

# Ana Carolina Conti-Silva

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6290681/publications.pdf>

Version: 2024-02-01

48  
papers

683  
citations

686830

13  
h-index

610482

24  
g-index

48  
all docs

48  
docs citations

48  
times ranked

918  
citing authors

#	ARTICLE	IF	CITATIONS
1	Texture profile and correlation between sensory and instrumental analyses on extruded snacks. <i>Journal of Food Engineering</i> , 2014, 121, 9-14.	2.7	130
2	Sensory profile and preference mapping of orange cakes with addition of prebiotics inulin and oligofructose. <i>LWT - Food Science and Technology</i> , 2012, 48, 37-42.	2.5	56
3	Potentiality of gluten-free chocolate cookies with added inulin/oligofructose: Chemical, physical and sensory characterization. <i>LWT - Food Science and Technology</i> , 2018, 90, 172-179.	2.5	31
4	Umami Ingredient: Flavor enhancer from shiitake ( <i>Lentinula edodes</i> ) byproducts. <i>Food Research International</i> , 2020, 137, 109540.	2.9	31
5	Sensory characteristics, brand and probiotic claim on the overall liking of commercial probiotic fermented milks: Which one is more relevant?. <i>Food Research International</i> , 2019, 116, 184-189.	2.9	29
6	Application of response surface methodology for the optimization of oxidants in wheat flour. <i>Food Chemistry</i> , 2007, 101, 131-139.	4.2	27
7	Extrusion of flavored corn grits: Structural characteristics, volatile compounds retention and sensory acceptability. <i>LWT - Food Science and Technology</i> , 2013, 54, 434-439.	2.5	27
8	Cereal bars produced with banana peel flour: evaluation of acceptability and sensory profile. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 134-139.	1.7	26
9	Umami Ingredient, a newly developed flavor enhancer from shiitake byproducts, in low-sodium products: A study case of application in corn extruded snacks. <i>LWT - Food Science and Technology</i> , 2021, 138, 110806.	2.5	21
10	Effects of Extrusion on the Emulsifying Properties of Rumen and Soy Protein. <i>Food Biophysics</i> , 2010, 5, 94-102.	1.4	19
11	Effect of grape pre-drying and static pomace contact on physicochemical properties and sensory acceptance of Brazilian (Bordão and Isabel) red wines. <i>European Food Research and Technology</i> , 2012, 235, 345-354.	1.6	16
12	Active packaging for postharvest storage of cherry tomatoes: Different strategies for application of microencapsulated essential oil. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100723.	3.3	16
13	Cheese-flavored expanded snacks with low lipid content: Oil effects on the in vitro release of butyric acid and on the duration of the dominant sensations of the products. <i>LWT - Food Science and Technology</i> , 2019, 105, 30-36.	2.5	15
14	Physical and sensory characteristics of cheese-flavored expanded snacks obtained using butyric acid and cysteine as aroma precursors: Effects of extrusion temperature and sunflower oil content. <i>LWT - Food Science and Technology</i> , 2020, 122, 109001.	2.5	15
15	The effects of extrusion conditions and the addition of volatile compounds and flavour enhancers to corn grits on the retention of the volatile compounds and texture of the extrudates. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1896-1902.	1.3	14
16	Pre-extrusion aromatization of a soy protein isolate using volatile compounds and flavor enhancers: Effects on physical characteristics, volatile retention and sensory characteristics of extrudates. <i>Food Research International</i> , 2014, 62, 375-381.	2.9	14
17	Viscosity of liquid and semisolid materials: Establishing correlations between instrumental analyses and sensory characteristics. <i>Journal of Texture Studies</i> , 2018, 49, 569-577.	1.1	14
18	Microbiological and physical-chemical characteristics of honeys from the bee <i>Melipona fasciculata</i> produced in two regions of Brazil. <i>Ciencia Rural</i> , 2018, 48, .	0.3	13

