

Acãcio Antonio Ferreira Zielinski

List of Publications by Year in descending order

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Version: 2024-02-01

76
papers

2,052
citations

279798

23
h-index

254184

43
g-index

76
all docs

76
docs citations

76
times ranked

2905
citing authors

#	ARTICLE	IF	CITATIONS
1	Which is the best food emerging solvent: IL, DES or NADES?. Trends in Food Science and Technology, 2019, 90, 133-146.	15.1	181
2	A comparative study of the phenolic compounds and the in vitro antioxidant activity of different Brazilian teas using multivariate statistical techniques. Food Research International, 2014, 60, 246-254.	6.2	150
3	Chemical Composition, Sensory Properties, Provenance, and Bioactivity of Fruit Juices as Assessed by Chemometrics: A Critical Review and Guideline. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 300-316.	11.7	128
4	Optimisation of the extraction of phenolic compounds from apples using response surface methodology. Food Chemistry, 2014, 149, 151-158.	8.2	126
5	Beans (<i>Phaseolus vulgaris</i> L.): whole seeds with complex chemical composition. Current Opinion in Food Science, 2018, 19, 63-71.	8.0	84
6	Evaluation of the bioactive compounds and the antioxidant capacity of grape pomace. International Journal of Food Science and Technology, 2015, 50, 62-69.	2.7	72
7	Impact on chemical profile in apple juice and cider made from unripe, ripe and senescent dessert varieties. LWT - Food Science and Technology, 2016, 65, 436-443.	5.2	71
8	Bio compounds of edible mushrooms: in vitro antioxidant and antimicrobial activities. LWT - Food Science and Technology, 2019, 107, 214-220.	5.2	70
9	NADES as potential solvents for anthocyanin and pectin extraction from <i>Myrciaria cauliflora</i> fruit by-product: In silico and experimental approaches for solvent selection. Journal of Molecular Liquids, 2020, 315, 113761.	4.9	68
10	A comparative study of the capsaicinoid and phenolic contents and in vitro antioxidant activities of the peppers of the genus <i>Capsicum</i> : an application of chemometrics. Journal of Food Science and Technology, 2015, 52, 8086-8094.	2.8	67
11	Classification of juices and fermented beverages made from unripe, ripe and senescent apples based on the aromatic profile using chemometrics. Food Chemistry, 2013, 141, 967-974.	8.2	65
12	Perceptions of Brazilian consumers regarding white mould surface-ripened cheese using free word association. International Journal of Dairy Technology, 2019, 72, 585-590.	2.8	65
13	The Association between Chromaticity, Phenolics, Carotenoids, and <i>In Vitro</i> Antioxidant Activity of Frozen Fruit Pulp in Brazil: An Application of Chemometrics. Journal of Food Science, 2014, 79, C510-6.	3.1	55
14	Analytical Strategy Coupled with Response Surface Methodology To Maximize the Extraction of Antioxidants from Ternary Mixtures of Green, Yellow, and Red Teas (<i>Camellia sinensis</i> var.) Tj ETQq0 0 0 rgB5,0 Overlock 10 Tf 50 2	2.8	55
15	Development and optimization of a HPLC-RI method for the determination of major sugars in apple juice and evaluation of the effect of the ripening stage. Food Science and Technology, 2014, 34, 38-43.	1.7	40
16	Distribution of phenolic compounds and antioxidant capacity in apples tissues during ripening. Journal of Food Science and Technology, 2017, 54, 1511-1518.	2.8	40
17	Mechanisms of Tolerance and High Degradation Capacity of the Herbicide Mesotrione by <i>Escherichia coli</i> Strain DH5- λ . PLoS ONE, 2014, 9, e99960.	2.5	34
18	Multi-response optimization of phenolic antioxidants from white tea (<i>Camellia sinensis</i> L. Kuntze) and their identification by LC-DAD-Q-TOF-MS/MS. LWT - Food Science and Technology, 2016, 65, 897-907.	5.2	34

