

Renata Dmc Amboni

List of Publications by Year in descending order

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62
papers

2,187
citations

201674
27
h-index

233421
45
g-index

62
all docs

62
docs citations

62
times ranked

2720
citing authors

#	ARTICLE	IF	CITATIONS
1	Microencapsulation of bifidobacteria by spray drying in the presence of prebiotics. Food Research International, 2012, 45, 306-312.	6.2	268
2	Cacao pod husks (<i>Theobroma cacao</i> L.): Composition and hot-water-soluble pectins. Industrial Crops and Products, 2011, 34, 1173-1181.	5.2	132
3	Optimisation of pectin acid extraction from passion fruit peel (<i>Passiflora edulis</i> flavicarpa) using response surface methodology. International Journal of Food Science and Technology, 2009, 44, 476-483.	2.7	103
4	Development and physico-chemical characterization of microencapsulated bifidobacteria in passion fruit juice: A functional non-dairy product for probiotic delivery. Food Bioscience, 2018, 24, 26-36.	4.4	85
5	Physico-chemical and antioxidant properties of six apple cultivars (<i>Malus domestica</i> Borkh) grown in southern Brazil. Scientia Horticulturae, 2009, 122, 421-425.	3.6	82
6	Encapsulation of stevia rebaudiana Bertoni aqueous crude extracts by ionic gelation – Effects of alginate blends and gelling solutions on the polyphenolic profile. Food Chemistry, 2019, 275, 123-134.	8.2	76
7	Potential use of mealworms as an alternative protein source for Pacific white shrimp: Digestibility and performance. Aquaculture, 2017, 473, 115-120.	3.5	72
8	Influence of microencapsulation with sweet whey and prebiotics on the survival of Bifidobacterium-BB-12 under simulated gastrointestinal conditions and heat treatments. LWT - Food Science and Technology, 2015, 64, 1004-1009.	5.2	68
9	Potential use of whey concentrate and prebiotics as carrier agents to protect Bifidobacterium-BB-12 microencapsulated by spray drying. Food Research International, 2015, 67, 400-408.	6.2	67
10	Effect of microencapsulation on survival of Bifidobacterium BB-12 exposed to simulated gastrointestinal conditions and heat treatments. LWT - Food Science and Technology, 2013, 50, 39-44.	5.2	66
11	Concentration of phenolic compounds in aqueous mate (<i>Ilex paraguariensis</i> A. St. Hil) extract through nanofiltration. LWT - Food Science and Technology, 2011, 44, 2211-2216.	5.2	61
12	Microencapsulation of freeze concentrated <i>Ilex paraguariensis</i> extract by spray drying. Journal of Food Engineering, 2015, 151, 60-68.	5.2	59
13	Encapsulation of aqueous leaf extract of <i>Stevia rebaudiana</i> Bertoni with sodium alginate and its impact on phenolic content. Food Bioscience, 2016, 13, 32-40.	4.4	58
14	Methylxanthines, phenolic composition, and antioxidant activity of bark from residues from mate tree harvesting (<i>Ilex paraguariensis</i> A. St. Hil.). Food Chemistry, 2010, 122, 173-178.	8.2	55
15	Survival of Bifidobacterium BB-12 microencapsulated with full-fat goat's milk and prebiotics when exposed to simulated gastrointestinal conditions and thermal treatments. Small Ruminant Research, 2017, 153, 48-56.	1.2	47
16	Prediction of the chromatographic retention of saturated alcohols on stationary phases of different polarity applying the novel semi-empirical topological index. Analytica Chimica Acta, 2003, 477, 29-39.	5.4	44
17	Effects of dietary replacement of fishmeal by mealworm meal on muscle quality of farmed shrimp <i>Litopenaeus vannamei</i> . Food Research International, 2017, 102, 445-450.	6.2	44
18	Concentration of biologically active compounds extracted from <i>Ilex paraguariensis</i> St. Hil. by nanofiltration. Food Chemistry, 2013, 141, 60-65.	8.2	42

