

Adriano Gomes da Cruz

List of Publications by Year in Descending Order

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Version: 2024-04-24

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

319
papers

12,117
citations

61
h-index

90
g-index

332
ext. papers

14,437
ext. citations

6.1
avg. IF

6.67
L-index

#	Paper	IF	Citations
319	The impact of packaging design on the perceived quality of honey by Brazilian consumers.. <i>Food Research International</i> , 2022 , 151, 110887	7	0
318	Dairy foods and novel thermal and non-thermal processing: A bibliometric analysis. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 76, 102934	6.8	4
317	Nutritional, rheological and sensory properties of butter processed with different mixtures of cow and sheep milk cream. <i>Food Bioscience</i> , 2022 , 46, 101564	4.9	1
316	In vivo functional and health benefits of a prebiotic soursop whey beverage processed by high-intensity ultrasound: Study with healthy Wistar rats.. <i>Food Chemistry</i> , 2022 , 380, 132193	8.5	2
315	Conventional and ohmic heating pasteurization of fresh and thawed sheep milk: Energy consumption and assessment of bacterial microbiota during refrigerated storage. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 76, 102947	6.8	2
314	Benefits of thermosonication in orange juice whey drink processing. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 75, 102876	6.8	4
313	Microencapsulation with spray-chilling as an innovative strategy for probiotic low sodium requeijão cremoso processed cheese processing. <i>Food Bioscience</i> , 2022 , 46, 101517	4.9	1
312	Raw milk processing by high-intensity ultrasound and conventional heat treatments: Microbial profile by amplicon sequencing and physical stability during storage. <i>International Journal of Dairy Technology</i> , 2022 , 75, 115	3.7	3
311	Microbiology of processed cheese 2022 , 427-449		
310	Low salt and low sodium processed cheeses 2022 , 177-197		
309	Dairy Milk Based Functional Foods 2022 , 161-193		
308	Prebiotics and Synbiotics in Functional Foods 2022 , 21-53		
307	Chemometric classification of Brazilian artisanal cheeses from different regions according to major and trace elements by ICP-OES. <i>Journal of Food Composition and Analysis</i> , 2022 , 109, 104519	4.1	3
306	Implementation of Sustainable Development Goals in the dairy sector: Perspectives on the use of agro-industrial side-streams to design functional foods. <i>Trends in Food Science and Technology</i> , 2022 , 124, 128-139	15.3	3
305	Positive effects of thermosonication in Jamun fruit dairy dessert processing. <i>Ultrasonics Sonochemistry</i> , 2022 , 86, 106040	8.9	0
304	Are consumers willing to pay for a product processed by emerging technologies? The case of chocolate milk drink processed by cold plasma. <i>LWT - Food Science and Technology</i> , 2021 , 138, 110772	5.4	5
303	Occurrence of aflatoxin M1 in milk and Minas Frescal cheese manufactured in Brazilian dairy plants. <i>International Journal of Dairy Technology</i> , 2021 , 74, 431-434	3.7	3

