

# Paula T Matumoto-Pintro

## List of Publications by Year in descending order

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66  
papers

1,077  
citations

471371

17  
h-index

434063

31  
g-index

66  
all docs

66  
docs citations

66  
times ranked

1405  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Gender behavior and influence in acceptability of beers produced with Rubim and Mastruz. <i>Journal of Sensory Studies</i> , 2022, 37, .	0.8	3
4	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
5	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
6	Acacia mearnsii gum: A residue as an alternative gum Arabic for food stabilizer. <i>Food Chemistry</i> , 2021, 344, 128640.	4.2	5
7	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
8	Yerba mate: cultivation systems, processing and chemical composition. A review. <i>Scientia Agricola</i> , 2021, 78, .	0.6	24
9	Carnauba wax coating preserves the internal quality of commercial eggs during storage. <i>Semina: Ciências Agrárias</i> , 2021, 42, 1229-1244.	0.1	6
10	Physic-chemical characteristics and sensory evaluation of cakes with Nile tilapia ( <i>Oreochromis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38	0.0	0
11	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
12	Microbiota do solo na tolerância de doenças em plantas: Uma revisão. <i>Research, Society and Development</i> , 2021, 10, e25910817161.	0.0	1
13	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
14	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
15	Caracterização de kombucha elaborado a partir de chá verde. <i>Research, Society and Development</i> , 2021, 10, e576101522992.	0.0	1
16	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
17	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
18	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

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19	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. PLoS ONE, 2020, 15, e0229141.	1.1	10
20	Technological and sensorial properties of liquid nitrogen ice cream enriched with protein from brewing waste (trub). International Journal of Food Science and Technology, 2020, 55, 1962-1970.	1.3	12
21	Use of selenium to increase antioxidant activity and water use efficiency in arugula ( <i>Eruca vesicaria</i> ) Tj ETQq1 1 0.784314 rgBT /Overl 0.0	0.0	1
22	Edible coating with <i>Eugenia pyriformis</i> leaf extract to control enzymatic browning in fresh-cut apples. Research, Society and Development, 2020, 9, e7191210799.	0.0	0
23	Influence of glucomannan edible coating in guava quality during storage. Research, Society and Development, 2020, 9, e2639108432.	0.0	4
24	Effects of inulin and canistel addition in the physical characteristics of fat-reduced processed cheese. Research, Society and Development, 2020, 9, e4289119917.	0.0	2
25	Use of soy as a source of protein in low-fat yogurt production: microbiological, functional and rheological properties. Research, Society and Development, 2020, 9, e779119472.	0.0	2
26	Dehydrated citrus pulp in broiler diets. Canadian Journal of Animal Science, 2019, 99, 33-40.	0.7	2
27	Influence of basil ( <i>Ocimum basilicum</i> Lamiaceae) addition on functional, technological and sensorial characteristics of fresh cheeses made with organic buffalo milk. Journal of Food Science and Technology, 2019, 56, 5214-5224.	1.4	11
28	Effect of brewing waste (malt bagasse) addition on the physicochemical properties of hamburgers. Journal of Food Processing and Preservation, 2019, 43, e14135.	0.9	17
29	Using okara in diets for growing broilers. Canadian Journal of Animal Science, 2019, 99, 804-811.	0.7	1
30	Agronomic performance of Blackberry cultivars in Lapa-PR. Revista Brasileira De Fruticultura, 2019, 41, .	0.2	3
31	Waste from brewing (trub) as a source of protein for the food industry. International Journal of Food Science and Technology, 2019, 54, 1247-1255.	1.3	20
32	Effect of yerba mate ( <i>Ilex paraguariensis</i> A. St.-Hil.) addition on the functional and technological characteristics of fresh cheese. Journal of Food Science and Technology, 2019, 56, 1256-1265.	1.4	19
33	Dietary inclusion of dehydrated bocaiuva pulp increases the antioxidant potential of quail eggs. Journal of Animal Physiology and Animal Nutrition, 2019, 103, 64-71.	1.0	6
34	Antioxidant Capacity and Polyphenolic Compounds of Blackberries Produced in Different Climates. Hortscience: A Publication of the American Society for Horticultural Science, 2019, 54, 2209-2213.	0.5	17
35	Okara residue as source of antioxidants against lipid oxidation in milk enriched with omega-3 and bioavailability of bioactive compounds after in vitro gastrointestinal digestion. Journal of Food Science and Technology, 2018, 55, 1518-1524.	1.4	20
36	Ice cream supplemented with grape juice residue as a source of antioxidants. International Journal of Dairy Technology, 2018, 71, 183-189.	1.3	44

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37	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
38	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
39	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
40	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
41	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
42	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
43	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
44	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
45	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
46	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
47	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
48	Glomalin-related soil protein in <i>F</i> rench temperate forest soils: interference in the Bradford assay caused by co-extracted humic substances. <i>European Journal of Soil Science</i> , 2015, 66, 311-319.	1.8	40
49	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
50	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
51	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
52	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
53	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
54	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

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55	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
56	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
57	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
58	Use of modified whey protein in yoghurt formulations. <i>International Dairy Journal</i> , 2011, 21, 21-26.	1.5	61
59	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
60	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
61	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
62	Le rôle des mycorhizes dans la nutrition phosphatée des arbres forestiers.. <i>Revue Forestiere Francaise</i> , 1997, , 67.	0.0	4
63	Mechanisms and Consequences of Protein Adsorption on Soil Mineral Surfaces. <i>ACS Symposium Series</i> , 1995, , 321-333.	0.5	52
64	Antioxidantes naturais aplicados em produtos à base de carne bovina: uma alternativa promissora. <i>Revista Principia</i> , 0, , .	0.1	0
65	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
66	Alimentos funcionais. , 0, , 257-271.		0