

Erick Almeida Esmerino

List of Publications by Year in descending order

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Version: 2024-02-01

162
papers

6,157
citations

53660

45
h-index

98622

67
g-index

165
all docs

165
docs citations

165
times ranked

4935
citing authors

#	ARTICLE	IF	CITATIONS
1	Treatment and utilization of dairy industrial waste: A review. <i>Trends in Food Science and Technology</i> , 2019, 88, 361-372.	7.8	302
2	Paraprobiotics and postbiotics: concepts and potential applications in dairy products. <i>Current Opinion in Food Science</i> , 2020, 32, 1-8.	4.1	164
3	The addition of inulin and <i>Lactobacillus casei</i> 01 in sheep milk ice cream. <i>Food Chemistry</i> , 2018, 246, 464-472.	4.2	162
4	Consumer perception of probiotic yogurt: Performance of check all that apply (CATA), projective mapping, sorting and intensity scale. <i>Food Research International</i> , 2013, 54, 601-610.	2.9	140
5	Manufacture of probiotic Minas Frescal cheese with <i>Lactobacillus casei</i> Zhang. <i>Journal of Dairy Science</i> , 2016, 99, 18-30.	1.4	123
6	Developing a synbiotic fermented milk using probiotic bacteria and organic green banana flour. <i>Journal of Functional Foods</i> , 2017, 38, 242-250.	1.6	119
7	Physico-chemical changes during storage and sensory acceptance of low sodium probiotic Minas cheese added with arginine. <i>Food Chemistry</i> , 2016, 196, 628-637.	4.2	118
8	Probiotics in Goat Milk Products: Delivery Capacity and Ability to Improve Sensory Attributes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 867-882.	5.9	114
9	Sodium reduction and flavor enhancer addition in probiotic prato cheese: Contributions of quantitative descriptive analysis and temporal dominance of sensations for sensory profiling. <i>Journal of Dairy Science</i> , 2018, 101, 8837-8846.	1.4	110
10	High-intensity ultrasound: A novel technology for the development of probiotic and prebiotic dairy products. <i>Ultrasonics Sonochemistry</i> , 2019, 57, 12-21.	3.8	110
11	Probiotic Minas Frescal cheese added with <i>L. casei</i> 01: Physicochemical and bioactivity characterization and effects on hematological/biochemical parameters of hypertensive overweighted women – A randomized double-blind pilot trial. <i>Journal of Functional Foods</i> , 2018, 45, 435-443.	1.6	109
12	Impact of probiotics and prebiotics on food texture. <i>Current Opinion in Food Science</i> , 2020, 33, 38-44.	4.1	104
13	Hypertension parameters are attenuated by the continuous consumption of probiotic Minas cheese. <i>Food Research International</i> , 2015, 76, 611-617.	2.9	89
14	Dairy processing using supercritical carbon dioxide technology: Theoretical fundamentals, quality and safety aspects. <i>Trends in Food Science and Technology</i> , 2017, 64, 94-101.	7.8	84
15	Consumer-based product characterization using Pivot Profile, Projective Mapping and Check-all-that-apply (CATA): A comparative case with Greek yogurt samples. <i>Food Research International</i> , 2017, 99, 375-384.	2.9	83
16	The xylooligosaccharide addition and sodium reduction in requeijão cremoso processed cheese. <i>Food Research International</i> , 2018, 107, 137-147.	2.9	82
17	Prebiotics addition in sheep milk ice cream: A rheological, microstructural and sensory study. <i>Journal of Functional Foods</i> , 2017, 35, 564-573.	1.6	80
18	Rapid consumer-based sensory characterization of requeijão cremoso, a spreadable processed cheese: Performance of new statistical approaches to evaluate check-all-that-apply data. <i>Journal of Dairy Science</i> , 2017, 100, 6100-6110.	1.4	80

