

Aline Alberti

List of Publications by Year in descending order

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Version: 2024-02-01

32
papers

769
citations

687220

13
h-index

526166

27
g-index

32
all docs

32
docs citations

32
times ranked

1223
citing authors

#	ARTICLE	IF	CITATIONS
1	A comparative study of the phenolic compounds and the in vitro antioxidant activity of different Brazilian teas using multivariate statistical techniques. <i>Food Research International</i> , 2014, 60, 246-254.	2.9	150
2	Optimisation of the extraction of phenolic compounds from apples using response surface methodology. <i>Food Chemistry</i> , 2014, 149, 151-158.	4.2	126
3	Impact on chemical profile in apple juice and cider made from unripe, ripe and senescent dessert varieties. <i>LWT - Food Science and Technology</i> , 2016, 65, 436-443.	2.5	71
4	Perceptions of Brazilian consumers regarding white mould surface-ripened cheese using free word association. <i>International Journal of Dairy Technology</i> , 2019, 72, 585-590.	1.3	65
5	Distribution of phenolic compounds and antioxidant capacity in apples tissues during ripening. <i>Journal of Food Science and Technology</i> , 2017, 54, 1511-1518.	1.4	40
6	Apple wine processing with different nitrogen contents. <i>Brazilian Archives of Biology and Technology</i> , 2011, 54, 551-558.	0.5	34
7	Effect of cryoconcentration process on phenolic compounds and antioxidant activity in apple juice. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2786-2792.	1.7	29
8	Effect of mash maceration and ripening stage of apples on phenolic compounds and antioxidant power of cloudy juices: A study using chemometrics. <i>LWT - Food Science and Technology</i> , 2014, 57, 223-229.	2.5	25
9	Modelling the extraction of phenolic compounds and in vitro antioxidant activity of mixtures of green, white and black teas (<i>Camellia sinensis</i> L. Kuntze). <i>Journal of Food Science and Technology</i> , 2015, 52, 6966-6977.	1.4	23
10	A new approach to the use of apple pomace in cider making for the recovery of phenolic compounds. <i>LWT - Food Science and Technology</i> , 2020, 126, 109316.	2.5	23
11	Combining chemical analysis, sensory profile, CATA, preference mapping and chemometrics to establish the consumer quality standard of Camembert-type cheeses. <i>International Journal of Dairy Technology</i> , 2021, 74, 371-382.	1.3	23
12	Effects of gamma radiation on the phenolic compounds and in vitro antioxidant activity of apple pomace flour during storage using multivariate statistical techniques. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 251-259.	2.7	22
13	Effect of addition of phenolic compounds recovered from apple pomace on cider quality. <i>LWT - Food Science and Technology</i> , 2019, 100, 348-354.	2.5	21
14	Supplementation of amino acids in apple must for the standardization of volatile compounds in ciders. <i>Journal of the Institute of Brewing</i> , 2016, 122, 334-341.	0.8	15
15	Influence of solvents in the extraction of phenolic compounds with antibacterial activity from apple pomace. <i>Separation Science and Technology</i> , 2021, 56, 903-911.	1.3	15
16	Effect of fruit ripening on bioactive compounds and antioxidant capacity of apple beverages. <i>Food Science and Technology</i> , 2019, 39, 294-300.	0.8	12
17	Quality assessment of the manufacture of new ripened soft cheese by <i>Geotrichum candidum</i> : physico-chemical and technological properties. <i>Food Science and Technology</i> , 2019, 39, 50-58.	0.8	12
18	Monitoring of the phenolic compounds and in vitro antioxidant activity of apple beverages according to geographical origin and their type: A chemometric study. <i>LWT - Food Science and Technology</i> , 2017, 84, 385-393.	2.5	10

#	ARTICLE	IF	CITATIONS
19	Cytoprotective Effect of Phenolic Extract from Brazilian Apple Peel in Insulin-Producing Cells. <i>Current Nutrition and Food Science</i> , 2018, 14, 136-142.	0.3	10
20	Dissolved oxygen content in apple must: technological implications in cider processing. <i>Journal of the Institute of Brewing</i> , 2014, 120, 65-70.	0.8	7
21	Quality assessment of white mold-ripened cheeses manufactured with different lactic cultures. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3831-3837.	1.7	6
22	A multivariate approach to differentiate yerba mate (<i>Ilex paraguariensis</i>) commercialized in the southern Brazil on the basis of phenolics, methylxanthines and in vitro antioxidant activity. <i>Food Science and Technology</i> , 2020, 40, 645-652.	0.8	6
23	Pre milling debranning of wheat with a commercial system to improve flour quality. <i>Journal of Food Science and Technology</i> , 2022, 59, 3881-3887.	1.4	5
24	Effect of sulphur dioxide concentration added at different processing stages on volatile composition of ciders. <i>Journal of the Institute of Brewing</i> , 2018, 124, 261-268.	0.8	4
25	In vitro Assessment of the Antibacterial and Antioxidant Properties of Essential Oils. <i>Current Bioactive Compounds</i> , 2019, 15, 592-599.	0.2	4
26	Identification and selection of non-Saccharomyces strains isolate from brazilian apple must. <i>Ciencia Rural</i> , 2018, 48, .	0.3	3
27	Technological potential of the use of ultrasound and freeze concentration in Fuyu persimmon juice. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15989.	0.9	3
28	Potential Applications of Enzymes in Brewery and Winery. , 2016, , 261-278.		2
29	Efeito do processamento no teor de compostos fenólicos e na atividade antioxidante em fermentados de maçã. <i>Semina: Ciências Agrárias</i> , 2009, 29, 829.	0.1	1
30	Characterizing Fruit Juices and Fermented Fruit Beverages Using Chemometrics Tools. , 2018, , 823-833.		1
31	Bioactive compounds recovered from apple pomace as ingredient in cider processing: monitoring of compounds during fermentation. <i>Journal of Food Science and Technology</i> , 2022, 59, 3349-3358.	1.4	1
32	Assessment of physicochemical, textural and microbiological properties of brazilian white mold surface-ripened cheeses: a technological approach. <i>Ciencia Rural</i> , 2020, 50, .	0.3	0