

# Paula T Matumoto-Pintro

## List of Publications by Year in descending order

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Version: 2024-02-01

66  
papers

1,077  
citations

471061

17  
h-index

433756

31  
g-index

66  
all docs

66  
docs citations

66  
times ranked

1405  
citing authors

#	ARTICLE	IF	CITATIONS
1	Microbiological, functional and rheological properties of low fat yogurt supplemented with <i>Pleurotus ostreatus</i> aqueous extract. <i>LWT - Food Science and Technology</i> , 2015, 64, 1028-1035.	2.5	111
2	Production, composition and antioxidants in milk of dairy cows fed diets containing soybean oil and grape residue silage. <i>Livestock Science</i> , 2014, 159, 37-45.	0.6	80
3	Effect of commercial konjac glucomannan and konjac flours on textural, rheological and microstructural properties of low fat processed cheese. <i>Food Hydrocolloids</i> , 2016, 60, 308-316.	5.6	65
4	Use of oregano extract and oregano essential oil as antioxidants in functional dairy beverage formulations. <i>LWT - Food Science and Technology</i> , 2012, 47, 167-174.	2.5	62
5	Use of modified whey protein in yoghurt formulations. <i>International Dairy Journal</i> , 2011, 21, 21-26.	1.5	61
6	Mechanisms and Consequences of Protein Adsorption on Soil Mineral Surfaces. <i>ACS Symposium Series</i> , 1995, , 321-333.	0.5	52
7	Effect of commercial grape extracts on the cheese-making properties of milk. <i>Journal of Dairy Science</i> , 2015, 98, 1552-1562.	1.4	46
8	Physical, microbiological and rheological properties of probiotic yogurt supplemented with grape extract. <i>Journal of Food Science and Technology</i> , 2017, 54, 1608-1615.	1.4	45
9	Ice cream supplemented with grape juice residue as a source of antioxidants. <i>International Journal of Dairy Technology</i> , 2018, 71, 183-189.	1.3	44
10	Glomalin-related soil protein in temperate forest soils: interference in the Bradford assay caused by extracted humic substances. <i>European Journal of Soil Science</i> , 2015, 66, 311-319.	1.8	40
11	Quality and sensory acceptability of fish fillet ( <i>Oreochromis niloticus</i> ) with alginate-based coating containing essential oils. <i>Journal of Food Science and Technology</i> , 2018, 55, 4945-4955.	1.4	38
12	Antioxidant effects of a propolis extract and vitamin E in blood and milk of dairy cows fed diet containing flaxseed oil. <i>Livestock Science</i> , 2016, 191, 132-138.	0.6	30
13	Effect of addition of <i>Agaricus blazei</i> mushroom residue to milk enriched with Omega-3 on the prevention of lipid oxidation and bioavailability of bioactive compounds after <i>in vitro</i> gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1483-1490.	1.3	29
14	Effects of storage time and temperature on lipid oxidation of egg powders enriched with natural antioxidants. <i>Food Chemistry</i> , 2017, 228, 463-468.	4.2	26
15	Chemical and physical characterization of Konjac glucomannan-based powders by FTIR and <sup>13</sup> C MAS NMR. <i>Powder Technology</i> , 2020, 361, 610-616.	2.1	25
16	Yerba mate: cultivation systems, processing and chemical composition. A review. <i>Scientia Agricola</i> , 2021, 78, .	0.6	24
17	Okara residue as source of antioxidants against lipid oxidation in milk enriched with omega-3 and bioavailability of bioactive compounds after <i>in vitro</i> gastrointestinal digestion. <i>Journal of Food Science and Technology</i> , 2018, 55, 1518-1524.	1.4	20
18	Waste from brewing (trub) as a source of protein for the food industry. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1247-1255.	1.3	20