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19	Guava-flavored whey beverage processed by cold plasma technology: Bioactive compounds, fatty acid profile and volatile compounds. <i>Food Chemistry</i> , 2019, 279, 120-127.	4.2	80
20	Postprandial glycemia in healthy subjects: Which probiotic dairy food is more adequate?. <i>Journal of Dairy Science</i> , 2020, 103, 1110-1119.	1.4	79
21	The antimicrobial, antioxidant and sensory properties of garlic and its derivatives in Brazilian low-sodium frankfurters along shelf-life. <i>Food Research International</i> , 2016, 84, 1-8.	2.9	76
22	Novel and successful free comments method for sensory characterization of chocolate ice cream: A comparative study between pivot profile and comment analysis. <i>Journal of Dairy Science</i> , 2016, 99, 3408-3420.	1.4	74
23	Consumers' perceptions toward 3 different fermented dairy products: Insights from focus groups, word association, and projective mapping. <i>Journal of Dairy Science</i> , 2017, 100, 8849-8860.	1.4	73
24	Ohmic Heating: A potential technology for sweet whey processing. <i>Food Research International</i> , 2018, 106, 771-779.	2.9	73
25	Impact of prebiotics on the rheological characteristics and volatile compounds of Greek yogurt. <i>LWT - Food Science and Technology</i> , 2019, 105, 371-376.	2.5	70
26	Whey-grape juice drink processed by supercritical carbon dioxide technology: Physicochemical characteristics, bioactive compounds and volatile profile. <i>Food Chemistry</i> , 2018, 239, 697-703.	4.2	69
27	Ultrasound processing of fresh and frozen semi-skimmed sheep milk and its effects on microbiological and physical-chemical quality. <i>Ultrasonics Sonochemistry</i> , 2019, 51, 241-248.	3.8	65
28	Dynamic profiling of different ready-to-drink fermented dairy products: A comparative study using Temporal Check-All-That-Apply (TCATA), Temporal Dominance of Sensations (TDS) and Progressive Profile (PP). <i>Food Research International</i> , 2017, 101, 249-258.	2.9	64
29	Impact of nonthermal processing on different milk enzymes. <i>International Journal of Dairy Technology</i> , 2019, 72, 481-495.	1.3	64
30	Reformulating Minas Frescal cheese using consumers' perceptions: Insights from intensity scales and check-all-that-apply questionnaires. <i>Journal of Dairy Science</i> , 2017, 100, 6111-6124.	1.4	61
31	Partial substitution of NaCl by KCl and addition of flavor enhancers on probiotic Prato cheese: A study covering manufacturing, ripening and storage time. <i>Food Chemistry</i> , 2018, 248, 192-200.	4.2	61
32	What are the cultural effects on consumers' perceptions? A case study covering coalho cheese in the Brazilian northeast and southeast area using word association. <i>Food Research International</i> , 2017, 102, 553-558.	2.9	60
33	Microwave Processing: Current Background and Effects on the Physicochemical and Microbiological Aspects of Dairy Products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 67-83.	5.9	58
34	Adding lysine and yeast extract improves sensory properties of low sodium salted meat. <i>Meat Science</i> , 2020, 159, 107911.	2.7	58
35	Ohmic heating for processing of whey-raspberry flavored beverage. <i>Food Chemistry</i> , 2019, 297, 125018.	4.2	57
36	The addition of xyloligosaccharide in strawberry-flavored whey beverage. <i>LWT - Food Science and Technology</i> , 2019, 109, 118-122.	2.5	57

