Aline Alberti

List of Publications by Year
in descending order

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	Bioactive compounds recovered from apple pomace as ingredient in cider processing: monitoring of compounds during fermentation. Journal of Food Science and Technology, 2022, 59, 3349-3358.	1.4	1
2	Pre milling debranning of wheat with a commercial system to improve flour quality. Journal of Food Science and Technology, 2022, 59, 3881-3887.	1.4	5
3	Influence of solvents in the extraction of phenolic compounds with antibacterial activity from apple pomace. Separation Science and Technology, 2021, 56, 903-911.	1.3	15
4	Combining chemical analysis, sensory profile, CATA, preference mapping and chemometrics to establish the consumer quality standard of Camembertâ€type cheeses. International Journal of Dairy Technology, 2021, 74, 371-382.	1.3	23
5	Technological potential of the use of ultrasound and freeze concentration in Fuyu persimmon juice. Journal of Food Processing and Preservation, 2021, 45, e15989.	0.9	3
6	A new approach to the use of apple pomace in cider making for the recovery of phenolic compounds. LWT - Food Science and Technology, 2020, 126, 109316.	2.5	23
7	A multivariate approach to differentiate yerba mate (Ilex paraguariensis) commercialized in the southern Brazil on the basis of phenolics, methylxanthines and in vitro antioxidant activity. Food Science and Technology, 2020, 40, 645-652.	0.8	6
8	Assessment of physicochemical, textural and microbiological properties of brazilian white mold surface-ripened cheeses: a technological approach. Ciencia Rural, 2020, 50, .	0.3	0
9	Effect of fruit ripening on bioactive compounds and antioxidant capacity of apple beverages. Food Science and Technology, 2019, 39, 294-300.	0.8	12
10	Perceptions of Brazilian consumers regarding white mould surfaceâ€ripened cheese using free word association. International Journal of Dairy Technology, 2019, 72, 585-590.	1.3	65
11	Effect of cryoconcentration process on phenolic compounds and antioxidant activity in apple juice. Journal of the Science of Food and Agriculture, 2019, 99, 2786-2792.	1.7	29
12	Effect of addition of phenolic compounds recovered from apple pomace on cider quality. LWT - Food Science and Technology, 2019, 100, 348-354.	2.5	21
13	Quality assessment of the manufacture of new ripened soft cheese by Geotrichum candidum: physico-chemical and technological properties. Food Science and Technology, 2019, 39, 50-58.	0.8	12
14	In vitro Assessment of the Antibacterial and Antioxidant Properties of Essential Oils. Current Bioactive Compounds, 2019, 15, 592-599.	0.2	4
15	Characterizing Fruit Juices and Fermented Fruit Beverages Using Chemometrics Tools. , 2018, , 823-833.		1
16	Identification and selection of non-Saccharomyces strains isolate from brazilian apple must. Ciencia Rural, 2018, 48, .	0.3	3
17	Effect of sulphur dioxide concentration added at different processing stages on volatile composition of ciders. Journal of the Institute of Brewing, 2018, 124, 261-268.	0.8	4
18	Cytoprotective Effect of Phenolic Extract from Brazilian Apple Peel in Insulin-Producing Cells. Current Nutrition and Food Science, 2018, 14, 136-142.	0.3	10

#	Article	IF	Citations
19	Monitoring of the phenolic compounds and inÂvitro antioxidant activity of apple beverages according to geographical origin and their type: A chemometric study. LWT - Food Science and Technology, 2017, 84, 385-393.	2.5	10
20	Distribution of phenolic compounds and antioxidant capacity in apples tissues during ripening. Journal of Food Science and Technology, 2017, 54, 1511-1518.	1.4	40
21	Quality assessment of white moldâ€ripened cheeses manufactured with different lactic cultures. Journal of the Science of Food and Agriculture, 2016, 96, 3831-3837.	1.7	6
22	Supplementation of amino acids in apple must for the standardization of volatile compounds in ciders. Journal of the Institute of Brewing, 2016, 122, 334-341.	0.8	15
23	Potential Applications of Enzymes in Brewery and Winery. , 2016, , 261-278.		2
24	Impact on chemical profile in apple juice and cider made from unripe, ripe and senescent dessert varieties. LWT - Food Science and Technology, 2016, 65, 436-443.	2.5	71
25	Effects of gamma radiation on the phenolic compounds and in vitro antioxidant activity of apple pomace flour during storage using multivariate statistical techniques. Innovative Food Science and Emerging Technologies, 2016, 33, 251-259.	2.7	22
26	Modelling the extraction of phenolic compounds and in vitro antioxidant activity of mixtures of green, white and black teas (Camellia sinensis L. Kuntze). Journal of Food Science and Technology, 2015, 52, 6966-6977.	1.4	23
27	Dissolved oxygen content in apple must: technological implications in cider processing. Journal of the Institute of Brewing, 2014, 120, 65-70.	0.8	7
28	Effect of mash maceration and ripening stage of apples on phenolic compounds and antioxidant power of cloudy juices: A study using chemometrics. LWT - Food Science and Technology, 2014, 57, 223-229.	2.5	25
29	Optimisation of the extraction of phenolic compounds from apples using response surface methodology. Food Chemistry, 2014, 149, 151-158.	4.2	126
30	A comparative study of the phenolic compounds and the in vitro antioxidant activity of different Brazilian teas using multivariate statistical techniques. Food Research International, 2014, 60, 246-254.	2.9	150
31	Apple wine processing with different nitrogen contents. Brazilian Archives of Biology and Technology, 2011, 54, 551-558.	0.5	34
32	Efeito do processamento no teor de compostos fenÃ³licos e na atividade antioxidante em fermentados de maÃ§Ã£. Semina:Ciencias Agrarias, 2009, 29, 829.	0.1	1