

# Sã©rgio Henriques Saraiva

## List of Publications by Year in descending order

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Version: 2024-02-01

38  
papers

463  
citations

687363

13  
h-index

752698

20  
g-index

38  
all docs

38  
docs citations

38  
times ranked

624  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | 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        |
| 2  | Optimization of pectin extraction from Ub   mango peel through surface response methodology. <i>International Journal of Biological Macromolecules</i> , 2018, 113, 395-402.  | 7.5 | 56        |
| 3  | Semisynthetic Phenol Derivatives Obtained from Natural Phenols: Antimicrobial Activity and Molecular Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 323-330.   | 5.2 | 37        |
| 4  | Hydrophobic interaction adsorption of hen egg white proteins albumin, conalbumin, and lysozyme. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2006, 840, 85-93.                           | 2.3 | 35        |
| 5  | Size-exclusion chromatography applied to the purification of whey proteins from the polymeric and saline phases of aqueous two-phase systems. <i>Process Biochemistry</i> , 2004, 39, 1751-1759.  | 3.7 | 30        |
| 6  | MODELING THE GROWTH LIMIT OF ALICYCLOBACILLUS ACIDOTERRESTRIS CRA7152 IN APPLE JUICE: EFFECT OF PH, BRIX, TEMPERATURE AND NISIN CONCENTRATION. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 509-517.                        | 2.0 | 23        |
| 7  | Physicochemical, microbiological and sensory acceptance alterations of strawberries caused by gamma radiation and storage time. <i>Scientia Horticulturae</i> , 2018, 238, 187-194.   | 3.6 | 22        |
| 8  | Spray-dried microcapsules of anthocyanin-rich extracts from <i>Euterpe edulis</i> M. as an alternative for maintaining color and bioactive compounds in dairy beverages. <i>Journal of Food Science and Technology</i> , 2019, 56, 4147-4157. | 2.8 | 21        |
| 9  | 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        |
| 10 | Modeling Thermal Conductivity, Specific Heat, and Density of Milk: A Neural Network Approach. <i>International Journal of Food Properties</i> , 2004, 7, 531-539.   | 3.0 | 16        |
| 11 | 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        |
| 12 | 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        |
| 13 | GIS applied to agr climatological zoning and agrot toxin residue monitoring in tomatoes: A case study in Esp  rito Santo state, Brazil. <i>Journal of Environmental Management</i> , 2016, 166, 429-439.                                      | 7.8 | 13        |
| 14 | Evaluation of different bleaching methods applied to yacon. <i>Journal of Food Process Engineering</i> , 2019, 42, e13276.  | 2.9 | 11        |
| 15 | 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         |
| 16 | Banana liqueur: Optimization of the alcohol and sugar contents, sensory profile and analysis of volatile compounds. <i>LWT - Food Science and Technology</i> , 2018, 97, 31-38.   | 5.2 | 8         |
| 17 | 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         |
| 18 | Cin  tica de secagem de acerola em leite de espuma e ajuste de modelos matem  ticos. <i>Brazilian Journal of Food Technology</i> , 2017, 20, .  | 0.8 | 7         |

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|----|---|-----|-----------|
| 19 | 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         |
| 20 | Diversidade genética de seleções de goiabeiras Cortibel. <i>Revista Brasileira De Fruticultura</i> , 2014, 36, 391-399.   | 0.5 | 6         |
| 21 | Características físico-químicas de bebidas de café tipo expresso preparadas a partir de blends de café arábica e conilon. <i>Revista Ceres</i> , 2015, 62, 333-339.                                   | 0.4 | 6         |
| 22 | Optimization of foam mat drying for instant coffee processing and its effect on drying kinetics and quality characteristics. <i>Drying Technology</i> , 2022, 40, 1866-1880.                          | 3.1 | 6         |
| 23 | Discrimination of Arabica and Conilon Coffee from Physicochemical Properties Allied to Chemometrics. <i>Revista Virtual De Química</i> , 2019, 11, 785-805.   | 0.4 | 6         |
| 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 | 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         |
| 26 | 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         |
| 27 | Extraction of bioactive compounds from juçara pulp ( <i>Euterpe edulis</i> M.) is affected by ultrasonic power and temperature. <i>Ciencia E Agrotecnologia</i> , 0, 45, .                            | 1.5 | 3         |
| 28 | Crescimento vegetativo e produtividade de cafeeiros Conilon propagados por estacas em tubetes. <i>Ciencia E Agrotecnologia</i> , 2007, 31, 1624-1629.   | 1.5 | 3         |
| 29 | Modeling of the $\alpha$ -lactalbumin and $\beta$ -lactoglobulin protein separation. <i>Chemical Engineering Research and Design</i> , 2011, 89, 156-163.   | 5.6 | 2         |
| 30 | Revalidação do método titulométrico para determinação do ácido ascórbico. <i>Revista Ceres</i> , 2014, 61, 155-161.   | 0.4 | 2         |
| 31 | Potential Risk of Agrochemical Leaching in Areas of Edaphoclimatic Suitability for Coffee Cultivation. <i>Water (Switzerland)</i> , 2022, 14, 1515.   | 2.7 | 2         |
| 32 | Composição físico-química e qualidade sensorial de café conilon produzido no Estado do Espírito Santo e submetido a diferentes formas de processamento. <i>Semina:Ciencias Agrarias</i> , 2013, 34, . | 0.3 | 1         |
| 33 | Modeling of adsorption process of whey proteins in tanks shaken. <i>Revista Do Instituto De Latácios Cândido Tostes</i> , 2013, 68, 40-48.  | 0.3 | 1         |
| 34 | USAGE OF ESSENTIAL OILS OF BASIL ( <i>Ocimum basilicum</i> L.) AND GINGER ( <i>Zingiber officinale</i> Roscoe) FOR FLAVORING OLIVE OIL. <i>Nucleus</i> , 2017, 14, 189-196.                           | 0.1 | 1         |
| 35 | 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         |
| 36 | INFORMAÇÃO COLORIMÉTRICA DE MORANGOS REVESTIDOS COM AMIDO MODIFICADO. <i>Revista UniVap</i> , 2016, 22, 293.  | 0.1 | 0         |

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|----|--|-----|-----------|
| 37 | ANALISE SENSORIAL DA BEBIDA DO CAFÉ% CONILON DE CLONES DE MATUREZA PRECOCE. Revista UniVap, 2016, 22, 721.   | 0.1 | 0         |
| 38 | Evaluation of Powdered Chia Mucilage as an Iron Ore Dust Suppressor and Use of Chia Oil, Unfit for Consumption, in the Production of Biodiesel. Revista Virtual De Quimica, 0, , . | 0.4 | 0         |