

Renata Dmc Amboni

List of Publications by Year in descending order

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62
papers

2,187
citations

201385

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docs citations

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times ranked

2720
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#	ARTICLE	IF	CITATIONS
1	A Comprehensive Review of <i>Eugenia Pyriformis</i> Cambess: Reported Bioactivities and Health Effects. <i>Food Reviews International</i> , 2023, 39, 2477-2491.	4.3	2
2	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. <i>Ciencia Rural</i> , 2022, 52, .	0.3	1
3	Untargeted metabolomics analysis reveals improved phenolic profile in whole wheat bread with yerba mate and the effects of the bread-making process. <i>Food Research International</i> , 2022, 159, 111635.	2.9	4
4	Influência da adição de erva-mate (<i>Ilex paraguariensis</i> A. St. Hil.) em pães nas características físico-químicas e no potencial bioativo de hidromais. <i>Research, Society and Development</i> , 2021, 10, e25010917821.	0.0	0
5	The addition of yerba mate leaves on bread dough has influences on fermentation time and the availability of phenolic compounds?. <i>LWT - Food Science and Technology</i> , 2021, 146, 111442.	2.5	11
6	Multivariate chemometric analysis for the evaluation of 22 Citrus fruits growing in Brazil's semi-arid region. <i>Journal of Food Composition and Analysis</i> , 2021, 101, 103964.	1.9	16
7	Effect of yerba mate (<i>Ilex paraguariensis</i>) leaves on dough properties, antioxidant activity, and bread quality using whole wheat flour. <i>Journal of Food Science</i> , 2021, 86, 4354-4364.	1.5	8
8	Potentially symbiotic fermented milk: A preliminary approach using lactose-free milk. <i>LWT - Food Science and Technology</i> , 2020, 118, 108847.	2.5	8
9	Incorporation of uvaia (<i>Eugenia pyriformis</i> Cambess) pulp in yogurt: A promising application in the lactose-free dairy product market. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14829.	0.9	10
10	Feijoa (<i>Acca sellowiana</i>) peel flours: A source of dietary fibers and bioactive compounds. <i>Food Bioscience</i> , 2020, 38, 100789.	2.0	15
11	Application of propidium monoazide coupled with quantitative PCR to evaluate cell viability of <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> in a non-dairy probiotic beverage. <i>Annals of Microbiology</i> , 2020, 70, .	1.1	10
12	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.	4.2	29
13	Influência da pasteurização nas características químicas, físicas e microbiológicas de polpa de uvaia (<i>Eugenia pyriformis</i> Cambess). <i>Research, Society and Development</i> , 2020, 9, e993975192.	0.0	0
14	Advances in Studies Using Vegetable Wastes to Obtain Pectic Substances: A Review. <i>Journal of Polymers and the Environment</i> , 2019, 27, 549-560.	2.4	25
15	A potential technological application of probiotic microcapsules in lactose-free Greek-style yoghurt. <i>International Dairy Journal</i> , 2019, 97, 131-138.	1.5	22
16	Investigation of cell wall polysaccharides from flour made with waste peel from unripe banana () Tj ETQq0 0 0 rgBT /Qverlock_10 Tf 50 1	1.7	10
17	Differentiation of honeydew honeys and blossom honeys: a new model based on colour parameters. <i>Journal of Food Science and Technology</i> , 2019, 56, 2771-2777.	1.4	8
18	Stevia-enriched yoghurt: Stability, antioxidant activity and <i>in vitro</i> digestion behaviour. <i>International Journal of Dairy Technology</i> , 2019, 72, 57-64.	1.3	26

