

Cintia da Silva Araújo

List of Publications by Year in descending order

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Version: 2024-02-01

31
papers

310
citations

933410

10
h-index

940516

16
g-index

31
all docs

31
docs citations

31
times ranked

283
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of pretreatment with ethanol and drying temperature on physicochemical and antioxidant properties of white and red pulp pitayas dried in foam mat. <i>Drying Technology</i> , 2022, 40, 484-493.	3.1	24
2	Intermittent microwave drying and heated air drying of fresh and isomaltulose (Palatinose) impregnated strawberry. <i>LWT - Food Science and Technology</i> , 2022, 155, 112918.	5.2	18
3	Optimal extraction condition for the recovery of bioactive compounds and antioxidants from coffee silverskin. <i>Journal of Food Process Engineering</i> , 2022, 45, .	2.9	4
4	Encapsulation of coffee silverskin extracts by foam mat drying and comparison with powders obtained by spray drying and freeze-drying. <i>Journal of Food Science</i> , 2022, 87, 1767-1779.	3.1	10
5	The impact of using vacuum and isomaltulose as an osmotic agent on mass exchange during osmotic dehydration and their effects on qualitative parameters of strawberries. <i>Journal of Food Process Engineering</i> , 2022, 45, .	2.9	4
6	Effect of osmotic agent and vacuum application on mass exchange and qualitative parameters of osmotically dehydrated strawberries. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	6
7	Effect of solvent, method, time and temperature of extraction on the recovery of phenolic compounds and antioxidants from spent coffee grounds. <i>International Journal of Food Engineering</i> , 2022, 18, 325-336.	1.5	3
8	Evaluation of chemical properties of intact green coffee beans using near-infrared spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3500-3507.	3.5	15
9	Influence of yacon syrup concentration and drying air temperature on properties of osmotically pre-dehydrated dried banana. <i>Heat and Mass Transfer</i> , 2021, 57, 441-451.	2.1	9
10	Spectroscopy Technique Applied to Estimate Sensory Parameters and Quantification of Total Phenolic Compounds in Coffee. <i>Food Analytical Methods</i> , 2021, 14, 1943-1952.	2.6	4
11	Sensory quality of parchment coffee subjected to drying at different air temperatures and relative humidities. <i>Research, Society and Development</i> , 2021, 10, e541101019351.	0.1	0
12	Convective Drying with Ethanol Pre-treatment of Strawberry Enriched with Isomaltulose. <i>Food and Bioprocess Technology</i> , 2021, 14, 2046-2061.	4.7	19
13	Process optimization and ethanol use for obtaining white and red dragon fruit powder by foam mat drying. <i>Journal of Food Science</i> , 2021, 86, 426-433.	3.1	18
14	Influence of drying temperature on drying kinetics, energy consumption, bioactive compounds and cooking quality of pasta enriched with spinach. <i>Journal of Food Process Engineering</i> , 2020, 43, e13571.	2.9	17
15	Drying kinetics and physicochemical properties of whey dried by foam mat drying. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14796.	2.0	7
16	Predicting the Electric Conductivity and Potassium Leaching of Coffee by NIR Spectroscopy Technique. <i>Food Analytical Methods</i> , 2020, 13, 2312-2320.	2.6	5
17	Effect of drying air temperature on drying kinetics and physicochemical characteristics of dried banana. <i>Journal of Food Process Engineering</i> , 2020, 43, e13451.	2.9	61
18	Effect of storage time and packaging on cooking quality and physicochemical properties of pasta with added nontraditional ingredients. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14637.	2.0	8

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19	Determination of pH and acidity in green coffee using near-infrared spectroscopy and multivariate regression. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2488-2493.	3.5	14
20	Physicochemical, rheological, microbiological and sensory properties of newly developed coffee flavored kefir. <i>LWT - Food Science and Technology</i> , 2020, 123, 109069.	5.2	20
21	Convective drying of <i>Butia Capitata</i> pulp: effect of air temperature on kinetic and quality parameters. <i>Research, Society and Development</i> , 2020, 9, e73791110583.	0.1	2
22	Effect of maturation stage on the physical-chemical composition and bioactive compounds of <i>Solanum granosos-leprosum</i> Dunal fruits. <i>Research, Society and Development</i> , 2020, 9, e22996323.	0.1	2
23	Evaluation of different bleaching methods applied to yacon. <i>Journal of Food Process Engineering</i> , 2019, 42, e13276.	2.9	11
24	Efeito da temperatura na cinética de secagem em leite de espuma e na degradação de antocianina em morango. <i>Brazilian Journal of Food Technology</i> , 2019, 22, .	0.8	5
25	Cinética de secagem de acerola em leite de espuma e ajuste de modelos matemáticos. <i>Brazilian Journal of Food Technology</i> , 2017, 20, .	0.8	7
26	Geotechnology and landscape ecology applied to the selection of potential forest fragments for seed harvesting. <i>Journal of Environmental Management</i> , 2016, 183, 1050-1063.	7.8	15
27	AJUSTES DE MODELOS MATEMÁTICOS À CINÉTICA DE SECAGEM DA POLPA DE MORANGO (<i>Fragaria</i> sp.). <i>Revista UniVap</i> , 2016, 22, 209.	0.1	0
28	AVALIAÇÃO DE PROPRIEDADES FÍSICO-QUÍMICAS DE CAFÉ ARÁBICA CLASSIFICADOS QUANTO À QUALIDADE DA BEBIDA. <i>Revista UniVap</i> , 2016, 22, 236.	0.1	0
29	Effect of blanching and drying methods of spinach on the physicochemical properties and cooking quality of enriched pasta. <i>Journal of Food Measurement and Characterization</i> , 0, , 1.	3.2	0
30	Banana liqueur made with yacon syrup: evaluation of stability during maturation. <i>Brazilian Journal of Food Technology</i> , 0, 24, .	0.8	0
31	Valorization of spent coffee grounds: Encapsulation of bioactive compounds by different drying methods. <i>Drying Technology</i> , 0, , 1-16.	3.1	2