Silvani Verruck

List of Publications by Year
in descending order

74 papers	1,048 citations	471509 17 h-index	454955 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 L. casei 01: Physicochemical and bioactivity characterization and effects on hematological/biochemical parameters of hypertensive overweighted women â€“ A randomized double-blind pilot trial. Journal of Functional Foods, 2018, 45, 435-443.	3.4	109
2	Functionality of the components from goatâ€™s milk, recent advances for functional dairy products development and its implications on human health. Journal of Functional Foods, 2019, 52, 243-257.	3.4	108
3	Development and physico-chemical characterization of microencapsulated bifidobacteria in passion fruit juice: A functional non-dairy product for probiotic delivery. Food Bioscience, 2018, 24, 26-36.	4.4	85
4	Influence of microencapsulation with sweet whey and prebiotics on the survival of Bifidobacterium-BB-12 under simulated gastrointestinal conditions and heat treatments. LWT - Food Science and Technology, 2015, 64, 1004-1009.	5.2	68
5	Microencapsulation of freeze concentrated Ilex paraguariensis extract by spray drying. Journal of Food Engineering, 2015, 151, 60-68.	5.2	59
6	Survival of Bifidobacterium BB-12 microencapsulated with full-fat goatâ€™s milk and prebiotics when exposed to simulated gastrointestinal conditions and thermal treatments. Small Ruminant Research, 2017, 153, 48-56.	1.2	47
7	Dairy foods and positive impact on the consumer's health. Advances in Food and Nutrition Research, 2019, 89, 95-164.	3.0	47
8	Effect of sodium reduction and flavor enhancer addition on probiotic Prato cheese processing. Food Research International, 2017, 99, 247-255.	6.2	47
9	The buffalo Minas Frescal cheese as a protective matrix of Bifidobacterium BB-12 under inÂvitro simulated gastrointestinal conditions. LWT - Food Science and Technology, 2015, 63, 1179-1183.	5.2	38
10	Utilization of tofu whey concentrate by nanofiltration process aimed at obtaining a functional fermented lactic beverage. Journal of Food Engineering, 2016, 171, 222-229.	5.2	31
11	Functional meat products: Trends in pro-, pre-, syn-, para- and post-biotic use. Food Research International, 2022, 154, 111035.	6.2	30
12	Probiotic Mascarponeâ€type cheese: Characterisation and cell viability during storage and simulated gastrointestinal conditions. International Journal of Dairy Technology, 2018, 71, 195-203.	2.8	29
13	Steviaâ€fortified yoghurt: Stability, antioxidant activity and inÂvitro digestion behaviour. International Journal of Dairy Technology, 2019, 72, 57-64.	2.8	26
14	Evaluation of the interaction between microencapsulated Bifidobacterium BB-12 added in goatâ€™s milk Frozen Yogurt and Escherichia coli in the large intestine. Food Research International, 2020, 127, 108690.	6.2	26
15	Effect of full-fat goat's milk and prebiotics use on Bifidobacterium BB-12 survival and on the physical properties of spray-dried powders under storage conditions. Food Research International, 2019, 119, 643-652.	6.2	22
16	Influence of Bifidobacterium Bb-12 on the physicochemical and rheological properties of buffalo Minas Frescal cheese during cold storage. Journal of Food Engineering, 2015, 151, 34-42.	5.2	19
17	Stability of bifidobacteria entrapped in goatâ€™s whey freeze concentrate and inulin as wall materials and powder properties. Food Research International, 2020, 127, 108752.	6.2	19
18	Innovation and Trends in Probiotic Microencapsulation by Emulsification Techniques. Food Engineering Reviews, 2022, 14, 462-490.	5.9	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. Journal of Food Science and Technology, 2017, 54, 2804-2813.	2.8	16
20	Influence of guabiroba pulp (campomanesia xanthocarpa o. berg) added to fermented milk on probiotic survival under in vitro simulated gastrointestinal conditions. Food Research International, 2021, 141, 110135.	6.2	15
21	Nanoencapsulation of vitamin D3 and fortification in an experimental jelly model of Acca sellowiana: Bioaccessibility in a simulated gastrointestinal system. LWT - Food Science and Technology, 2021, 145, 111287.	5.2	14
22	Thermal and water sorption properties of Bifidobacterium BB-12 microcapsules obtained from goat's milk and prebiotics. LWT - Food Science and Technology, 2018, 98, 314-321.	5.2	13
23	Evaluation of the microbiological quality of minimally processed vegetables. Food Science and Technology, 2020, 40, 290-295.	1.7	12
24	Lactoseâ€free skim milk and prebiotics as carrier agents of Bifidobacterium BBâ€12 microencapsulation: physicochemical properties, survival during storage and in vitro gastrointestinal condition behaviour. International Journal of Food Science and Technology, 2021, 56, 2132-2145.	2.7	10
25	A state-of-the-art review of the chemical composition of sugarcane spirits and current advances in quality control. Journal of Food Composition and Analysis, 2022, 106, 104338.	3.9	10
26	How ice cream manufactured with concentrated milk serves as a protective probiotic carrier? An in vitro gastrointestinal assay. Food Science and Technology, 0, 42, .	1.7	9
27	COMPOSTOS BIOATIVOS COM CAPACIDADE ANTIOXIDANTE E ANTIMICROBIANA EM FRUTAS. Revista Do Congresso Sul Brasileiro De Engenharia De Alimentos, 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. LWT - Food Science and Technology, 2018, 97, 725-729.	5.2	8
29	Listeria monocytogenes survival in raw Atlantic salmon (Salmo salar) fillet under in vitro simulated gastrointestinal conditions by culture, qPCR and PMA-qPCR detection methods. LWT - Food Science and Technology, 2019, 107, 132-137.	5.2	8
30	Bifidobacterium animalis ssp. lactis BB-12 enumeration by quantitative PCR assay in microcapsules with full-fat goat milk and inulin-type fructans. Food Research International, 2020, 133, 109131.	6.2	8
31	Encapsulated Bifidobacterium BB-12 addition in a concentrated lactose-free yogurt: Its survival during storage and effects on the product's properties. Food Research International, 2021, 150, 110742.	6.2	8
32	Antibiotic residues in honey: a public health issue. Research, Society and Development, 2020, 9, e1739119604.	0.1	7
33	Influence of Heat Treatment and Microfiltration on the Milk Proteins Properties. Advanced in Food Technology and Nutritional Sciences - Open Journal, 2019, 5, 54-66.	0.2	6
34	Chemical Fingerprint of Non-aged Artisanal Sugarcane Spirits Using Kohonen Artificial Neural Network. Food Analytical Methods, 2022, 15, 890-907.	2.6	6
35	Gravitational and microwave-assisted multi-stages block freeze concentration process to obtain enriched concentrated beet (Beta vulgaris L.) by-products extract: bioactive compounds and simulated gastrointestinal profile. Food and Bioproducts Processing, 2022, 133, 77-86.	3.6	6
36	Determination of total phenolic compounds in plant extracts via Folin-Ciocalteuâ€™s method adapted to the usage of digital images. Food Science and Technology, 0, 42, .	1.7	6