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37	Reducing 50% sodium chloride in healthier jerked beef: An efficient design to ensure suitable stability, technological and sensory properties. <i>Meat Science</i> , 2019, 152, 49-57.	2.7	57
38	Manufacture of Requeijão cremoso processed cheese with galactooligosaccharide. <i>Carbohydrate Polymers</i> , 2017, 174, 869-875.	5.1	56
39	Novel milk "juice beverage with fermented sheep milk and strawberry (<i>Fragaria</i> – ananassa): Nutritional and functional characterization. <i>Journal of Dairy Science</i> , 2019, 102, 10724-10736.	1.4	56
40	Use of prebiotic sources to increase probiotic viability in pectin microparticles obtained by emulsification/internal gelation followed by freeze-drying. <i>Food Research International</i> , 2020, 130, 108902.	2.9	56
41	Understanding perceptions and beliefs about different types of fermented milks through the application of projective techniques: A case study using Haire's shopping list and free word association. <i>Journal of Sensory Studies</i> , 2018, 33, e12326.	0.8	54
42	The influence of sweeteners in probiotic Petit Suisse cheese in concentrations equivalent to that of sucrose. <i>Journal of Dairy Science</i> , 2013, 96, 5512-5521.	1.4	53
43	Possibilities for using ohmic heating in Minas Frescal cheese production. <i>Food Research International</i> , 2020, 131, 109027.	2.9	51
44	Using dynamic sensory techniques to determine drivers of liking in sodium and fat-reduced Bologna sausage containing functional emulsion gels. <i>Food Research International</i> , 2020, 132, 109066.	2.9	49
45	Whey-grape juice drink processed by supercritical carbon dioxide technology: Physical properties and sensory acceptance. <i>LWT - Food Science and Technology</i> , 2018, 92, 80-86.	2.5	47
46	The effect of enzymatic crosslinking on the viability of probiotic bacteria (<i>Lactobacillus acidophilus</i>) encapsulated by complex coacervation. <i>Food Research International</i> , 2019, 125, 108577.	2.9	47
47	Dairy foods and positive impact on the consumer's health. <i>Advances in Food and Nutrition Research</i> , 2019, 89, 95-164.	1.5	47
48	Effect of the COVID-19 pandemic on food habits and perceptions: A study with Brazilians. <i>Trends in Food Science and Technology</i> , 2021, 116, 992-1001.	7.8	47
49	Effect of sodium reduction and flavor enhancer addition on probiotic Prato cheese processing. <i>Food Research International</i> , 2017, 99, 247-255.	2.9	47
50	Cheese. What is its contribution to the sodium intake of Brazilians?. <i>Appetite</i> , 2013, 66, 84-88.	1.8	46
51	Influence of temperature and fat content on ideal sucrose concentration, sweetening power, and sweetness equivalence of different sweeteners in chocolate milk beverage. <i>Journal of Dairy Science</i> , 2014, 97, 7344-7353.	1.4	46
52	Assessment of antioxidant activity, lipid profile, general biochemical and immune system responses of Wistar rats fed with dairy dessert containing <i>Lactobacillus acidophilus</i> La-5. <i>Food Research International</i> , 2016, 90, 275-280.	2.9	46
53	Oxidative stress in probiotic Petit Suisse: Is the jabuticaba skin extract a potential option?. <i>Food Research International</i> , 2016, 81, 149-156.	2.9	46
54	Assessing consumer expectations about pizza: A study on celiac and non-celiac individuals using the word association technique. <i>Food Research International</i> , 2017, 94, 1-5.	2.9	46

