

Erick Almeida Esmerino

List of Publications by Year in descending order

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162
papers

6,157
citations

53794

45
h-index

98798

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. Trends in Food Science and Technology, 2019, 88, 361-372.	15.1	302
2	Paraprobiotics and postbiotics: concepts and potential applications in dairy products. Current Opinion in Food Science, 2020, 32, 1-8.	8.0	164
3	The addition of inulin and Lactobacillus casei 01 in sheep milk ice cream. Food Chemistry, 2018, 246, 464-472.	8.2	162
4	Consumer perception of probiotic yogurt: Performance of check all that apply (CATA), projective mapping, sorting and intensity scale. Food Research International, 2013, 54, 601-610.	6.2	140
5	Manufacture of probiotic Minas Frescal cheese with Lactobacillus casei Zhang. Journal of Dairy Science, 2016, 99, 18-30.	3.4	123
6	Developing a synbiotic fermented milk using probiotic bacteria and organic green banana flour. Journal of Functional Foods, 2017, 38, 242-250.	3.4	119
7	Physico-chemical changes during storage and sensory acceptance of low sodium probiotic Minas cheese added with arginine. Food Chemistry, 2016, 196, 628-637.	8.2	118
8	Probiotics in Goat Milk Products: Delivery Capacity and Ability to Improve Sensory Attributes. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 867-882.	11.7	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. Journal of Dairy Science, 2018, 101, 8837-8846.	3.4	110
10	High-intensity ultrasound: A novel technology for the development of probiotic and prebiotic dairy products. Ultrasonics Sonochemistry, 2019, 57, 12-21.	8.2	110
11	Probiotic Minas Frescal cheese added with L. casei 01: Physicochemical and bioactivity characterization and effects on hematological/biochemical parameters of hypertensive overweighted women – A randomized double-blind pilot trial. Journal of Functional Foods, 2018, 45, 435-443.	3.4	109
12	Impact of probiotics and prebiotics on food texture. Current Opinion in Food Science, 2020, 33, 38-44.	8.0	104
13	Hypertension parameters are attenuated by the continuous consumption of probiotic Minas cheese. Food Research International, 2015, 76, 611-617.	6.2	89
14	Dairy processing using supercritical carbon dioxide technology: Theoretical fundamentals, quality and safety aspects. Trends in Food Science and Technology, 2017, 64, 94-101.	15.1	84
15	Consumer-based product characterization using Pivot Profile, Projective Mapping and Check-all-that-apply (CATA): A comparative case with Greek yogurt samples. Food Research International, 2017, 99, 375-384.	6.2	83
16	The xylooligosaccharide addition and sodium reduction in requeijão cremoso processed cheese. Food Research International, 2018, 107, 137-147.	6.2	82
17	Prebiotics addition in sheep milk ice cream: A rheological, microstructural and sensory study. Journal of Functional Foods, 2017, 35, 564-573.	3.4	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. Journal of Dairy Science, 2017, 100, 6100-6110.	3.4	80

