Weber da Silva Robazza

List of Publications by Year
in descending order

30	373	932766 10	839053 18
papers	citations	h-index	g-index

30	30	30	467
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of phytogenic feed additive based on thymol, carvacrol and cinnamic aldehyde on body weight, blood parameters and environmental bacteria in broilers chickens. Microbial Pathogenesis, 2018, 125, 168-176.	1.3	58
2	<b>Comparing non-linear mathematical models to describe growth of different animals. Acta Scientiarum - Animal Sciences, 2017, 39, 73.	0.3	46
3	Sucrose Solubility in Binary Liquid Mixtures Formed by Waterâ€“Methanol, Waterâ€“Ethanol, and Methanolâ€“Ethanol at 303 and 313 K. Journal of Chemical & Engineering Data, 2016, 61, 2997-3002.	1.0	28
4	Effect of the addition of antimicrobial oregano (Origanum vulgare) and rosemary (Rosmarinus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 sausage. Brazilian Journal of Microbiology, 2020, 51, 289-301.	0.8	21
5	Mathematical modeling of microbial growth in milk. Food Science and Technology, 2011, 31, 891-896.	0.8	20
6	Evaluating and predicting egg quality indicators through principal component analysis and artificial neural networks. LWT - Food Science and Technology, 2021, 148, 111720.	2.5	15
7	Synergistic and antimicrobial properties of commercial turmeric (Curcuma longa) essential oil against pathogenic bacteria. Food Science and Technology, 2012, 32, 525-530.	0.8	14
8	Experimental study and modeling of citric acid solubility in alcohol mixtures. Journal of Food Engineering, 2018, 237, 96-102.	2.7	14
9	Oregano essential oil in the diet of laying hens in winter reduces lipid peroxidation in yolks and increases shelf life in eggs. Journal of Thermal Biology, 2019, 85, 102409.	1.1	14
10	Oregano essential oil (Origanum vulgare) to feed laying hens and its effects on animal health. Anais Da Academia Brasileira De Ciencias, 2019, 91, e20170901.	0.3	14
11	Salting-out precipitation of NaCl, KCl and NH4Cl in mixtures of water and methanol described by the modified Pitzer model. Journal of Chemical Thermodynamics, 2020, 150, 106202.	1.0	14
12	Identifying adulteration of raw bovine milk with urea through electrochemical impedance spectroscopy coupled with chemometric techniques. Food Chemistry, 2022, 385, 132678.	4.2	12
13	Modeling and parameters estimation for the solubility calculations of nicotinamide using UNIFAC and COSMO-based models. Fluid Phase Equilibria, 2021, 535, 112970.	1.4	11
14	Experimental study and thermodynamic modeling of xylitol and sorbitol solubility in mixtures of methanol and ethanol at different temperatures. Journal of Molecular Liquids, 2017, 248, 509-514.	2.3	10
15	Use of modified Richards model to predict isothermal and non-isothermal microbial growth. Brazilian Journal of Microbiology, 2018, 49, 614-620.	0.8	10
16	Application of a Model Based on the Central Limit Theorem to Predict Growth of Pseudomonas spp. in Fish Meat. Food and Bioprocess Technology, 2017, 10, 1685-1694.	2.6	9
17	Development of a general model to describe Salmonella spp. growth in chicken meat subjected to different temperature profiles. Food Control, 2020, 112, 107151.	2.8	9
18	Phase Equilibrium Involving Xylitol, Water, and Ethylene Glycol or 1,2-Propylene Glycol: Experimental Data, Activity Coefficient Modeling, and Prediction with Artificial Neural Network-Molecular Descriptors. Industrial & Engineering Chemistry Research, 2018, 57, 10675-10683.	1.8	8

#	Article	IF	Citations
19	Solubility and Pseudo Polymorphic Behavior of Nicotinic Acid in Alcoholic Solutions: Experimental Data and Phase Equilibrium Modeling. Industrial & Engineering Chemistry Research, 2020, 59, 1319-1326.	1.8	8
20	Capacity of solutions involving organic acids in the extraction of the anthocyanins present in jabuticaba skins (Myrciaria cauliflora) and red cabbage leaves (Brassica oleracea). Journal of Food Science and Technology, 2020, 57, 3995-4002.	1.4	7
21	Modeling of the solid-liquid equilibrium of NaCl, KCl and NH4Cl in mixtures of water and ethanol by the modified Pitzer model. Journal of Molecular Liquids, 2021, 322, 114968.	2.3	6
22	Modeling Salmonella spp. inactivation in chicken meat subjected to isothermal and non-isothermal temperature profiles. International Journal of Food Microbiology, 2021, 344, 109110.	2.1	6
23	Xylitol solubility in DMFÂ+ ethylene glycol or 1,2-propylene glycol: Measurement and modeling with PC-SAFT and CPA equations of state and UNIFAC activity coefficient model. Fluid Phase Equilibria, 2020, 519, 112651.	1.4	4
24	Evaluation of soil contamination by heavy metals at public cemeteries in the municipality of Lages, southern Brazil. Engenharia Sanitaria E Ambiental, 2021, 26, 883-891.	0.1	4
25	Aqueous viscosity of carbohydrates: Experimental data, activity coefficient modeling, and prediction with artificial neural network-molecular descriptors. Journal of Molecular Liquids, 2021, 322, 114932.	2.3	3
26	Evaluation of a new mathematical model to describe Clostridium perfringens growth during the cooling of cooked ground beef. Food Science and Technology, 2013, 33, 507-512.	0.8	2
27	Phase Equilibrium Involving Xylose, Water, and Ethylene Glycol or 1,2-Propylene Glycol at Different Temperatures. Journal of Chemical & Engineering Data, 2019, 64, 2163-2169.	1.0	2
28	Evaluation of the combined effect of temperature and potassium sorbate on physicochemical and microbial quality of modified atmosphere packaged sliced Mozzarella cheese. Journal of Food Processing and Preservation, 2021, 45, e15136.	0.9	2
29	Aspectos e peculiaridades da produÃ§Ã£o comercial de mamÃ£o (Carica papaya Linnaeus) no Brasil: estratÃ©gias para o futuro da cultura. Research, Society and Development, 2021, 10, e544101220551.	0.0	1
30	CaracterizaÃ§Ã£o fÃsico-quÃmica e modelagem das isotermas de sorÃ§Ã£o de Ã¡gua em amostras de cana-de-aÃ§Ãºcar (Saccharum officinarum L.). Scientia Plena, 2021, 17, .	0.1	1