# Bruno A M Carciofi

List of Publications by Year
in descending order



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|---|---|---|---|
| 91 papers | 2,403 citations | 172207 29 h-index | 243296 44 g-index |
| 91 all docs | 91 docs citations | 91 times ranked | 2077 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Plant proteins as high-quality nutritional source for human diet. Trends in Food Science and Technology, 2020, 97, 170-184. | 7.8 | 261 |
| 2 | Food processing for the improvement of plant proteins digestibility. Critical Reviews in Food Science and Nutrition, 2020, 60, 3367-3386. | 5.4 | 156 |
| 3 | A microwave multi-flash drying process for producing crispy bananas. Journal of Food Engineering, 2016, 178, 1-11. | 2.7 | 85 |
| 4 | Cold plasma in food processing: Design, mechanisms, and application. Journal of Food Engineering, 2022, 312, 110748. | 2.7 | 77 |
| 5 | Microwave vacuum drying and multi-flash drying of pumpkin slices. Journal of Food Engineering, 2018, 232, 1-10. | 2.7 | 70 |
| 6 | ANTIBACTERIAL ACTIVITY OF ZINC OXIDE NANOPARTICLES SYNTHESIZED BY SOLOCHEMICAL PROCESS. Brazilian Journal of Chemical Engineering, 2019, 36, 885-893. | 0.7 | 70 |
| 7 | Effect of process variables on the drying rate of mango pulp by Refractance Window. Food Research International, 2015, 69, 410-417. | 2.9 | 68 |
| 8 | Mannosylerythritol lipids: antimicrobial and biomedical properties. Applied Microbiology and Biotechnology, 2020, 104, 2297-2318. | 1.7 | 64 |
| 9 | How to make a microwave vacuum dryer with turntable. Journal of Food Engineering, 2015, 166, 276-284. | 2.7 | 59 |
| 10 | Estimate of respiration rate and physicochemical changes of fresh-cut apples stored under different temperatures. Food Science and Technology, 2013, 33, 60-67. | 0.8 | 58 |
| 11 | Production of Tomato Powder by Refractance Window Drying. Drying Technology, 2015, 33, 1463-1473. | 1.7 | 58 |
| 12 | Cold plasma treatment to improve the adhesion of cassava starch films onto PCL and PLA surface. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 580, 123739. | 2.3 | 58 |
| 13 | Vacuum impregnation and drying of calcium-fortified pineapple snacks. LWT - Food Science and Technology, 2016, 72, 501-509. | 2.5 | 57 |
| 14 | Assessing the prediction ability of different mathematical models for the growth of Lactobacillus plantarum under non-isothermal conditions. Journal of Theoretical Biology, 2013, 335, 88-96. | 0.8 | 55 |
| 15 | Effect of multi-flash drying and microwave vacuum drying on the microstructure and texture of pumpkin slices. LWT - Food Science and Technology, 2018, 96, 612-619. | 2.5 | 53 |
| 16 | Application of diffusive and empirical models to hydration, dehydration and salt gain during osmotic treatment of chicken breast cuts. Journal of Food Engineering, 2009, 91, 553-559. | 2.7 | 52 |
| 17 | Tomato (Solanum lycopersicum L.) seed: A review on bioactives and biomedical activities. Biomedicine and Pharmacotherapy, 2021, 142, 112018. | 2.5 | 52 |
| 18 | Salting operational diagrams for chicken breast cuts: Hydrationâ€“dehydration. Journal of Food Engineering, 2008, 88, 36-44. | 2.7 | 44 |