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19	Guava-flavored whey beverage processed by cold plasma technology: Bioactive compounds, fatty acid profile and volatile compounds. Food Chemistry, 2019, 279, 120-127.	8.2	80
20	Postprandial glycemia in healthy subjects: Which probiotic dairy food is more adequate?. Journal of Dairy Science, 2020, 103, 1110-1119.	3.4	79
21	The antimicrobial, antioxidant and sensory properties of garlic and its derivatives in Brazilian low-sodium frankfurters along shelf-life. Food Research International, 2016, 84, 1-8.	6.2	76
22	Novel and successful free comments method for sensory characterization of chocolate ice cream: A comparative study between pivot profile and comment analysis. Journal of Dairy Science, 2016, 99, 3408-3420.	3.4	74
23	Consumers' perceptions toward 3 different fermented dairy products: Insights from focus groups, word association, and projective mapping. Journal of Dairy Science, 2017, 100, 8849-8860.	3.4	73
24	Ohmic Heating: A potential technology for sweet whey processing. Food Research International, 2018, 106, 771-779.	6.2	73
25	Impact of prebiotics on the rheological characteristics and volatile compounds of Greek yogurt. LWT - Food Science and Technology, 2019, 105, 371-376.	5.2	70
26	Whey-grape juice drink processed by supercritical carbon dioxide technology: Physicochemical characteristics, bioactive compounds and volatile profile. Food Chemistry, 2018, 239, 697-703.	8.2	69
27	Ultrasound processing of fresh and frozen semi-skimmed sheep milk and its effects on microbiological and physical-chemical quality. Ultrasonics Sonochemistry, 2019, 51, 241-248.	8.2	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). Food Research International, 2017, 101, 249-258.	6.2	64
29	Impact of nonthermal processing on different milk enzymes. International Journal of Dairy Technology, 2019, 72, 481-495.	2.8	64
30	Reformulating Minas Frescal cheese using consumers' perceptions: Insights from intensity scales and check-all-that-apply questionnaires. Journal of Dairy Science, 2017, 100, 6111-6124.	3.4	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. Food Chemistry, 2018, 248, 192-200.	8.2	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. Food Research International, 2017, 102, 553-558.	6.2	60
33	Microwave Processing: Current Background and Effects on the Physicochemical and Microbiological Aspects of Dairy Products. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 67-83.	11.7	58
34	Adding lysine and yeast extract improves sensory properties of low sodium salted meat. Meat Science, 2020, 159, 107911.	5.5	58
35	Ohmic heating for processing of whey-raspberry flavored beverage. Food Chemistry, 2019, 297, 125018.	8.2	57
36	The addition of xyloligoosaccharide in strawberry-flavored whey beverage. LWT - Food Science and Technology, 2019, 109, 118-122.	5.2	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.	5.5	57
38	Manufacture of Requeijão cremoso processed cheese with galactooligosaccharide. <i>Carbohydrate Polymers</i> , 2017, 174, 869-875.	10.2	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.	3.4	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.	6.2	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.	1.6	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.	3.4	53
43	Possibilities for using ohmic heating in Minas Frescal cheese production. <i>Food Research International</i> , 2020, 131, 109027.	6.2	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.	6.2	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.	5.2	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.	6.2	47
47	Dairy foods and positive impact on the consumer's health. <i>Advances in Food and Nutrition Research</i> , 2019, 89, 95-164.	3.0	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.	15.1	47
49	Effect of sodium reduction and flavor enhancer addition on probiotic Prato cheese processing. <i>Food Research International</i> , 2017, 99, 247-255.	6.2	47
50	Cheese. What is its contribution to the sodium intake of Brazilians?. <i>Appetite</i> , 2013, 66, 84-88.	3.7	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.	3.4	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.	6.2	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.	6.2	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.	6.2	46

