Fernanda Silva Farinazzo

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Characterization and antioxidant activity of an exopolysaccharide produced by Leuconostoc pseudomesenteroides JF17 from juçara fruits (Euterpe edulis Martius). Process Biochemistry, 2020, 91, 141-148.	1.8	26
2	Saccharomyces boulardii: Optimization of simultaneous saccharification and fermentation of cell production in organic and conventional apple substrate pulp. Food Science and Biotechnology, 2017, 26, 969-977.	1.2	10
3	Characterization of a fermented coconut milk product with and without strawberry pulp. Journal of Food Science and Technology, 2022, 59, 2804-2812.	1.4	8
4	Nondairy Probiotic and Prebiotic Beverages: Applications, Nutrients, Benefits, and Challenges. , 2019, , 277-314.		3
5	Organic and conventional apple fermented by <i>Saccharomyces boulardii</i> – The effect of the antioxidant quercetin on cellular oxidative stress. British Food Journal, 2020, 123, 520-534.	1.6	2
6	Probiotic Juçara and Banana Sorbet: Cell Viability, Antioxidant Activity during Storage and Sensory Acceptability by Children. Journal of Culinary Science and Technology, 2021, 19, 460-474.	0.6	2
7	Statistical optimization of exopolysaccharide production by <i>Leuconostoc pseudomesenteroides</i> JF17 from native Atlantic Forest juçara fruit. Preparative Biochemistry and Biotechnology, 2022, 52, 245-252.	1.0	1
8	Coconut Water Fermented by Lactobacillus plantarum with Inulin Addition: Development of a Potentially Synbiotic Beverage. Brazilian Journal of Development, 2020, 6, 42324-42337.	0.0	1
9	Caracterização de vinagre de fruta – maçã, a partir de frutos de cultivo orgânico e convencional. , 0, ,		0