

Acãcio Antonio Ferreira Zielinski

List of Publications by Year in descending order

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76
papers

2,052
citations

279798

23
h-index

254184

43
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76
all docs

76
docs citations

76
times ranked

2905
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Pressurized aqueous solutions of deep eutectic solvent (DES): A green emergent extraction of anthocyanins from a Brazilian berry processing by-product. <i>Food Chemistry: X</i> , 2022, 13, 100236.	4.3	23
4	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
5	Combining chemical analysis, sensory profile, CATA, preference mapping and chemometrics to establish the consumer quality standard of Camembert-type cheeses. <i>International Journal of Dairy Technology</i> , 2021, 74, 371-382.	2.8	23
6	An eco-friendly pressure liquid extraction method to recover anthocyanins from broken black bean hulls. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 67, 102587.	5.6	24
7	Polyphenols. , 2021, , 1-39.		3
8	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
9	Jaboticaba (<i>Myrtaceae cauliflora</i>) fruit and its by-products: Alternative sources for new foods and functional components. <i>Trends in Food Science and Technology</i> , 2021, 112, 118-136.	15.1	24
10	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
11	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
12	High-pressure fluid technologies: Recent approaches to the production of natural pigments for food and pharmaceutical applications. <i>Trends in Food Science and Technology</i> , 2021, 118, 850-869.	15.1	30
13	Chemometric Approach Using ComDim and PLS-DA for Discrimination and Classification of Commercial Yerba Mate (<i>Ilex paraguariensis</i> St. Hil.). <i>Food Analytical Methods</i> , 2020, 13, 97-107.	2.6	20
14	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. <i>Journal of Molecular Liquids</i> , 2020, 315, 113761.	4.9	68
15	A new approach to the use of apple pomace in cider making for the recovery of phenolic compounds. <i>LWT - Food Science and Technology</i> , 2020, 126, 109316.	5.2	23
16	Effect of ultrasound on the functional and structural properties of hydrolysates of different bovine collagens. <i>Food Science and Technology</i> , 2020, 40, 346-353.	1.7	17
17	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
18	Assessment of physicochemical, textural and microbiological properties of brazilian white mold surface-ripened cheeses: a technological approach. <i>Ciencia Rural</i> , 2020, 50, .	0.5	0

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19	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
20	Perceptions of Brazilian consumers regarding white mould surface-ripened cheese using free word association. <i>International Journal of Dairy Technology</i> , 2019, 72, 585-590.	2.8	65
21	Which is the best food emerging solvent: IL, DES or NADES?. <i>Trends in Food Science and Technology</i> , 2019, 90, 133-146.	15.1	181
22	Bio compounds of edible mushrooms: in vitro antioxidant and antimicrobial activities. <i>LWT - Food Science and Technology</i> , 2019, 107, 214-220.	5.2	70
23	In vitro evaluation of the protective effects of plant extracts against amyloid-beta peptide-induced toxicity in human neuroblastoma SH-SY5Y cells. <i>PLoS ONE</i> , 2019, 14, e0212089.	2.5	25
24	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
25	Effect of cryoconcentration process on phenolic compounds and antioxidant activity in apple juice. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2786-2792.	3.5	29
26	Effect of addition of phenolic compounds recovered from apple pomace on cider quality. <i>LWT - Food Science and Technology</i> , 2019, 100, 348-354.	5.2	21
27	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
28	In vitro Assessment of the Antibacterial and Antioxidant Properties of Essential Oils. <i>Current Bioactive Compounds</i> , 2019, 15, 592-599.	0.5	4
29	Diversificação de negócios na propriedade frutícola: processamento de maçãs. <i>Brazilian Journal of Development</i> , 2019, 5, 18734-18742.	0.1	2
30	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
31	Beans (<i>Phaseolus vulgaris</i> L.): whole seeds with complex chemical composition. <i>Current Opinion in Food Science</i> , 2018, 19, 63-71.	8.0	84
32	Characterizing Fruit Juices and Fermented Fruit Beverages Using Chemometrics Tools. , 2018, , 823-833.		1
33	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
34	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
35	Gluten-free baked foods with extended shelf-life. <i>Journal of Food Science and Technology</i> , 2018, 55, 3035-3045.	2.8	4
36	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

