

Eliane Rolim Florentino

List of Publications by Year in descending order

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12
papers

100
citations

1477746

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1372195

10
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docs citations

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times ranked

165
citing authors

#	ARTICLE	IF	CITATIONS
1	Fermented Dessert with Whey, Ingredients from the Peel of Jabuticaba (<i>Myrciaria cauliflora</i>) and an Indigenous Culture of <i>Lactobacillus plantarum</i> : Composition, Microbial Viability, Antioxidant Capacity and Sensory Features. <i>Nutrients</i> , 2018, 10, 1214.	1.7	20
2	Influence of a Co-culture of <i>Streptococcus thermophilus</i> and <i>Lactobacillus casei</i> on the Proteolysis and ACE-Inhibitory Activity of a Beverage Based on Reconstituted Goat Whey Powder. <i>Probiotics and Antimicrobial Proteins</i> , 2019, 11, 273-282.	1.9	20
3	Effect of Aqueous Extract of the Seaweed <i>Gracilaria domingensis</i> on the Physicochemical, Microbiological, and Textural Features of Fermented Milks. <i>Journal of Food Science</i> , 2016, 81, C874-80.	1.5	13
4	Utiliza�o do amido da am�ndoa da manga Tommy Atkins como espessante em bebida l�ctea. <i>Revista Brasileira De Engenharia Agr�cola E Ambiental</i> , 2013, 17, 1326-1332.	0.4	13
5	Influence of co-cultures of <i>Streptococcus thermophilus</i> and probiotic lactobacilli on quality and antioxidant capacity parameters of lactose-free fermented dairy beverages containing <i>Syzygium cumini</i> (L.) Skeels pulp. <i>RSC Advances</i> , 2020, 10, 10297-10308.	1.7	11
6	Comparison of dairy desserts produced with a potentially probiotic mixed culture and dispersions obtained from <i>Gracilaria birdiae</i> and <i>Gracilaria domingensis</i> seaweeds used as thickening agents. <i>Food and Function</i> , 2017, 8, 3075-3082.	2.1	7
7	Produ�o de etanol a partir de lactossoro industrial. <i>Revista Brasileira De Engenharia Agr�cola E Ambiental</i> , 2013, 17, 1088-1092.	0.4	6
8	Aplica�o da l�gica fuzzy na an�lise sensorial de p�o de forma enriquecido. <i>Revista Brasileira De Engenharia Agr�cola E Ambiental</i> , 2013, 17, 208-215.	0.4	4
9	Aqueous extract of <i>Gracilaria birdiae</i> (Plastino & Oliveira) as a texture modifier in fermented milks. <i>LWT - Food Science and Technology</i> , 2018, 90, 418-423.	2.5	3
10	Non-fermented Dairy Desserts with Potentially Probiotic Autochthonous Lactobacilli and Products from Peel of Jabuticaba (<i>Myrciaria cauliflora</i>). <i>Probiotics and Antimicrobial Proteins</i> , 2021, 13, 765-775.	1.9	1
11	Lactose hydrolysis implications on dairy beverages with autochthonous <i>Limosilactobacillus mucosae</i> and <i>Syzygium cumini</i> pulp. <i>LWT - Food Science and Technology</i> , 2022, 155, 112963.	2.5	1
12	Ricotta cream: classification based on moisture and fat content considering general standards for cheeses and cream cheeses. <i>Heliyon</i> , 2021, 7, e08408.	1.4	0