

# Rennan Gusmão

## List of Publications by Year in descending order

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13  
papers

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citations

1478505

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1372567

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docs citations

13  
times ranked

183  
citing authors

#	ARTICLE	IF	CITATIONS
1	Desenvolvimento de amaciante de carne à base de tamarindo em pó liofilizado. Research, Society and Development, 2022, 11, e22411931510.	0.1	0
2	Estimativa do desperdício das dietas hospitalares associado a satisfação e aceitação dos pacientes no Hospital Universitário Alcides Carneiro em Campina Grande -PB. Research, Society and Development, 2021, 10, e37410111913.	0.1	0
3	Obtenção e caracterização físico-química de petit suisse prebiótico de bafala. Research, Society and Development, 2021, 10, e37810111856.	0.1	0
4	Rheological and technological characterization of red rice modified starch and jaboticaba peel powder mixtures. Scientific Reports, 2021, 11, 9284.	3.3	15
5	Extraction and Characterization of Native Starch From Black and Red Rice. Journal of Agricultural Studies, 2020, 8, 1.	0.1	4
6	Impact of Spray Drying Parameters on Lactose-Free Milk Powder Properties and Composition. Journal of Agricultural Studies, 2020, 8, 32.	0.1	8
7	Solid-state fermentation for single-cell protein enrichment of guava and cashew by-products and inclusion on cereal bars. Biocatalysis and Agricultural Biotechnology, 2020, 25, 101576.	3.1	31
8	Influence of enzymatic hydrolysis on the properties of red rice starch. International Journal of Biological Macromolecules, 2019, 141, 1210-1219.	7.5	55
9	Production of prebiotic gluten-free bread with red rice flour and different microbial transglutaminase concentrations: modeling, sensory and multivariate data analysis. Journal of Food Science and Technology, 2019, 56, 2949-2958.	2.8	16
10	Replacement of Fat by Natural Fibers in Chicken Burgers with Reduced Sodium Content. The Open Food Science Journal, 2019, 11, 1-8.	1.0	5
11	Caracterização tecnológica de cookies produzidos com diferentes concentrações de farinha de algaroba durante armazenamento por 120 dias. Brazilian Journal of Food Technology, 2018, 21, .	0.8	6
12	Partial replacement of sodium chloride by potassium chloride in the formulation of French bread: effect on the physical, physicochemical and sensory parameters. Food Science and Technology, 2017, 37, 55-62.	1.7	2
13	Particle size, morphological, rheological, physicochemical characterization and designation of minerals in mesquite flour ( Prosopis juliflora ). Journal of Cereal Science, 2016, 69, 119-124.	3.7	20