Journal of Food Science and Technology, 2018, 53, 2617-2623.	1.3	20
22	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
23	Atuação do Nutricionista no Programa Nacional de Alimentação Escolar na Região Sul do Brasil. Ciencia E Saude Coletiva, 2017, 22, 563-574.	0.1	17
24	Physicochemical and sensory evaluation of cakes made with passion fruit and orange residues. Journal of Culinary Science and Technology, 2016, 14, 166-175.	0.6	19
25	Effect of Different Thawing Conditions on the Concentration of Bioactive Substances in Broccoli (<i>Brassica oleracea</i> var. <i>Avenger</i>). Journal of Food Processing and Preservation, 2015, 39, 2673-2679.	0.9	2
26	Avaliação reológica e sensorial de espessantes domésticos em diferentes líquidos como alternativa na disfagia. Brazilian Journal of Food Technology, 2015, 18, 42-48.	0.8	5
27	Elaboração e avaliação de biscoitos sem glúten a partir de farelo de arroz e farinhas de arroz e de soja. Brazilian Journal of Food Technology, 2015, 18, 70-78.	0.8	14
28	Effect of cooking on the concentration of bioactive compounds in broccoli (<i>Brassica oleracea</i> var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Chemistry, 2015, 172, 770-777.	4.2	66
29	Carotenoids, flavonoids, chlorophylls, phenolic compounds and antioxidant activity in fresh and cooked broccoli (<i>Brassica oleracea</i> var. <i>Avenger</i>) and cauliflower (<i>Brassica oleracea</i> var. <i>Alphina F1</i>). LWT - Food Science and Technology, 2015, 63, 177-183.	2.5	95
30	Qualidade para o cozimento e composição nutricional de genótipos de feijão com e sem armazenamento sob refrigeração. Ciencia Rural, 2011, 41, 746-752.	0.3	15
31	Avaliação da redução de potássio em hortaliças submetidas a diferentes métodos de cocção para possível utilização na dietoterapia renal. Revista De Nutricao, 2010, 23, 831-838.	0.4	13
32	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
33	Elaboração de bolo com farinha de Yacon. Ciencia Rural, 2009, 39, 1869-1872.	0.3	13
34	Avaliação in vitro do potencial antioxidante de frutas e hortaliças. Ciencia E Agrotecnologia, 2009, 33, 552-559.	1.5	14
35	Qualidade nutricional e microbiológica de feijão (<i>Phaseolus vulgaris</i> L.) cozido com ou sem água de maceração. Ciencia E Agrotecnologia, 2008, 32, 1912-1918.	1.5	5
36	Qualidade de processamento de tubérculos de batata produzidos sob diferentes disponibilidades de nitrogênio. Ciencia Rural, 2006, 36, 660-663.	0.3	7

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37	Regimes de atmosfera controlada para o armazenamento de caqui "Kyoto"™. Ciencia Rural, 2004, 34, 1607-1609.	0.3	2
38	Análise físico-química e sensorial de hambúrguer elaborado com carne de avestruz. Food Science and Technology, 0, 28, 95-101.	0.8	20