

Vanildo Luiz Del Bianchi

List of Publications by Year in descending order

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