302	Therapeutic Effects of Probiotic Minas Frescal Cheese on the Attenuation of Ulcerative Colitis in a Murine Model. <i>Frontiers in Microbiology</i> , 2021 , 12, 623920	5.7	6
301	Diary and CATA approaches: A complementary study assessing Canastra cheese consumption. <i>Journal of Sensory Studies</i> , 2021 , 36, e12662	2.2	4
300	Impact of cold plasma on the techno-functional and sensory properties of whey dairy beverage added with xylooligosaccharide. <i>Food Research International</i> , 2021 , 142, 110232	7	4
299	Quantitative microbiological risk assessment in dairy products: Concepts and applications. <i>Trends in Food Science and Technology</i> , 2021 , 111, 610-616	15.3	3
298	Drivers of linking of Prato cheeses: An evaluation using the check all that apply (CATA) and temporal dominance of sensations (TDS) tools. <i>Food Science and Technology International</i> , 2021 , 10820132211018037	2.6	1
297	Effect of probiotic Minas Frescal cheese on the volatile compound and metabolic profiles assessed by nuclear magnetic resonance spectroscopy and chemometric tools. <i>Journal of Dairy Science</i> , 2021 , 104, 5133-5140	4	1
296	Probiotic fermented milks: Children's emotional responses using a product-specific emoji list. <i>Food Research International</i> , 2021 , 143, 110269	7	4
295	Ohmic heating processing of milk for probiotic fermented milk production: Survival kinetics of <i>Listeria monocytogenes</i> as contaminant post-fermentation, bioactive compounds retention and sensory acceptance. <i>International Journal of Food Microbiology</i> , 2021 , 348, 109204	5.8	4
294	Dairy products with prebiotics: An overview of the health benefits, technological and sensory properties. <i>International Dairy Journal</i> , 2021 , 117, 105009	3.5	8
293	Probiotic Delivery through Non-Dairy Plant-Based Food Matrices. <i>Agriculture (Switzerland)</i> , 2021 , 11, 599	3	3
292	How buyer-focused projective techniques can help to gain insights into consumer perceptions about different types of eggs. <i>Food Research International</i> , 2021 , 144, 110320	7	3
291	Current applications of high-intensity ultrasound with microbial inactivation or stimulation purposes in dairy products. <i>Current Opinion in Food Science</i> , 2021 , 42, 140-140	9.8	9
290	Synbiotic sheep milk ice cream reduces chemically induced mouse colon carcinogenesis. <i>Journal of Dairy Science</i> , 2021 , 104, 7406-7414	4	4
289	Plant-based milk substitutes as emerging probiotic carriers. <i>Current Opinion in Food Science</i> , 2021 , 38, 8-20	9.8	26
288	Technological benefits of using inulin and xylooligosaccharide in dulce de leche. <i>Food Hydrocolloids</i> , 2021 , 110, 106158	10.6	8
287	Differential scanning calorimetry coupled with machine learning technique: An effective approach to determine the milk authenticity. <i>Food Control</i> , 2021 , 121, 107585	6.2	15
286	Paraprobiotic obtained by ohmic heating added in whey-grape juice drink is effective to control postprandial glycemia in healthy adults. <i>Food Research International</i> , 2021 , 140, 109905	7	8
285	Effects of microwave heating on the chemical composition and bioactivity of orange juice-milk beverages. <i>Food Chemistry</i> , 2021 , 345, 128746	8.5	12

284	Preference Sorting as a tool for Dulce de Leches' drivers of liking determination. <i>Journal of Sensory Studies</i> , 2021 , 36, e12634	2.2	0
283	Use of diaries as a research strategy on sensory perception and consumer behavior of Canastra cheese. <i>Journal of Sensory Studies</i> , 2021 , 36, e12627	2.2	6
282	Nuclear magnetic resonance as an analytical tool for monitoring the quality and authenticity of dairy foods. <i>Trends in Food Science and Technology</i> , 2021 , 108, 84-91	15.3	5
281	Whey: generation, recovery, and use of a relevant by-product 2021 , 391-414		1
280	Live and ultrasound-inactivated modulate the intestinal microbiota and improve biochemical and cardiovascular parameters in male rats fed a high-fat diet. <i>Food and Function</i> , 2021 , 12, 5287-5300	6.1	3
279	Ultrasound for Probiotic and Prebiotic Foods 2021 , 293-307		0
278	Sheep milk kefir sweetened with different sugars: Sensory acceptance and consumer emotion profiling. <i>Journal of Dairy Science</i> , 2021 , 104, 295-300	4	6
277	Ohmic heating as a method of obtaining paraprobiotics: Impacts on cell structure and viability by flow cytometry. <i>Food Research International</i> , 2021 , 140, 110061	7	12
276	Can sucrose-substitutes increase the antagonistic activity against foodborne pathogens, and improve the technological and functional properties of sheep milk kefir?. <i>Food Chemistry</i> , 2021 , 351, 129290	8.5	4
275	Metabolic profiling of probiotic low-sodium prato cheese with flavour enhancers: Usefulness of NMR spectroscopy and chemometric tools. <i>International Dairy Journal</i> , 2021 , 119, 104992	3.5	2
274	Ohmic heating increases inactivation and morphological changes of Salmonella sp. and the formation of bioactive compounds in infant formula. <i>Food Microbiology</i> , 2021 , 97, 103737	6	4
273	A large survey of the fatty acid profile and gross composition of Brazilian artisanal cheeses. <i>Journal of Food Composition and Analysis</i> , 2021 , 101, 103955	4.1	3
272	Influence of different levels of ethnocentrism of the Brazilian consumer on the choice of dulce de leche from different countries of origin. <i>Food Research International</i> , 2021 , 148, 110624	7	3
271	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	15.3	10
270	Impact of different modified atmosphere packaging on quality parameters and probiotic survival during storage of Minas Frescal cheese. <i>Food Bioscience</i> , 2021 , 43, 101338	4.9	0
269	High throughput screening of technological and biopreservation traits of a large set of wild lactic acid bacteria from Brazilian artisanal cheeses. <i>Food Microbiology</i> , 2021 , 100, 103872	6	4
268	Prebiotic frozen dessert processed with water-soluble extract of rice byproduct: Vegan and nonvegan consumers perception using preferred attribute elicitation methodology and acceptance. <i>Journal of Food Science</i> , 2021 , 86, 523-530	3.4	5
267	Electric Technologies Applied to Probiotic and Prebiotic Food 2021 , 283-292		

