

João B Laurindo

List of Publications by Year in descending order

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142
papers

4,886
citations

116194

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all docs

142
docs citations

142
times ranked

4306
citing authors

#	ARTICLE	IF	CITATIONS
1	Rehydration of mango powders produced by cast-tape drying, freeze drying, and spray drying. <i>Drying Technology</i> , 2022, 40, 175-187.	1.7	15
2	Effects of vacuum and multflash drying on the microbiota and colour of dried yellow mealworm (<i>Tenebrio molitor</i>). <i>Journal of Insects As Food and Feed</i> , 2022, 8, 23-33.	2.1	2
3	Production of <i>Spirulina</i> (<i>Arthrospira platensis</i>) powder by innovative and traditional drying techniques. <i>Journal of Food Process Engineering</i> , 2022, 45, e13919.	1.5	6
4	Mechanical-acoustical measurements to assess the crispness of dehydrated bananas at different water activities. <i>LWT - Food Science and Technology</i> , 2022, 154, 112822.	2.5	5
5	Impact of the power density on the physical properties, starch structure, and acceptability of oil-free potato chips dehydrated by microwave vacuum drying. <i>LWT - Food Science and Technology</i> , 2022, 155, 112917.	2.5	7
6	Survival Analysis to Predict How Color Influences the Shelf Life of Strawberry Leather. <i>Foods</i> , 2022, 11, 218.	1.9	7
7	Temperature control for high-quality oil-free sweet potato CHIPS produced by microwave rotary drying under vacuum. <i>LWT - Food Science and Technology</i> , 2022, 157, 113047.	2.5	8
8	Influence of Emerging Technologies on the Utilization of Plant Proteins. <i>Frontiers in Nutrition</i> , 2022, 9, 809058.	1.6	27
9	Kinetics of bread physical properties in baking depending on actual finely controlled temperature. <i>Food Control</i> , 2022, 137, 108898.	2.8	3
10	Low-pressure conductive thin film drying of apple pulp. <i>LWT - Food Science and Technology</i> , 2022, 164, 113695.	2.5	5
11	Mechanistic understanding of microwave-vacuum drying of non-deformable porous media. <i>Drying Technology</i> , 2021, 39, 850-867.	1.7	6
12	Microwave vacuum drying of <i>Pereskia aculeata</i> Miller leaves: Powder production and characterization. <i>Journal of Food Process Engineering</i> , 2021, 44, e13612.	1.5	6
13	Producing crispy chickpea snacks by air, freeze, and microwave multi-flash drying. <i>LWT - Food Science and Technology</i> , 2021, 140, 110781.	2.5	8
14	An innovative hybrid-solar-vacuum dryer to produce high-quality dried fruits and vegetables. <i>LWT - Food Science and Technology</i> , 2021, 140, 110777.	2.5	18
15	Adhesion of Food on Surfaces: Theory, Measurements, and Main Trends to Reduce It Prior to Industrial Drying. <i>Food Engineering Reviews</i> , 2021, 13, 884-901.	3.1	10
16	Conductive drying methods for producing high-quality restructured pineapple-starch snacks. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 70, 102701.	2.7	6
17	Microwave and microwave-vacuum drying as alternatives to convective drying in barley malt processing. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 73, 102770.	2.7	23
18	Strawberry-hydrocolloids dried by continuous cast-tape drying to produce leather and powder. <i>Food Hydrocolloids</i> , 2021, 121, 107041.	5.6	6

