

Bianka Rocha Saraiva

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5542576/publications.pdf>

Version: 2024-02-01

21
papers

120
citations

1477746

6
h-index

1372195

10
g-index

21
all docs

21
docs citations

21
times ranked

132
citing authors

#	ARTICLE	IF	CITATIONS
1	Waste from brewing (trub) as a source of protein for the food industry. International Journal of Food Science and Technology, 2019, 54, 1247-1255.	1.3	20
2	Effect of yerba mate (<i>Ilex paraguariensis</i> A. St.-Hil.) addition on the functional and technological characteristics of fresh cheese. Journal of Food Science and Technology, 2019, 56, 1256-1265.	1.4	19
3	Effect of brewing waste (malt bagasse) addition on the physicochemical properties of hamburgers. Journal of Food Processing and Preservation, 2019, 43, e14135.	0.9	17
4	Technological and sensorial properties of liquid nitrogen ice cream enriched with protein from brewing waste (trub). International Journal of Food Science and Technology, 2020, 55, 1962-1970.	1.3	12
5	Influence of basil (<i>Ocimum basilicum</i> Lamiaceae) addition on functional, technological and sensorial characteristics of fresh cheeses made with organic buffalo milk. Journal of Food Science and Technology, 2019, 56, 5214-5224.	1.4	11
6	Use of asparagus flour from non-commercial plants (residue) for functional pasta production. Journal of Food Science and Technology, 2020, 57, 2926-2933.	1.4	7
7	Soluble protein isolate from brewing by-product (trub) using the Box-Behnken design. Journal of Food Processing and Preservation, 2021, 45, e15871.	0.9	7
8	Brewing by-product valorisation: trub debittered for nutritional and quality improvement of pasta. International Journal of Food Sciences and Nutrition, 2022, 73, 915-926.	1.3	6
9	Acacia mearnsii gum: A residue as an alternative gum Arabic for food stabilizer. Food Chemistry, 2021, 344, 128640.	4.2	5
10	ValorizaçŁo de resŁduos agroindustriais: fontes de nutrientes e compostos bioativos para a alimentaçŁo humana. PubscaŁde, 2018, 1, 1-10.	0.4	4
11	Gender behavior and influence in acceptability of beers produced with Rubim and Mastruz. Journal of Sensory Studies, 2022, 37, .	0.8	3
12	ImplicaçŁes nutricionais e tecnolŁgicas da inclusŁo de antioxidantes em produtos lŁcteos. Research, Society and Development, 2021, 10, e11101320866.	0.0	2
13	Effects of inulin and canistel addition in the physical characteristics of fat-reduced processed cheese. Research, Society and Development, 2020, 9, e4289119917.	0.0	2
14	Use of soy as a source of protein in low-fat yogurt production: microbiological, functional and rheological properties. Research, Society and Development, 2020, 9, e779119472.	0.0	2
15	Phytochemical and technological characterization of canistel dehydrated pulp: a new potential food ingredient. Research, Society and Development, 2021, 10, e16410111577.	0.0	1
16	Enzymatic effects of <i>Pleurotus ostreatus</i> spent substrate on whole-plant corn silage and performance of lactating goats. Journal of Dairy Science, 2021, 104, 11660-11672.	1.4	1
17	CaracterizaçŁo de kombucha elaborado a partir de chŁ verde. Research, Society and Development, 2021, 10, e576101522992.	0.0	1
18	Physic-chemical characteristics and sensory evaluation of cakes with Nile tilapia (<i>Oreochromis</i>) Tj ETQq0 0 0 rgBT /Qverlock 10 Tf 50 62	0.0	0

#	ARTICLE	IF	CITATIONS
19	Ingredientes funcionais e seus benefÃcios a saÃde humana. PubsÃde, 2018, 1, 1-10.	0.4	0
20	MAIN AGENTS INVOLVED AND WAYS OF PREVENTING CONTAMINATION IN ANIMALS' FEED INDUSTRY: REVIEW. Arquivos De CiÃncias VeterinÃrias E Zoologia Da UNIPAR, 2019, 22, .	0.1	0
21	Edible coating with Eugenia pyriformis leaf extract to control enzymatic browning in fresh-cut apples. Research, Society and Development, 2020, 9, e7191210799.	0.0	0