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37	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
38	Aspectos tecnol3gicos do processamento de suco e fermentado alco3lico de caqui. <i>Brazilian Journal of Food Research</i> , 2018, 9, 74.	0.0	0
39	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
40	Distribution of phenolic compounds and antioxidant capacity in apples tissues during ripening. <i>Journal of Food Science and Technology</i> , 2017, 54, 1511-1518.	2.8	40
41	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
42	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
43	Impact on chemical profile in apple juice and cider made from unripe, ripe and senescent dessert varieties. <i>LWT - Food Science and Technology</i> , 2016, 65, 436-443.	5.2	71
44	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. <i>LWT - Food Science and Technology</i> , 2016, 65, 897-907.	5.2	34
45	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. <i>LWT - Food Science and Technology</i> , 2016, 65, 414-420.	5.2	23
46	Biosorption of anthocyanins from grape pomace extracts by waste yeast: kinetic and isotherm studies. <i>Journal of Food Engineering</i> , 2016, 169, 53-60.	5.2	29
47	Extraction and characterization of pectic substances in <i>Myrciaria cauliflora</i> (Jaboticaba-sabar) fruit. <i>Revista Stricto Sensu</i> , 2016, 1, 1-11.	0.2	3
48	Unveiling of Brazilian cider composition by stable isotopes and physicochemical analysis. <i>Brazilian Journal of Food Research</i> , 2016, 7, 133.	0.0	0
49	Ripened Semihard Cheese Covered with Lard and Dehydrated Rosemary (<i>Rosmarinus officinalis</i>) Tj ETQq1 1 0.784314rgBT /Ov 3.1 22	3.1	22
50	Evaluation of hot and cold extraction of bioactive compounds in teas. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2038-2045.	2.7	29
51	DETECTION AND QUANTIFICATION OF PHYTOCHEMICAL MARKERS OF <i>Ilex paraguariensis</i> BY LIQUID CHROMATOGRAPHY. <i>Quimica Nova</i> , 2015, , .	0.3	1
52	FATTY ACID COMPOSITION OF <i>Capsicum</i> GENUS PEPPERS. <i>Ciencia E Agrotecnologia</i> , 2015, 39, 372-380.	1.5	8
53	Wheat technological quality as affected by nitrogen fertilization under a no-till system. <i>Acta Scientiarum - Technology</i> , 2015, 37, 175.	0.4	6
54	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. <i>Journal of Food Science and Technology</i> , 2015, 52, 8086-8094.	2.8	67

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55	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
56	Modelling the extraction of phenolic compounds and in vitro antioxidant activity of mixtures of green, white and black teas (<i>Camellia sinensis</i> L. Kuntze). <i>Journal of Food Science and Technology</i> , 2015, 52, 6966-6977.	2.8	23
57	Studies Towards the Stabilisation of a Mushroom Phytase Produced by Submerged Cultivation. <i>Protein Journal</i> , 2015, 34, 367-379.	1.6	9
58	Evaluation of the bioactive compounds and the antioxidant capacity of grape pomace. <i>International Journal of Food Science and Technology</i> , 2015, 50, 62-69.	2.7	72
59	Phenolic Compounds and Antioxidant Capacity of Brazilian Apples. <i>Food and Nutrition Sciences (Print)</i> , 2015, 06, 727-735.	0.4	6
60	Mechanisms of Tolerance and High Degradation Capacity of the Herbicide Mesotrione by <i>Escherichia coli</i> Strain DH5- λ . <i>PLoS ONE</i> , 2014, 9, e99960.	2.5	34
61	APPLE PULP ENZYME TREATMENT WITH ULTRAZYM [®] AFP-L AND PANZYMA [®] YIELDMASH. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2014, 32, .	0.2	0
62	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
63	The Association between Chromaticity, Phenolics, Carotenoids, and <i>In Vitro</i> Antioxidant Activity of Frozen Fruit Pulp in Brazil: An Application of Chemometrics. <i>Journal of Food Science</i> , 2014, 79, C510-6.	3.1	55
64	Effect of mash maceration and ripening stage of apples on phenolic compounds and antioxidant power of cloudy juices: A study using chemometrics. <i>LWT - Food Science and Technology</i> , 2014, 57, 223-229.	5.2	25
65	Chemical Composition, Sensory Properties, Provenance, and Bioactivity of Fruit Juices as Assessed by Chemometrics: A Critical Review and Guideline. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 300-316.	11.7	128
66	Optimisation of the extraction of phenolic compounds from apples using response surface methodology. <i>Food Chemistry</i> , 2014, 149, 151-158.	8.2	126
67	A comparative study of the phenolic compounds and the in vitro antioxidant activity of different Brazilian teas using multivariate statistical techniques. <i>Food Research International</i> , 2014, 60, 246-254.	6.2	150
68	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.) <i>Trends in Food Science and Technology</i> , 2014, 35, 105-110.	5.0	110
69	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. <i>Food Science and Technology</i> , 2014, 34, 38-43.	1.7	40
70	Classification of juices and fermented beverages made from unripe, ripe and senescent apples based on the aromatic profile using chemometrics. <i>Food Chemistry</i> , 2013, 141, 967-974.	8.2	65
71	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
72	COMPARAÇÃO DOS PRINCÍPIOS TECNOLÓGICOS DO PROCESSAMENTO DE SUCO DE MAÇA AOS DOS DE PÁŠRA. <i>Revista Brasileira De Tecnologia Agroindustrial</i> , 2011, 5, .	0.1	0

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73	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. <i>Brazilian Archives of Biology and Technology</i> , 0, 62, .	0.5	20
74	Prediction of total nitrogen removal in a structured-bed reactor for secondary and tertiary treatment of sanitary sewage. , 0, 126, 144-150.		3
75	CIDERS MADE FROM FRUITS IN DIFFERENT RIPENING STAGES. , 0, , .		0
76	An overview of Brazilian smoothies: from consumer profile to evaluation of their physicochemical composition, bioactive compounds, antioxidant activity and sensory description. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> , 0, 10, .	2.4	0