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19	Mathematical modeling and experimental assessment of the cast-tape drying. <i>Drying Technology</i> , 2020, 38, 1024-1035.	1.7	13
20	Isothermal drying of plant-based food material: An approach using 2D polydimethylsiloxane (PDMS) micromodels. <i>Chemical Engineering Science</i> , 2020, 215, 115385.	1.9	4
21	Recent Advances in the Production of Fruit Leathers. <i>Food Engineering Reviews</i> , 2020, 12, 68-82.	3.1	19
22	Spectrum crispness sensory scale correlation with instrumental acoustic high-sampling rate and mechanical analyses. <i>Food Research International</i> , 2020, 129, 108886.	2.9	15
23	Microwave vacuum drying of foods with temperature control by power modulation. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102473.	2.7	24
24	Evolution of the physicochemical properties of oil-free sweet potato chips during microwave vacuum drying. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 63, 102317.	2.7	39
25	Cold plasma treatment to improve the adhesion of cassava starch films onto PCL and PLA surface. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 580, 123739.	2.3	58
26	Development of dehydrated products from peach palmâ€“tucupi blends with edible film characteristics using refractive window. <i>Journal of Food Science and Technology</i> , 2019, 56, 560-570.	1.4	20
27	Vacuum-aided production of low sodium ready-to-eat charque. <i>Journal of Food Science and Technology</i> , 2019, 56, 3579-3586.	1.4	1
28	Fortified apple (<i>Malus</i> spp., var. Fuji) snacks by vacuum impregnation of calcium lactate and convective drying. <i>LWT - Food Science and Technology</i> , 2019, 113, 108298.	2.5	37
29	Oilâ€“free potato chips produced by microwave multiflash drying. <i>Journal of Food Engineering</i> , 2019, 261, 133-139.	2.7	36
30	Effect of the degree of acetylation, plasticizer concentration and relative humidity on cassava starch films properties. <i>Food Science and Technology</i> , 2019, 39, 491-499.	0.8	13
31	Production of mango leathers by cast-tape drying: Product characteristics and sensory evaluation. <i>LWT - Food Science and Technology</i> , 2019, 99, 445-452.	2.5	26
32	A fast drying method for the production of salted-and-dried meat. <i>Food Science and Technology</i> , 2019, 39, 526-534.	0.8	10
33	Microwave vacuum drying and multi-flash drying of pumpkin slices. <i>Journal of Food Engineering</i> , 2018, 232, 1-10.	2.7	70
34	Heat transfer and drying kinetics of tomato pulp processed by cast-tape drying. <i>Drying Technology</i> , 2018, 36, 160-168.	1.7	20
35	Properties of starchâ€“cellulose fiber films produced by tape casting coupled with infrared radiation. <i>Drying Technology</i> , 2018, 36, 830-840.	1.7	12
36	Optimal experimental design to model spoilage bacteria growth in vacuum-packaged ham. <i>Journal of Food Engineering</i> , 2018, 216, 20-26.	2.7	13

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37	Conductive multi-flash drying of mango slices: Vacuum pulse conditions on drying rate and product properties. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13440.	0.9	11
38	Kinetics of vacuum and air cooling of chicken breasts arranged in stacks. <i>Journal of Food Science and Technology</i> , 2018, 55, 2288-2297.	1.4	7
39	Assessment of texture and storage conditions of mangoes slices dried by a conductive multi-flash process. <i>Journal of Food Engineering</i> , 2018, 239, 8-14.	2.7	18
40	Effect of process variables on the drying of guava pulp by cast-tape drying. <i>LWT - Food Science and Technology</i> , 2018, 96, 620-626.	2.5	17
41	Effect of multi-flash drying and microwave vacuum drying on the microstructure and texture of pumpkin slices. <i>LWT - Food Science and Technology</i> , 2018, 96, 612-619.	2.5	53
42	Modeling the growth of <i>Lactobacillus viridescens</i> under non-isothermal conditions in vacuum-packed sliced ham. <i>International Journal of Food Microbiology</i> , 2017, 240, 97-101.	2.1	22
43	Optimal experimental design for improving the estimation of growth parameters of <i>Lactobacillus viridescens</i> from data under non-isothermal conditions. <i>International Journal of Food Microbiology</i> , 2017, 240, 57-62.	2.1	21
44	Improving quality of dried fruits: A comparison between conductive multi-flash and traditional drying methods. <i>LWT - Food Science and Technology</i> , 2017, 84, 717-725.	2.5	58
45	Scale-up of the production of soy (<i>Glycine max</i> L.) protein films using tape casting: Formulation of film-forming suspension and drying conditions. <i>Food Hydrocolloids</i> , 2017, 66, 110-117.	5.6	31
46	Production of mango powder by spray drying and cast-tape drying. <i>Powder Technology</i> , 2017, 305, 447-454.	2.1	102
47	Assessing heat treatment of chicken breast cuts by impedance spectroscopy. <i>Food Science and Technology International</i> , 2017, 23, 110-118.	1.1	5
48	EXPERIMENTAL APPROACH TO ASSESS EVAPORATIVE COOLING UNDER FORCED AIR FLOW. <i>Brazilian Journal of Chemical Engineering</i> , 2017, 34, 171-181.	0.7	2
49	Microbial growth models: A general mathematical approach to obtain $\hat{\mu}_{max}$ and \hat{K}_s parameters from sigmoidal empirical primary models. <i>Brazilian Journal of Chemical Engineering</i> , 2017, 34, 369-375.	0.7	17
50	Evaluation of different software tools for deconvolving differential scanning calorimetry thermograms of salted beef. <i>Food Science and Technology</i> , 2016, 36, 694-700.	0.8	6
51	Predictive Modeling of the Growth of <i>Lactobacillus Viridescens</i> under Non-isothermal Conditions. <i>Procedia Food Science</i> , 2016, 7, 29-32.	0.6	2
52	Predicting Growth of <i>Weissella Viridescens</i> in Culture Medium under Dynamic Temperature Conditions. <i>Procedia Food Science</i> , 2016, 7, 37-40.	0.6	5
53	Estimation of the Temperature Dependent Growth Parameters of <i>Lactobacillus Viridescens</i> in Culture Medium with Two-step Modelling and Optimal Experimental Design Approaches. <i>Procedia Food Science</i> , 2016, 7, 25-28.	0.6	1
54	Influence of vacuum application, acid addition and partial replacement of NaCl by KCl on the mass transfer during salting of beef cuts. <i>LWT - Food Science and Technology</i> , 2016, 74, 26-33.	2.5	36