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55	Brazilian cheeses: A survey covering physicochemical characteristics, mineral content, fatty acid profile and volatile compounds. <i>Food Research International</i> , 2018, 108, 18-26.	2.9	45
56	Whey protein films added with galactooligosaccharide and xylooligosaccharide. <i>Food Hydrocolloids</i> , 2020, 104, 105755.	5.6	44
57	Preferred attribute elicitation methodology compared to conventional descriptive analysis: A study using probiotic yogurt sweetened with xylitol and added with prebiotic components. <i>Journal of Sensory Studies</i> , 2020, 35, e12602.	0.8	42
58	Effect of incorporation of antioxidants on the chemical, rheological, and sensory properties of probiotic petit suisse cheese. <i>Journal of Dairy Science</i> , 2016, 99, 1762-1772.	1.4	41
59	Probiotic Prato cheese attenuates cigarette smoke-induced injuries in mice. <i>Food Research International</i> , 2019, 123, 697-703.	2.9	40
60	Guava flavored whey-beverage processed by cold plasma: Physical characteristics, thermal behavior and microstructure. <i>Food Research International</i> , 2019, 119, 564-570.	2.9	39
61	Dulce de leche submitted to ohmic heating treatment: Consumer sensory profile using preferred attribute elicitation (PAE) and temporal check-all-that-apply (TCATA). <i>Food Research International</i> , 2020, 134, 109217.	2.9	38
62	Sensory evaluation of a novel prebiotic sheep milk strawberry beverage. <i>LWT - Food Science and Technology</i> , 2018, 98, 94-98.	2.5	37
63	Fermented whey dairy beverage offers protection against <i>Salmonella enterica</i> ssp. <i>enterica</i> serovar Typhimurium infection in mice. <i>Journal of Dairy Science</i> , 2019, 102, 6756-6765.	1.4	37
64	Survival analysis: A consumer-friendly method to estimate the optimum sucrose level in probiotic petit suisse. <i>Journal of Dairy Science</i> , 2015, 98, 7544-7551.	1.4	36
65	Growth potential of <i>Listeria monocytogenes</i> in probiotic cottage cheese formulations with reduced sodium content. <i>Food Research International</i> , 2016, 81, 180-187.	2.9	36
66	Sensory profiling of low sodium frankfurter containing garlic products: Adequacy of Polarized Projective Mapping compared with trained panel. <i>Meat Science</i> , 2017, 131, 90-98.	2.7	36
67	Dairy products with prebiotics: An overview of the health benefits, technological and sensory properties. <i>International Dairy Journal</i> , 2021, 117, 105009.	1.5	36
68	Differential scanning calorimetry coupled with machine learning technique: An effective approach to determine the milk authenticity. <i>Food Control</i> , 2021, 121, 107585.	2.8	35
69	Synbiotic sheep milk ice cream reduces chemically induced mouse colon carcinogenesis. <i>Journal of Dairy Science</i> , 2021, 104, 7406-7414.	1.4	34
70	Probiotic dairy foods and postprandial glycemia: A mini-review. <i>Trends in Food Science and Technology</i> , 2020, 101, 165-171.	7.8	34
71	Probiotic Prato cheese consumption attenuates development of renal calculi in animal model of urolithiasis. <i>Journal of Functional Foods</i> , 2018, 49, 378-383.	1.6	31
72	Effect of <i>Lactobacillus rhamnosus</i> on growth of <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> in a probiotic Minas Frescal cheese. <i>Food Microbiology</i> , 2020, 92, 103557.	2.1	30

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73	Antiproliferative and apoptotic effects of probiotic whey dairy beverages in human prostate cell lines. <i>Food Research International</i> , 2020, 137, 109450.	2.9	30
74	Functional meat products: Trends in pro-, pre-, syn-, para- and post-biotic use. <i>Food Research International</i> , 2022, 154, 111035.	2.9	30
75	Omega-3 enriched chocolate milk: A functional drink to improve health during exhaustive exercise. <i>Journal of Functional Foods</i> , 2015, 14, 676-683.	1.6	29
76	Physical hazards in dairy products: Incidence in a consumer complaint website in Brazil. <i>Food Control</i> , 2018, 86, 66-70.	2.8	28
77	Exploration of gender differences in bottled mineral water consumption: A projective study of consumer's perception in Brazil. <i>Journal of Sensory Studies</i> , 2018, 33, e12434.	0.8	28
78	Paraprobiotic obtained by ohmic heating added in whey-grape juice drink is effective to control postprandial glycemia in healthy adults. <i>Food Research International</i> , 2021, 140, 109905.	2.9	28
79	Effects of microwave heating on the chemical composition and bioactivity of orange juice-milk beverages. <i>Food Chemistry</i> , 2021, 345, 128746.	4.2	28
80	Cheese whey exploitation in Brazil: a questionnaire survey. <i>Food Science and Technology</i> , 2019, 39, 788-791.	0.8	28
81	Benefits of thermosonication in orange juice whey drink processing. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 75, 102876.	2.7	28
82	Therapeutic Effects of Probiotic Minas Frescal Cheese on the Attenuation of Ulcerative Colitis in a Murine Model. <i>Frontiers in Microbiology</i> , 2021, 12, 623920.	1.5	27
83	Impact assessment of different electric fields on the quality parameters of blueberry flavored dairy desserts processed by Ohmic Heating. <i>Food Research International</i> , 2020, 134, 109235.	2.9	26
84	Chemical, sensory, and functional properties of whey-based popsicles manufactured with watermelon juice concentrated at different temperatures. <i>Food Chemistry</i> , 2018, 255, 58-66.	4.2	25
85	The free listing task for describing the sensory profiling of dairy foods: A case study with microfiltered goat whey orange juice beverage. <i>Journal of Sensory Studies</i> , 2020, 35, e12594.	0.8	25
86	Sodium reduction and flavor enhancers addition: is there an impact on the availability of minerals from probiotic Prato cheese?. <i>LWT - Food Science and Technology</i> , 2018, 93, 287-292.	2.5	24
87	Detection of formaldehyde in raw milk by time domain nuclear magnetic resonance and chemometrics. <i>Food Control</i> , 2020, 110, 107006.	2.8	24
88	Consumer acceptance and sensory drivers of liking of Minas Frescal Minas cheese manufactured using milk subjected to ohmic heating: Performance of machine learning methods. <i>LWT - Food Science and Technology</i> , 2020, 126, 109342.	2.5	24
89	Nuclear magnetic resonance as an analytical tool for monitoring the quality and authenticity of dairy foods. <i>Trends in Food Science and Technology</i> , 2021, 108, 84-91.	7.8	24
90	Consumer innovativeness and perception about innovative processing technologies: A case study with sliced Prato cheese processed by ultraviolet radiation. <i>International Journal of Dairy Technology</i> , 2021, 74, 768-777.	1.3	24

