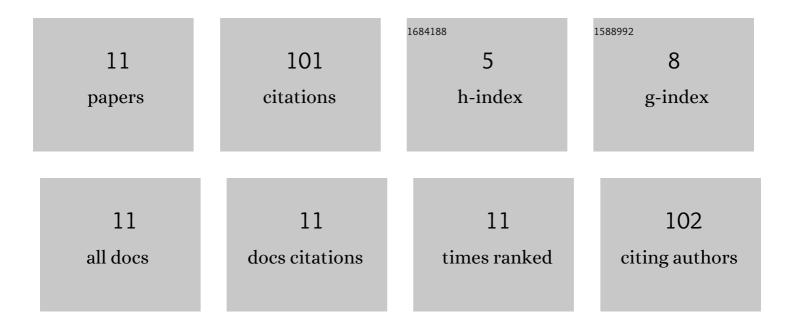
Elisandra Rigo

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4983742/publications.pdf Version: 2024-02-01



FUSANDRA RICO

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