Rodrigo Petrus

List of Publications by Year
in descending order

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23 papers	263 citations	1040056 9 h-index	996975 15 g-index
23 all docs	23 docs citations	23 times ranked	270 citing authors

#	Article	IF	Citations
1	Hurdle technology for jabuticaba nectar preservation. Journal of Food Processing and Preservation, 2021, 45, e15397.	2.0	0
2	Designing the sensory profile of sugarcane juice extracted from different cultivars. Journal of Sensory Studies, 2021, 36, e12654.	1.6	2
3	The NOVA classification system: A critical perspective in food science. Trends in Food Science and Technology, 2021, 116, 603-608.	15.1	56
4	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
5	The combined effect of high pressure processing and dimethyl dicarbonate to inactivate foodborne pathogens in apple juice. Brazilian Journal of Microbiology, 2020, 51, 779-785.	2.0	13
6	Sugarcane Juice with Co-encapsulated Bifidobacterium animalis subsp. lactis BLC1 and Proanthocyanidin-Rich Cinnamon Extract. Probiotics and Antimicrobial Proteins, 2020, 12, 1179-1192.	3.9	10
7	Challenging a range of high pressure processing parameters to inactivate pathogens in orange juice. High Pressure Research, 2020, 40, 537-542.	1.2	5
8	High pressure processing of apple juice: the most effective parameters to inactivate pathogens of reference. British Food Journal, 2020, 122, 3969-3979.	2.9	4
9	Sugarcane juice pasteurization: A search for the most effective parameters. Journal of Food Processing and Preservation, 2020, 44, e14842.	2.0	2
10	The shelf life of standardized sugarcane juice stored under refrigeration. Food Science and Technology, 2020, 40, 95-101.	1.7	9
11	Stability of a dairy-based electrolyte replenishment beverage. Food Science and Technology, 2019, 39, 824-829.	1.7	3
12	Sugarcane juice stability in plastic bottle treated with silver and zinc oxide. Packaging Technology and Science, 2019, 32, 155-161.	2.8	3
13	Searching for high pressure processing parameters for Escherichia coli O157:H7, Salmonella enterica and Listeria monocytogenes reduction in Concord grape juice. British Food Journal, 2019, 122, 170-180.	2.9	9
14	Cultivar affects the color change kinetics of sugarcane juice. Food Science and Technology, 2018, 38, 96-102.	1.7	12
15	Feasibility of incorporating buriti (Mauritia flexuosa L.) oil nanoemulsions in isotonic sports drink. International Journal of Food Science and Technology, 2017, 52, 2201-2209.	2.7	28
16	FOOD-PACKAGING INTERACTION ON THE STABILITY OF CANNED SWEETENED CUPUAÃ‡U (Theobroma) Tj ETQq0 0 0 rgBT /Overlock 10	0.7	2
17	Effect of pasteurization temperature on stability of an acidified sugarcane juice beverage. Ciencia E Agrotecnologia, 2014, 38, 554-561.	1.5	26
18	Crossflow microfiltration of sugarcane juice: effects of processing conditions and juice quality. Food Science and Technology, 2014, 34, 210-217.	1.7	18

#	Article	IF	Citations
19	Effects of tangential microfiltration and pasteurisation on the rheological, microbiological, physicoâ€chemical and sensory characteristics of sugar cane juice. International Journal of Food Science and Technology, 2013, 48, 1-9.	2.7	9
20	Microbiological Shelf Life of Pasteurized Milk in Bottle and Pouch. Journal of Food Science, 2010, 75, M36-40.	3.1	29
21	Quality and sensorial characteristics of osmotically dehydrated mango with syrups of inverted sugar and sucrose. Scientia Agricola, 2009, 66, 40-43.	1.2	10
22	Sensory Stability of Ultra-High Temperature Milk in Polyethylene Bottle. Journal of Food Science, 2009, 74, S53-S57.	3.1	7
23	AvaliaÃ§Ã£o fÃsica, quÃmica e sensorial de doce cremoso de goiaba acondicionado em bisnaga plÃ¡stica. Brazilian Journal of Food Technology, 2009, 12, 172-180.	0.8	6