

# Adriano Gomes da Cruz

## List of Publications by Year in descending order

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326  
papers

17,196  
citations

12303

69  
h-index

28224

105  
g-index

333  
all docs

333  
docs citations

333  
times ranked

11821  
citing authors

#	ARTICLE	IF	CITATIONS
1	Functional Foods and Nondairy Probiotic Food Development: Trends, Concepts, and Products. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 292-302.	5.9	523
2	Probiotic Dairy Products as Functional Foods. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 455-470.	5.9	342
3	Functional Foods: Product Development, Technological Trends, Efficacy Testing, and Safety. Annual Review of Food Science and Technology, 2020, 11, 93-118.	5.1	325
4	Trends in Chemometrics: Food Authentication, Microbiology, and Effects of Processing. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 663-677.	5.9	317
5	Treatment and utilization of dairy industrial waste: A review. Trends in Food Science and Technology, 2019, 88, 361-372.	7.8	302
6	Sheep Milk: Physicochemical Characteristics and Relevance for Functional Food Development. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 247-262.	5.9	271
7	Ice-cream as a probiotic food carrier. Food Research International, 2009, 42, 1233-1239.	2.9	264
8	Probiotic cheese: Health benefits, technological and stability aspects. Trends in Food Science and Technology, 2009, 20, 344-354.	7.8	243
9	Aflatoxin in foodstuffs: Occurrence and recent advances in decontamination. Food Research International, 2018, 113, 74-85.	2.9	213
10	Cold plasma processing of milk and dairy products. Trends in Food Science and Technology, 2018, 74, 56-68.	7.8	194
11	Strategies to improve the functionality of probiotics in supplements and foods. Current Opinion in Food Science, 2018, 22, 160-166.	4.1	189
12	The occurrence and effect of unit operations for dairy products processing on the fate of aflatoxin M1: A review. Food Control, 2016, 68, 310-329.	2.8	176
13	Viability of probiotic microorganisms in cheese during production and storage: a review. Dairy Science and Technology, 2011, 91, 283-308.	2.2	174
14	Probiotic Delivery through Fermentation: Dairy vs. Non-Dairy Beverages. Fermentation, 2017, 3, 67.	1.4	169
15	Paraprobiotics and postbiotics: concepts and potential applications in dairy products. Current Opinion in Food Science, 2020, 32, 1-8.	4.1	164
16	The addition of inulin and Lactobacillus casei 01 in sheep milk ice cream. Food Chemistry, 2018, 246, 464-472.	4.2	162
17	Sensory Analysis: Relevance for Prebiotic, Probiotic, and Synbiotic Product Development. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 358-373.	5.9	145
18	Ohmic heating in dairy processing: Relevant aspects for safety and quality. Trends in Food Science and Technology, 2017, 62, 104-112.	7.8	145