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55	Cast-tape drying of tomato juice for the production of powdered tomato. Food and Bioprocess Technology, 2016, 100, 145-155.	1.8	35
56	Vacuum impregnation and drying of calcium-fortified pineapple snacks. LWT - Food Science and Technology, 2016, 72, 501-509.	2.5	57
57	Dehydration and Rehydration of Cooked Mussels. International Journal of Food Engineering, 2016, 12, 173-180.	0.7	8
58	A microwave multi-flash drying process for producing crispy bananas. Journal of Food Engineering, 2016, 178, 1-11.	2.7	85
59	Processes for controlling the structure and texture of dehydrated banana. Drying Technology, 2016, 34, 167-176.	1.7	37
60	Processing of chopped mussel meat in retort pouch. Food Science and Technology, 2015, 35, 612-619.	0.8	10
61	Production of Tomato Powder by Refractance Window Drying. Drying Technology, 2015, 33, 1463-1473.	1.7	58
62	Effect of process variables on the drying rate of mango pulp by Refractance Window. Food Research International, 2015, 69, 410-417.	2.9	68
63	Conductive drying of starch-fiber films prepared by tape casting: Drying rates and film properties. LWT - Food Science and Technology, 2015, 64, 356-366.	2.5	31
64	How to make a microwave vacuum dryer with turntable. Journal of Food Engineering, 2015, 166, 276-284.	2.7	59
65	Experimental approach to evaluate the influence of characteristic length on the dynamics of biphasic flow in vacuum impregnation. Chemical Engineering Science, 2015, 137, 875-883.	1.9	6
66	Espalhamento e secagem de filme de amido-glicerol-fibra preparado por "tape-casting". Pesquisa Agropecuaria Brasileira, 2014, 49, 136-143.	0.9	5
67	How to Adapt a Lab-Scale Freeze Dryer for Assessing Dehydrating Curves at Different Heating Conditions. Drying Technology, 2014, 32, 1119-1124.	1.7	12
68	Operational diagrams for salting-marination processes and quality of cooked mussels. LWT - Food Science and Technology, 2014, 59, 746-753.	2.5	9
69	Production and Characterization of Bags from Biocomposite Films of Starch and Vegetable Fibers Prepared by Tape Casting. Journal of Food Process Engineering, 2014, 37, 482-492.	1.5	19
70	Alternative processing strategies to reduce the weight loss of cooked chicken breast fillets subjected to vacuum cooling. Journal of Food Engineering, 2014, 128, 10-16.	2.7	17
71	Modeling the Growth of <i>Byssoschlamys fulva</i> on Solidified Apple Juice at Different Temperatures. Brazilian Archives of Biology and Technology, 2014, 57, 971-978.	0.5	11
72	Poultry Carcasses Chilled by Forced Air, Water Immersion and Combination of Forced Air and Water Immersion. Journal of Food Process Engineering, 2014, 37, 550-559.	1.5	1