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37	Current knowledge about physical properties of innovative probiotic spray-dried powders produced with lactose-free milk and prebiotics. LWT - Food Science and Technology, 2021, 151, 112175.	5.2	5
38	A review on membrane separation processes focusing on food industry environment-friendly processes. Critical Reviews in Food Science and Nutrition, 2023, 63, 11275-11289.	10.3	5
39	Potential of Milk Freeze Concentration for the Production of Functional Fresh Cheeses. Advance Journal of Food Science and Technology, 2017, 13, 196-209.	0.1	4
40	Descriptive screening and lexicon development of nonâ€aged artisanal cachaÃ§a sensorial profile using principal component analysis and Kohonen artificial neural networks. Journal of Sensory Studies, 2021, 36, e12645.	1.6	4
41	Ultrassom na indÃºstria de alimentos: aplicaÃ§Ãµes no processamento e conservaÃ§Ã£o. , 0, , .		3
42	Analysis of Volatile Compounds in Probiotic Yogurt during Storage through Solid-phase Microextraction Gas Chromatography. Asian Journal of Advances in Agricultural Research, 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. Food Science and Technology, 0, 42, .	1.7	3
44	Effect of Prebiotics and Synbiotics Carried by Food over Irritable Bowel Syndrome Symptoms: A Systematic Review. Dairy, 2022, 3, 148-162.	2.0	3
45	Bioavailability of bioactive compounds of guava leaves (Psidium guajava) aqueous extract concentrated by gravitational and microwaveâ€assisted cryoconcentration. Journal of Food Processing and Preservation, 2022, 46, .	2.0	3
46	Brazilian native species as potential new sources of natural antioxidant and antimicrobial agents. Acta Alimentaria, 2019, 48, 507-514.	0.7	2
47	EMPREGO DE PREBIÃ“TICO EM DOCE DE LEITE BUBALINO VISANDO Ã€ REDUÃ‡Ãƒ O DA SACAROSE. Revista Do Congresso Sul Brasileiro De Engenharia De Alimentos, 2018, 4, .	0.1	2
48	Performance of Skim Goat Milk Mineral Content Subjected to the Block Freeze Concentration Process. Asian Journal of Advances in Agricultural Research, 0, , 1-9.	0.2	2
49	Basil, marjoram, nutmeg and oregano essential oils as natural preservatives of Quark-type cheese. Food Science and Technology, 0, 42, .	1.7	2
50	Different contents of fat in pork-based nuggets: a sensorial perspective. Research, Society and Development, 2021, 10, e32710111410.	0.1	1
51	Influence of grains postharvest conditions on mycotoxins occurrence in milk and dairy products. Food Science and Technology, 0, 42, .	1.7	1
52	Campomanesia spp. native fruits as potential source of health-promoting compounds. Bioscience Journal, 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. Food and Nutrition Sciences (Print), 2018, 09, 1137-1146.	0.4	1
54	PEQUI (CARYOCAR BRASILIENSE CAMB.) â€“ UMA REVISÃƒO. , 0, , 336-344.		1