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19	High-pressure fluid technologies: Recent approaches to the production of natural pigments for food and pharmaceutical applications. Trends in Food Science and Technology, 2021, 118, 850-869.	15.1	30
20	Evaluation of hot and cold extraction of bioactive compounds in teas. International Journal of Food Science and Technology, 2015, 50, 2038-2045.	2.7	29
21	Biosorption of anthocyanins from grape pomace extracts by waste yeast: kinetic and isotherm studies. Journal of Food Engineering, 2016, 169, 53-60.	5.2	29
22	Effect of cryoconcentration process on phenolic compounds and antioxidant activity in apple juice. Journal of the Science of Food and Agriculture, 2019, 99, 2786-2792.	3.5	29
23	Effect of mash maceration and ripening stage of apples on phenolic compounds and antioxidant power of cloudy juices: A study using chemometrics. LWT - Food Science and Technology, 2014, 57, 223-229.	5.2	25
24	In vitro evaluation of the protective effects of plant extracts against amyloid-beta peptide-induced toxicity in human neuroblastoma SH-SY5Y cells. PLoS ONE, 2019, 14, e0212089.	2.5	25
25	An eco-friendly pressure liquid extraction method to recover anthocyanins from broken black bean hulls. Innovative Food Science and Emerging Technologies, 2021, 67, 102587.	5.6	24
26	Jaboticaba (Myrtaceae cauliflora) fruit and its by-products: Alternative sources for new foods and functional components. Trends in Food Science and Technology, 2021, 112, 118-136.	15.1	24
27	Modelling the extraction of phenolic compounds and in vitro antioxidant activity of mixtures of green, white and black teas (Camellia sinensis L. Kuntze). Journal of Food Science and Technology, 2015, 52, 6966-6977.	2.8	23
28	Characterization of binary and ternary mixtures of green, white and black tea extracts by electrospray ionization mass spectrometry and modeling of their in vitro antibacterial activity. LWT - Food Science and Technology, 2016, 65, 414-420.	5.2	23
29	A new approach to the use of apple pomace in cider making for the recovery of phenolic compounds. LWT - Food Science and Technology, 2020, 126, 109316.	5.2	23
30	Combining chemical analysis, sensory profile, CATA, preference mapping and chemometrics to establish the consumer quality standard of Camembert-type cheeses. International Journal of Dairy Technology, 2021, 74, 371-382.	2.8	23
31	Pressurized aqueous solutions of deep eutectic solvent (DES): A green emergent extraction of anthocyanins from a Brazilian berry processing by-product. Food Chemistry: X, 2022, 13, 100236.	4.3	23
32	Ripened Semihard Cheese Covered with Lard and Dehydrated Rosemary (<i>Rosmarinus officinalis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	3.1	22
33	Effect of addition of phenolic compounds recovered from apple pomace on cider quality. LWT - Food Science and Technology, 2019, 100, 348-354.	5.2	21
34	Effects of gamma radiation on the stability and degradation kinetics of phenolic compounds and antioxidant activity during storage of (<i>Oryza sativa</i> L.) black rice flour. Brazilian Archives of Biology and Technology, 0, 62, .	0.5	20
35	Chemometric Approach Using ComDim and PLS-DA for Discrimination and Classification of Commercial Yerba Mate (<i>Ilex paraguariensis</i> St. Hil.). Food Analytical Methods, 2020, 13, 97-107.	2.6	20
36	Effect of ultrasound on the functional and structural properties of hydrolysates of different bovine collagens. Food Science and Technology, 2020, 40, 346-353.	1.7	17