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19	Interactions between probiotics and pathogenic microorganisms in hosts and foods: A review. <i>Trends in Food Science and Technology</i> , 2020, 95, 205-218.	7.8	141
20	Consumer perception of probiotic yogurt: Performance of check all that apply (CATA), projective mapping, sorting and intensity scale. <i>Food Research International</i> , 2013, 54, 601-610.	2.9	140
21	Monitoring the authenticity of Brazilian UHT milk: A chemometric approach. <i>Food Chemistry</i> , 2011, 124, 692-695.	4.2	135
22	Cheeses with reduced sodium content: Effects on functionality, public health benefits and sensory properties. <i>Trends in Food Science and Technology</i> , 2011, 22, 276-291.	7.8	131
23	Manufacture of probiotic Minas Frescal cheese with <i>Lactobacillus casei</i> Zhang. <i>Journal of Dairy Science</i> , 2016, 99, 18-30.	1.4	123
24	Ultraviolet radiation: An interesting technology to preserve quality and safety of milk and dairy foods. <i>Trends in Food Science and Technology</i> , 2020, 102, 146-154.	7.8	121
25	Developing a prebiotic yogurt: Rheological, physico-chemical and microbiological aspects and adequacy of survival analysis methodology. <i>Journal of Food Engineering</i> , 2013, 114, 323-330.	2.7	120
26	Developing a synbiotic fermented milk using probiotic bacteria and organic green banana flour. <i>Journal of Functional Foods</i> , 2017, 38, 242-250.	1.6	119
27	Physicochemical changes and microbial inactivation after high-intensity ultrasound processing of prebiotic whey beverage applying different ultrasonic power levels. <i>Ultrasonics Sonochemistry</i> , 2018, 44, 251-260.	3.8	119
28	Physico-chemical changes during storage and sensory acceptance of low sodium probiotic Minas cheese added with arginine. <i>Food Chemistry</i> , 2016, 196, 628-637.	4.2	118
29	Quality parameters of probiotic yogurt added to glucose oxidase compared to commercial products through microbiological, physical and chemical and metabolic activity analyses. <i>Food Research International</i> , 2015, 77, 627-635.	2.9	114
30	Strawberry-flavored yogurts and whey beverages: What is the sensory profile of the ideal product?. <i>Journal of Dairy Science</i> , 2016, 99, 5273-5283.	1.4	114
31	Probiotics in Goat Milk Products: Delivery Capacity and Ability to Improve Sensory Attributes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 867-882.	5.9	114
32	Probiotic ice cream: viability of probiotic bacteria and sensory properties. <i>Annals of Microbiology</i> , 2011, 61, 411-424.	1.1	113
33	Sodium reduction and flavor enhancer addition in probiotic prato cheese: Contributions of quantitative descriptive analysis and temporal dominance of sensations for sensory profiling. <i>Journal of Dairy Science</i> , 2018, 101, 8837-8846.	1.4	110
34	High-intensity ultrasound: A novel technology for the development of probiotic and prebiotic dairy products. <i>Ultrasonics Sonochemistry</i> , 2019, 57, 12-21.	3.8	110
35	Development of probiotic dairy beverages: Rheological properties and application of mathematical models in sensory evaluation. <i>Journal of Dairy Science</i> , 2013, 96, 16-25.	1.4	109
36	Probiotic Minas Frescal cheese added with <i>L. casei</i> O1: Physicochemical and bioactivity characterization and effects on hematological/biochemical parameters of hypertensive overweighted women – A randomized double-blind pilot trial. <i>Journal of Functional Foods</i> , 2018, 45, 435-443.	1.6	109

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37	Characterization of Brazilian lager and brown ale beers based on color, phenolic compounds, and antioxidant activity using chemometrics. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 563-571.	1.7	107
38	Packaging system and probiotic dairy foods. <i>Food Research International</i> , 2007, 40, 951-956.	2.9	104
39	Impact of probiotics and prebiotics on food texture. <i>Current Opinion in Food Science</i> , 2020, 33, 38-44.	4.1	104
40	Sensory profile and physicochemical characteristics of mango nectar sweetened with high intensity sweeteners throughout storage time. <i>Food Research International</i> , 2013, 54, 1670-1679.	2.9	101
41	Stability of probiotic yogurt added with glucose oxidase in plastic materials with different permeability oxygen rates during the refrigerated storage. <i>Food Research International</i> , 2013, 51, 723-728.	2.9	99
42	Effect of high-intensity ultrasound on the nutritional profile and volatile compounds of a prebiotic soursop whey beverage. <i>Ultrasonics Sonochemistry</i> , 2019, 55, 157-164.	3.8	99
43	Food Safety Systems in a Small Dairy Factory: Implementation, Major Challenges, and Assessment of Systems' Performances. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 6-12.	0.8	98
44	Development of chocolate dairy dessert with addition of prebiotics and replacement of sucrose with different high-intensity sweeteners. <i>Journal of Dairy Science</i> , 2014, 97, 2600-2609.	1.4	98
45	Preference mapping of dulce de leche commercialized in Brazilian markets. <i>Journal of Dairy Science</i> , 2015, 98, 1443-1454.	1.4	95
46	Effects of ultrasound energy density on the non-thermal pasteurization of chocolate milk beverage. <i>Ultrasonics Sonochemistry</i> , 2018, 42, 1-10.	3.8	95
47	Check all that apply and free listing to describe the sensory characteristics of low sodium dry fermented sausages: Comparison with trained panel. <i>Food Research International</i> , 2015, 76, 725-734.	2.9	93
48	Reduced fat and sugar vanilla ice creams: Sensory profiling and external preference mapping. <i>Journal of Dairy Science</i> , 2012, 95, 4842-4850.	1.4	89
49	Hypertension parameters are attenuated by the continuous consumption of probiotic Minas cheese. <i>Food Research International</i> , 2015, 76, 611-617.	2.9	89
50	Probiotic yogurts manufactured with increased glucose oxidase levels: Postacidification, proteolytic patterns, survival of probiotic microorganisms, production of organic acid and aroma compounds. <i>Journal of Dairy Science</i> , 2012, 95, 2261-2269.	1.4	88
51	Whey acerola-flavoured drink submitted Ohmic Heating: Bioactive compounds, antioxidant capacity, thermal behavior, water mobility, fatty acid profile and volatile compounds. <i>Food Chemistry</i> , 2018, 263, 81-88.	4.2	88
52	Prebiotic gluten-free bread: Sensory profiling and drivers of liking. <i>LWT - Food Science and Technology</i> , 2014, 55, 248-254.	2.5	87
53	Effects of herbal extracts on quality traits of yogurts, cheeses, fermented milks, and ice creams: a technological perspective. <i>Current Opinion in Food Science</i> , 2018, 19, 1-7.	4.1	85
54	Dairy processing using supercritical carbon dioxide technology: Theoretical fundamentals, quality and safety aspects. <i>Trends in Food Science and Technology</i> , 2017, 64, 94-101.	7.8	84