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19	Enhancement of bioactive compounds content and antioxidant activity of aqueous extract of mate (<i>Ilex paraguariensis</i> A. St. Hil.) through freeze concentration technology. <i>Food Research International</i> , 2013, 53, 686-692.	6.2	41
20	Effect of yerba mate (<i>Ilex paraguariensis</i> A. St. Hil.) infusion obtained by freeze concentration technology on antioxidant status of healthy individuals. <i>LWT - Food Science and Technology</i> , 2015, 62, 948-954.	5.2	39
21	Influence of DE-value of maltodextrin on the physicochemical properties, antioxidant activity, and storage stability of spray dried concentrated mate (<i>Ilex paraguariensis</i> A. St. Hil.). <i>LWT - Food Science and Technology</i> , 2017, 79, 561-567.	5.2	39
22	The buffalo Minas Frescal cheese as a protective matrix of <i>Bifidobacterium</i> BB-12 under in vitro simulated gastrointestinal conditions. <i>LWT - Food Science and Technology</i> , 2015, 63, 1179-1183.	5.2	38
23	Compositional and physical properties of yogurts manufactured from milk and whey cheese concentrated by ultrafiltration. <i>International Journal of Food Science and Technology</i> , 2006, 41, 560-568.	2.7	36
24	Effect of in vitro digestion of yerba mate (<i>Ilex paraguariensis</i> A. St. Hil.) extract on the cellular antioxidant activity, antiproliferative activity and cytotoxicity toward HepG2 cells. <i>Food Research International</i> , 2015, 77, 257-263.	6.2	33
25	Effect of king palm (<i>Archontophoenix alexandrae</i>) flour incorporation on physicochemical and textural characteristics of gluten-free cookies. <i>International Journal of Food Science and Technology</i> , 2009, 44, 531-538.	2.7	30
26	Quantitative structure-property relationship study of chromatographic retention indices and normal boiling points for oxo compounds using the semi-empirical topological method. <i>Computational and Theoretical Chemistry</i> , 2002, 586, 71-80.	1.5	29
27	Effect of the application of <i>Bifidobacterium</i> BB-12 microencapsulated by spray drying with prebiotics on the properties of ricotta cream. <i>Food Research International</i> , 2013, 52, 50-55.	6.2	29
28	Probiotic Mascarpone-type cheese: Characterisation and cell viability during storage and simulated gastrointestinal conditions. <i>International Journal of Dairy Technology</i> , 2018, 71, 195-203.	2.8	29
29	Phytochemical profile of different anatomical parts of jambu (<i>Acmella oleracea</i> (L.) R.K. Jansen): A comparison between hydroponic and conventional cultivation using PCA and cluster analysis. <i>Food Chemistry</i> , 2020, 332, 127393.	8.2	29
30	Stevia-fortified yoghurt: Stability, antioxidant activity and in vitro digestion behaviour. <i>International Journal of Dairy Technology</i> , 2019, 72, 57-64.	2.8	26
31	Advances in Studies Using Vegetable Wastes to Obtain Pectic Substances: A Review. <i>Journal of Polymers and the Environment</i> , 2019, 27, 549-560.	5.0	25
32	A potential technological application of probiotic microcapsules in lactose-free Greek-style yoghurt. <i>International Dairy Journal</i> , 2019, 97, 131-138.	3.0	22
33	Effect of full-fat goat's milk and prebiotics use on <i>Bifidobacterium</i> BB-12 survival and on the physical properties of spray-dried powders under storage conditions. <i>Food Research International</i> , 2019, 119, 643-652.	6.2	22
34	Semi-empirical topological method for prediction of the chromatographic retention of esters. <i>Computational and Theoretical Chemistry</i> , 2002, 579, 53-62.	1.5	19
35	Influence of <i>Bifidobacterium</i> Bb-12 on the physicochemical and rheological properties of buffalo Minas Frescal cheese during cold storage. <i>Journal of Food Engineering</i> , 2015, 151, 34-42.	5.2	19
36	CHEMICAL, PHYSICAL AND SENSORY PARAMETERS OF DIFFERENT CARROT VARIETIES (<i>DAUCUS CAROTA</i> L.). <i>Journal of Food Process Engineering</i> , 2007, 30, 746-756.	2.9	18

