

Ana Carolina Conti-Silva

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

43
papers

409
citations

10
h-index

18
g-index

48
ext. papers

539
ext. citations

4
avg, IF

4.27
L-index

#	Paper	IF	Citations
43	Texture profile and correlation between sensory and instrumental analyses on extruded snacks. <i>Journal of Food Engineering</i> , 2014 , 121, 9-14	6	86
42	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	5.4	43
41	Application of response surface methodology for the optimization of oxidants in wheat flour. <i>Food Chemistry</i> , 2007 , 101, 131-139	8.5	25
40	Extrusion of flavored corn grits: Structural characteristics, volatile compounds retention and sensory acceptability. <i>LWT - Food Science and Technology</i> , 2013 , 54, 434-439	5.4	21
39	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	5.4	19
38	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	7	17
37	Effects of Extrusion on the Emulsifying Properties of Rumen and Soy Protein. <i>Food Biophysics</i> , 2010 , 5, 94-102	3.2	17
36	Effect of grape pre-drying and static pomace contact on physicochemical properties and sensory acceptance of Brazilian (Bordeaux and Isabel) red wines. <i>European Food Research and Technology</i> , 2012 , 235, 345-354	3.4	14
35	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	4.3	12
34	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	3.8	12
33	Umami Ingredient: Flavor enhancer from shiitake (<i>Lentinula edodes</i>) byproducts. <i>Food Research International</i> , 2020 , 137, 109540	7	10
32	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	7	9
31	Oregano essential oil: effect on sensory acceptability. <i>Nutrition and Food Science</i> , 2015 , 45, 574-582	1.5	9
30	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	5.4	9
29	Papaya nectar formulated with prebiotics: Chemical characterization and sensory acceptability. <i>LWT - Food Science and Technology</i> , 2015 , 62, 854-860	5.4	8
28	Influence of thermoplastic extrusion on the nutritive value of bovine rumen protein. <i>Meat Science</i> , 2010 , 84, 409-12	6.4	8
27	Viscosity of liquid and semisolid materials: Establishing correlations between instrumental analyses and sensory characteristics. <i>Journal of Texture Studies</i> , 2018 , 49, 569-577	3.6	8

26	Influence of two different vinification procedures on the physicochemical and sensory properties of Brazilian non-Vitis vinifera red wines. <i>LWT - Food Science and Technology</i> , 2013 , 54, 360-366	5.4	7
25	Sensory acceptability of raw and extruded bovine rumen protein in processed meat products. <i>Meat Science</i> , 2011 , 88, 652-6	6.4	7
24	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	5.4	6
23	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	5.4	6
22	Preference mappings for gluten-free chocolate cookies. <i>Nutrition and Food Science</i> , 2016 , 46, 374-387	1.5	6
21	Storage study of cereal bars formulated with banana peel flour. <i>Nutrition and Food Science</i> , 2018 , 48, 386-396	1.5	5
20	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	2.2	5
19	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	1.5	5
18	Volatile compounds in the thermoplastic extrusion of bovine rumen. <i>Quimica Nova</i> , 2008 , 31, 1990-1993	1.6	5
17	Inulin as an ingredient for improvement of glycemic response and sensory acceptance of breakfast cereals. <i>Food Hydrocolloids</i> , 2021 , 114, 106582	10.6	5
16	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,	1.3	5
15	Honey from <i>Tiŕba</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	4.3	4
14	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	8.2	4
13	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	3.8	3
12	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	5.4	3
11	Determinaŕo da doŕura ideal em nŕtar de mamŕo adicionado de aŕar. <i>Ciencia Rural</i> , 2014 , 44, 723-727	1.3	2
10	Evaluation of new red winemaking technologies through consumer liking. <i>Ciencia E Agrotecnologia</i> , 2013 , 37, 170-178	1.6	1
9	Potentiality of Using Mechanically Separated Meats of Nile Tilapia in Fishburgers: Chemical, Physical and Sensory Characterization. <i>Brazilian Archives of Biology and Technology</i> , 2021 , 62,	1.8	1

8	Acoustic settings combination as a sensory crispness indicator of dry crispy food. <i>Journal of Texture Studies</i> , 2020 , 51, 232-241	3.6	1
7	Effects of oligofructose-enriched inulin addition before and after the extrusion process on the quality and postprandial glycemc response of corn-snacks. <i>Food Bioscience</i> , 2021 , 43, 101263	4.9	1
6	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	0.5	0
5	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 ¹	3.6	0
4	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	2.6	0
3	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	7	0
2	Innovative winemaking: consumer acceptance of red table wines. <i>Nutrition and Food Science</i> , 2013 , 43, 313-323	1.5	
1	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	