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|---|---|---|---|
| 19 | Determining the effective diffusion coefficient of water in banana (Prata variety) during osmotic dehydration and its use in predictive models. Journal of Food Engineering, 2013, 119, 490-496. | 2.7 | 42 |
| 20 | Evolution of the physicochemical properties of oil-free sweet potato chips during microwave vacuum drying. Innovative Food Science and Emerging Technologies, 2020, 63, 102317. | 2.7 | 39 |
| 21 | High pressure carbon dioxide for impregnation of clove essential oil in LLDPE films. Innovative Food Science and Emerging Technologies, 2017, 41, 206-215. | 2.7 | 38 |
| 22 | Adsorption and desorption of eggplant peel anthocyanins on a synthetic layered silicate. Journal of Food Engineering, 2019, 262, 162-169. | 2.7 | 37 |
| 23 | Fortified apple (Malus spp., var. Fuji) snacks by vacuum impregnation of calcium lactate and convective drying. LWT - Food Science and Technology, 2019, 113, 108298. | 2.5 | 37 |
| 24 | Oilâ€“free potato chips produced by microwave multiflash drying. Journal of Food Engineering, 2019, 261, 133-139. | 2.7 | 36 |
| 25 | Cast-tape drying of tomato juice for the production of powdered tomato. Food and Bioproducts Processing, 2016, 100, 145-155. | 1.8 | 35 |
| 26 | Oilseed by-products as plant-based protein sources: Amino acid profile and digestibility. Future Foods, 2021, 3, 100023. | 2.4 | 33 |
| 27 | Dynamics of vacuum impregnation of apples: Experimental data and simulation results using a VOF model. Journal of Food Engineering, 2012, 113, 337-343. | 2.7 | 31 |
| 28 | Experimental Determination of the Dynamics of Vacuum Impregnation of Apples. Journal of Food Science, 2007, 72, E470-5. | 1.5 | 30 |
| 29 | Determination of thermal diffusivity of mortadella using actual cooking process data. Journal of Food Engineering, 2002, 55, 89-94. | 2.7 | 29 |
| 30 | Influence of Emerging Technologies on the Utilization of Plant Proteins. Frontiers in Nutrition, 2022, 9, 809058. | 1.6 | 27 |
| 31 | Production of mango leathers by cast-tape drying: Product characteristics and sensory evaluation. LWT - Food Science and Technology, 2019, 99, 445-452. | 2.5 | 26 |
| 32 | Water uptake by poultry carcasses during cooling by water immersion. Chemical Engineering and Processing: Process Intensification, 2007, 46, 444-450. | 1.8 | 24 |
| 33 | Microwave vacuum drying of foods with temperature control by power modulation. Innovative Food Science and Emerging Technologies, 2020, 65, 102473. | 2.7 | 24 |
| 34 | Production of active cassava starch films; effect of adding a biosurfactant or synthetic surfactant. Reactive and Functional Polymers, 2019, 144, 104368. | 2.0 | 23 |
| 35 | Valorization Potential of Tomato (Solanum lycopersicum L.) Seed: Nutraceutical Quality, Food Properties, Safety Aspects, and Application as a Health-Promoting Ingredient in Foods. Horticulturae, 2022, 8, 265. | 1.2 | 23 |
| 36 | Modeling the growth of Lactobacillus viridescens under non-isothermal conditions in vacuum-packed sliced ham. International Journal of Food Microbiology, 2017, 240, 97-101. | 2.1 | 22 |

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|---|---|---|---|
| 37 | Optimal experimental design for improving the estimation of growth parameters of Lactobacillus viridescens from data under non-isothermal conditions. International Journal of Food Microbiology, 2017, 240, 57-62. | 2.1 | 21 |
| 38 | Construction and application a vane system in a rotational rheometer for determination of the rheological properties of Monascus ruber CCT 3802. Journal of Biorheology, 2010, 24, 29-35. | 0.2 | 20 |
| 39 | Heat transfer and drying kinetics of tomato pulp processed by cast-tape drying. Drying Technology, 2018, 36, 160-168. | 1.7 | 20 |
| 40 | Recent Advances in the Production of Fruit Leathers. Food Engineering Reviews, 2020, 12, 68-82. | 3.1 | 19 |
| 41 | Cold-pressed sesame seed meal as a protein source: Effect of processing on the protein digestibility, amino acid profile, and functional properties. Journal of Food Composition and Analysis, 2022, 111, 104634. | 1.9 | 19 |
| 42 | Epoxidation of (R)-(+)-Limonene to 1,2-Limonene Oxide Mediated by Low-Cost Immobilized Candida antarctica Lipase Fraction B. Industrial & Engineering Chemistry Research, 2019, 58, 13918-13925. | 1.8 | 18 |
| 43 | An innovative hybrid-solar-vacuum dryer to produce high-quality dried fruits and vegetables. LWT - Food Science and Technology, 2021, 140, 110777. | 2.5 | 18 |
| 44 | Microbial growth models: A general mathematical approach to obtain Î¼ max and Î» parameters from sigmoidal empirical primary models. Brazilian Journal of Chemical Engineering, 2017, 34, 369-375. | 0.7 | 17 |
| 45 | Homogeneous Volume-of-Fluid (VOF) Model for Simulating the Imbibition in Porous Media Saturated by Gas. Energy & Fuels, 2011, 25, 2267-2273. | 2.5 | 15 |
| 46 | Spectrum crispness sensory scale correlation with instrumental acoustic high-sampling rate and mechanical analyses. Food Research International, 2020, 129, 108886. | 2.9 | 15 |
| 47 | Efeito da impregnaÃ§Ã£o a vÃ¡cuo na transferÃªncia de massa durante o processo de salga de cortes de peito de frango. Food Science and Technology, 2008, 28, 366-372. | 0.8 | 15 |
| 48 | Engineering modeling frameworks for microbial food safety at various scales. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4213-4249. | 5.9 | 14 |
| 49 | Optimal experimental design to model spoilage bacteria growth in vacuum-packaged ham. Journal of Food Engineering, 2018, 216, 20-26. | 2.7 | 13 |
| 50 | Thermomechanical and transport properties of LLDPE films impregnated with clove essential oil by high-pressure CO2. Journal of Supercritical Fluids, 2018, 139, 8-18. | 1.6 | 13 |
| 51 | Mathematical modeling and experimental assessment of the cast-tape drying. Drying Technology, 2020, 38, 1024-1035. | 1.7 | 13 |
| 52 | Active cellulose acetateâ€¢carvacrol films: Antibacterial, physical and thermal properties. Packaging Technology and Science, 2021, 34, 463-474. | 1.3 | 13 |
| 53 | Vacuum Cooling of Cooked Mussels (Perna perna). Food Science and Technology International, 2006, 12, 19-25. | 1.1 | 11 |
| 54 | Modeling the Growth of Byssochlamys fulva on Solidified Apple Juice at Different Temperatures. Brazilian Archives of Biology and Technology, 2014, 57, 971-978. | 0.5 | 11 |