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73	PROCESSING OF <i>PERNA PERNA</i> MUSSELS USING INTEGRATED PROCESS OF COOKING AND VACUUM COOLING. <i>Journal of Food Process Engineering</i> , 2013, 36, 192-201.	1.5	12
74	POSSIBILITIES FOR INTEGRATING COOKING AND VACUUM COOLING OF POTATOES IN THE SAME VESSEL. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 846-854.	0.9	6
75	Water vapor barrier and mechanical properties of starch films containing stearic acid. <i>Industrial Crops and Products</i> , 2013, 41, 227-234.	2.5	69
76	Determining the effective diffusion coefficient of water in banana (Prata variety) during osmotic dehydration and its use in predictive models. <i>Journal of Food Engineering</i> , 2013, 119, 490-496.	2.7	42
77	Scale-up of the production of cassava starch based films using tape-casting. <i>Journal of Food Engineering</i> , 2013, 119, 800-808.	2.7	130
78	Assessing the prediction ability of different mathematical models for the growth of <i>Lactobacillus plantarum</i> under non-isothermal conditions. <i>Journal of Theoretical Biology</i> , 2013, 335, 88-96.	0.8	55
79	Influence of the simultaneous addition of bentonite and cellulose fibers on the mechanical and barrier properties of starch composite-films. <i>Food Science and Technology International</i> , 2012, 18, 35-45.	1.1	28
80	Chicken Feather Keratin Films Plasticized with Polyethylene Glycol. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2012, 61, 17-29.	1.8	32
81	Dynamics of vacuum impregnation of apples: Experimental data and simulation results using a VOF model. <i>Journal of Food Engineering</i> , 2012, 113, 337-343.	2.7	31
82	Integration of cooking and vacuum cooling of carrots in a same vessel. <i>Food Science and Technology</i> , 2012, 32, 187-195.	0.8	6
83	Composites of thermoplastic starch and nanoclays produced by extrusion and thermopressing. <i>Carbohydrate Polymers</i> , 2012, 89, 504-510.	5.1	88
84	A convective multi-flash drying process for producing dehydrated crispy fruits. <i>Journal of Food Engineering</i> , 2012, 108, 523-531.	2.7	86
85	Use of transient and steady-state methods and AFM technique for investigating the water transfer through starch-based films. <i>Journal of Food Engineering</i> , 2012, 109, 62-68.	2.7	14
86	Pore-Scale Simulation of Drying of a Porous Media Saturated with a Sucrose Solution. <i>Drying Technology</i> , 2011, 29, 873-887.	1.7	16
87	Homogeneous Volume-of-Fluid (VOF) Model for Simulating the Imbibition in Porous Media Saturated by Gas. <i>Energy & Fuels</i> , 2011, 25, 2267-2273.	2.5	15
88	Mechanical and barrier properties of composite films based on rice flour and cellulose fibers. <i>LWT - Food Science and Technology</i> , 2011, 44, 535-542.	2.5	70
89	Theoretical and experimental aspects of vacuum impregnation of porous media using transparent etched networks. <i>International Journal of Multiphase Flow</i> , 2011, 37, 1219-1226.	1.6	14
90	Effect of nanoclay incorporation method on mechanical and water vapor barrier properties of starch-based films. <i>Industrial Crops and Products</i> , 2011, 33, 605-610.	2.5	192

