## **Camila Cutrim**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5798395/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Microencapsulation of green tea polyphenols by ionic gelation and spray chilling methods. Journal of Food Science and Technology, 2019, 56, 3561-3570.	2.8	24
2	A review on polyphenols: Classification, beneficial effects and their application in dairy products. International Journal of Dairy Technology, 2018, 71, 564-578.	2.8	100
3	Survival of Escherichia coli O157:H7 during manufacture and storage of traditional and low lactose yogurt. LWT - Food Science and Technology, 2016, 70, 178-184.	5.2	23
4	LACTOSE HYDROLYSIS AND ORGANIC ACIDS PRODUCTION IN YOGURT PREPARED WITH DIFFERENT ONSET TEMPERATURES OF ENZYMATIC ACTION AND FERMENTATION. Ciencia Animal Brasileira, 0, 20, .	0.3	12