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19	Effect of yerba mate ( <i>Ilex paraguariensis</i> A. St.-Hil.) addition on the functional and technological characteristics of fresh cheese. <i>Journal of Food Science and Technology</i> , 2019, 56, 1256-1265.	1.4	19
20	Effect of brewing waste (malt bagasse) addition on the physicochemical properties of hamburgers. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14135.	0.9	17
21	Antioxidant Capacity and Polyphenolic Compounds of Blackberries Produced in Different Climates. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2019, 54, 2209-2213.	0.5	17
22	Effect of flaxseed lignans added to milk or fed to cows on oxidative degradation of dairy beverages enriched with polyunsaturated fatty acids. <i>Journal of Dairy Research</i> , 2011, 78, 111-117.	0.7	13
23	Technological and sensorial properties of liquid nitrogen ice cream enriched with protein from brewing waste (trub). <i>International Journal of Food Science and Technology</i> , 2020, 55, 1962-1970.	1.3	12
24	Influence of basil ( <i>Ocimum basilicum</i> Lamiaceae) addition on functional, technological and sensorial characteristics of fresh cheeses made with organic buffalo milk. <i>Journal of Food Science and Technology</i> , 2019, 56, 5214-5224.	1.4	11
25	Investigation into photostability of soybean oils by thermal lens spectroscopy. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015, 145, 125-129.	2.0	10
26	Effects of blackberries ( <i>Rubus</i> sp.; cv. Xavante) processing on its physicochemical properties, phenolic contents and antioxidant activity. <i>Journal of Food Science and Technology</i> , 2018, 55, 4642-4649.	1.4	10
27	Reduction in lignin content and increase in the antioxidant capacity of corn and sugarcane silages treated with an enzymatic complex produced by white rot fungus. <i>PLoS ONE</i> , 2020, 15, e0229141.	1.1	10
28	Fatty Acid Profile, Performance and Quality of Eggs from Laying Hens Fed with Crude Vegetable Glycerine. <i>International Journal of Poultry Science</i> , 2013, 12, 341-347.	0.6	10
29	Mixed crude glycerin in laying hen diets: live performance and egg quality and fatty acid profile. <i>Brazilian Journal of Poultry Science</i> , 2014, 16, 351-358.	0.3	9
30	Yield, antioxidant activity and shelf-life of cauliflower inflorescences under drought stress and foliar spraying of selenium. <i>Ciencia E Agrotecnologia</i> , 0, 43, .	1.5	9
31	Effect of freeze-dried green tea added in hamburgers as source of antioxidant during freezing storage. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13780.	0.9	7
32	Use of asparagus flour from non-commercial plants (residue) for functional pasta production. <i>Journal of Food Science and Technology</i> , 2020, 57, 2926-2933.	1.4	7
33	Control of the growth of <i>Alicyclobacillus acidoterrestris</i> in industrialized orange juice using rosemary essential oil and nisin. <i>Letters in Applied Microbiology</i> , 2021, 72, 41-52.	1.0	7
34	Soluble protein isolate from brewing by-product (trub) using the Box-Behnken design. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15871.	0.9	7
35	By-product of passion fruit seed ( <i>Passiflora edulis</i> ) in the diet of commercial laying hens. <i>Canadian Journal of Animal Science</i> , 2016, 96, 488-494.	0.7	6
36	Dietary inclusion of dehydrated bocaiuva pulp increases the antioxidant potential of quail eggs. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2019, 103, 64-71.	1.0	6

