

# 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

1478280

6  
h-index

1372474

10  
g-index

21  
all docs

21  
docs citations

21  
times ranked

132  
citing authors

#	ARTICLE	IF	CITATIONS
1	Gender behavior and influence in acceptability of beers produced with Rubim and Mastruz. <i>Journal of Sensory Studies</i> , 2022, 37, .	0.8	3
2	Brewing by-product valorisation: trub debittered for nutritional and quality improvement of pasta. <i>International Journal of Food Sciences and Nutrition</i> , 2022, 73, 915-926.	1.3	6
3	Acacia mearnsii gum: A residue as an alternative gum Arabic for food stabilizer. <i>Food Chemistry</i> , 2021, 344, 128640.	4.2	5
4	Phytochemical and technological characterization of canistel dehydrated pulp: a new potential food ingredient. <i>Research, Society and Development</i> , 2021, 10, e16410111577.	0.0	1
5	Physico-chemical characteristics and sensory evaluation of cakes with Nile tilapia ( <i>Oreochromis</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.0	0
6	Soluble protein isolate from brewing by-product (trub) using the Box-Behnken design. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15871.	0.9	7
7	Enzymatic effects of <i>Pleurotus ostreatus</i> spent substrate on whole-plant corn silage and performance of lactating goats. <i>Journal of Dairy Science</i> , 2021, 104, 11660-11672.	1.4	1
8	Implicações nutricionais e tecnológicas da inclusão de antioxidantes em produtos lácteos. <i>Research, Society and Development</i> , 2021, 10, e11101320866.	0.0	2
9	Caracterização de kombucha elaborado a partir de chá verde. <i>Research, Society and Development</i> , 2021, 10, e576101522992.	0.0	1
10	Use of asparagus flour from non-commercial plants (residue) for functional pasta production. <i>Journal of Food Science and Technology</i> , 2020, 57, 2926-2933.	1.4	7
11	Technological and sensorial properties of liquid nitrogen ice cream enriched with protein from brewing waste (trub). <i>International Journal of Food Science and Technology</i> , 2020, 55, 1962-1970.	1.3	12
12	Edible coating with <i>Eugenia pyriformis</i> leaf extract to control enzymatic browning in fresh-cut apples. <i>Research, Society and Development</i> , 2020, 9, e7191210799.	0.0	0
13	Effects of inulin and canistel addition in the physical characteristics of fat-reduced processed cheese. <i>Research, Society and Development</i> , 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. <i>Research, Society and Development</i> , 2020, 9, e779119472.	0.0	2
15	Influence of basil ( <i>Ocimum basilicum</i> Lamiaceae) addition on functional, technological and sensorial characteristics of fresh cheeses made with organic buffalo milk. <i>Journal of Food Science and Technology</i> , 2019, 56, 5214-5224.	1.4	11
16	Effect of brewing waste (malt bagasse) addition on the physicochemical properties of hamburgers. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14135.	0.9	17
17	Waste from brewing (trub) as a source of protein for the food industry. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1247-1255.	1.3	20
18	Effect of yerba mate ( <i>Ilex paraguariensis</i> A. St.-Hil.) addition on the functional and technological characteristics of fresh cheese. <i>Journal of Food Science and Technology</i> , 2019, 56, 1256-1265.	1.4	19

#	ARTICLE	IF	CITATIONS
19	MAIN AGENTS INVOLVED AND WAYS OF PREVENTING CONTAMINATION IN ANIMALS' FEED INDUSTRY: REVIEW. Arquivos De Ciências Veterinárias E Zoologia Da UNIPAR, 2019, 22, .	0.1	0
20	Valorização de resíduos agroindustriais: fontes de nutrientes e compostos bioativos para a alimentação humana. Pubscade, 2018, 1, 1-10.	0.4	4
21	Ingredientes funcionais e seus benefícios a saúde humana. Pubscade, 2018, 1, 1-10.	0.4	0