266	Dulce de leche submitted to ohmic heating treatment: Consumer sensory profile using preferred attribute elicitation (PAE) and temporal check-all-that-apply (TCATA). <i>Food Research International</i> , 2020 , 134, 109217	7	18
265	Ultrasound stabilization of raw milk: Microbial and enzymatic inactivation, physicochemical properties and kinetic stability. <i>Ultrasonics Sonochemistry</i> , 2020 , 67, 105185	8.9	32
264	Inactivation kinetics of <i>Listeria monocytogenes</i> in whey dairy beverage processed with ohmic heating. <i>LWT - Food Science and Technology</i> , 2020 , 127, 109420	5.4	7
263	Effect of <i>Lactobacillus rhamnosus</i> on growth of <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> in a probiotic Minas Frescal cheese. <i>Food Microbiology</i> , 2020 , 92, 103557	6	11
262	Effect of environmental factors on the fatty acid profiles and physicochemical composition of oysters (<i>Crassostrea gasar</i>) in Amazon estuarine farming. <i>Aquaculture Research</i> , 2020 , 51, 2336-2348	1.9	3
261	Charcoal-barbecued Coalho cheese: An investigation on the formation and ingestion of polycyclic aromatic hydrocarbons. <i>LWT - Food Science and Technology</i> , 2020 , 124, 109186	5.4	2
260	Antiproliferative and apoptotic effects of probiotic whey dairy beverages in human prostate cell lines. <i>Food Research International</i> , 2020 , 137, 109450	7	13
259	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	15.3	56
258	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	7	27
257	Ohmic heating for infant formula processing: Evaluating the effect of different voltage gradient. <i>Journal of Food Engineering</i> , 2020 , 280, 109989	6	22
256	Advantages of microfiltration processing of goat whey orange juice beverage. <i>Food Research International</i> , 2020 , 132, 109060	7	12
255	Effects of regular and decaffeinated roasted coffee (<i>Coffea arabica</i> and <i>Coffea canephora</i>) extracts and bioactive compounds on in vitro probiotic bacterial growth. <i>Food and Function</i> , 2020 , 11, 1410-1424	6.1	13
254	Sorting task as a tool to elucidate the sensory patterns of artisanal cheeses. <i>Journal of Sensory Studies</i> , 2020 , 35, e12562	2.2	10
253	Possibilities for using ohmic heating in Minas Frescal cheese production. <i>Food Research International</i> , 2020 , 131, 109027	7	30
252	Traceability: Perception and attitudes of artisanal cheese producers in Brazil. <i>Journal of Dairy Science</i> , 2020 , 103, 4874-4879	4	4
251	Food defense: Perceptions and attitudes of Brazilian dairy companies. <i>Journal of Dairy Science</i> , 2020 , 103, 8675-8682	4	1
250	Probiotic dairy foods and postprandial glycemia: A mini-review. <i>Trends in Food Science and Technology</i> , 2020 , 101, 165-171	15.3	22
249	How does the degree of inulin polymerization affect the bioaccessibility of bioactive compounds from soursop whey beverage during in vitro gastrointestinal digestion?. <i>Food Hydrocolloids</i> , 2020 , 101, 105511	10.6	13