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55	Consumer-based product characterization using Pivot Profile, Projective Mapping and Check-all-that-apply (CATA): A comparative case with Greek yogurt samples. Food Research International, 2017, 99, 375-384.	2.9	83
56	The xylooligosaccharide addition and sodium reduction in requeijão cremoso processed cheese. Food Research International, 2018, 107, 137-147.	2.9	82
57	Coencapsulation of xylitol and menthol by double emulsion followed by complex coacervation and microcapsule application in chewing gum. Food Research International, 2014, 66, 454-462.	2.9	80
58	Prebiotics addition in sheep milk ice cream: A rheological, microstructural and sensory study. Journal of Functional Foods, 2017, 35, 564-573.	1.6	80
59	Rapid consumer-based sensory characterization of requeijão cremoso, a spreadable processed cheese: Performance of new statistical approaches to evaluate check-all-that-apply data. Journal of Dairy Science, 2017, 100, 6100-6110.	1.4	80
60	Guava-flavored whey beverage processed by cold plasma technology: Bioactive compounds, fatty acid profile and volatile compounds. Food Chemistry, 2019, 279, 120-127.	4.2	80
61	Plant-based milk substitutes as emerging probiotic carriers. Current Opinion in Food Science, 2021, 38, 8-20.	4.1	80
62	Effect of the inoculation level of Lactobacillus acidophilus in probiotic cheese on the physicochemical features and sensory performance compared with commercial cheeses. Journal of Dairy Science, 2011, 94, 4777-4786.	1.4	79
63	Postprandial glycemia in healthy subjects: Which probiotic dairy food is more adequate?. Journal of Dairy Science, 2020, 103, 1110-1119.	1.4	79
64	Assessing the effects of different prebiotic dietary oligosaccharides in sheep milk ice cream. Food Research International, 2017, 91, 38-46.	2.9	78
65	Physicochemical evaluation of sheep milk yogurts containing different levels of inulin. Journal of Dairy Science, 2016, 99, 4160-4168.	1.4	77
66	Assessing the costs involved in the implementation of GMP and HACCP in a small dairy factory. Quality Assurance and Safety of Crops and Foods, 2014, 6, 135-139.	1.8	76
67	The antimicrobial, antioxidant and sensory properties of garlic and its derivatives in Brazilian low-sodium frankfurters along shelf-life. Food Research International, 2016, 84, 1-8.	2.9	76
68	Manufacture of low-sodium Minas fresh cheese: Effect of the partial replacement of sodium chloride with potassium chloride. Journal of Dairy Science, 2011, 94, 2701-2706.	1.4	75
69	Probiotic yogurt offers higher immune-protection than probiotic whey beverage. Food Research International, 2013, 54, 118-124.	2.9	75
70	Assessing the use of different chemometric techniques to discriminate low-fat and full-fat yogurts. LWT - Food Science and Technology, 2013, 50, 210-214.	2.5	74
71	Novel and successful free comments method for sensory characterization of chocolate ice cream: A comparative study between pivot profile and comment analysis. Journal of Dairy Science, 2016, 99, 3408-3420.	1.4	74
72	Consumers' perceptions toward 3 different fermented dairy products: Insights from focus groups, word association, and projective mapping. Journal of Dairy Science, 2017, 100, 8849-8860.	1.4	73