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91	An intra-cultural investigation in Brazil using Coalho cheese and preferred attribute elicitation. <i>Journal of Sensory Studies</i> , 2020, 35, e12543.	0.8	23
92	Dairy foods and novel thermal and non-thermal processing: A bibliometric analysis. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 76, 102934.	2.7	23
93	Processing raspberry-flavored whey drink using ohmic heating: Physical, thermal and microstructural considerations. <i>Food Research International</i> , 2019, 123, 20-26.	2.9	22
94	Are consumers willing to pay for a product processed by emerging technologies? The case of chocolate milk drink processed by cold plasma. <i>LWT - Food Science and Technology</i> , 2021, 138, 110772.	2.5	22
95	Effects of vitamin D-fortified yogurt in comparison to oral vitamin D supplement on hyperlipidemia in pre-diabetic patients: A randomized clinical trial. <i>Journal of Functional Foods</i> , 2019, 52, 116-120.	1.6	21
96	Advantages of using ohmic heating in Dulce de Leche manufacturing. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102475.	2.7	21
97	Sorting task as a tool to elucidate the sensory patterns of artisanal cheeses. <i>Journal of Sensory Studies</i> , 2020, 35, e12562.	0.8	21
98	Q Methodology: An interesting strategy for concept profile and sensory description of low sodium salted meat. <i>Meat Science</i> , 2020, 161, 108000.	2.7	20
99	Advantages of microfiltration processing of goat whey orange juice beverage. <i>Food Research International</i> , 2020, 132, 109060.	2.9	20
100	Impact of cold plasma on the techno-functional and sensory properties of whey dairy beverage added with xylooligosaccharide. <i>Food Research International</i> , 2021, 142, 110232.	2.9	20
101	Sensory Profile, Drivers of Liking, and Influence of Information on the Acceptance of Low-Calorie Synbiotic and Probiotic Chocolate Ice Cream. <i>Journal of Food Science</i> , 2018, 83, 1350-1359.	1.5	19
102	Technological benefits of using inulin and xylooligosaccharide in dulce de leche. <i>Food Hydrocolloids</i> , 2021, 110, 106158.	5.6	19
103	Ohmic heating processing of milk for probiotic fermented milk production: Survival kinetics of <i>Listeria monocytogenes</i> as contaminant post-fermentation, bioactive compounds retention and sensory acceptance. <i>International Journal of Food Microbiology</i> , 2021, 348, 109204.	2.1	19
104	Completion task to uncover consumer's perception: a case study using distinct types of hen's eggs. <i>Poultry Science</i> , 2018, 97, 2591-2599.	1.5	18
105	Sheep milk kefir sweetened with different sugars: Sensory acceptance and consumer emotion profiling. <i>Journal of Dairy Science</i> , 2021, 104, 295-300.	1.4	16
106	Exploring social media data to understand consumers' perception of eggs: A multilingual study using Twitter. <i>Journal of Sensory Studies</i> , 2020, 35, e12607.	0.8	15
107	Are ohmic heating-treated whey dairy beverages an innovation? Insights of the Q methodology. <i>LWT - Food Science and Technology</i> , 2020, 134, 110052.	2.5	14
108	Ohmic heating does not influence the biochemical properties of Minas Frescal cheese but decreases uric acid levels in healthy Wistar rats. <i>Journal of Dairy Science</i> , 2020, 103, 4929-4934.	1.4	14