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37	Blackberry (<i>Rubus</i> spp.): influence of ripening and processing on levels of phenolic compounds and antioxidant activity of the 'Brazos' and 'Tupy' varieties grown in Brazil. <i>Ciencia Rural</i> , 2015, 45, 744-749.	0.5	16
38	Effects of enzymatic hydrolysis (Flavourzyme®) assisted by ultrasound in the structural and functional properties of hydrolyzates from different bovine collagens. <i>Food Science and Technology</i> , 2018, 38, 103-108.	1.7	16
39	Supplementation of amino acids in apple must for the standardization of volatile compounds in ciders. <i>Journal of the Institute of Brewing</i> , 2016, 122, 334-341.	2.3	15
40	Influence of solvents in the extraction of phenolic compounds with antibacterial activity from apple pomace. <i>Separation Science and Technology</i> , 2021, 56, 903-911.	2.5	15
41	Extraction Optimization of Phenolic Extracts from Carioca Bean (<i>Phaseolus vulgaris</i> L.) Using Response Surface Methodology. <i>Food Analytical Methods</i> , 2019, 12, 148-159.	2.6	14
42	Effect of fruit ripening on bioactive compounds and antioxidant capacity of apple beverages. <i>Food Science and Technology</i> , 2019, 39, 294-300.	1.7	12
43	Quality assessment of the manufacture of new ripened soft cheese by <i>Geotrichum candidum</i> : physico-chemical and technological properties. <i>Food Science and Technology</i> , 2019, 39, 50-58.	1.7	12
44	Monitoring of the phenolic compounds and in vitro antioxidant activity of apple beverages according to geographical origin and their type: A chemometric study. <i>LWT - Food Science and Technology</i> , 2017, 84, 385-393.	5.2	10
45	Cytoprotective Effect of Phenolic Extract from Brazilian Apple Peel in Insulin-Producing Cells. <i>Current Nutrition and Food Science</i> , 2018, 14, 136-142.	0.6	10
46	Microbial Levels in Apple Must and Their Association with Fruit Selection, Washing and Sanitization. <i>Journal of Food Safety</i> , 2014, 34, 141-149.	2.3	9
47	Studies Towards the Stabilisation of a Mushroom Phytase Produced by Submerged Cultivation. <i>Protein Journal</i> , 2015, 34, 367-379.	1.6	9
48	FATTY ACID COMPOSITION OF <i>Capsicum</i> GENUS PEPPERS. <i>Ciencia E Agrotecnologia</i> , 2015, 39, 372-380.	1.5	8
49	Effects of gamma radiation on physicochemical, thermogravimetric, microstructural and microbiological properties during storage of apple pomace flour. <i>LWT - Food Science and Technology</i> , 2017, 78, 105-113.	5.2	7
50	A review on enzymatic acylation as a promising opportunity to stabilizing anthocyanins. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6777-6796.	10.3	7
51	Wheat technological quality as affected by nitrogen fertilization under a no-till system. <i>Acta Scientiarum - Technology</i> , 2015, 37, 175.	0.4	6
52	A comparative study of phenolic compounds profile and in vitro antioxidant activity from buriti (<i>Mauritia flexuosa</i>) by-products extracts. <i>LWT - Food Science and Technology</i> , 2021, 150, 111941.	5.2	6
53	A multivariate approach to differentiate yerba mate (<i>Ilex paraguariensis</i>) commercialized in the southern Brazil on the basis of phenolics, methylxanthines and in vitro antioxidant activity. <i>Food Science and Technology</i> , 2020, 40, 645-652.	1.7	6
54	Phenolic Compounds and Antioxidant Capacity of Brazilian Apples. <i>Food and Nutrition Sciences (Print)</i> , 2015, 06, 727-735.	0.4	6