248	Q Methodology: An interesting strategy for concept profile and sensory description of low sodium salted meat. <i>Meat Science</i> , 2020 , 161, 108000	6.4	15
247	An intra-cultural investigation in Brazil using Coalho cheese and preferred attribute elicitation. <i>Journal of Sensory Studies</i> , 2020 , 35, e12543	2.2	15
246	Evaluation of the interaction between microencapsulated Bifidobacterium BB-12 added in goat's milk Frozen Yogurt and Escherichia coli in the large intestine. <i>Food Research International</i> , 2020 , 127, 108690	7	13
245	Functional Foods: Product Development, Technological Trends, Efficacy Testing, and Safety. <i>Annual Review of Food Science and Technology</i> , 2020 , 11, 93-118	14.7	176
244	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	4	17
243	Impact of probiotics and prebiotics on food texture. <i>Current Opinion in Food Science</i> , 2020 , 33, 38-44	9.8	65
242	Paraprobiotics and postbiotics: concepts and potential applications in dairy products. <i>Current Opinion in Food Science</i> , 2020 , 32, 1-8	9.8	75
241	Traceability: Perceptions and attitudes of Brazilian non-bovine dairy processors. <i>Food Control</i> , 2020 , 111, 107060	6.2	2
240	Detection of formaldehyde in raw milk by time domain nuclear magnetic resonance and chemometrics. <i>Food Control</i> , 2020 , 110, 107006	6.2	15
239	High-intensity ultrasound energy density: How different modes of application influence the quality parameters of a dairy beverage. <i>Ultrasonics Sonochemistry</i> , 2020 , 63, 104928	8.9	24
238	Interactions between probiotics and pathogenic microorganisms in hosts and foods: A review. <i>Trends in Food Science and Technology</i> , 2020 , 95, 205-218	15.3	73
237	Postprandial glycemia in healthy subjects: Which probiotic dairy food is more adequate?. <i>Journal of Dairy Science</i> , 2020 , 103, 1110-1119	4	46
236	Ohmic heating technology in dulce de leche: Physical and thermal profile, microstructure, and modeling of crystal size growth. <i>Food and Bioprocess Processing</i> , 2020 , 124, 278-286	4.9	4
235	Are ohmic heating-treated whey dairy beverages an innovation? Insights of the Q methodology. <i>LWT - Food Science and Technology</i> , 2020 , 134, 110052	5.4	6
234	Ohmic heating does not influence the biochemical properties of Minas Frescal cheese but decreases uric acid levels in healthy Wistar rats. <i>Journal of Dairy Science</i> , 2020 , 103, 4929-4934	4	6
233	The free listing task for describing the sensory profiling of dairy foods: A case study with microfiltered goat whey orange juice beverage. <i>Journal of Sensory Studies</i> , 2020 , 35, e12594	2.2	8
232	Advantages of using ohmic heating in Dulce de Leche manufacturing. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 65, 102475	6.8	10
231	Probiotics and prebiotics in non-bovine milk. <i>Advances in Food and Nutrition Research</i> , 2020 , 94, 339-384	6	3

230	Exploring social media data to understand consumers' perception of eggs: A multilingual study using Twitter. <i>Journal of Sensory Studies</i> , 2020 , 35, e12607	2.2	6
229	Insights of Brazilian consumers' behavior for different coffee presentations: An exploratory study comparing hard laddering and completion task. <i>Journal of Sensory Studies</i> , 2020 , 35, e12611	2.2	3
228	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	2.2	20
227	Adding lysine and yeast extract improves sensory properties of low sodium salted meat. <i>Meat Science</i> , 2020 , 159, 107911	6.4	30
226	Impact assessment of different electric fields on the quality parameters of blueberry flavored dairy desserts processed by Ohmic Heating. <i>Food Research International</i> , 2020 , 134, 109235	7	13
225	Consumer acceptance and sensory drivers of liking of Minas Frescal Minas cheese manufactured using milk subjected to ohmic heating: Performance of machine learning methods. <i>LWT - Food Science and Technology</i> , 2020 , 126, 109342	5.4	10
224	Behavior of different <i>Bacillus</i> strains with claimed probiotic properties throughout processed cheese ("requeijão cremoso") manufacturing and storage. <i>International Journal of Food Microbiology</i> , 2019 , 307, 108288	5.8	17
223	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	16.4	35
222	Antibacterial Activity of Three Extra Virgin Olive Oils of the Campania Region, Southern Italy, Related to Their Polyphenol Content and Composition. <i>Microorganisms</i> , 2019 , 7,	4.9	20
221	Novel milk-juice beverage with fermented sheep milk and strawberry (<i>Fragaria Ananassa</i>): Nutritional and functional characterization. <i>Journal of Dairy Science</i> , 2019 , 102, 10724-10736	4	26
220	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	16.4	41
219	Probiotic fermented sheep milk containing <i>Lactobacillus casei</i> 01: Effects on enamel mineral loss and <i>Streptococcus</i> counts in a dental biofilm model. <i>Journal of Functional Foods</i> , 2019 , 54, 241-248	5.1	7
218	Impact of prebiotics on the rheological characteristics and volatile compounds of Greek yogurt. <i>LWT - Food Science and Technology</i> , 2019 , 105, 371-376	5.4	40
217	Ohmic heating for processing of whey-raspberry flavored beverage. <i>Food Chemistry</i> , 2019 , 297, 125018	8.5	45
216	Probiotic Prato cheese attenuates cigarette smoke-induced injuries in mice. <i>Food Research International</i> , 2019 , 123, 697-703	7	28
215	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	3.5	39
214	Correlation between the dielectric properties and the physicochemical characteristics and proximate composition of whole, semi-skimmed and skimmed sheep milk using chemometric tools. <i>International Dairy Journal</i> , 2019 , 97, 120-130	3.5	6
213	High-intensity ultrasound: A novel technology for the development of probiotic and prebiotic dairy products. <i>Ultrasonics Sonochemistry</i> , 2019 , 57, 12-21	8.9	71

