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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	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
2	Potential Risk of Agrochemical Leaching in Areas of Edaphoclimatic Suitability for Coffee Cultivation. <i>Water (Switzerland)</i> , 2022, 14, 1515.	2.7	2
3	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
4	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
5	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
6	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
7	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
8	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
9	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
10	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
11	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
12	Evaluation of different bleaching methods applied to yacon. <i>Journal of Food Process Engineering</i> , 2019, 42, e13276.	2.9	11
13	Efeito da temperatura na cin�tica de secagem em leito de espuma e na degrada�o de antocianina em morango. <i>Brazilian Journal of Food Technology</i> , 2019, 22, .	0.8	5
14	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
15	Discrimination of Arabica and Conilon Coffee from Physicochemical Properties Allied to Chemometrics. <i>Revista Virtual De Quimica</i> , 2019, 11, 785-805.	0.4	6
16	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
17	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
18	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

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19	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
20	Cin�tica de secagem de acerola em leito de espuma e ajuste de modelos matem�ticos. <i>Brazilian Journal of Food Technology</i> , 2017, 20, .	0.8	7
21	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
22	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
23	INFORMA��O COLORIM�TRICA DE MORANGOS REVESTIDOS COM AMIDO MODIFICADO. <i>Revista UniVap</i> , 2016, 22, 293.	0.1	0
24	ANALISE SENSORIAL DA BEBIDA DO CAF� CONILON DE CLONES DE MATURE�O PRECOCE. <i>Revista UniVap</i> , 2016, 22, 721.	0.1	0
25	Caracter�sticas f�sico-qu�micas de bebidas de caf� tipo expresso preparadas a partir de blends de caf� ar�bica e conilon. <i>Revista Ceres</i> , 2015, 62, 333-339.	0.4	6
26	Revalida��o do m�todo titulom�trico para determina��o do �cido asc�rbico. <i>Revista Ceres</i> , 2014, 61, 155-161.	0.4	2
27	Diversidade gen�tica de sele��es de goiabeiras Cortibel. <i>Revista Brasileira De Fruticultura</i> , 2014, 36, 391-399.	0.5	6
28	Composi��o f�sico-qu�mica e qualidade sensorial de caf� conilon produzido no Estado do Esp�rito Santo e submetido a diferentes formas de processamento. <i>Semina:Ciencias Agrarias</i> , 2013, 34, .	0.3	1
29	Modeling of adsorption process of whey proteins in tanks shaken. <i>Revista Do Instituto De Lat�cinos C�ndido Tostes</i> , 2013, 68, 40-48.	0.3	1
30	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
31	Modeling of the �-lactalbumin and �-lactoglobulin protein separation. <i>Chemical Engineering Research and Design</i> , 2011, 89, 156-163.	5.6	2
32	Crescimento vegetativo e produtividade de cafeeiros Conilon propagados por estacas em tubetes. <i>Ciencia E Agrotecnologia</i> , 2007, 31, 1624-1629.	1.5	3
33	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
34	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
35	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
36	Extraction of bioactive compounds from ju�sara pulp (<i>Euterpe edulis</i> M.) is affected by ultrasonic power and temperature. <i>Ciencia E Agrotecnologia</i> , 0, 45, .	1.5	3

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37	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
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. <i>Revista Virtual De Quimica</i> , 0, , .	0.4	0