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73	Ohmic Heating: A potential technology for sweet whey processing. <i>Food Research International</i> , 2018, 106, 771-779.	2.9	73
74	Processing optimization of probiotic yogurt containing glucose oxidase using response surface methodology. <i>Journal of Dairy Science</i> , 2010, 93, 5059-5068.	1.4	70
75	On the implementation of good manufacturing practices in a small processing unity of mozzarella cheese in Brazil. <i>Food Control</i> , 2012, 24, 199-205.	2.8	70
76	Short communication: Influence of long-chain inulin and <i>Lactobacillus paracasei</i> subspecies <i>paracasei</i> on the sensory profile and acceptance of a traditional yogurt. <i>Journal of Dairy Science</i> , 2013, 96, 6233-6241.	1.4	70
77	Biogenic amines as bacterial quality indicators in different poultry meat species. <i>LWT - Food Science and Technology</i> , 2015, 60, 15-21.	2.5	70
78	Impact of prebiotics on the rheological characteristics and volatile compounds of Greek yogurt. <i>LWT - Food Science and Technology</i> , 2019, 105, 371-376.	2.5	70
79	Whey-grape juice drink processed by supercritical carbon dioxide technology: Physicochemical characteristics, bioactive compounds and volatile profile. <i>Food Chemistry</i> , 2018, 239, 697-703.	4.2	69
80	Processing chocolate milk drink by low-pressure cold plasma technology. <i>Food Chemistry</i> , 2019, 278, 276-283.	4.2	69
81	Effect of galactooligosaccharide addition on the physical, optical, and sensory acceptance of vanilla ice cream. <i>Journal of Dairy Science</i> , 2015, 98, 4266-4272.	1.4	68
82	The resistance of <i>Bacillus</i> , <i>Bifidobacterium</i> , and <i>Lactobacillus</i> strains with claimed probiotic properties in different food matrices exposed to simulated gastrointestinal tract conditions. <i>Food Research International</i> , 2019, 125, 108542.	2.9	68
83	Strategies to develop healthier processed cheeses: Reduction of sodium and fat contents and use of prebiotics. <i>Food Research International</i> , 2016, 86, 93-102.	2.9	67
84	Yoghurt added with <i>Lactobacillus casei</i> and sweetened with natural sweeteners and/or prebiotics: Implications on quality parameters and probiotic survival. <i>International Dairy Journal</i> , 2019, 97, 139-148.	1.5	66
85	Ultra-flash profile and projective mapping for describing sensory attributes of prebiotic mortadellas. <i>Food Research International</i> , 2013, 54, 1705-1711.	2.9	65
86	Ultrasound processing of fresh and frozen semi-skimmed sheep milk and its effects on microbiological and physical-chemical quality. <i>Ultrasonics Sonochemistry</i> , 2019, 51, 241-248.	3.8	65
87	Dulce de Leche, a typical product of Latin America: Characterisation by physicochemical, optical and instrumental methods. <i>Food Chemistry</i> , 2015, 169, 471-477.	4.2	64
88	Dynamic profiling of different ready-to-drink fermented dairy products: A comparative study using Temporal Check-All-That-Apply (TCATA), Temporal Dominance of Sensations (TDS) and Progressive Profile (PP). <i>Food Research International</i> , 2017, 101, 249-258.	2.9	64
89	Impact of nonthermal processing on different milk enzymes. <i>International Journal of Dairy Technology</i> , 2019, 72, 481-495.	1.3	64
90	Ultrasound stabilization of raw milk: Microbial and enzymatic inactivation, physicochemical properties and kinetic stability. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105185.	3.8	64

