Paulo Cesar Ossani

List of Publications by Year in descending order

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1937685 2053705 13 37 4 5 citations h-index g-index papers 13 13 13 43 citing authors docs citations times ranked all docs

#	Article	IF	CITATIONS
1	Association between the artificial aging test and the natural storage of coffee seeds. Journal of Seed Science, 2018, 40, 164-172.	0.7	8
2	Effect of light and sucrose on photoautotrophic and photomixotrophic micropropagation of Physalis angulata. Bioscience Journal, 2020, 36, .	0.4	8
3	QUALITY OF SPECIALTY NATURAL COFFEE STORED IN DIFFERENT PACKAGES IN BRAZIL AND ABROAD. Coffee Science, 2019, 14, 455.	0.5	7
4	Polyploidy induction in Physalis alkekengi. Bioscience Journal, 2020, 36, .	0.4	4
5	Selection of experimental strawberry clones for fruit appearance attributes. Pesquisa Agropecuaria Brasileira, 0, 56, .	0.9	4
6	Machine learning in classification and identification of nonconventional vegetables. Journal of Food Science, 2020, 85, 4194-4200.	3.1	2
7	Agronomic variability among hybrids of tomato plant with emphasis on the multivariate analysis. Horticultura Brasileira, 2022, 40, 56-62.	0.5	2
8	Quality of specialty coffees: a sensory evaluation by consumers using the MFACT technique. Revista Ciencia Agronomica, 2017, 48, .	0.3	1
9	MFAg: a R package for carrying out the multiple factor analysis. Revista Da Universidade Vale Do Rio Verde, 2017, 15, 566-575.	0.1	1
10	Proposition of a new index for projection pursuit in the multiple factor analysis. Computational and Mathematical Methods, 2021, 3, e1139.	0.8	0
11	Classification of specialty coffees using machine learning techniques. Research, Society and Development, 2021, 10, e13110514732.	0.1	0
12	Variabilidade agronômica entre genótipos comerciais e experimentais de cenoura com ênfase em análise multivariada. Research, Society and Development, 2021, 10, e173101321145.	0.1	0
13	Unsupervised classification of specialty coffees in Homogeneous sensory attributes through machine learning. Coffee Science, 0, 15, 1-9.	0.5	O