

Silvani Verruck

List of Publications by Year in descending order

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74
papers

1,048
citations

471061

17
h-index

454577

30
g-index

86
all docs

86
docs citations

86
times ranked

1230
citing authors

#	ARTICLE	IF	CITATIONS
1	Probiotic Minas Frescal cheese added with <i>L. casei</i> O1: Physicochemical and bioactivity characterization and effects on hematological/biochemical parameters of hypertensive overweighted women – A randomized double-blind pilot trial. <i>Journal of Functional Foods</i> , 2018, 45, 435-443.	1.6	109
2	Functionality of the components from goat's milk, recent advances for functional dairy products development and its implications on human health. <i>Journal of Functional Foods</i> , 2019, 52, 243-257.	1.6	108
3	Development and physico-chemical characterization of microencapsulated bifidobacteria in passion fruit juice: A functional non-dairy product for probiotic delivery. <i>Food Bioscience</i> , 2018, 24, 26-36.	2.0	85
4	Influence of microencapsulation with sweet whey and prebiotics on the survival of <i>Bifidobacterium</i> -BB-12 under simulated gastrointestinal conditions and heat treatments. <i>LWT - Food Science and Technology</i> , 2015, 64, 1004-1009.	2.5	68
5	Microencapsulation of freeze concentrated <i>Ilex paraguariensis</i> extract by spray drying. <i>Journal of Food Engineering</i> , 2015, 151, 60-68.	2.7	59
6	Survival of <i>Bifidobacterium</i> BB-12 microencapsulated with full-fat goat's milk and prebiotics when exposed to simulated gastrointestinal conditions and thermal treatments. <i>Small Ruminant Research</i> , 2017, 153, 48-56.	0.6	47
7	Dairy foods and positive impact on the consumer's health. <i>Advances in Food and Nutrition Research</i> , 2019, 89, 95-164.	1.5	47
8	Effect of sodium reduction and flavor enhancer addition on probiotic Prato cheese processing. <i>Food Research International</i> , 2017, 99, 247-255.	2.9	47
9	The buffalo Minas Frescal cheese as a protective matrix of <i>Bifidobacterium</i> BB-12 under <i>in vitro</i> simulated gastrointestinal conditions. <i>LWT - Food Science and Technology</i> , 2015, 63, 1179-1183.	2.5	38
10	Utilization of tofu whey concentrate by nanofiltration process aimed at obtaining a functional fermented lactic beverage. <i>Journal of Food Engineering</i> , 2016, 171, 222-229.	2.7	31
11	Functional meat products: Trends in pro-, pre-, syn-, para- and post-biotic use. <i>Food Research International</i> , 2022, 154, 111035.	2.9	30
12	Probiotic Mascarpone-type cheese: Characterisation and cell viability during storage and simulated gastrointestinal conditions. <i>International Journal of Dairy Technology</i> , 2018, 71, 195-203.	1.3	29
13	Stevia-fortified yoghurt: Stability, antioxidant activity and <i>in vitro</i> digestion behaviour. <i>International Journal of Dairy Technology</i> , 2019, 72, 57-64.	1.3	26
14	Evaluation of the interaction between microencapsulated <i>Bifidobacterium</i> BB-12 added in goat's milk Frozen Yogurt and <i>Escherichia coli</i> in the large intestine. <i>Food Research International</i> , 2020, 127, 108690.	2.9	26
15	Effect of full-fat goat's milk and prebiotics use on <i>Bifidobacterium</i> BB-12 survival and on the physical properties of spray-dried powders under storage conditions. <i>Food Research International</i> , 2019, 119, 643-652.	2.9	22
16	Influence of <i>Bifidobacterium</i> Bb-12 on the physicochemical and rheological properties of buffalo Minas Frescal cheese during cold storage. <i>Journal of Food Engineering</i> , 2015, 151, 34-42.	2.7	19
17	Stability of bifidobacteria entrapped in goat's whey freeze concentrate and inulin as wall materials and powder properties. <i>Food Research International</i> , 2020, 127, 108752.	2.9	19
18	Innovation and Trends in Probiotic Microencapsulation by Emulsification Techniques. <i>Food Engineering Reviews</i> , 2022, 14, 462-490.	3.1	17