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91	Probiotic cheese attenuates exercise-induced immune suppression in Wistar rats. <i>Journal of Dairy Science</i> , 2012, 95, 3549-3558.	1.4	63
92	Changes on expected taste perception of probiotic and conventional yogurts made from goat milk after rapidly repeated exposure. <i>Journal of Dairy Science</i> , 2014, 97, 2610-2618.	1.4	63
93	Brazilian Artisanal Cheeses: An Overview of their Characteristics, Main Types and Regulatory Aspects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1636-1657.	5.9	63
94	Properties of bologna-type sausages with pork back-fat replaced with pork skin and amorphous cellulose. <i>Meat Science</i> , 2015, 104, 44-51.	2.7	61
95	Reformulating Minas Frescal cheese using consumers' perceptions: Insights from intensity scales and check-all-that-apply questionnaires. <i>Journal of Dairy Science</i> , 2017, 100, 6111-6124.	1.4	61
96	Partial substitution of NaCl by KCl and addition of flavor enhancers on probiotic Prato cheese: A study covering manufacturing, ripening and storage time. <i>Food Chemistry</i> , 2018, 248, 192-200.	4.2	61
97	Biofilm-producing ability of <i>Staphylococcus aureus</i> isolates from Brazilian dairy farms. <i>Journal of Dairy Science</i> , 2014, 97, 1812-1816.	1.4	60
98	What are the cultural effects on consumers' perceptions? A case study covering coalho cheese in the Brazilian northeast and southeast area using word association. <i>Food Research International</i> , 2017, 102, 553-558.	2.9	60
99	Sensory Acceptance and Survival of Probiotic Bacteria in Ice Cream Produced with Different Overrun Levels. <i>Journal of Food Science</i> , 2012, 77, S24-8.	1.5	59
100	Manufacturing a prebiotic whey beverage exploring the influence of degree of inulin polymerization. <i>Food Hydrocolloids</i> , 2018, 77, 787-795.	5.6	59
101	Microwave Processing: Current Background and Effects on the Physicochemical and Microbiological Aspects of Dairy Products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 67-83.	5.9	58
102	Adding lysine and yeast extract improves sensory properties of low sodium salted meat. <i>Meat Science</i> , 2020, 159, 107911.	2.7	58
103	Survival analysis methodology to predict the shelf-life of probiotic flavored yogurt. <i>Food Research International</i> , 2010, 43, 1444-1448.	2.9	57
104	High pressure processing and pulsed electric fields: potential use in probiotic dairy foods processing. <i>Trends in Food Science and Technology</i> , 2010, 21, 483-493.	7.8	57
105	Ohmic heating for the dairy industry: a potential technology to develop probiotic dairy foods in association with modifications of whey protein structure. <i>Current Opinion in Food Science</i> , 2018, 22, 95-101.	4.1	57
106	Ohmic heating for processing of whey-raspberry flavored beverage. <i>Food Chemistry</i> , 2019, 297, 125018.	4.2	57
107	The addition of xyloligosaccharide in strawberry-flavored whey beverage. <i>LWT - Food Science and Technology</i> , 2019, 109, 118-122.	2.5	57
108	Reducing 50% sodium chloride in healthier jerked beef: An efficient design to ensure suitable stability, technological and sensory properties. <i>Meat Science</i> , 2019, 152, 49-57.	2.7	57