212	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	16.4	67
211	Predictive model for inactivation of salmonella in infant formula during microwave heating processing. <i>Food Control</i> , 2019 , 104, 308-312	6.2	31
210	The Effect of Dairy Probiotic Beverages on Oral Health 2019 , 521-556		2
209	Dairy foods and positive impact on the consumer's health. <i>Advances in Food and Nutrition Research</i> , 2019 , 89, 95-164	6	26
208	Processing raspberry-flavored whey drink using ohmic heating: Physical, thermal and microstructural considerations. <i>Food Research International</i> , 2019 , 123, 20-26	7	18
207	Listeria monocytogenes in Milk: Occurrence and Recent Advances in Methods for Inactivation. <i>Beverages</i> , 2019 , 5, 14	3.4	14
206	Treatment and utilization of dairy industrial waste: A review. <i>Trends in Food Science and Technology</i> , 2019 , 88, 361-372	15.3	165
205	The addition of xyloligosaccharide in strawberry-flavored whey beverage. <i>LWT - Food Science and Technology</i> , 2019 , 109, 118-122	5.4	35
204	Prato cheese containing Lactobacillus casei 01 fails to prevent dextran sodium sulphate-induced colitis. <i>International Dairy Journal</i> , 2019 , 99, 104551	3.5	4
203	Impact of nonthermal processing on different milk enzymes. <i>International Journal of Dairy Technology</i> , 2019 , 72, 481-495	3.7	43
202	Phenolic-rich Petit Suisse cheese manufactured with organic Bordeaux grape juice, skin, and seed extract: Technological, sensory, and functional properties. <i>LWT - Food Science and Technology</i> , 2019 , 115, 108493	5.4	18
201	Fermented whey dairy beverage offers protection against Salmonella enterica ssp. enterica serovar Typhimurium infection in mice. <i>Journal of Dairy Science</i> , 2019 , 102, 6756-6765	4	27
200	The resistance of Bacillus, Bifidobacterium, and Lactobacillus strains with claimed probiotic properties in different food matrices exposed to simulated gastrointestinal tract conditions. <i>Food Research International</i> , 2019 , 125, 108542	7	39
199	Antioxidants-rich ice cream containing herbal extracts and fructooligosaccharides: manufacture, functional and sensory properties. <i>Food Chemistry</i> , 2019 , 298, 125098	8.5	17
198	Non-thermal processing of inulin-enriched soursop whey beverage using supercritical carbon dioxide technology. <i>Journal of Supercritical Fluids</i> , 2019 , 154, 104635	4.2	13
197	Biochemical composition and antioxidant activity of three extra virgin olive oils from the Irpinia Province, Southern Italy. <i>Food Science and Nutrition</i> , 2019 , 7, 3233-3243	3.2	6
196	The Step of Incorporation of GBI-30 6086 Into "requeijão cremoso" Processed Cheese Does Not Affect Metabolic Homeostasis of Rats. <i>Frontiers in Microbiology</i> , 2019 , 10, 2332	5.7	4
195	Cheese whey exploitation in Brazil: a questionnaire survey. <i>Food Science and Technology</i> , 2019 , 39, 788-791		15