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19	Effect of the incorporation of Bifidobacterium BB-12 microencapsulated with sweet whey and inulin on the properties of Greek-style yogurt. <i>Journal of Food Science and Technology</i> , 2017, 54, 2804-2813.	1.4	16
20	Influence of guabiroba pulp (<i>Campomanesia xanthocarpa</i> O. Berg) added to fermented milk on probiotic survival under in vitro simulated gastrointestinal conditions. <i>Food Research International</i> , 2021, 141, 110135.	2.9	15
21	Nanoencapsulation of vitamin D3 and fortification in an experimental jelly model of <i>Acca sellowiana</i> : Bioaccessibility in a simulated gastrointestinal system. <i>LWT - Food Science and Technology</i> , 2021, 145, 111287.	2.5	14
22	Thermal and water sorption properties of Bifidobacterium BB-12 microcapsules obtained from goat's milk and prebiotics. <i>LWT - Food Science and Technology</i> , 2018, 98, 314-321.	2.5	13
23	Evaluation of the microbiological quality of minimally processed vegetables. <i>Food Science and Technology</i> , 2020, 40, 290-295.	0.8	12
24	Lactose-free skim milk and prebiotics as carrier agents of Bifidobacterium BB-12 microencapsulation: physicochemical properties, survival during storage and in vitro gastrointestinal condition behaviour. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2132-2145.	1.3	10
25	A state-of-the-art review of the chemical composition of sugarcane spirits and current advances in quality control. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104338.	1.9	10
26	How ice cream manufactured with concentrated milk serves as a protective probiotic carrier? An in vitro gastrointestinal assay. <i>Food Science and Technology</i> , 0, 42, .	0.8	9
27	COMPOSTOS BIOATIVOS COM CAPACIDADE ANTIOXIDANTE E ANTIMICROBIANA EM FRUTAS. <i>Revista Do Congresso Sul Brasileiro De Engenharia De Alimentos</i> , 2018, 4, .	0.1	9
28	The use of soft fresh cheese manufactured from freeze concentrated milk as a novelty protective matrix on Bifidobacterium BB-12 survival under in vitro simulated gastrointestinal conditions. <i>LWT - Food Science and Technology</i> , 2018, 97, 725-729.	2.5	8
29	<i>Listeria monocytogenes</i> survival in raw Atlantic salmon (<i>Salmo salar</i>) fillet under in vitro simulated gastrointestinal conditions by culture, qPCR and PMA-qPCR detection methods. <i>LWT - Food Science and Technology</i> , 2019, 107, 132-137.	2.5	8
30	Bifidobacterium animalis ssp. lactis BB-12 enumeration by quantitative PCR assay in microcapsules with full-fat goat milk and inulin-type fructans. <i>Food Research International</i> , 2020, 133, 109131.	2.9	8
31	Encapsulated Bifidobacterium BB-12 addition in a concentrated lactose-free yogurt: Its survival during storage and effects on the product's properties. <i>Food Research International</i> , 2021, 150, 110742.	2.9	8
32	Antibiotic residues in honey: a public health issue. <i>Research, Society and Development</i> , 2020, 9, e1739119604.	0.0	7
33	Influence of Heat Treatment and Microfiltration on the Milk Proteins Properties. <i>Advanced in Food Technology and Nutritional Sciences - Open Journal</i> , 2019, 5, 54-66.	0.9	6
34	Chemical Fingerprint of Non-aged Artisanal Sugarcane Spirits Using Kohonen Artificial Neural Network. <i>Food Analytical Methods</i> , 2022, 15, 890-907.	1.3	6
35	Gravitational and microwave-assisted multi-stages block freeze concentration process to obtain enriched concentrated beet (<i>Beta vulgaris</i> L.) by-products extract: bioactive compounds and simulated gastrointestinal profile. <i>Food and Bioproducts Processing</i> , 2022, 133, 77-86.	1.8	6
36	Determination of total phenolic compounds in plant extracts via Folin-Ciocalteu's method adapted to the usage of digital images. <i>Food Science and Technology</i> , 0, 42, .	0.8	6