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109	Prebiotic frozen dessert processed with water-soluble extract of rice byproduct: Vegan and nonvegan consumers perception using preferred attribute elicitation methodology and acceptance. <i>Journal of Food Science</i> , 2021, 86, 523-530.	1.5	14
110	Yogurt and whey beverages available in Brazilian market: Mineral and trace contents, daily intake and statistical differentiation. <i>Food Research International</i> , 2019, 119, 709-714.	2.9	13
111	Nutritional, rheological and sensory properties of butter processed with different mixtures of cow and sheep milk cream. <i>Food Bioscience</i> , 2022, 46, 101564.	2.0	13
112	Correlation between the dielectric properties and the physicochemical characteristics and proximate composition of whole, semi-skimmed and skimmed sheep milk using chemometric tools. <i>International Dairy Journal</i> , 2019, 97, 120-130.	1.5	12
113	Potentially probiotic or postbiotic pre-converted nitrite from celery produced by an axenic culture system with probiotic lacticaseibacilli strain. <i>Meat Science</i> , 2021, 174, 108408.	2.7	12
114	Probiotic fermented milks: Children's emotional responses using a product-specific emoji list. <i>Food Research International</i> , 2021, 143, 110269.	2.9	12
115	Influence of different levels of ethnocentrism of the Brazilian consumer on the choice of dulce de leche from different countries of origin. <i>Food Research International</i> , 2021, 148, 110624.	2.9	12
116	What are the challenges for ohmic heating in the food industry? Insights of a bibliometric analysis. <i>Food Research International</i> , 2022, 157, 111272.	2.9	12
117	Insights of Brazilian consumers' behavior for different coffee presentations: An exploratory study comparing hard laddering and completion task. <i>Journal of Sensory Studies</i> , 2020, 35, e12611.	0.8	11
118	Story Completion technique: A useful methodology to evaluate the risk perception of consumers from different regions of Brazil about cheeses sold at open markets. <i>Journal of Sensory Studies</i> , 2021, 36, e12702.	0.8	11
119	Dynamic aspects of salt reduction in tomato sauce by use of flavor enhancers and a bitter blocker. <i>Food Science and Technology International</i> , 2020, 26, 549-559.	1.1	10
120	Can sucrose-substitutes increase the antagonistic activity against foodborne pathogens, and improve the technological and functional properties of sheep milk kefir?. <i>Food Chemistry</i> , 2021, 351, 129290.	4.2	10
121	Fat replacement by green banana biomass: Impact on the technological, nutritional and dynamic sensory profiling of chicken mortadella. <i>Food Research International</i> , 2022, 152, 110890.	2.9	10
122	Microencapsulation with spray-chilling as an innovative strategy for probiotic low sodium requeijão cremoso processed cheese processing. <i>Food Bioscience</i> , 2022, 46, 101517.	2.0	10
123	Freeze concentration techniques as alternative methods to thermal processing in dairy manufacturing: A review. <i>Journal of Food Science</i> , 2022, 87, 488-502.	1.5	10
124	Prebiotic Low Sugar Chocolate Dairy Desserts: Physical and Optical Characteristics and Performance of PARAFAC and PCA Preference Map. <i>Journal of Food Science</i> , 2016, 81, S156-64.	1.5	9
125	Ohmic heating technology in dulce de leche: Physical and thermal profile, microstructure, and modeling of crystal size growth. <i>Food and Bioproducts Processing</i> , 2020, 124, 278-286.	1.8	9
126	Quantitative microbiological risk assessment in dairy products: Concepts and applications. <i>Trends in Food Science and Technology</i> , 2021, 111, 610-616.	7.8	9