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|---|---|---|---|
| 55 | Experimental results and modeling of poultry carcass cooling by water immersion. Food Science and Technology, 2010, 30, 447-453. | 0.8 | 10 |
| 56 | Influence of temperature on the respiration rate of minimally processed organic carrots (Daucus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 | 0.8 | 8 |
| 57 | MATHEMATICAL MODELING OF THE ELECTRIC CURRENT GENERATION IN A MICROBIAL FUEL CELL INOCULATED WITH MARINE SEDIMENT. Brazilian Journal of Chemical Engineering, 2017, 34, 211-225. | 0.7 | 8 |
| 58 | From Culture-Medium-Based Models to Applications to Food: Predicting the Growth of B. cereus in Reconstituted Infant Formulae. Frontiers in Microbiology, 2017, 8, 1799. | 1.5 | 8 |
| 59 | Producing crispy chickpea snacks by air, freeze, and microwave multi-flash drying. LWT - Food Science and Technology, 2021, 140, 110781. | 2.5 | 8 |
| 60 | Antibacterial Activity of Low-Density Polyethylene and Low-Density Polyethylene-co-maleic Anhydride Films Incorporated with ZnO Nanoparticles. Food and Bioprocess Technology, 2021, 14, 1872-1884. | 2.6 | 8 |
| 61 | Temperature control for high-quality oil-free sweet potato CHIPS produced by microwave rotary drying under vacuum. LWT - Food Science and Technology, 2022, 157, 113047. | 2.5 | 8 |
| 62 | DETERMINATION OF HEAT TRANSFER COEFFICIENT IN COOLING-FREEZING TUNNELS USING EXPERIMENTAL TIMEâ€“TEMPERATURE DATA. Journal of Food Process Engineering, 2007, 30, 717-728. | 1.5 | 7 |
| 63 | Apoptosis Induction in Murine Melanoma (B16F10) Cells by Mannosylerythritol Lipids-B; a Glycolipid Biosurfactant with Antitumoral Activities. Applied Biochemistry and Biotechnology, 2021, 193, 3855-3866. | 1.4 | 7 |
| 64 | Survival Analysis to Predict How Color Influences the Shelf Life of Strawberry Leather. Foods, 2022, 11, 218. | 1.9 | 7 |
| 65 | Effective pulsed light treatments for inactivating Salmonella enterica serotypes. Food Control, 2022, 135, 108776. | 2.8 | 7 |
| 66 | Experimental approach to evaluate the influence of characteristic length on the dynamics of biphasic flow in vacuum impregnation. Chemical Engineering Science, 2015, 137, 875-883. | 1.9 | 6 |
| 67 | Empirical modeling of feed conversion in Pacific white shrimp (Litopenaeus vannamei) growth. Ecological Modelling, 2020, 437, 109291. | 1.2 | 6 |
| 68 | Mechanistic understanding of microwave-vacuum drying of non-deformable porous media. Drying Technology, 2021, 39, 850-867. | 1.7 | 6 |
| 69 | Microwave vacuum drying of <scp>Pereskia aculeata</scp> Miller leaves: Powder production and characterization. Journal of Food Process Engineering, 2021, 44, e13612. | 1.5 | 6 |
| 70 | Conductive drying methods for producing high-quality restructured pineapple-starch snacks. Innovative Food Science and Emerging Technologies, 2021, 70, 102701. | 2.7 | 6 |
| 71 | Mathematical Modeling of Lactobacillus Viridescens Growth in Vacuum Packed Sliced Ham under non Isothermal Conditions. Procedia Food Science, 2016, 7, 33-36. | 0.6 | 5 |
| 72 | Biological activity of mannosylerythritol lipids on the mammalian cells. Applied Microbiology and Biotechnology, 2020, 104, 8595-8605. | 1.7 | 5 |

