

# Patrcia Aparecida Pimenta Pereira

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

15  
papers

513  
citations

7  
h-index

22  
g-index

26  
ext. papers

581  
ext. citations

3  
avg, IF

3.33  
L-index

#	Paper	IF	Citations
15	Optimization of texture profile analysis parameters for commercial guava preserve. <i>Revista Ceres</i> , <b>2021</b> , 68, 530-538	0.7	
14	The influence of sensory attributes on overall liking by a gamma regression model: an analysis of Cerrado mixed fruits jams. <i>Food Science and Technology</i> , <b>2021</b> , 41, 702-707	2	0
13	Orange albedo flour as a fat replacer in beef burgers: adding value to citrus industry by-products. <i>Research, Society and Development</i> , <b>2020</b> , 9, e1599108298	1.1	2
12	Mixed Brazilian Cerrado fruits preserves without added sugar: the effect of bodying agents. <i>British Food Journal</i> , <b>2019</b> , 121, 1969-1981	2.8	6
11	Influence of processing on the antioxidant capacity and bioactive compounds in jellies from different blackberry cultivars. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1658-1665 <sup>3.8</sup>	3.8	16
10	Evaluation of the jelly processing potential of raspberries adapted in Brazil. <i>Journal of Food Science</i> , <b>2014</b> , 79, S407-12	3.4	15
9	Analysis of the subtropical blackberry cultivar potential in jelly processing. <i>Journal of Food Science</i> , <b>2014</b> , 79, S1776-81	3.4	16
8	Determination of the bioactive compounds, antioxidant activity and chemical composition of Brazilian blackberry, red raspberry, strawberry, blueberry and sweet cherry fruits. <i>Food Chemistry</i> , <b>2014</b> , 156, 362-8	8.5	295
7	Rheological behavior of functional sugar-free guava preserves: Effect of the addition of salts. <i>Food Hydrocolloids</i> , <b>2013</b> , 31, 404-412	10.6	10
6	Influence of process parameters on the color and texture of passion fruit albedo preserved in syrup. <i>Food Science and Technology</i> , <b>2013</b> , 33, 116-121	2	
5	Multivariate Approaches for Optimization of the Acceptance: Optimization of a Brazilian Cerrado Fruit Jam Using Mixture Design and Parallel Factor Analysis. <i>Journal of Sensory Studies</i> , <b>2012</b> , 27, 417-424 <sup>2.2</sup>	2.2	17
4	Determination of bioactive compounds, antioxidant activity and chemical composition of Cerrado Brazilian fruits. <i>Food Chemistry</i> , <b>2012</b> , 134, 381-386	8.5	118
3	Sensory evaluation of "dulce de leche" with coffee and whey using different affective data analysis methods. <i>Food Science and Technology</i> , <b>2011</b> , 31, 998-1005	2	6
2	Estudo de variáveis de processamento para produção de doce em massa da casca do maracujá ( <i>Passiflora edulis</i> f. <i>flavicarpa</i> ). <i>Food Science and Technology</i> , <b>2011</b> , 31, 65-71	2	4
1	The Effect of Different Types of Sugars on the Physicochemical Characteristics, Sensory Acceptance, and Bioactive Compounds of Jaboticaba Jellies. <i>Journal of Culinary Science and Technology</i> , 1-18	0.8	1