

Weber da Silva Robazza

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

373
citations

932766

10
h-index

839053

18
g-index

30
all docs

30
docs citations

30
times ranked

467
citing authors

#	ARTICLE	IF	CITATIONS
1	Identifying adulteration of raw bovine milk with urea through electrochemical impedance spectroscopy coupled with chemometric techniques. <i>Food Chemistry</i> , 2022, 385, 132678.	4.2	12
2	Aqueous viscosity of carbohydrates: Experimental data, activity coefficient modeling, and prediction with artificial neural network-molecular descriptors. <i>Journal of Molecular Liquids</i> , 2021, 322, 114932.	2.3	3
3	Modeling of the solid-liquid equilibrium of NaCl, KCl and NH ₄ Cl in mixtures of water and ethanol by the modified Pitzer model. <i>Journal of Molecular Liquids</i> , 2021, 322, 114968.	2.3	6
4	Evaluation of the combined effect of temperature and potassium sorbate on physicochemical and microbial quality of modified atmosphere packaged sliced Mozzarella cheese. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15136.	0.9	2
5	Modeling Salmonella spp. inactivation in chicken meat subjected to isothermal and non-isothermal temperature profiles. <i>International Journal of Food Microbiology</i> , 2021, 344, 109110.	2.1	6
6	Modeling and parameters estimation for the solubility calculations of nicotinamide using UNIFAC and COSMO-based models. <i>Fluid Phase Equilibria</i> , 2021, 535, 112970.	1.4	11
7	Evaluating and predicting egg quality indicators through principal component analysis and artificial neural networks. <i>LWT - Food Science and Technology</i> , 2021, 148, 111720.	2.5	15
8	Aspectos e peculiaridades da produção comercial de mamão (Carica papaya Linnaeus) no Brasil: estratégias para o futuro da cultura. <i>Research, Society and Development</i> , 2021, 10, e544101220551.	0.0	1
9	Evaluation of soil contamination by heavy metals at public cemeteries in the municipality of Lages, southern Brazil. <i>Engenharia Sanitaria E Ambiental</i> , 2021, 26, 883-891.	0.1	4
10	Caracterização físico-química e modelagem das isotermas de sorção de água em amostras de cana-de-açúcar (<i>Saccharum officinarum</i> L.). <i>Scientia Plena</i> , 2021, 17, .	0.1	1
11	Effect of the addition of antimicrobial oregano (<i>Origanum vulgare</i>) and rosemary (<i>Rosmarinus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 sausage. <i>Brazilian Journal of Microbiology</i> , 2020, 51, 289-301.	0.8	21
12	Xylitol solubility in DMF+ ethylene glycol or 1,2-propylene glycol: Measurement and modeling with PC-SAFT and CPA equations of state and UNIFAC activity coefficient model. <i>Fluid Phase Equilibria</i> , 2020, 519, 112651.	1.4	4
13	Salting-out precipitation of NaCl, KCl and NH ₄ Cl in mixtures of water and methanol described by the modified Pitzer model. <i>Journal of Chemical Thermodynamics</i> , 2020, 150, 106202.	1.0	14
14	Development of a general model to describe Salmonella spp. growth in chicken meat subjected to different temperature profiles. <i>Food Control</i> , 2020, 112, 107151.	2.8	9
15	Solubility and Pseudo Polymorphic Behavior of Nicotinic Acid in Alcoholic Solutions: Experimental Data and Phase Equilibrium Modeling. <i>Industrial & Engineering Chemistry Research</i> , 2020, 59, 1319-1326.	1.8	8
16	Capacity of solutions involving organic acids in the extraction of the anthocyanins present in jaboticaba skins (<i>Myrciaria cauliflora</i>) and red cabbage leaves (<i>Brassica oleracea</i>). <i>Journal of Food Science and Technology</i> , 2020, 57, 3995-4002.	1.4	7
17	Oregano essential oil in the diet of laying hens in winter reduces lipid peroxidation in yolks and increases shelf life in eggs. <i>Journal of Thermal Biology</i> , 2019, 85, 102409.	1.1	14
18	Phase Equilibrium Involving Xylose, Water, and Ethylene Glycol or 1,2-Propylene Glycol at Different Temperatures. <i>Journal of Chemical & Engineering Data</i> , 2019, 64, 2163-2169.	1.0	2

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19	Oregano essential oil (<i>Origanum vulgare</i>) to feed laying hens and its effects on animal health. <i>Anais Da Academia Brasileira De Ciencias</i> , 2019, 91, e20170901.	0.3	14
20	Use of modified Richards model to predict isothermal and non-isothermal microbial growth. <i>Brazilian Journal of Microbiology</i> , 2018, 49, 614-620.	0.8	10
21	Effects of phytogetic feed additive based on thymol, carvacrol and cinnamic aldehyde on body weight, blood parameters and environmental bacteria in broilers chickens. <i>Microbial Pathogenesis</i> , 2018, 125, 168-176.	1.3	58
22	Experimental study and modeling of citric acid solubility in alcohol mixtures. <i>Journal of Food Engineering</i> , 2018, 237, 96-102.	2.7	14
23	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. <i>Industrial & Engineering Chemistry Research</i> , 2018, 57, 10675-10683.	1.8	8
24	Application of a Model Based on the Central Limit Theorem to Predict Growth of <i>Pseudomonas</i> spp. in Fish Meat. <i>Food and Bioprocess Technology</i> , 2017, 10, 1685-1694.	2.6	9
25	Experimental study and thermodynamic modeling of xylitol and sorbitol solubility in mixtures of methanol and ethanol at different temperatures. <i>Journal of Molecular Liquids</i> , 2017, 248, 509-514.	2.3	10
26	Comparing non-linear mathematical models to describe growth of different animals. <i>Acta Scientiarum - Animal Sciences</i> , 2017, 39, 73.	0.3	46
27	Sucrose Solubility in Binary Liquid Mixtures Formed by Water"Methanol, Water"Ethanol, and Methanol"Ethanol at 303 and 313 K. <i>Journal of Chemical & Engineering Data</i> , 2016, 61, 2997-3002.	1.0	28
28	Evaluation of a new mathematical model to describe <i>Clostridium perfringens</i> growth during the cooling of cooked ground beef. <i>Food Science and Technology</i> , 2013, 33, 507-512.	0.8	2
29	Synergistic and antimicrobial properties of commercial turmeric (<i>Curcuma longa</i>) essential oil against pathogenic bacteria. <i>Food Science and Technology</i> , 2012, 32, 525-530.	0.8	14
30	Mathematical modeling of microbial growth in milk. <i>Food Science and Technology</i> , 2011, 31, 891-896.	0.8	20