

Talita Brito

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6639423/publications.pdf>

Version: 2024-02-01

9
papers

206
citations

1307594

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h-index

1474206

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g-index

9
all docs

9
docs citations

9
times ranked

268
citing authors

#	ARTICLE	IF	CITATIONS
1	Utilization of Agricultural By-products: Bioactive Properties and Technological Applications. Food Reviews International, 2022, 38, 1305-1329.	8.4	20
2	COVID-19 pandemic sheds light on the importance of food safety practices: risks, global recommendations, and perspectives. Critical Reviews in Food Science and Nutrition, 2022, 62, 5569-5581.	10.3	25
3	Food services in times of uncertainty: Remodeling operations, changing trends, and looking into perspectives after the COVID-19 pandemic. Trends in Food Science and Technology, 2022, 120, 301-307.	15.1	23
4	Antimicrobial, antioxidant, volatile and phenolic profiles of cabbage-stalk and pineapple-crown flour revealed by GC-MS and UPLC-MSE. Food Chemistry, 2021, 339, 127882.	8.2	32
5	Antibacterial films made with persimmon (<i>Diospyros kaki</i> L.), pectin, and glycerol: An experimental design approach. Journal of Food Science, 2021, 86, 4539-4553.	3.1	5
6	Chemical composition and physicochemical characterization for cabbage and pineapple by-products flour valorization. LWT - Food Science and Technology, 2020, 124, 109028.	5.2	25
7	Fruits and vegetable-processing waste: a case study in two markets at Rio de Janeiro, RJ, Brazil. Environmental Science and Pollution Research, 2020, 27, 18530-18540.	5.3	17
8	Avaliação de desperdício em restaurantes comerciais do tipo self-service total na Universidade do Estado do Rio de Janeiro (UERJ). Research, Society and Development, 2020, 9, e167963605.	0.1	2
9	Fruit and vegetable residues flours with different granulometry range as raw material for pectin-enriched biodegradable film preparation. Food Research International, 2019, 121, 412-421.	6.2	57