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37	Current knowledge about physical properties of innovative probiotic spray-dried powders produced with lactose-free milk and prebiotics. <i>LWT - Food Science and Technology</i> , 2021, 151, 112175.	2.5	5
38	A review on membrane separation processes focusing on food industry environment-friendly processes. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11275-11289.	5.4	5
39	Potential of Milk Freeze Concentration for the Production of Functional Fresh Cheeses. <i>Advance Journal of Food Science and Technology</i> , 2017, 13, 196-209.	0.1	4
40	Descriptive screening and lexicon development of non-aged artisanal cachaça sensorial profile using principal component analysis and Kohonen artificial neural networks. <i>Journal of Sensory Studies</i> , 2021, 36, e12645.	0.8	4
41	Ultrasom na indústria de alimentos: aplicações no processamento e conservação. , 0, , .		3
42	Analysis of Volatile Compounds in Probiotic Yogurt during Storage through Solid-phase Microextraction Gas Chromatography. <i>Asian Journal of Advances in Agricultural Research</i> , 0, , 1-11.	0.2	3
43	Concentrated whey from block freeze concentration or milk-based ice creams on Bifidobacterium BB-12 survival under in vitro simulated gastrointestinal conditions. <i>Food Science and Technology</i> , 0, 42, .	0.8	3
44	Effect of Prebiotics and Synbiotics Carried by Food over Irritable Bowel Syndrome Symptoms: A Systematic Review. <i>Dairy</i> , 2022, 3, 148-162.	0.7	3
45	Bioavailability of bioactive compounds of guava leaves (<i>Psidium guajava</i>) aqueous extract concentrated by gravitational and microwave-assisted cryoconcentration. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	3
46	Brazilian native species as potential new sources of natural antioxidant and antimicrobial agents. <i>Acta Alimentaria</i> , 2019, 48, 507-514.	0.3	2
47	EMPREGO DE PREBIÓTICO EM DOCE DE LEITE BUBALINO VISANDO À REDUÇÃO DA SACAROSE. <i>Revista Do Congresso Sul Brasileiro De Engenharia De Alimentos</i> , 2018, 4, .	0.1	2
48	Performance of Skim Goat Milk Mineral Content Subjected to the Block Freeze Concentration Process. <i>Asian Journal of Advances in Agricultural Research</i> , 0, , 1-9.	0.2	2
49	Basil, marjoram, nutmeg and oregano essential oils as natural preservatives of Quark-type cheese. <i>Food Science and Technology</i> , 0, 42, .	0.8	2
50	Different contents of fat in pork-based nuggets: a sensorial perspective. <i>Research, Society and Development</i> , 2021, 10, e32710111410.	0.0	1
51	Influence of grains postharvest conditions on mycotoxins occurrence in milk and dairy products. <i>Food Science and Technology</i> , 0, 42, .	0.8	1
52	Campomanesia spp. native fruits as potential source of health-promoting compounds. <i>Bioscience Journal</i> , 0, 37, e37053.	0.4	1
53	Bioaccessibility of Phenolic Compounds of <i>Araucaria angustifolia</i> from Seed Water Extracts during <i>In Vitro</i> Simulated Gastrointestinal Conditions. <i>Food and Nutrition Sciences (Print)</i> , 2018, 09, 1137-1146.	0.2	1
54	PEQUI (CARYOCAR BRASILIENSE CAMB.) – UMA REVISÃO. , 0, , 336-344.		1

