

# Ana Carolina Conti-Silva

## List of Publications by Year in Descending Order

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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	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> , <b>2022</b> , 154, 110999	7	0
42	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> , <b>2021</b> , 138, 110806	5.4	9
41	Inulin as an ingredient for improvement of glycemic response and sensory acceptance of breakfast cereals. <i>Food Hydrocolloids</i> , <b>2021</b> , 114, 106582	10.6	5
40	Breakfast cereals with inulin obtained through thermoplastic extrusion: Chemical characteristics and physical and technological properties. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 137, 110390	5.4	3
39	Active packaging for postharvest storage of cherry tomatoes: Different strategies for application of microencapsulated essential oil. <i>Food Packaging and Shelf Life</i> , <b>2021</b> , 29, 100723	8.2	4
38	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> , <b>2021</b> , 11, 8186	2.6	0
37	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> , <b>2021</b> , 43, 101263	4.9	1
36	An exploratory study of pre-extrusion flavouring: investigation with vitamins, amino acids, essential oils, natural aromas and seasonings. <i>Acta Scientiarum - Technology</i> , <b>2020</b> , 43, e49956	0.5	0
35	Honey from Tiba stingless bees ( <i>Melipona fasciculata</i> ) produced in different ecosystems: physical and sensory studies. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 3748-3754	4.3	4
34	Características de qualidade do mel de abelha sem ferrão ( <i>Melipona fasciculata</i> ) produzidos na baixada maranhense. <i>Brazilian Journal of Development</i> , <b>2020</b> , 6, 41268-41275	0	
33	Acoustic settings combination as a sensory crispness indicator of dry crispy food. <i>Journal of Texture Studies</i> , <b>2020</b> , 51, 232-241	3.6	1
32	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> , <b>2020</b> , 122, 109001	5.4	6
31	Umami Ingredient: Flavor enhancer from shiitake ( <i>Lentinula edodes</i> ) byproducts. <i>Food Research International</i> , <b>2020</b> , 137, 109540	7	10
30	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> , <b>2020</b> , 44, e14936	2.1	0
29	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> , <b>2019</b> , 105, 30-36	5.4	6
28	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> , <b>2019</b> , 116, 184-189	7	17
27	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> , <b>2019</b> , 54, 54-61	3.8	3

26	Storage study of cereal bars formulated with banana peel flour. <i>Nutrition and Food Science</i> , <b>2018</b> , 48, 386-396	1.5	5
25	Cereal bars produced with banana peel flour: evaluation of acceptability and sensory profile. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 134-139	4.3	12
24	Potentiality of gluten-free chocolate cookies with added inulin/oligofructose: Chemical, physical and sensory characterization. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 90, 172-179	5.4	19
23	Microbiological and physical-chemical characteristics of honeys from the bee <i>Melipona fasciculata</i> produced in two regions of Brazil. <i>Ciencia Rural</i> , <b>2018</b> , 48,	1.3	5
22	Viscosity of liquid and semisolid materials: Establishing correlations between instrumental analyses and sensory characteristics. <i>Journal of Texture Studies</i> , <b>2018</b> , 49, 569-577	3.6	8
21	Identification of sensory and non-sensory factors involved in food consumption: A study with extruded corn-based snacks. <i>Journal of Sensory Studies</i> , <b>2017</b> , 32, e12299	2.2	5
20	Preference mappings for gluten-free chocolate cookies. <i>Nutrition and Food Science</i> , <b>2016</b> , 46, 374-387	1.5	6
19	Papaya nectar formulated with prebiotics: Chemical characterization and sensory acceptability. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 854-860	5.4	8
18	Oregano essential oil: effect on sensory acceptability. <i>Nutrition and Food Science</i> , <b>2015</b> , 45, 574-582	1.5	9
17	Sensory features and physical-chemical characterization of Brazilian honey bread with passion fruit peel flour. <i>Nutrition and Food Science</i> , <b>2015</b> , 45, 595-605	1.5	5
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> , <b>2014</b> , 62, 375-381	7	9
15	Determinao da doura ideal em nctar de mamo adicionado de aar. <i>Ciencia Rural</i> , <b>2014</b> , 44, 723-727	1.3	2
14	Texture profile and correlation between sensory and instrumental analyses on extruded snacks. <i>Journal of Food Engineering</i> , <b>2014</b> , 121, 9-14	6	86
13	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> , <b>2013</b> , 54, 360-366	5.4	7
12	Extrusion of flavored corn grits: Structural characteristics, volatile compounds retention and sensory acceptability. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 54, 434-439	5.4	21
11	Innovative winemaking: consumer acceptance of red table wines. <i>Nutrition and Food Science</i> , <b>2013</b> , 43, 313-323	1.5	
10	Evaluation of new red winemaking technologies through consumer liking. <i>Ciencia E Agrotecnologia</i> , <b>2013</b> , 37, 170-178	1.6	1
9	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> , <b>2012</b> , 47, 1896-1902	3.8	12

8	Sensory profile and preference mapping of orange cakes with addition of prebiotics inulin and oligofructose. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 48, 37-42	5.4	43
7	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> , <b>2012</b> , 235, 345-354	3.4	14
6	Sensory acceptability of raw and extruded bovine rumen protein in processed meat products. <i>Meat Science</i> , <b>2011</b> , 88, 652-6	6.4	7
5	Influence of thermoplastic extrusion on the nutritive value of bovine rumen protein. <i>Meat Science</i> , <b>2010</b> , 84, 409-12	6.4	8
4	Effects of Extrusion on the Emulsifying Properties of Rumen and Soy Protein. <i>Food Biophysics</i> , <b>2010</b> , 5, 94-102	3.2	17
3	Volatile compounds in the thermoplastic extrusion of bovine rumen. <i>Quimica Nova</i> , <b>2008</b> , 31, 1990-1993	1.6	5
2	Application of response surface methodology for the optimization of oxidants in wheat flour. <i>Food Chemistry</i> , <b>2007</b> , 101, 131-139	8.5	25
1	Potentiality of Using Mechanically Separated Meats of Nile Tilapia in Fishburgers: Chemical, Physical and Sensory Characterization. <i>Brazilian Archives of Biology and Technology</i> , <b>2006</b> , 49, 115-122	1.8	1