

# Eliane Rolim Florentino

## List of Publications by Year in descending order

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Version: 2024-02-01

12  
papers

100  
citations

1477746

6  
h-index

1372195

10  
g-index

13  
all docs

13  
docs citations

13  
times ranked

165  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	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
10	Produção de etanol a partir de lactossoro industrial. <i>Revista Brasileira De Engenharia Agrícola E Ambiental</i> , 2013, 17, 1088-1092.	0.4	6
11	Aplicação da lógica fuzzy na análise sensorial de pão de forma enriquecido. <i>Revista Brasileira De Engenharia Agrícola E Ambiental</i> , 2013, 17, 208-215.	0.4	4
12	Utilização do amido da amêndoa da manga Tommy Atkins como espessante em bebida láctea. <i>Revista Brasileira De Engenharia Agrícola E Ambiental</i> , 2013, 17, 1326-1332.	0.4	13