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109	Manufacture of Requeijão cremoso processed cheese with galactooligosaccharide. <i>Carbohydrate Polymers</i> , 2017, 174, 869-875.	5.1	56
110	Novel milk "juice beverage with fermented sheep milk and strawberry ( <i>Fragaria</i> – ananassa): Nutritional and functional characterization. <i>Journal of Dairy Science</i> , 2019, 102, 10724-10736.	1.4	56
111	Understanding perceptions and beliefs about different types of fermented milks through the application of projective techniques: A case study using Haire's shopping list and free word association. <i>Journal of Sensory Studies</i> , 2018, 33, e12326.	0.8	54
112	Quality assurance requirements in produce processing. <i>Trends in Food Science and Technology</i> , 2006, 17, 406-411.	7.8	53
113	The influence of sweeteners in probiotic Petit Suisse cheese in concentrations equivalent to that of sucrose. <i>Journal of Dairy Science</i> , 2013, 96, 5512-5521.	1.4	53
114	Physico-chemical and sensory attributes of low-sodium restructured caiman steaks containing microbial transglutaminase and salt replacers. <i>Meat Science</i> , 2014, 96, 623-632.	2.7	53
115	Pulsed-Field Gel Electrophoresis characterization of <i>Listeria monocytogenes</i> isolates from cheese manufacturing plants in São Paulo, Brazil. <i>International Journal of Food Microbiology</i> , 2014, 173, 21-29.	2.1	53
116	Effect of peracetic acid on biofilms formed by <i>Staphylococcus aureus</i> and <i>Listeria monocytogenes</i> isolated from dairy plants. <i>Journal of Dairy Science</i> , 2016, 99, 2384-2390.	1.4	53
117	Discrimination of Brazilian artisanal and inspected pork sausages: Application of unsupervised, linear and non-linear supervised chemometric methods. <i>Food Research International</i> , 2014, 64, 380-386.	2.9	52
118	PARAFAC: Adjustment for modeling consumer study covering probiotic and conventional yogurt. <i>Food Research International</i> , 2012, 45, 211-215.	2.9	51
119	Determination of biogenic amines by high-performance liquid chromatography (<sc>HPLC</sc> – <sc>DAD</sc>) in probiotic cow's and goat's fermented milks and acceptance. <i>Food Science and Nutrition</i> , 2015, 3, 172-178.	1.5	51
120	Analytical optimization of a phenolic-rich herbal extract and supplementation in fermented milk containing sweet potato pulp. <i>Food Chemistry</i> , 2017, 221, 950-958.	4.2	51
121	Possibilities for using ohmic heating in Minas Frescal cheese production. <i>Food Research International</i> , 2020, 131, 109027.	2.9	51
122	Are dairy products containing probiotics beneficial for oral health? A systematic review and meta-analysis. <i>Clinical Oral Investigations</i> , 2018, 22, 2763-2785.	1.4	50
123	Chocolate milk drink processed by cold plasma technology: Physical characteristics, thermal behavior and microstructure. <i>LWT - Food Science and Technology</i> , 2019, 102, 324-329.	2.5	49
124	Using dynamic sensory techniques to determine drivers of liking in sodium and fat-reduced Bologna sausage containing functional emulsion gels. <i>Food Research International</i> , 2020, 132, 109066.	2.9	49
125	Non-thermal emerging technologies and their effects on the functional properties of dairy products. <i>Current Opinion in Food Science</i> , 2018, 22, 62-66.	4.1	48
126	Effect of vegetal-oil emulsion and passion fruit peel-powder on sensory acceptance of functional yogurt. <i>Food Research International</i> , 2015, 70, 134-141.	2.9	47



