

Wallaf Costa Vimercati

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

22
papers

115
citations

6
h-index

9
g-index

30
ext. papers

192
ext. citations

2.8
avg, IF

3.13
L-index

#	Paper	IF	Citations
22	Intermittent microwave drying and heated air drying of fresh and isomaltulose (Palatinose) impregnated strawberry. <i>LWT - Food Science and Technology</i> , 2022 , 155, 112918	5.4	7
21	Encapsulation of coffee silverskin extracts by foam mat drying and comparison with powders obtained by spray drying and freeze-drying.. <i>Journal of Food Science</i> , 2022 ,	3.4	1
20	Effect of solvent, method, time and temperature of extraction on the recovery of phenolic compounds and antioxidants from spent coffee grounds. <i>International Journal of Food Engineering</i> , 2022 , 18, 325-336	1.9	1
19	Spectroscopy Technique Applied to Estimate Sensory Parameters and Quantification of Total Phenolic Compounds in Coffee. <i>Food Analytical Methods</i> , 2021 , 14, 1943-1952	3.4	1
18	Evaluation of chemical properties of intact green coffee beans using near-infrared spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 3500-3507	4.3	5
17	Influence of yacon syrup concentration and drying air temperature on properties of osmotically pre-dehydrated dried banana. <i>Heat and Mass Transfer</i> , 2021 , 57, 441-451	2.2	4
16	Process optimization and ethanol use for obtaining white and red dragon fruit powder by foam mat drying. <i>Journal of Food Science</i> , 2021 , 86, 426-433	3.4	11
15	Effect of drying air temperature on drying kinetics and physicochemical characteristics of dried banana. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13451	2.4	25
14	Effect of storage time and packaging on cooking quality and physicochemical properties of pasta with added nontraditional ingredients. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14637	2.1	2
13	Determination of pH and acidity in green coffee using near-infrared spectroscopy and multivariate regression. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2488-2493	4.3	8
12	Physicochemical, rheological, microbiological and sensory properties of newly developed coffee flavored kefir. <i>LWT - Food Science and Technology</i> , 2020 , 123, 109069	5.4	12
11	Influence of drying temperature on drying kinetics, energy consumption, bioactive compounds and cooking quality of pasta enriched with spinach. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13571	2.4	4
10	Drying kinetics and physicochemical properties of whey dried by foam mat drying. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14796	2.1	2
9	Influence of pretreatment with ethanol and drying temperature on physicochemical and antioxidant properties of white and red pulp pitayas dried in foam mat. <i>Drying Technology</i> , 2020 , 1-10	2.6	12
8	Predicting the Electric Conductivity and Potassium Leaching of Coffee by NIR Spectroscopy Technique. <i>Food Analytical Methods</i> , 2020 , 13, 2312-2320	3.4	3
7	Efeito da temperatura na cinética de secagem em leite de espuma e na degradação de antocianina em morango. <i>Brazilian Journal of Food Technology</i> , 2019 , 22,	1.5	4
6	Cinética de secagem de acerola em leite de espuma e ajuste de modelos matemáticos. <i>Brazilian Journal of Food Technology</i> , 2017 , 20,	1.5	3

5	Valorization of spent coffee grounds: Encapsulation of bioactive compounds by different drying methods. <i>Drying Technology</i> ,1-16	2.6	1
4	Fruto-oligossacarídeos: aspectos nutricionais, tecnológicos e sensoriais. <i>Brazilian Journal of Food Technology</i> ,23,	1.5	1
3	Effect of blanching and drying methods of spinach on the physicochemical properties and cooking quality of enriched pasta. <i>Journal of Food Measurement and Characterization</i> ,1	2.8	
2	Convective Drying with Ethanol Pre-treatment of Strawberry Enriched with Isomaltulose. <i>Food and Bioprocess Technology</i> ,1	5.1	6
1	The impact of using vacuum and isomaltulose as an osmotic agent on mass exchange during osmotic dehydration and their effects on qualitative parameters of strawberries. <i>Journal of Food Process Engineering</i> ,	2.4	1