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55	Influence of processing on the quality of pomaceas juice (<i>Pyrus communis</i> and <i>Malus domestica</i>). <i>Acta Scientiarum - Agronomy</i> , 2013, 35, .	0.6	4
56	Gluten-free baked foods with extended shelf-life. <i>Journal of Food Science and Technology</i> , 2018, 55, 3035-3045.	2.8	4
57	Effect of sulphur dioxide concentration added at different processing stages on volatile composition of ciders. <i>Journal of the Institute of Brewing</i> , 2018, 124, 261-268.	2.3	4
58	Integrated green-based methods to recover bioactive compounds from by-product of acerola processing. <i>LWT - Food Science and Technology</i> , 2021, 151, 112104.	5.2	4
59	In vitro Assessment of the Antibacterial and Antioxidant Properties of Essential Oils. <i>Current Bioactive Compounds</i> , 2019, 15, 592-599.	0.5	4
60	Polyphenols. , 2021, , 1-39.		3
61	Extraction and characterization of pectic substances in <i>Myrciaria cauliflora</i> (Jaboticaba <i>sabará</i>) fruit. <i>Revista Stricto Sensu</i> , 2016, 1, 1-11.	0.2	3
62	Prediction of total nitrogen removal in a structured-bed reactor for secondary and tertiary treatment of sanitary sewage. , 0, 126, 144-150.		3
63	Pumpkin Peel Flour Extracts Obtained by an Ultrasound-Assisted System as a Rich Source of Bioactive Compounds with Antioxidant Properties. <i>Advance Journal of Food Science and Technology</i> , 2018, 14, 194-201.	0.1	2
64	DiversificaÃ§Ã£o de negÃ3cios na propriedade frutÃcola: processamento de maÃ§Ã. <i>Brazilian Journal of Development</i> , 2019, 5, 18734-18742.	0.1	2
65	DETECTION AND QUANTIFICATION OF PHYTOCHEMICAL MARKERS OF <i>Ilex paraguariensis</i> BY LIQUID CHROMATOGRAPHY. <i>Quimica Nova</i> , 2015, , .	0.3	1
66	Characterizing Fruit Juices and Fermented Fruit Beverages Using Chemometrics Tools. , 2018, , 823-833.		1
67	Evaluation of the Phenolics and in vitro Antioxidant Activity of Different Botanical Herbals Used for Tea Infusions in Brazil. <i>Current Nutrition and Food Science</i> , 2019, 15, 345-352.	0.6	1
68	Bioactive compounds recovered from apple pomace as ingredient in cider processing: monitoring of compounds during fermentation. <i>Journal of Food Science and Technology</i> , 2022, 59, 3349-3358.	2.8	1
69	APPLE PULP ENZYME TREATMENT WITH ULTRAZYMÂ®AFP-L AND PANZYMÂ®YIELDMASH. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2014, 32, .	0.2	0
70	Optimizing the growth-associated Î²-galactosidase production by probiotic <i>Lactobacillus reuteri</i> B-14171: experimental design, culture medium volume increase, and cell growth modeling. <i>Scientia Plena</i> , 2021, 17, .	0.2	0
71	COMPARAÃO DOS PRINCÍPIOS TECNOLÓGICOS DO PROCESSAMENTO DE SUCO DE MAÃA AOS DOS DE PÃŠRA. <i>Revista Brasileira De Tecnologia Agroindustrial</i> , 2011, 5, .	0.1	0
72	CIDERS MADE FROM FRUITS IN DIFFERENT RIPENING STAGES. , 0, , .		0

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73	Unveiling of Brazilian cider composition by stable isotopes and physicochemical analysis. Brazilian Journal of Food Research, 2016, 7, 133.	0.0	0
74	Aspectos tecnológicos do processamento de suco e fermentado alcoólico de caqui. Brazilian Journal of Food Research, 2018, 9, 74.	0.0	0
75	An overview of Brazilian smoothies: from consumer profile to evaluation of their physicochemical composition, bioactive compounds, antioxidant activity and sensory description. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 0, 10, .	2.4	0
76	Assessment of physicochemical, textural and microbiological properties of brazilian white mold surface-ripened cheeses: a technological approach. Ciencia Rural, 2020, 50, .	0.5	0