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19	Encapsulation of stevia rebaudiana Bertoni aqueous crude extracts by ionic gelation – Effects of alginate blends and gelling solutions on the polyphenolic profile. <i>Food Chemistry</i> , 2019, 275, 123-134.	4.2	76
20	Effect of full-fat goat's milk and prebiotics use on Bifidobacterium BB-12 survival and on the physical properties of spray-dried powders under storage conditions. <i>Food Research International</i> , 2019, 119, 643-652.	2.9	22
21	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.	1.3	29
22	Use of Concentrated Whey by Freeze Concentration Process to Obtain a Symbiotic Fermented Lactic Beverage. <i>Advance Journal of Food Science and Technology</i> , 2018, 14, 56-68.	0.1	13
23	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. <i>LWT - Food Science and Technology</i> , 2018, 97, 725-729.	2.5	8
24	Development and physico-chemical characterization of microencapsulated bifidobacteria in passion fruit juice: A functional non-dairy product for probiotic delivery. <i>Food Bioscience</i> , 2018, 24, 26-36.	2.0	85
25	Potential use of mealworms as an alternative protein source for Pacific white shrimp: Digestibility and performance. <i>Aquaculture</i> , 2017, 473, 115-120.	1.7	72
26	Effect of the incorporation of Bifidobacterium BB-12 microencapsulated with sweet whey and inulin on the properties of Greek-style yogurt. <i>Journal of Food Science and Technology</i> , 2017, 54, 2804-2813.	1.4	16
27	Survival of Bifidobacterium BB-12 microencapsulated with full-fat goat's milk and prebiotics when exposed to simulated gastrointestinal conditions and thermal treatments. <i>Small Ruminant Research</i> , 2017, 153, 48-56.	0.6	47
28	Effects of dietary replacement of fishmeal by mealworm meal on muscle quality of farmed shrimp <i>Litopenaeus vannamei</i> . <i>Food Research International</i> , 2017, 102, 445-450.	2.9	44
29	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.	2.5	39
30	Potential of Milk Freeze Concentration for the Production of Functional Fresh Cheeses. <i>Advance Journal of Food Science and Technology</i> , 2017, 13, 196-209.	0.1	4
31	Encapsulation of aqueous leaf extract of <i>Stevia rebaudiana</i> Bertoni with sodium alginate and its impact on phenolic content. <i>Food Bioscience</i> , 2016, 13, 32-40.	2.0	58
32	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.	2.9	33
33	Influence of microencapsulation with sweet whey and prebiotics on the survival of Bifidobacterium-BB-12 under simulated gastrointestinal conditions and heat treatments. <i>LWT - Food Science and Technology</i> , 2015, 64, 1004-1009.	2.5	68
34	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.	2.5	39
35	The buffalo Minas Frescal cheese as a protective matrix of Bifidobacterium BB-12 under in vitro simulated gastrointestinal conditions. <i>LWT - Food Science and Technology</i> , 2015, 63, 1179-1183.	2.5	38
36	Microencapsulation of freeze concentrated <i>Ilex paraguariensis</i> extract by spray drying. <i>Journal of Food Engineering</i> , 2015, 151, 60-68.	2.7	59

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37	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.	2.9	67
38	Influence of Bifidobacterium Bb-12 on the physicochemical and rheological properties of buffalo Minas Frescal cheese during cold storage. Journal of Food Engineering, 2015, 151, 34-42.	2.7	19
39	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.	1.5	7
40	Concentration of biologically active compounds extracted from <i>Ilex paraguariensis</i> St. Hil. by nanofiltration. Food Chemistry, 2013, 141, 60-65.	4.2	42
41	Enhancement of bioactive compounds content and antioxidant activity of aqueous extract of mate (<i>Ilex paraguariensis</i> A. St. Hil.) through freeze concentration technology. Food Research International, 2013, 53, 686-692.	2.9	41
42	Effect of the application of Bifidobacterium BB-12 microencapsulated by spray drying with prebiotics on the properties of ricotta cream. Food Research International, 2013, 52, 50-55.	2.9	29
43	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.	2.5	66
44	Microencapsulation of bifidobacteria by spray drying in the presence of prebiotics. Food Research International, 2012, 45, 306-312.	2.9	268
45	Characterisation and stability of quality indices on storage of pumpkin (<i>Cucurbita moschata</i>) Tj ETQq1 1 0.784314 rgBT /Overl 67-74.	1.3	18
46	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.	2.5	61
47	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.	1.3	2
48	Cacao pod husks (<i>Theobroma cacao</i> L.): Composition and hot-water-soluble pectins. Industrial Crops and Products, 2011, 34, 1173-1181.	2.5	132
49	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.	4.2	55
50	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.	1.3	103
51	Effect of king palm (<i>Archontophoenix alexandrae</i>) flour incorporation on physicochemical and textural characteristics of gluten-free cookies. International Journal of Food Science and Technology, 2009, 44, 531-538.	1.3	30
52	Physico-chemical and antioxidant properties of six apple cultivars (<i>Malus domestica</i> Borkh) grown in southern Brazil. Scientia Horticulturae, 2009, 122, 421-425.	1.7	82
53	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
54	Consumer behaviour of Brazilian primary school students: findings from focus group interviews. International Journal of Consumer Studies, 2008, 32, 157-162.	7.2	13

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55	Comportamento consumidor, hábitos alimentares e consumo de televisão por escolares de Florianópolis. Revista De Nutricao, 2008, 21, 105-114.	0.4	17
56	Evaluación de la calidad durante el almacenamiento de nueces Pecan [& i & g t ; Carya illinoensis & i & g t ; (Wangenh.) C. Koch] acondicionadas en diferentes envases. Grasas Y Aceites, 2008, 59, 132-138.	0.3	17
57	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
58	CHEMICAL, PHYSICAL AND SENSORY PARAMETERS OF DIFFERENT CARROT VARIETIES (DAUCUS CAROTA L.). Journal of Food Process Engineering, 2007, 30, 746-756.	1.5	18
59	Compositional and physical properties of yogurts manufactured from milk and whey cheese concentrated by ultrafiltration. International Journal of Food Science and Technology, 2006, 41, 560-568.	1.3	36
60	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.	2.6	44
61	Semi-empirical topological method for prediction of the chromatographic retention of esters. Computational and Theoretical Chemistry, 2002, 579, 53-62.	1.5	19
62	Quantitative structure–property relationship study of chromatographic retention indices and normal boiling points for oxo compounds using the semi-empirical topological method. Computational and Theoretical Chemistry, 2002, 586, 71-80.	1.5	29