

Elisandra Rigo

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4983742/publications.pdf>

Version: 2024-02-01

11
papers

101
citations

1684188

5
h-index

1588992

8
g-index

11
all docs

11
docs citations

11
times ranked

102
citing authors

#	ARTICLE	IF	CITATIONS
1	Yeast (<i>Saccharomyces cerevisiae</i>): evaluation of cellular disruption processes, chemical composition, functional properties and digestibility. <i>Journal of Food Science and Technology</i> , 2019, 56, 3697-3706.	2.8	31
2	Î ² -galactosidase from <i>Kluyveromyces lactis</i> in genipin-activated chitosan: An investigation on immobilization, stability, and application in diluted UHT milk. <i>Food Chemistry</i> , 2021, 349, 129050.	8.2	29
3	Enriched cereal bars with wine fermentation biomass. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 542-547.	3.5	14
4	Deposition of Dopamine and Polyethyleneimine on Polymeric Membranes: Improvement of Performance of Ultrafiltration Process. <i>Macromolecular Research</i> , 2020, 28, 1091-1097.	2.4	9
5	Impact of the preservation methods of sheep milk on the characteristics of Requeijão cremoso processed cheese. <i>International Dairy Journal</i> , 2021, 121, 105101.	3.0	7
6	Incorporation of natural and mechanically ruptured brewing yeast cells in beef burger to replace textured soy protein. <i>Journal of Food Science and Technology</i> , 2022, 59, 935-943.	2.8	6
7	Infrared or ultrasonic milk analysis can affect its results?. <i>Ciencia Rural</i> , 2019, 49, .	0.5	2
8	Ocorrência de Leite Instável Não Ácido (LINA) em propriedades comerciais da região Extremo Oeste de Santa Catarina. <i>Research, Society and Development</i> , 2020, 9, e715974654.	0.1	2
9	Sodium reduction in "Requeijão cremoso" processed cheese made from fresh and refrigerated sheep milk. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	1
10	Cellular disruption and its influence over the drying kinetics of brewer's spent yeast biomass. <i>Acta Scientiarum - Technology</i> , 2020, 42, e48792.	0.4	0
11	Cachaça fermentation biomass as an ingredient in oregano sticks. <i>JSFA Reports</i> , 0, , .	0.8	0