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127	Processed cheese contamination by spore-forming bacteria: A review of sources, routes, fate during processing and control. <i>Trends in Food Science and Technology</i> , 2016, 57, 11-19.	7.8	47
128	Effects of different sources of <i>Saccharomyces cerevisiae</i> biomass on milk production, composition, and aflatoxin M1 excretion in milk from dairy cows fed aflatoxin B1. <i>Journal of Dairy Science</i> , 2017, 100, 5701-5708.	1.4	47
129	Whey-grape juice drink processed by supercritical carbon dioxide technology: Physical properties and sensory acceptance. <i>LWT - Food Science and Technology</i> , 2018, 92, 80-86.	2.5	47
130	Dairy foods and positive impact on the consumer's health. <i>Advances in Food and Nutrition Research</i> , 2019, 89, 95-164.	1.5	47
131	Effect of the COVID-19 pandemic on food habits and perceptions: A study with Brazilians. <i>Trends in Food Science and Technology</i> , 2021, 116, 992-1001.	7.8	47
132	Effect of sodium reduction and flavor enhancer addition on probiotic Prato cheese processing. <i>Food Research International</i> , 2017, 99, 247-255.	2.9	47
133	Cheese. What is its contribution to the sodium intake of Brazilians?. <i>Appetite</i> , 2013, 66, 84-88.	1.8	46
134	Influence of temperature and fat content on ideal sucrose concentration, sweetening power, and sweetness equivalence of different sweeteners in chocolate milk beverage. <i>Journal of Dairy Science</i> , 2014, 97, 7344-7353.	1.4	46
135	Assessment of antioxidant activity, lipid profile, general biochemical and immune system responses of Wistar rats fed with dairy dessert containing <i>Lactobacillus acidophilus</i> La-5. <i>Food Research International</i> , 2016, 90, 275-280.	2.9	46
136	Oxidative stress in probiotic Petit Suisse: Is the jabuticaba skin extract a potential option?. <i>Food Research International</i> , 2016, 81, 149-156.	2.9	46
137	Assessing consumer expectations about pizza: A study on celiac and non-celiac individuals using the word association technique. <i>Food Research International</i> , 2017, 94, 1-5.	2.9	46
138	Biofilm-producing ability of <i>Listeria monocytogenes</i> isolates from Brazilian cheese processing plants. <i>Food Research International</i> , 2017, 91, 88-91.	2.9	46
139	Brazilian cheeses: A survey covering physicochemical characteristics, mineral content, fatty acid profile and volatile compounds. <i>Food Research International</i> , 2018, 108, 18-26.	2.9	45
140	Food allergens: Knowledge and practices of food handlers in restaurants. <i>Food Control</i> , 2010, 21, 1318-1321.	2.8	44
141	Glucose oxidase: A potential option to decrease the oxidative stress in stirred probiotic yogurt. <i>LWT - Food Science and Technology</i> , 2012, 47, 512-515.	2.5	44
142	Characterization of <i>Staphylococcus aureus</i> isolates in milk and the milking environment from small-scale dairy farms of São Paulo, Brazil, using pulsed-field gel electrophoresis. <i>Journal of Dairy Science</i> , 2012, 95, 7377-7383.	1.4	44
143	Hydrolysed whey protein reduces muscle damage markers in Brazilian elite soccer players compared with whey protein and maltodextrin. A twelve-week in-championship intervention. <i>International Dairy Journal</i> , 2014, 34, 19-24.	1.5	44
144	Is There a Potential Consumer Market for Low-Sodium Fermented Sausages?. <i>Journal of Food Science</i> , 2015, 80, S1093-9.	1.5	44

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145	From byproduct to a functional ingredient: Camu-camu ( <i>Myrciaria dubia</i> ) seed extract as an antioxidant agent in a yogurt model. <i>Journal of Dairy Science</i> , 2020, 103, 1131-1140.	1.4	44
146	Ohmic heating for infant formula processing: Evaluating the effect of different voltage gradient. <i>Journal of Food Engineering</i> , 2020, 280, 109989.	2.7	43
147	Consumer acceptability and purchase intent of probiotic yoghurt with added glucose oxidase using sensometrics, artificial neural networks and logistic regression. <i>International Journal of Dairy Technology</i> , 2011, 64, 549-556.	1.3	42
148	Training of Food Handlers in a Hotel: Tool for Promotion of the Food Safety. <i>Journal of Food Safety</i> , 2014, 34, 218-223.	1.1	42
149	Preferred attribute elicitation methodology compared to conventional descriptive analysis: A study using probiotic yogurt sweetened with xylitol and added with prebiotic components. <i>Journal of Sensory Studies</i> , 2020, 35, e12602.	0.8	42
150	Prerequisite Programs at Schools: Diagnosis and Economic Evaluation. <i>Foodborne Pathogens and Disease</i> , 2011, 8, 213-220.	0.8	41
151	Effect of incorporation of antioxidants on the chemical, rheological, and sensory properties of probiotic petit suisse cheese. <i>Journal of Dairy Science</i> , 2016, 99, 1762-1772.	1.4	41
152	Predictive model for inactivation of salmonella in infant formula during microwave heating processing. <i>Food Control</i> , 2019, 104, 308-312.	2.8	41
153	Effect of high hydrostatic pressure on the color and texture parameters of refrigerated Caiman ( <i>Caiman crocodilus yacare</i> ) tail meat. <i>Meat Science</i> , 2012, 91, 255-260.	2.7	40
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