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37	Characterisation and stability of quality indices on storage of pumpkin (<i>Cucurbita moschata</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 2.7 18 67-74.		
38	Comportamento consumidor, hábitos alimentares e consumo de televisão por escolares de Florianópolis. Revista De Nutricao, 2008, 21, 105-114.	0.4	17
39	Evaluación de la calidad durante el almacenamiento de nueces Pecan [Carya illinoensis] (Wangenh.) C. Koch] acondicionadas en diferentes envases. Grasas Y Aceites, 2008, 59, 132-138.	0.9	17
40	Effect of the incorporation of Bifidobacterium BB-12 microencapsulated with sweet whey and inulin on the properties of Greek-style yogurt. Journal of Food Science and Technology, 2017, 54, 2804-2813.	2.8	16
41	Multivariate chemometric analysis for the evaluation of 22 Citrus fruits growing in Brazil's semi-arid region. Journal of Food Composition and Analysis, 2021, 101, 103964.	3.9	16
42	Feijoa (<i>Acca sellowiana</i>) peel flours: A source of dietary fibers and bioactive compounds. Food Bioscience, 2020, 38, 100789.	4.4	15
43	Effect of the improved fermentation on physicochemical properties and sensorial acceptability of sour cassava starch. Brazilian Archives of Biology and Technology, 2007, 50, 1073-1081.	0.5	13
44	Consumer behaviour of Brazilian primary school students: findings from focus group interviews. International Journal of Consumer Studies, 2008, 32, 157-162.	11.6	13
45	Use of Concentrated Whey by Freeze Concentration Process to Obtain a Symbiotic Fermented Lactic Beverage. Advance Journal of Food Science and Technology, 2018, 14, 56-68.	0.1	13
46	The addition of yerba mate leaves on bread dough has influences on fermentation time and the availability of phenolic compounds?. LWT - Food Science and Technology, 2021, 146, 111442.	5.2	11
47	Investigation of cell wall polysaccharides from flour made with waste peel from unripe banana () Tj ETQq1 1 0.784314 rgBT /Overlock 3.5 10		
48	Incorporation of uvaia (<i>Eugenia pyriformis</i> Cambess) pulp in yogurt: A promising application in the lactose-free dairy product market. Journal of Food Processing and Preservation, 2020, 44, e14829.	2.0	10
49	Application of propidium monoazide coupled with quantitative PCR to evaluate cell viability of Bifidobacterium animalis subsp. lactis in a non-dairy probiotic beverage. Annals of Microbiology, 2020, 70, .	2.6	10
50	The use of soft fresh cheese manufactured from freeze concentrated milk as a novelty protective matrix on Bifidobacterium BB-12 survival under in vitro simulated gastrointestinal conditions. LWT - Food Science and Technology, 2018, 97, 725-729.	5.2	8
51	Differentiation of honeydew honeys and blossom honeys: a new model based on colour parameters. Journal of Food Science and Technology, 2019, 56, 2771-2777.	2.8	8
52	Potentially symbiotic fermented milk: A preliminary approach using lactose-free milk. LWT - Food Science and Technology, 2020, 118, 108847.	5.2	8
53	Effect of yerba mate (<i>Ilex paraguariensis</i>) leaves on dough properties, antioxidant activity, and bread quality using whole wheat flour. Journal of Food Science, 2021, 86, 4354-4364.	3.1	8
54	Effect of the Mild Temperature and Traditional Treatments on Residual Peroxidase Activity, Color, and Chlorophyll Content on Storage of Mate (<i>Ilex paraguariensis</i>) Tea. Journal of Food Science, 2014, 79, C163-8.	3.1	7

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55	Potential of Milk Freeze Concentration for the Production of Functional Fresh Cheeses. Advance Journal of Food Science and Technology, 2017, 13, 196-209.	0.1	4
56	Chemical composition of flours made of residues from the king palm (<i>Archontophoenix alexandrae</i>) industry. Brazilian Archives of Biology and Technology, 2009, 52, 973-980.	0.5	4
57	Untargeted metabolomics analysis reveals improved phenolic profile in whole wheat bread with yerba mate and the effects of the bread-making process. Food Research International, 2022, 159, 111635.	6.2	4
58	Juice from king palm (<i>Archontophoenix alexandrae</i>) leaf sheathes: chemical characterisation and use in soft drink formulation. International Journal of Food Science and Technology, 2011, 46, 1871-1877.	2.7	2
59	A Comprehensive Review of <i>Eugenia Pyriformis</i> Cambess: Reported Bioactivities and Health Effects. Food Reviews International, 2023, 39, 2477-2491.	8.4	2
60	Phenolic profiling, organic acids and sugars composition of feijoa (<i>Acca sellowiana</i> (O. Berg) Burret) and uvaia (<i>Eugenia pyriformis</i> Cambess) from the southern Brazilian highlands. Ciencia Rural, 2022, 52, .	0.5	1
61	Influência da adição de erva-mate (<i>Ilex paraguariensis</i> A. St. Hil.) em pão nas características físico-químicas e no potencial bioativo de hidromais. Research, Society and Development, 2021, 10, e25010917821.	0.1	0
62	Influência da pasteurização nas características químicas, físicas e microbiológicas de polpa de uvaia (<i>Eugenia pyriformis</i> Cambess). Research, Society and Development, 2020, 9, e993975192.	0.1	0