

# Rodrigo Petrus

## List of Publications by Year in descending order

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Version: 2024-02-01

23  
papers

263  
citations

1039406

9  
h-index

996533

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. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15397.	0.9	0
2	Designing the sensory profile of sugarcane juice extracted from different cultivars. <i>Journal of Sensory Studies</i> , 2021, 36, e12654.	0.8	2
3	The NOVA classification system: A critical perspective in food science. <i>Trends in Food Science and Technology</i> , 2021, 116, 603-608.	7.8	56
4	Study of the composition of mango pulp and whey for lactic fermented beverages. <i>Journal of Biotechnology and Biodiversity</i> , 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. <i>Brazilian Journal of Microbiology</i> , 2020, 51, 779-785.	0.8	13
6	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.	1.9	10
7	Challenging a range of high pressure processing parameters to inactivate pathogens in orange juice. <i>High Pressure Research</i> , 2020, 40, 537-542.	0.4	5
8	High pressure processing of apple juice: the most effective parameters to inactivate pathogens of reference. <i>British Food Journal</i> , 2020, 122, 3969-3979.	1.6	4
9	Sugarcane juice pasteurization: A search for the most effective parameters. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14842.	0.9	2
10	The shelf life of standardized sugarcane juice stored under refrigeration. <i>Food Science and Technology</i> , 2020, 40, 95-101.	0.8	9
11	Stability of a dairy-based electrolyte replenishment beverage. <i>Food Science and Technology</i> , 2019, 39, 824-829.	0.8	3
12	Sugarcane juice stability in plastic bottle treated with silver and zinc oxide. <i>Packaging Technology and Science</i> , 2019, 32, 155-161.	1.3	3
13	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.	1.6	9
14	Cultivar affects the color change kinetics of sugarcane juice. <i>Food Science and Technology</i> , 2018, 38, 96-102.	0.8	12
15	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.	1.3	28
16	FOOD-PACKAGING INTERACTION ON THE STABILITY OF CANNED SWEETENED CUPUAÇU ( <i>Theobroma</i> ) Tj ETQq0 0,0 rgBT /Qverlock 10	0.3	2
17	Effect of pasteurization temperature on stability of an acidified sugarcane juice beverage. <i>Ciencia E Agrotecnologia</i> , 2014, 38, 554-561.	1.5	26
18	Crossflow microfiltration of sugarcane juice: effects of processing conditions and juice quality. <i>Food Science and Technology</i> , 2014, 34, 210-217.	0.8	18

#	ARTICLE	IF	CITATIONS
19	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.	1.3	9
20	Microbiological Shelf Life of Pasteurized Milk in Bottle and Pouch. <i>Journal of Food Science</i> , 2010, 75, M36-40.	1.5	29
21	Quality and sensorial characteristics of osmotically dehydrated mango with syrups of inverted sugar and sucrose. <i>Scientia Agricola</i> , 2009, 66, 40-43.	0.6	10
22	Sensory Stability of Ultra-High Temperature Milk in Polyethylene Bottle. <i>Journal of Food Science</i> , 2009, 74, S53-S57.	1.5	7
23	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