

Renata Dmc Amboni

List of Publications by Year in descending order

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Version: 2024-02-01

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docs citations

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#	ARTICLE	IF	CITATIONS
1	A Comprehensive Review of <i>Eugenia Pyriformis</i> Cambess: Reported Bioactivities and Health Effects. Food Reviews International, 2023, 39, 2477-2491.	8.4	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. Ciencia Rural, 2022, 52, .	0.5	1
3	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
4	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
5	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
6	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
7	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
8	Potentially symbiotic fermented milk: A preliminary approach using lactose-free milk. LWT - Food Science and Technology, 2020, 118, 108847.	5.2	8
9	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
10	Feijoa (<i>Acca sellowiana</i>) peel flours: A source of dietary fibers and bioactive compounds. Food Bioscience, 2020, 38, 100789.	4.4	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. Annals of Microbiology, 2020, 70, .	2.6	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. Food Chemistry, 2020, 332, 127393.	8.2	29
13	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
14	Advances in Studies Using Vegetable Wastes to Obtain Pectic Substances: A Review. Journal of Polymers and the Environment, 2019, 27, 549-560.	5.0	25
15	A potential technological application of probiotic microcapsules in lactose-free Greek-style yoghurt. International Dairy Journal, 2019, 97, 131-138.	3.0	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.	3.5	10
17	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
18	Stevia-enriched yoghurt: Stability, antioxidant activity and <i>in vitro</i> digestion behaviour. International Journal of Dairy Technology, 2019, 72, 57-64.	2.8	26

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19	Encapsulation of stevia rebaudiana Bertoni aqueous crude extracts by ionic gelation â€“ Effects of alginate blends and gelling solutions on the polyphenolic profile. Food Chemistry, 2019, 275, 123-134.	8.2	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. Food Research International, 2019, 119, 643-652.	6.2	22
21	Probiotic Mascarponeâ€™type cheese: Characterisation and cell viability during storage and simulated gastrointestinal conditions. International Journal of Dairy Technology, 2018, 71, 195-203.	2.8	29
22	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
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. LWT - Food Science and Technology, 2018, 97, 725-729.	5.2	8
24	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
25	Potential use of mealworms as an alternative protein source for Pacific white shrimp: Digestibility and performance. Aquaculture, 2017, 473, 115-120.	3.5	72
26	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
27	Survival of Bifidobacterium BB-12 microencapsulated with full-fat goatâ€™s milk and prebiotics when exposed to simulated gastrointestinal conditions and thermal treatments. Small Ruminant Research, 2017, 153, 48-56.	1.2	47
28	Effects of dietary replacement of fishmeal by mealworm meal on muscle quality of farmed shrimp Litopenaeus vannamei. Food Research International, 2017, 102, 445-450.	6.2	44
29	Influence of DE-value of maltodextrin on the physicochemical properties, antioxidant activity, and storage stability of spray dried concentrated mate (Ilex paraguariensis A. St. Hil.). LWT - Food Science and Technology, 2017, 79, 561-567.	5.2	39
30	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
31	Encapsulation of aqueous leaf extract of Stevia rebaudiana Bertoni with sodium alginate and its impact on phenolic content. Food Bioscience, 2016, 13, 32-40.	4.4	58
32	Effect of in vitro digestion of yerba mate (Ilex paraguariensis A. St. Hil.) extract on the cellular antioxidant activity, antiproliferative activity and cytotoxicity toward HepG2 cells. Food Research International, 2015, 77, 257-263.	6.2	33
33	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
34	Effect of yerba mate (Ilex paraguariensis A. St. Hil.) infusion obtained by freeze concentration technology on antioxidant status of healthy individuals. LWT - Food Science and Technology, 2015, 62, 948-954.	5.2	39
35	The buffalo Minas Frescal cheese as a protective matrix of Bifidobacterium BB-12 under in vitro simulated gastrointestinal conditions. LWT - Food Science and Technology, 2015, 63, 1179-1183.	5.2	38
36	Microencapsulation of freeze concentrated Ilex paraguariensis extract by spray drying. Journal of Food Engineering, 2015, 151, 60-68.	5.2	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.	6.2	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.	5.2	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.	3.1	7
40	Concentration of biologically active compounds extracted from Ilex paraguariensis St. Hil. by nanofiltration. Food Chemistry, 2013, 141, 60-65.	8.2	42
41	Enhancement of bioactive compounds content and antioxidant activity of aqueous extract of mate (Ilex paraguariensis A. St. Hil.) through freeze concentration technology. Food Research International, 2013, 53, 686-692.	6.2	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.	6.2	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.	5.2	66
44	Microencapsulation of bifidobacteria by spray drying in the presence of prebiotics. Food Research International, 2012, 45, 306-312.	6.2	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.	2.7	18
46	Concentration of phenolic compounds in aqueous mate (Ilex paraguariensis A. St. Hil.) extract through nanofiltration. LWT - Food Science and Technology, 2011, 44, 2211-2216.	5.2	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.	2.7	2
48	Cacao pod husks (Theobroma cacao L.): Composition and hot-water-soluble pectins. Industrial Crops and Products, 2011, 34, 1173-1181.	5.2	132
49	Methylxanthines, phenolic composition, and antioxidant activity of bark from residues from mate tree harvesting (Ilex paraguariensis A. St. Hil.). Food Chemistry, 2010, 122, 173-178.	8.2	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.	2.7	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.	2.7	30
52	Physico-chemical and antioxidant properties of six apple cultivars (Malus domestica Borkh) grown in southern Brazil. Scientia Horticulturae, 2009, 122, 421-425.	3.6	82
53	Chemical composition of flours made of residues from the king palm (Archontophoenix alexandrae) 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.	11.6	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 [Carya illinoensis] (Wangenh.) C. Koch] acondicionadas en diferentes envases. Grasas Y Aceites, 2008, 59, 132-138.	0.9	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.	2.9	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.	2.7	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.	5.4	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