#	ARTICLE	IF	CITATIONS
19	Acoustic settings combination as a sensory crispness indicator of dry crispy food. <i>Journal of Texture Studies</i> , 2020, 51, 232-241.	1.1	13
20	Papaya nectar formulated with prebiotics: Chemical characterization and sensory acceptability. <i>LWT - Food Science and Technology</i> , 2015, 62, 854-860.	2.5	12
21	An integrated instrumental and sensory techniques for assessing liking, softness and emotional related of gluten-free bread based on blended rice and bean flour. <i>Food Research International</i> , 2022, 154, 110999.	2.9	12
22	Influence of two different vinification procedures on the physicochemical and sensory properties of Brazilian non- <i>Vitis vinifera</i> red wines. <i>LWT - Food Science and Technology</i> , 2013, 54, 360-366.	2.5	11
23	Sensory features and physical-chemical characterization of Brazilian honey bread with passion fruit peel flour. <i>Nutrition and Food Science</i> , 2015, 45, 595-605.	0.4	11
24	Influence of thermoplastic extrusion on the nutritive value of bovine rumen protein. <i>Meat Science</i> , 2010, 84, 409-412.	2.7	9
25	Sensory acceptability of raw and extruded bovine rumen protein in processed meat products. <i>Meat Science</i> , 2011, 88, 652-656.	2.7	9
26	Oregano essential oil: effect on sensory acceptability. <i>Nutrition and Food Science</i> , 2015, 45, 574-582.	0.4	9
27	Preference mappings for gluten-free chocolate cookies. <i>Nutrition and Food Science</i> , 2016, 46, 374-387.	0.4	8
28	Honey from <i>Tiãba</i> stingless bees ( <i>Melipona fasciculata</i> ) produced in different ecosystems: physical and sensory studies. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3748-3754.	1.7	8
29	Identification of sensory and non-sensory factors involved in food consumption: A study with extruded corn-based snacks. <i>Journal of Sensory Studies</i> , 2017, 32, e12299.	0.8	7
30	Storage study of cereal bars formulated with banana peel flour. <i>Nutrition and Food Science</i> , 2018, 48, 386-396.	0.4	7
31	Breakfast cereals with inulin obtained through thermoplastic extrusion: Chemical characteristics and physical and technological properties. <i>LWT - Food Science and Technology</i> , 2021, 137, 110390.	2.5	7
32	Inulin as an ingredient for improvement of glycemic response and sensory acceptance of breakfast cereals. <i>Food Hydrocolloids</i> , 2021, 114, 106582.	5.6	7
33	Texture of extruded breakfast cereals: Effects of adding milk on the texture properties and on the correlations between instrumental and sensory analyses. <i>Journal of Texture Studies</i> , 2022, 53, 220-231.	1.1	7
34	Development of smoothies from dehydrated products of strawberry and banana pulps obtained through foam mat drying. <i>International Journal of Food Science and Technology</i> , 2019, 54, 54-61.	1.3	6
35	Defining Whole Grain Sorghum Flour and Water Levels to Improve Sensory and Nutritional Quality of Gluten-Free Bread—A Factorial Design Approach. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8186.	1.3	5
36	Volatile compounds in the thermoplastic extrusion of bovine rumen. <i>Quimica Nova</i> , 2008, 31, 1990-1993.	0.3	5

#	ARTICLE	IF	CITATIONS
37	Determinação da dose ideal em octar de mamão adicionado de açúcar. <i>Ciencia Rural</i> , 2014, 44, 723-727.	0.3	3
38	Effect of salt and monosodium glutamate on the sensory characteristics of low sodium cheese flavored corn grits expanded snacks. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14936.	0.9	3
39	Sensory profile and evaluation of the degree of acceptability of bread produced with inulin and oligofructose. <i>Brazilian Journal of Food Technology</i> , 2017, 21, .	0.8	2
40	Effects of oligofructose-enriched inulin addition before and after the extrusion process on the quality and postprandial glycemic response of corn-snacks. <i>Food Bioscience</i> , 2021, 43, 101263.	2.0	2
41	Características químicas, físicas e sensoriais de bolos de laranja e pães adicionados de inulina e oligofrutose. <i>Semina: Ciências Agrárias</i> , 2013, 34, 2837.	0.1	2
42	Evaluation of new red winemaking technologies through consumer liking. <i>Ciencia E Agrotecnologia</i> , 2013, 37, 170-178.	1.5	1
43	An exploratory study of pre-extrusion flavouring: investigation with vitamins, amino acids, essential oils, natural aromas and seasonings. <i>Acta Scientiarum - Technology</i> , 2020, 43, e49956.	0.4	1
44	Potentiality of Using Mechanically Separated Meats of Nile Tilapia in Fishburgers: Chemical, Physical and Sensory Characterization. <i>Brazilian Archives of Biology and Technology</i> , 0, 62, .	0.5	1
45	Thiamine as a new ingredient for obtaining textured soy protein with meat odor. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	1
46	Innovative winemaking: consumer acceptance of red table wines. <i>Nutrition and Food Science</i> , 2013, 43, 313-323.	0.4	0
47	Reuse of the biomasses generated during candied fruit and table olive industrial processing for dog feed production. <i>Research, Society and Development</i> , 2020, 9, e42491211342.	0.0	0
48	Características de qualidade do mel de abelha sem ferrão ( <i>Melipona fasciculata</i> ) produzidos na baixada maranhense. <i>Brazilian Journal of Development</i> , 2020, 6, 41268-41275.	0.0	0