

Vanildo Luiz Del Bianchi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7356514/publications.pdf>

Version: 2024-02-01

13
papers

152
citations

1306789

7
h-index

1199166

12
g-index

13
all docs

13
docs citations

13
times ranked

199
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization of bioethanol production from cheese whey using <i>Kluyveromyces marxianus</i> URM 7404. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 20, 101182.	1.5	26
2	Enhanced extraction of phenolic compounds from coffee industry's residues through solid state fermentation by <i>Penicillium purpurogenum</i> . <i>Food Science and Technology</i> , 2015, 35, 704-711.	0.8	22
3	Bioethanol Production from Dairy Industrial Coproducts. <i>Bioenergy Research</i> , 2019, 12, 112-122.	2.2	22
4	Sensory descriptive and comprehensive GC-MS as suitable tools to characterize the effects of alternative winemaking procedures on wine aroma. Part I: BRS Carmem and BRS Violeta. <i>Food Chemistry</i> , 2019, 272, 462-470.	4.2	18
5	Sensory acceptance drivers of pre-fermentation dehydration and submerged cap red wines produced from <i>Vitis labrusca</i> hybrid grapes. <i>LWT - Food Science and Technology</i> , 2016, 69, 82-90.	2.5	16
6	Pre-drying and submerged cap winemaking: Effects on polyphenolic compounds and sensory descriptors. Part II: BRS Carmem and BRS (<i>Vitis labrusca</i> L.). <i>Food Research International</i> , 2015, 76, 697-708.	2.9	14
7	Isabel red wines produced from grape pre-drying and submerged cap winemaking: A phenolic and sensory approach. <i>LWT - Food Science and Technology</i> , 2017, 81, 58-66.	2.5	7
8	Capacidade antioxidante em resíduos da indústria cafeeira. <i>Brazilian Journal of Food Technology</i> , 2015, 18, 307-313.	0.8	6
9	Efeito da fermentação fúngica no teor de compostos fenólicos em casca de café robusta. <i>Semina: Ciências Agrárias</i> , 2015, 36, 777.	0.1	5
10	Development of low alcohol isotonic beer by interrupted fermentation. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2416-2424.	1.3	5
11	Pre-drying and submerged cap winemaking: Effects on polyphenolic compounds and sensory descriptors. Part I: BRS Ribeira and BRS Cora. <i>Food Research International</i> , 2015, 75, 374-384.	2.9	4
12	Phenolic composition of BRS Violeta red wines produced from alternative winemaking techniques: relationship with antioxidant capacity and sensory descriptors. <i>European Food Research and Technology</i> , 2016, 242, 1913-1923.	1.6	4
13	Influence of Lactose Concentration in Bioethanol Production from Cheese Whey. <i>Acta Scientiarum - Technology</i> , 2017, 39, 533.	0.4	3