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55	Brazilian cheeses: A survey covering physicochemical characteristics, mineral content, fatty acid profile and volatile compounds. Food Research International, 2018, 108, 18-26.	6.2	45
56	Whey protein films added with galactooligosaccharide and xylooligosaccharide. Food Hydrocolloids, 2020, 104, 105755.	10.7	44
57	Preferred attribute elicitation methodology compared to conventional descriptive analysis: A study using probiotic yogurt sweetened with xylitol and added with prebiotic components. Journal of Sensory Studies, 2020, 35, e12602.	1.6	42
58	Effect of incorporation of antioxidants on the chemical, rheological, and sensory properties of probiotic petit suisse cheese. Journal of Dairy Science, 2016, 99, 1762-1772.	3.4	41
59	Probiotic Prato cheese attenuates cigarette smoke-induced injuries in mice. Food Research International, 2019, 123, 697-703.	6.2	40
60	Guava flavored whey-beverage processed by cold plasma: Physical characteristics, thermal behavior and microstructure. Food Research International, 2019, 119, 564-570.	6.2	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). Food Research International, 2020, 134, 109217.	6.2	38
62	Sensory evaluation of a novel prebiotic sheep milk strawberry beverage. LWT - Food Science and Technology, 2018, 98, 94-98.	5.2	37
63	Fermented whey dairy beverage offers protection against Salmonella enterica ssp. enterica serovar Typhimurium infection in mice. Journal of Dairy Science, 2019, 102, 6756-6765.	3.4	37
64	Survival analysis: A consumer-friendly method to estimate the optimum sucrose level in probiotic petit suisse. Journal of Dairy Science, 2015, 98, 7544-7551.	3.4	36
65	Growth potential of Listeria monocytogenes in probiotic cottage cheese formulations with reduced sodium content. Food Research International, 2016, 81, 180-187.	6.2	36
66	Sensory profiling of low sodium frankfurter containing garlic products: Adequacy of Polarized Projective Mapping compared with trained panel. Meat Science, 2017, 131, 90-98.	5.5	36
67	Dairy products with prebiotics: An overview of the health benefits, technological and sensory properties. International Dairy Journal, 2021, 117, 105009.	3.0	36
68	Differential scanning calorimetry coupled with machine learning technique: An effective approach to determine the milk authenticity. Food Control, 2021, 121, 107585.	5.5	35
69	Synbiotic sheep milk ice cream reduces chemically induced mouse colon carcinogenesis. Journal of Dairy Science, 2021, 104, 7406-7414.	3.4	34
70	Probiotic dairy foods and postprandial glycemia: A mini-review. Trends in Food Science and Technology, 2020, 101, 165-171.	15.1	34
71	Probiotic Prato cheese consumption attenuates development of renal calculi in animal model of urolithiasis. Journal of Functional Foods, 2018, 49, 378-383.	3.4	31
72	Effect of Lactobacillus rhamnosus on growth of Listeria monocytogenes and Staphylococcus aureus in a probiotic Minas Frescal cheese. Food Microbiology, 2020, 92, 103557.	4.2	30