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55	Nutritional composition of Brazilian native species of Campomanesia spp.. Research, Society and Development, 2020, 9, e428974151.	0.1	1
56	Functional and technological potential of arabica coffee oils. Research, Society and Development, 2020, 9, e700997702.	0.1	1
57	Acceptance of coffee by different consumer profiles using multivariate statistics. Research, Society and Development, 2020, 9, e102963592.	0.1	1
58	COMPARAÃ‡ÃƒO ENTRE ENSAIO DE PCR QUANTITATIVA E CONTAGEM EM PLACAS PARA QUANTIFICAÃ‡ÃƒO DE Bifidobacterium animalis ssp. lactis BB-12 EM LEITE DE CABRA INTEGRAL EM PÃ“. , 0, , .		0
59	POTENCIAL PROTETIVO DA POLIDEXTROSE COMO AGENTE ENCAPSULANTE DE Bifidobacterium BB-12 ATRAVÃ‰S DO PROCESSO DE MICROENCAPSULAÃ‡ÃƒO POR SPRAY DRYING. Revista Do Congresso Sul Brasileiro De Engenharia De Alimentos, 2019, 4, 52-65.	0.1	0
60	CiÃªncia e Tecnologia de Leite e Produtos LÃ¡cteos Sem Lactose. , 0, , .		0
61	BARRA DE CEREAIS COM ALTO VALOR ENERGÃ‰TICO CARACTERIZAÃ‡ÃƒO FÃSICO-QUÃMICA, MICROBIOLÃ“GICA E SENSORIAL:. , 0, , 322-334.		0
62	POTENCIAL DO PROCESSO DE CRIOCONCENTRAÃ‡ÃƒO PARA A CONCENTRAÃ‡ÃƒO DE COMPOSTOS BIOATIVOS DA CASCA DA BETERRABA (BETA VULGARIS L.). , 0, , 345-353.		0
63	POTENCIAL DE APLICAÃ‡ÃƒO DE COMPOSTOS BIOATIVOS DE PSIDIUM GUAJAVA EM PRODUTOS LÃCTEOS. , 0, , 365-384.		0
64	MARACUJA-DO-MATO (PASSIFLORA CINCINNATA MAST.) JELLY DEVELOPED WITH PEQUI (CARYOCAR) Tj ETQq0 0 0 rgBT /Overlock 10 T		0
65	INOVAÃ‡Ã•ES E TENDÃŠNCIAS NA UTILIZAÃ‡ÃƒO DO FRUTO DE BURITI (MAURITIA FLEXUOSA L.) E SEUS SUBPRODUTOS. , 0, , 253-262.		0
66	Bilayer goatâ€™s milk yogurt with tamarind (Tamarindus indica L.) and wild passion fruit (Passiflora) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 e46996139.	0.1	0
67	Multidisciplinaridade na aquicultura: legislaÃ§Ã£o, sustentabilidade e tecnologias. , 0, , .		0
68	PREVALÃŠNCIA DE Listeria spp. E Listeria monocytogenes EM QUEIJO ARTESANAL DO MEIO-OESTE CATARINENSE. , 0, , .		0
69	NON-COMMERCIALLY EXPLORED Campomanesia spp. NATIVE FRUITS AS POTENTIAL SOURCE OF ANTIMICROBIAL COMPOUNDS. , 0, , .		0
70	TECNOLOGIAS ENVOLVIDAS NO PROCESSAMENTO DE EMPANADOS. , 0, , 453-466.		0
71	AVALIAÃ‡ÃƒO DE TEMPERATURA DE BALCÃ•ES TÃ‰RMICOS USADOS PARA SERVIR ALIMENTOS EM RESTAURANTES SELF SERVICE. , 0, , .		0
72	ANÃLISE DESCRITIVA QUANTITATIVA (ADQ) APLICADA NA AVALIAÃ‡ÃƒO SENSORIAL DE CACHAÃ‡A: UMA ABORDAGEM TEÃ“RICA. , 2020, , 08-16.		0

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73	QUALIDADE SENSORIAL DE LINGUIÃ‡A FRESCAL DE CARNE DE COELHO FORMULADA COM DIFERENTES FONTES DE LIPÃDEOS. , 0, , 405-413.		0
74	COMPOSIÃ‡ÃƒO CENTESIMAL, ATIVIDADE ANTIOXIDANTE E ANTIMICROBIANA DE UMA PLANTA ALIMENTICIA NÃƒO CONVENCIONAL (PANC) DO GÃŠNERO Amaranthus. , 0, , .		0