194	Effect of high-intensity ultrasound on the nutritional profile and volatile compounds of a prebiotic soursoy whey beverage. <i>Ultrasonics Sonochemistry</i> , 2019 , 55, 157-164	8.9	64
193	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	6.4	38
192	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	5.4	34
191	Processing chocolate milk drink by low-pressure cold plasma technology. <i>Food Chemistry</i> , 2019 , 278, 276-283	8.5	40
190	Effect of partial replacement of sodium chloride with potassium chloride on the characteristics of Minas Padrão cheese. <i>International Dairy Journal</i> , 2019 , 91, 48-54	3.5	7
189	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	8.9	47
188	Yogurt and whey beverages available in Brazilian market: Mineral and trace contents, daily intake and statistical differentiation. <i>Food Research International</i> , 2019 , 119, 709-714	7	7
187	Effects of vitamin D-fortified yogurt in comparison to oral vitamin D supplement on hyperlipidemia in pre-diabetic patients: A randomized clinical trial. <i>Journal of Functional Foods</i> , 2019 , 52, 116-120	5.1	17
186	Guava-flavored whey beverage processed by cold plasma technology: Bioactive compounds, fatty acid profile and volatile compounds. <i>Food Chemistry</i> , 2019 , 279, 120-127	8.5	40
185	Probiotic Food Development: An Updated Review Based on Technological Advancement 2019 , 422-428		3
184	Guava flavored whey-beverage processed by cold plasma: Physical characteristics, thermal behavior and microstructure. <i>Food Research International</i> , 2019 , 119, 564-570	7	27
183	Differential calorimetry scanning: current background and application in authenticity of dairy products. <i>Current Opinion in Food Science</i> , 2018 , 22, 88-94	9.8	23
182	Brazilian cheeses: A survey covering physicochemical characteristics, mineral content, fatty acid profile and volatile compounds. <i>Food Research International</i> , 2018 , 108, 18-26	7	28
181	Probiotic Minas Frescal cheese added with <i>L. casei</i> 01: 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	5.1	87
180	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	2.2	40
179	Completion task to uncover consumer's perception: a case study using distinct types of hen's eggs. <i>Poultry Science</i> , 2018 , 97, 2591-2599	3.9	13
178	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	9.8	35
177	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	8.8	42

176	Chemical, sensory, and functional properties of whey-based popsicles manufactured with watermelon juice concentrated at different temperatures. <i>Food Chemistry</i> , 2018 , 255, 58-66	8.5	21
175	The xylooligosaccharide addition and sodium reduction in requeijão cremoso processed cheese. <i>Food Research International</i> , 2018 , 107, 137-147	7	58
174	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	5.4	42
173	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	8.9	75
172	Ohmic Heating: A potential technology for sweet whey processing. <i>Food Research International</i> , 2018 , 106, 771-779	7	52
171	Cold plasma processing of milk and dairy products. <i>Trends in Food Science and Technology</i> , 2018 , 74, 56-68	5.3	118
170	Development of a Checklist for Assessing Good Hygiene Practices of Fresh-Cut Fruits and Vegetables Using Focus Group Interviews. <i>Foodborne Pathogens and Disease</i> , 2018 , 15, 132-140	3.8	1
169	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	8.5	55
168	Tds of cheese: Implications of analyzing texture and taste simultaneously. <i>Food Research International</i> , 2018 , 106, 1-10	7	12
167	Trends in Chemometrics: Food Authentication, Microbiology, and Effects of Processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 663-677	16.4	236
166	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	8.5	70
165	Thermal inactivation kinetics of <i>Paenibacillus sanguinis</i> 2301083PRC and <i>Clostridium sporogenes</i> JCM1416MGA in full and low fat Requeijão cremoso. <i>Food Control</i> , 2018 , 84, 395-402	6.2	25
164	Impact of partial and total replacement of milk by water-soluble soybean extract on fermentation and growth parameters of kefir microorganisms. <i>LWT - Food Science and Technology</i> , 2018 , 93, 491-498	5.4	5
163	Sodium reduction and flavor enhancers addition: is there an impact on the availability of minerals from probiotic Prato cheese?. <i>LWT - Food Science and Technology</i> , 2018 , 93, 287-292	5.4	22
162	Prebiotic flours in dairy food processing: Technological and sensory implications. <i>International Journal of Dairy Technology</i> , 2018 , 71, 1-10	3.7	9
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