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73	Antiproliferative and apoptotic effects of probiotic whey dairy beverages in human prostate cell lines. Food Research International, 2020, 137, 109450.	6.2	30
74	Functional meat products: Trends in pro-, pre-, syn-, para- and post-biotic use. Food Research International, 2022, 154, 111035.	6.2	30
75	Omega-3 enriched chocolate milk: A functional drink to improve health during exhaustive exercise. Journal of Functional Foods, 2015, 14, 676-683.	3.4	29
76	Physical hazards in dairy products: Incidence in a consumer complaint website in Brazil. Food Control, 2018, 86, 66-70.	5.5	28
77	Exploration of gender differences in bottled mineral water consumption: A projective study of consumer's perception in Brazil. Journal of Sensory Studies, 2018, 33, e12434.	1.6	28
78	Paraprobiotic obtained by ohmic heating added in whey-grape juice drink is effective to control postprandial glycemia in healthy adults. Food Research International, 2021, 140, 109905.	6.2	28
79	Effects of microwave heating on the chemical composition and bioactivity of orange juice-milk beverages. Food Chemistry, 2021, 345, 128746.	8.2	28
80	Cheese whey exploitation in Brazil: a questionnaire survey. Food Science and Technology, 2019, 39, 788-791.	1.7	28
81	Benefits of thermosonication in orange juice whey drink processing. Innovative Food Science and Emerging Technologies, 2022, 75, 102876.	5.6	28
82	Therapeutic Effects of Probiotic Minas Frescal Cheese on the Attenuation of Ulcerative Colitis in a Murine Model. Frontiers in Microbiology, 2021, 12, 623920.	3.5	27
83	Impact assessment of different electric fields on the quality parameters of blueberry flavored dairy desserts processed by Ohmic Heating. Food Research International, 2020, 134, 109235.	6.2	26
84	Chemical, sensory, and functional properties of whey-based popsicles manufactured with watermelon juice concentrated at different temperatures. Food Chemistry, 2018, 255, 58-66.	8.2	25
85	The free listing task for describing the sensory profiling of dairy foods: A case study with microfiltered goat whey orange juice beverage. Journal of Sensory Studies, 2020, 35, e12594.	1.6	25
86	Sodium reduction and flavor enhancers addition: is there an impact on the availability of minerals from probiotic Prato cheese?. LWT - Food Science and Technology, 2018, 93, 287-292.	5.2	24
87	Detection of formaldehyde in raw milk by time domain nuclear magnetic resonance and chemometrics. Food Control, 2020, 110, 107006.	5.5	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. LWT - Food Science and Technology, 2020, 126, 109342.	5.2	24
89	Nuclear magnetic resonance as an analytical tool for monitoring the quality and authenticity of dairy foods. Trends in Food Science and Technology, 2021, 108, 84-91.	15.1	24
90	Consumer innovativeness and perception about innovative processing technologies: A case study with sliced Prato cheese processed by ultraviolet radiation. International Journal of Dairy Technology, 2021, 74, 768-777.	2.8	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.	1.6	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.	5.6	23
93	Processing raspberry-flavored whey drink using ohmic heating: Physical, thermal and microstructural considerations. <i>Food Research International</i> , 2019, 123, 20-26.	6.2	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.	5.2	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.	3.4	21
96	Advantages of using ohmic heating in Dulce de Leche manufacturing. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102475.	5.6	21
97	Sorting task as a tool to elucidate the sensory patterns of artisanal cheeses. <i>Journal of Sensory Studies</i> , 2020, 35, e12562.	1.6	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.	5.5	20
99	Advantages of microfiltration processing of goat whey orange juice beverage. <i>Food Research International</i> , 2020, 132, 109060.	6.2	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.	6.2	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.	3.1	19
102	Technological benefits of using inulin and xylooligosaccharide in dulce de leche. <i>Food Hydrocolloids</i> , 2021, 110, 106158.	10.7	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.	4.7	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.	3.4	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.	3.4	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.	1.6	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.	5.2	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.	3.4	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.	3.1	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.	6.2	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.	4.4	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.	3.0	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.	5.5	12
114	Probiotic fermented milks: Children's emotional responses using a product-specific emoji list. <i>Food Research International</i> , 2021, 143, 110269.	6.2	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.	6.2	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.	6.2	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.	1.6	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.	1.6	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.	2.2	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.	8.2	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.	6.2	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.	4.4	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.	3.1	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.	3.1	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.	3.6	9
126	Quantitative microbiological risk assessment in dairy products: Concepts and applications. <i>Trends in Food Science and Technology</i> , 2021, 111, 610-616.	15.1	9