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|---|---|---|---|
| 73 | Mechanical-acoustical measurements to assess the crispness of dehydrated bananas at different water activities. LWT - Food Science and Technology, 2022, 154, 112822. | 2.5 | 5 |
| 74 | Mannosylerythritol lipids as green pesticides and plant biostimulants. Journal of the Science of Food and Agriculture, 2023, 103, 37-47. | 1.7 | 5 |
| 75 | Optimization of turbidity experiments to estimate the probability of growth for individual bacterial cells. Food Microbiology, 2019, 83, 109-112. | 2.1 | 4 |
| 76 | Evaluation of the effects of water agitation by air injection and water recirculation on the heat transfer coefficients in immersion cooling. Journal of Food Engineering, 2010, 96, 59-65. | 2.7 | 3 |
| 77 | Modeling microbial growth in Minas Frescal cheese under modified atmosphere packaging. Journal of Food Processing and Preservation, 2019, 43, e14024. | 0.9 | 3 |
| 78 | Kinetics of bread physical properties in baking depending on actual finely controlled temperature. Food Control, 2022, 137, 108898. | 2.8 | 3 |
| 79 | Predictive Modeling of the Growth of Lactobacillus Viridescens under Non-isothermal Conditions. Procedia Food Science, 2016, 7, 29-32. | 0.6 | 2 |
| 80 | EXPERIMENTAL APPROACH TO ASSESS EVAPORATIVE COOLING UNDER FORCED AIR FLOW. Brazilian Journal of Chemical Engineering, 2017, 34, 171-181. | 0.7 | 2 |
| 81 | Solubility and effective diffusion coefficient of <scp>CO<sub>2</sub></scp> in fresh cheese (type) Tj ETQq1 1 0.784314 rgBT /Overlo | 1.5 | 2 |
| 82 | Drying of foods under intermittent supply of microwave energy: proposal for a mathematical model. Acta Scientiarum - Technology, 0, 43, e51037. | 0.4 | 2 |
| 83 | Effects of vacuum and multiflash drying on the microbiota and colour of dried yellow mealworm (Tenebrio molitor). Journal of Insects As Food and Feed, 2022, 8, 23-33. | 2.1 | 2 |
| 84 | On-line monitoring of heat transfer coefficients in a stirred tank from the signatures of the resultant force on a submerged body. International Journal of Refrigeration, 2010, 33, 600-606. | 1.8 | 1 |
| 85 | Poultry Carcasses Chilled by Forced Air, Water Immersion and Combination of Forced Air and Water Immersion. Journal of Food Process Engineering, 2014, 37, 550-559. | 1.5 | 1 |
| 86 | Estimation of the Temperature Dependent Growth Parameters of Lactobacillus Viridescens in Culture Medium with Two-step Modelling and Optimal Experimental Design Approaches. Procedia Food Science, 2016, 7, 25-28. | 0.6 | 1 |
| 87 | Modelling the inactivation, survival and growth of Salmonella enterica under osmotic stress considering inoculum phase and serotype. Journal of Applied Microbiology, 2022, 132, 3973-3986. | 1.4 | 1 |
| 88 | Shelf-life extension of meat products by cellulose acetate antimicrobial film incorporated with oreganoâ€™s essential oil. Research, Society and Development, 2021, 10, e271101623335. | 0.0 | 1 |
| 89 | Copolymerization of limonene oxide and cyclic anhydrides catalyzed by ionic liquid BMIÂ·Fe2Cl7, nanoparticles preparation, crosslinking, and cytotoxicity studies. Journal of Polymer Research, 2022, 29, . | 1.2 | 1 |
| 90 | Mechanistic modeling and CFD simulation of gas chromatography to predict separation processes. Brazilian Journal of Chemical Engineering, 2022, 39, 207-223. | 0.7 | 0 |

| # | Article | IF | Citations |
|---|---|---|---|
| 91 | NanopartÃculas de Ã“xido de Zinco Obtidas Via Processamento SoloquÃmico Como Agente Antimicrobiano Frente Ao Staphylococcus Aureus. , 0, , . | | 0 |