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55	Nutritional composition of Brazilian native species of <i>Campomanesia</i> spp.. Research, Society and Development, 2020, 9, e428974151.	0.0	1
56	Functional and technological potential of arabica coffee oils. Research, Society and Development, 2020, 9, e700997702.	0.0	1
57	Acceptance of coffee by different consumer profiles using multivariate statistics. Research, Society and Development, 2020, 9, e102963592.	0.0	1
58	COMPARAÇÃO ENTRE ENSAIO DE PCR QUANTITATIVA E CONTAGEM EM PLACAS PARA QUANTIFICAÇÃO DE <i>Bifidobacterium animalis</i> ssp. <i>lactis</i> BB-12 EM LEITE DE CABRA INTEGRAL EM PÃO. , 0, , .		0
59	POTENCIAL PROTETIVO DA POLIDEXTROSE COMO AGENTE ENCAPSULANTE DE <i>Bifidobacterium</i> BB-12 ATRAVÉS DO PROCESSO DE MICROENCAPSULAÇÃO POR SPRAY DRYING. Revista Do Congresso Sul Brasileiro De Engenharia De Alimentos, 2019, 4, 52-65.	0.1	0
60	Ciência e Tecnologia de Leite e Produtos Lácteos Sem Lactose. , 0, , .		0
61	BARRA DE CEREAIS COM ALTO VALOR ENERGÉTICO CARACTERIZADO FÍSICO-QUÍMICA, MICROBIOLÓGICA E SENSORIAL. , 0, , 322-334.		0
62	POTENCIAL DO PROCESSO DE CRIOCONCENTRAÇÃO PARA A CONCENTRAÇÃO DE COMPOSTOS BIOATIVOS DA CASCA DA BETERRABA (<i>BETA VULGARIS</i> L.). , 0, , 345-353.		0
63	POTENCIAL DE APLICAÇÃO DE COMPOSTOS BIOATIVOS DE <i>PSIDIUM</i> GUAJAVA EM PRODUTOS LÁCTEOS. , 0, , 365-384.		0
64	MARACUJA-DO-MATO (<i>PASSIFLORA CININNATA</i> MAST.) JELLY DEVELOPED WITH PEQUI (<i>CARYOCAR</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf		0
65	INOVAÇÕES E TENDÊNCIAS NA UTILIZAÇÃO DO FRUTO DE BURITI (<i>MAURITIA FLEXUOSA</i> L.) E SEUS SUBPRODUTOS. , 0, , 253-262.		0
66	Bilayer goat's milk yogurt with tamarind (<i>Tamarindus indica</i> L.) and wild passion fruit (<i>Passiflora</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf e46996139.	0.0	0
67	Multidisciplinaridade na aquicultura: legislação, sustentabilidade e tecnologias. , 0, , .		0
68	PREVALÊNCIA DE <i>Listeria</i> spp. E <i>Listeria monocytogenes</i> EM QUEIJO ARTESANAL DO MEIO-OESTE CATARINENSE. , 0, , .		0
69	NON-COMMERCIALLY EXPLORED <i>Campomanesia</i> spp. NATIVE FRUITS AS POTENTIAL SOURCE OF ANTIMICROBIAL COMPOUNDS. , 0, , .		0
70	TECNOLOGIAS ENVOLVIDAS NO PROCESSAMENTO DE EMPANADOS. , 0, , 453-466.		0
71	AVALIAÇÃO DE TEMPERATURA DE BALCÕES TÉRMICOS USADOS PARA SERVIR ALIMENTOS EM RESTAURANTES SELF SERVICE. , 0, , .		0
72	ANÁLISE DESCRITIVA QUANTITATIVA (ADQ) APLICADA NA AVALIAÇÃO SENSORIAL DE CACHAÇA: UMA ABORDAGEM TEÓRICA. , 2020, , 08-16.		0

#	ARTICLE	IF	CITATIONS
73	QUALIDADE SENSORIAL DE LINGUIÇA FRESCAL DE CARNE DE COELHO FORMULADA COM DIFERENTES FONTES DE LIPÍDEOS. , 0, , 405-413.		0
74	COMPOSIÇÃO CENTESIMAL, ATIVIDADE ANTIOXIDANTE E ANTIMICROBIANA DE UMA PLANTA ALIMENTÍCIA NÃO CONVENCIONAL (PANC) DO GÊNERO <i>Amaranthus</i> . , 0, , .		0