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127	How ice cream manufactured with concentrated milk serves as a protective probiotic carrier? An in vitro gastrointestinal assay. Food Science and Technology, 0, 42, .	1.7	9
128	How buyer-focused projective techniques can help to gain insights into consumer perceptions about different types of eggs. Food Research International, 2021, 144, 110320.	6.2	9
129	Traceability: Perception and attitudes of artisanal cheese producers in Brazil. Journal of Dairy Science, 2020, 103, 4874-4879.	3.4	9
130	Effect of replacement of milk by block freeze concentrated whey in physicochemical and rheological properties of ice cream. Food Science and Technology, 0, 42, .	1.7	8
131	Effect of probiotic Minas Frescal cheese on the volatile compound and metabolic profiles assessed by nuclear magnetic resonance spectroscopy and chemometric tools. Journal of Dairy Science, 2021, 104, 5133-5140.	3.4	8
132	Impact of extraction methods and genotypes on the properties of starch from peach palm (Bactris Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	5.2	8
133	Statistical approaches to determine emotional drivers and improve the acceptability of prebiotic whey soursop beverage processed by ultrasound. Journal of Sensory Studies, 2022, 37, .	1.6	8
134	Lyophilized Symbiotic Mitigates Mucositis Induced by 5-Fluorouracil. Frontiers in Pharmacology, 2021, 12, 755871.	3.5	8
135	Using Twitter^{Â®} as source of information for dietary market research: a study on veganism and plantâ€based diets. International Journal of Food Science and Technology, 2021, 56, 61-68.	2.7	7
136	Metabolic profiling of probiotic low-sodium prato cheese with flavour enhancers: Usefulness of NMR spectroscopy and chemometric tools. International Dairy Journal, 2021, 119, 104992.	3.0	7
137	How microwave technology is perceived? A food safety cross-cultural study between Brazil and Portugal. Food Control, 2022, 134, 108763.	5.5	7
138	The impact of packaging design on the perceived quality of honey by Brazilian consumers. Food Research International, 2022, 151, 110887.	6.2	7
139	Brazilian infant dairy foods: mineral content and daily intake contribution. British Food Journal, 2018, 120, 2454-2465.	2.9	6
140	Prato cheese containing Lactobacillus casei 01 fails to prevent dextran sodium sulphate-induced colitis. International Dairy Journal, 2019, 99, 104551.	3.0	6
141	Traceability: Perceptions and attitudes of Brazilian non-bovine dairy processors. Food Control, 2020, 111, 107060.	5.5	6
142	Drivers of linking of Prato cheeses: An evaluation using the check all that apply (CATA) and temporal dominance of sensations (TDS) tools. Food Science and Technology International, 2022, 28, 379-387.	2.2	6
143	Kefir with artificial and natural dyes: Assessment of consumer knowledge, attitude, and emotional profile using emojis. Journal of Sensory Studies, 2022, 37, .	1.6	6
144	Conventional and alternative concentration processes in milk manufacturing: a comparative study on dairy properties. Food Science and Technology, 0, 42, .	1.7	6

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145	Positive effects of thermosonication in Jamun fruit dairy dessert processing. Ultrasonics Sonochemistry, 2022, 86, 106040.	8.2	6
146	Green banana biomass: Physicochemical and functional properties and its potential as a fat replacer in a chicken mortadella. LWT - Food Science and Technology, 2021, 140, 110686.	5.2	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. Food Research International, 2021, 150, 110802.	6.2	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. Food Bioscience, 2021, 43, 101338.	4.4	4
150	Food defense: Perceptions and attitudes of Brazilian dairy companies. Journal of Dairy Science, 2020, 103, 8675-8682.	3.4	4
151	Microwave heating impacts positively on the physical properties of orange juice+milk beverage. International Journal of Dairy Technology, 0, , .	2.8	4
152	Development of a Checklist for Assessing Good Hygiene Practices of Fresh-Cut Fruits and Vegetables Using Focus Group Interviews. Foodborne Pathogens and Disease, 2018, 15, 132-140.	1.8	3
153	Bottled mineral water: classic and temporal descriptive sensory analysis associated with liking. British Food Journal, 2018, 120, 1547-1560.	2.9	3
154	Charcoal-barbecued Coalho cheese: An investigation on the formation and ingestion of polycyclic aromatic hydrocarbons. LWT - Food Science and Technology, 2020, 124, 109186.	5.2	3
155	<sc><i>Preference Sorting</i></sc> as a tool for Dulce de Leches' drivers of liking determination. Journal of Sensory Studies, 2021, 36, e12634.	1.6	3
156	Cold Plasma. , 2021, , 109-135.		3
157	Concentrated whey from block freeze concentration or milk-based ice creams on Bifidobacterium BB-12 survival under in vitro simulated gastrointestinal conditions. Food Science and Technology, 0, 42, .	1.7	3
158	Impact assessment of the implementation of food defense plan in a Brazilian army military organization. Food Control, 2020, 118, 107288.	5.5	2
159	Ultrasound for Probiotic and Prebiotic Foods. , 2021, , 293-307.		2
160	Brazilian Yogurt-like Products. , 2017, , 331-351.		1
161	Electric Technologies Applied to Probiotic and Prebiotic Food. , 2021, , 283-292.		0
162	Probiotic milk drink as adjuvant therapy for the treatment of periodontitis: a randomized clinical trial with 180 days follow-up. Food Science and Technology, 0, 42, .	1.7	0