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37	Dietary supplementation with canthaxanthin and 25-hydroxycholecalciferol has beneficial effects on bone and oxidative metabolism in European quail breeders. <i>Poultry Science</i> , 2020, 99, 4874-4883.	1.5	6
38	Carnauba wax coating preserves the internal quality of commercial eggs during storage. <i>Semina: Ciências Agrárias</i> , 2021, 42, 1229-1244.	0.1	6
39	Brewing by-product valorisation: trub debittered for nutritional and quality improvement of pasta. <i>International Journal of Food Sciences and Nutrition</i> , 2022, 73, 915-926.	1.3	6
40	Effect of storage on fatty acid profile of butter from cows fed whole or ground flaxseed with or without monensin. <i>Revista Brasileira De Zootecnia</i> , 2010, 39, 2297-2303.	0.3	5
41	Desenvolvimento e caracterização de queijo tipo petit suisse de soja comum e de soja livre de lipoxigenase, enriquecidos com cálcio. <i>Food Science and Technology</i> , 2010, 30, 766-770.	0.8	5
42	Acacia mearnsii gum: A residue as an alternative gum Arabic for food stabilizer. <i>Food Chemistry</i> , 2021, 344, 128640.	4.2	5
43	Le rôle des mycorhizes dans la nutrition phosphatée des arbres forestiers.. <i>Revue Forestiere Francaise</i> , 1997, , 67.	0.0	4
44	BY-PRODUCT OF PASSION FRUIT SEED ( <i>Passiflora edulis</i> ) IN THE DIET OF BROILERS. <i>Canadian Journal of Animal Science</i> , 2017, , .	0.7	4
45	Influence of glucomannan edible coating in guava quality during storage. <i>Research, Society and Development</i> , 2020, 9, e2639108432.	0.0	4
46	Agronomic performance of Blackberry cultivars in Lapa-PR. <i>Revista Brasileira De Fruticultura</i> , 2019, 41, .	0.2	3
47	Cloves ( <i>Syzygium aromaticum</i> ) fluid gel on healing of pododermatitis in rabbits. <i>Veterinary Research Communications</i> , 2021, 45, 293-304.	0.6	3
48	Gender behavior and influence in acceptability of beers produced with Rubim and Mastruz. <i>Journal of Sensory Studies</i> , 2022, 37, .	0.8	3
49	Effect on Bioactive Compounds and Antioxidant Activity in the Brewing Process for Beers Using Rubim and Mastruz as Hop Replacements. <i>Journal of the American Society of Brewing Chemists</i> , 2023, 81, 265-275.	0.8	3
50	Production, Composition, Fatty Acids Profile and Stability of Milk and Blood Composition of Dairy Cows Fed High Polyunsaturated Fatty Acids Diets and Sticky Coffee Hull. <i>Brazilian Archives of Biology and Technology</i> , 2014, 57, 493-503.	0.5	2
51	Dehydrated citrus pulp in broiler diets. <i>Canadian Journal of Animal Science</i> , 2019, 99, 33-40.	0.7	2
52	Effects of inulin and canistel addition in the physical characteristics of fat-reduced processed cheese. <i>Research, Society and Development</i> , 2020, 9, e4289119917.	0.0	2
53	Use of soy as a source of protein in low-fat yogurt production: microbiological, functional and rheological properties. <i>Research, Society and Development</i> , 2020, 9, e779119472.	0.0	2
54	Using okara in diets for growing broilers. <i>Canadian Journal of Animal Science</i> , 2019, 99, 804-811.	0.7	1

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55	Phytochemical and technological characterization of canistel dehydrated pulp: a new potential food ingredient. <i>Research, Society and Development</i> , 2021, 10, e16410111577.	0.0	1
56	Microbiota do solo na tolerância de doenças em plantas: Uma revisão. <i>Research, Society and Development</i> , 2021, 10, e25910817161.	0.0	1
57	Enzymatic effects of <i>Pleurotus ostreatus</i> spent substrate on whole-plant corn silage and performance of lactating goats. <i>Journal of Dairy Science</i> , 2021, 104, 11660-11672.	1.4	1
58	Optimizing exponential growth of <i>Triticum aestivum</i> by application of the relative addition rate (RAR) technique utilizing a computer-controlled nutrient delivery system. <i>Brazilian Journal of Plant Physiology</i> , 2004, 16, 163-169.	0.5	1
59	Use of selenium to increase antioxidant activity and water use efficiency in arugula ( <i>Eruca vesicaria</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.0	1
60	Caracterização de kombucha elaborado a partir de chá verde. <i>Research, Society and Development</i> , 2021, 10, e576101522992.	0.0	1
61	Physic-chemical characteristics and sensory evaluation of cakes with Nile tilapia ( <i>Oreochromis</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.0	0
62	Antioxidantes naturais aplicados em produtos à base de carne bovina: uma alternativa promissora. <i>Revista Principia</i> , 0, , .	0.1	0
63	Production, Composition, Fatty Acids Profile and Stability of Milk and Blood Composition of Dairy Cows Fed High Polyunsaturated Fatty Acids Diets and Sticky Coffee Hull. <i>Brazilian Archives of Biology and Technology</i> , 2014, 57, 493-503.	0.5	0
64	Edible coating with <i>Eugenia pyriformis</i> leaf extract to control enzymatic browning in fresh-cut apples. <i>Research, Society and Development</i> , 2020, 9, e7191210799.	0.0	0
65	Antibacterial activity of Kombucha against <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> and Minas Frescal cheese production with Scoby. <i>Research, Society and Development</i> , 2022, 11, e37711225721.	0.0	0
66	Alimentos funcionais. , 0, , 257-271.		0