

Rodrigo Petrus

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

263
citations

1040056

9
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996975

15
g-index

23
all docs

23
docs citations

23
times ranked

270
citing authors

#	ARTICLE	IF	CITATIONS
1	The NOVA classification system: A critical perspective in food science. <i>Trends in Food Science and Technology</i> , 2021, 116, 603-608.	15.1	56
2	Microbiological Shelf Life of Pasteurized Milk in Bottle and Pouch. <i>Journal of Food Science</i> , 2010, 75, M36-40.	3.1	29
3	Feasibility of incorporating buriti (<i>Mauritia flexuosa</i> L.) oil nanoemulsions in isotonic sports drink. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2201-2209.	2.7	28
4	Effect of pasteurization temperature on stability of an acidified sugarcane juice beverage. <i>Ciencia E Agrotecnologia</i> , 2014, 38, 554-561.	1.5	26
5	Crossflow microfiltration of sugarcane juice: effects of processing conditions and juice quality. <i>Food Science and Technology</i> , 2014, 34, 210-217.	1.7	18
6	The combined effect of high pressure processing and dimethyl dicarbonate to inactivate foodborne pathogens in apple juice. <i>Brazilian Journal of Microbiology</i> , 2020, 51, 779-785.	2.0	13
7	Cultivar affects the color change kinetics of sugarcane juice. <i>Food Science and Technology</i> , 2018, 38, 96-102.	1.7	12
8	Quality and sensorial characteristics of osmotically dehydrated mango with syrups of inverted sugar and sucrose. <i>Scientia Agricola</i> , 2009, 66, 40-43.	1.2	10
9	Sugarcane Juice with Co-encapsulated <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BLC1 and Proanthocyanidin-Rich Cinnamon Extract. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 1179-1192.	3.9	10
10	Effects of tangential microfiltration and pasteurisation on the rheological, microbiological, physicochemical and sensory characteristics of sugar cane juice. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1-9.	2.7	9
11	Searching for high pressure processing parameters for <i>Escherichia coli</i> O157:H7, <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> reduction in Concord grape juice. <i>British Food Journal</i> , 2019, 122, 170-180.	2.9	9
12	The shelf life of standardized sugarcane juice stored under refrigeration. <i>Food Science and Technology</i> , 2020, 40, 95-101.	1.7	9
13	Sensory Stability of Ultra-High Temperature Milk in Polyethylene Bottle. <i>Journal of Food Science</i> , 2009, 74, S53-S57.	3.1	7
14	Avaliação física, química e sensorial de doce cremoso de goiaba acondicionado em bisnaga plástica. <i>Brazilian Journal of Food Technology</i> , 2009, 12, 172-180.	0.8	6
15	Challenging a range of high pressure processing parameters to inactivate pathogens in orange juice. <i>High Pressure Research</i> , 2020, 40, 537-542.	1.2	5
16	High pressure processing of apple juice: the most effective parameters to inactivate pathogens of reference. <i>British Food Journal</i> , 2020, 122, 3969-3979.	2.9	4
17	Stability of a dairy-based electrolyte replenishment beverage. <i>Food Science and Technology</i> , 2019, 39, 824-829.	1.7	3
18	Sugarcane juice stability in plastic bottle treated with silver and zinc oxide. <i>Packaging Technology and Science</i> , 2019, 32, 155-161.	2.8	3

#	ARTICLE	IF	CITATIONS
19	Sugarcane juice pasteurization: A search for the most effective parameters. Journal of Food Processing and Preservation, 2020, 44, e14842.	2.0	2
20	Designing the sensory profile of sugarcane juice extracted from different cultivars. Journal of Sensory Studies, 2021, 36, e12654.	1.6	2
21	FOOD-PACKAGING INTERACTION ON THE STABILITY OF CANNED SWEETENED CUPUAÇU (Theobroma Tj ETQq1 1 0,784314 rgBT /C	0.7	2
22	Hurdle technology for jaboticaba nectar preservation. Journal of Food Processing and Preservation, 2021, 45, e15397.	2.0	0
23	Study of the composition of mango pulp and whey for lactic fermented beverages. Journal of Biotechnology and Biodiversity, 2021, 9, 350-358.	0.1	0