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127	How ice cream manufactured with concentrated milk serves as a protective probiotic carrier? An in vitro gastrointestinal assay. <i>Food Science and Technology</i> , 0, 42, .	0.8	9
128	How buyer-focused projective techniques can help to gain insights into consumer perceptions about different types of eggs. <i>Food Research International</i> , 2021, 144, 110320.	2.9	9
129	Traceability: Perception and attitudes of artisanal cheese producers in Brazil. <i>Journal of Dairy Science</i> , 2020, 103, 4874-4879.	1.4	9
130	Effect of replacement of milk by block freeze concentrated whey in physicochemical and rheological properties of ice cream. <i>Food Science and Technology</i> , 0, 42, .	0.8	8
131	Effect of probiotic Minas Frescal cheese on the volatile compound and metabolic profiles assessed by nuclear magnetic resonance spectroscopy and chemometric tools. <i>Journal of Dairy Science</i> , 2021, 104, 5133-5140.	1.4	8
132	Impact of extraction methods and genotypes on the properties of starch from peach palm (<i>Bactris</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.5	8
133	Statistical approaches to determine emotional drivers and improve the acceptability of prebiotic whey soursoop beverage processed by ultrasound. <i>Journal of Sensory Studies</i> , 2022, 37, .	0.8	8
134	Lyophilized Symbiotic Mitigates Mucositis Induced by 5-Fluorouracil. <i>Frontiers in Pharmacology</i> , 2021, 12, 755871.	1.6	8
135	Using Twitter ^Â as source of information for dietary market research: a study on veganism and plantâ€based diets. <i>International Journal of Food Science and Technology</i> , 2021, 56, 61-68.	1.3	7
136	Metabolic profiling of probiotic low-sodium prato cheese with flavour enhancers: Usefulness of NMR spectroscopy and chemometric tools. <i>International Dairy Journal</i> , 2021, 119, 104992.	1.5	7
137	How microwave technology is perceived? A food safety cross-cultural study between Brazil and Portugal. <i>Food Control</i> , 2022, 134, 108763.	2.8	7
138	The impact of packaging design on the perceived quality of honey by Brazilian consumers. <i>Food Research International</i> , 2022, 151, 110887.	2.9	7
139	Brazilian infant dairy foods: mineral content and daily intake contribution. <i>British Food Journal</i> , 2018, 120, 2454-2465.	1.6	6
140	Prato cheese containing <i>Lactobacillus casei</i> 01 fails to prevent dextran sodium sulphate-induced colitis. <i>International Dairy Journal</i> , 2019, 99, 104551.	1.5	6
141	Traceability: Perceptions and attitudes of Brazilian non-bovine dairy processors. <i>Food Control</i> , 2020, 111, 107060.	2.8	6
142	Drivers of linking of Prato cheeses: An evaluation using the check all that apply (CATA) and temporal dominance of sensations (TDS) tools. <i>Food Science and Technology International</i> , 2022, 28, 379-387.	1.1	6
143	Kefir with artificial and natural dyes: Assessment of consumer knowledge, attitude, and emotional profile using emojis. <i>Journal of Sensory Studies</i> , 2022, 37, .	0.8	6
144	Conventional and alternative concentration processes in milk manufacturing: a comparative study on dairy properties. <i>Food Science and Technology</i> , 0, 42, .	0.8	6

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145	Positive effects of thermosonication in Jamun fruit dairy dessert processing. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 106040.	3.8	6
146	Green banana biomass: Physicochemical and functional properties and its potential as a fat replacer in a chicken mortadella. <i>LWT - Food Science and Technology</i> , 2021, 140, 110686.	2.5	5
147	Impact of food choice and consumption profile on the perception of food coloring on kefir labels: Insights of the projective technique of Product Personality Profiling. <i>Food Research International</i> , 2021, 150, 110802.	2.9	5
148	Probiotic Food Development: An Updated Review Based on Technological Advancement. , 2019, , 422-428.		4
149	Impact of different modified atmosphere packaging on quality parameters and probiotic survival during storage of Minas Frescal cheese. <i>Food Bioscience</i> , 2021, 43, 101338.	2.0	4
150	Food defense: Perceptions and attitudes of Brazilian dairy companies. <i>Journal of Dairy Science</i> , 2020, 103, 8675-8682.	1.4	4
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