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91	Water purification system using a heat pump. <i>Applied Thermal Engineering</i> , 2011, 31, 3354-3357.	3.0	3
92	On-line monitoring of heat transfer coefficients in a stirred tank from the signatures of the resultant force on a submerged body. <i>International Journal of Refrigeration</i> , 2010, 33, 600-606.	1.8	1
93	Construction and application a vane system in a rotational rheometer for determination of the rheological properties of <i>Monascus ruber</i> CCT 3802. <i>Journal of Biorheology</i> , 2010, 24, 29-35.	0.2	20
94	The effect of direct acidification on the microbiological, physicochemical and sensory properties of probiotic Minas Frescal cheese. <i>International Journal of Dairy Technology</i> , 2010, , no-no.	1.3	0
95	Biodegradable films based on rice starch and rice flour. <i>Journal of Cereal Science</i> , 2010, 51, 213-219.	1.8	179
96	Evaluation of the effects of water agitation by air injection and water recirculation on the heat transfer coefficients in immersion cooling. <i>Journal of Food Engineering</i> , 2010, 96, 59-65.	2.7	3
97	The influence of <i>Bifidobacterium</i> Bb-12 and lactic acid incorporation on the properties of Minas Frescal cheese. <i>Journal of Food Engineering</i> , 2010, 96, 621-627.	2.7	59
98	Integrated cooking and vacuum cooling of chicken breast cuts in a single vessel. <i>Journal of Food Engineering</i> , 2010, 100, 219-224.	2.7	31
99	The effect of direct acidification on the microbiological, physicochemical and sensory properties of probiotic Minas Frescal cheese. <i>International Journal of Dairy Technology</i> , 2010, 63, 561-568.	1.3	22
100	Experimental results and modeling of poultry carcass cooling by water immersion. <i>Food Science and Technology</i> , 2010, 30, 447-453.	0.8	10
101	Drying and rehydration of oyster mushroom. <i>Brazilian Archives of Biology and Technology</i> , 2010, 53, 945-952.	0.5	26
102	Characterization of foams obtained from cassava starch, cellulose fibres and dolomitic limestone by a thermopressing process. <i>Brazilian Archives of Biology and Technology</i> , 2010, 53, 185-192.	0.5	29
103	Effect of cellulose fibers addition on the mechanical properties and water vapor barrier of starch-based films. <i>Food Hydrocolloids</i> , 2009, 23, 1328-1333.	5.6	250
104	Application of diffusive and empirical models to hydration, dehydration and salt gain during osmotic treatment of chicken breast cuts. <i>Journal of Food Engineering</i> , 2009, 91, 553-559.	2.7	52
105	Effect of cellulose fibers on the crystallinity and mechanical properties of starch-based films at different relative humidity values. <i>Carbohydrate Polymers</i> , 2009, 77, 293-299.	5.1	152
106	Effect of hydrothermal treatment and pH on the formation of aglycones in soybean. <i>European Food Research and Technology</i> , 2008, 227, 1729-1731.	1.6	8
107	Biodegradable foams based on cassava starch, sunflower proteins and cellulose fibers obtained by a baking process. <i>Journal of Food Engineering</i> , 2008, 85, 435-443.	2.7	151
108	Salting operational diagrams for chicken breast cuts: Hydration“dehydration. <i>Journal of Food Engineering</i> , 2008, 88, 36-44.	2.7	44

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109	Technological properties of natural hog casings treated with surfactant solutions. <i>Journal of Food Engineering</i> , 2008, 89, 17-23.	2.7	12
110	Evaluation of the effects of glycerol and sorbitol concentration and water activity on the water barrier properties of cassava starch films through a solubility approach. <i>Carbohydrate Polymers</i> , 2008, 72, 82-87.	5.1	238
111	MECHANICAL CHARACTERIZATION OF SHREDDED WHEAT. <i>Journal of Texture Studies</i> , 2008, 39, 444-459.	1.1	19
112	Effect of vacuum impregnation temperature on the mechanical properties and osmotic dehydration parameters of apples. <i>Brazilian Archives of Biology and Technology</i> , 2008, 51, 599-606.	0.5	7
113	Study of banana (<i>Musa aaa Cavendish cv Nanica</i>) trigger ripening for small scale process. <i>Brazilian Archives of Biology and Technology</i> , 2008, 51, 1033-1047.	0.5	10
114	Efeito da impregnaçãõ a vã¡cuo na transferãªncia de massa durante o processo de salga de cortes de peito de frango. <i>Food Science and Technology</i> , 2008, 28, 366-372.	0.8	15
115	Water uptake by poultry carcasses during cooling by water immersion. <i>Chemical Engineering and Processing: Process Intensification</i> , 2007, 46, 444-450.	1.8	24
116	Experimental Determination of the Dynamics of Vacuum Impregnation of Apples. <i>Journal of Food Science</i> , 2007, 72, E470-5.	1.5	30
117	Effect of vacuum and relaxation periods and solution concentration on the osmotic dehydration of apples. <i>International Journal of Food Science and Technology</i> , 2007, 42, 441-447.	1.3	28
118	DETERMINATION OF HEAT TRANSFER COEFFICIENT IN COOLING-FREEZING TUNNELS USING EXPERIMENTAL TIME-TEMPERATURE DATA. <i>Journal of Food Process Engineering</i> , 2007, 30, 717-728.	1.5	7
119	MECHANICAL MEASUREMENTS IN PUFFED RICE CAKES. <i>Journal of Texture Studies</i> , 2007, 38, 619-634.	1.1	26
120	Effect of Vacuum Impregnation-Dehydration on the Mechanical Properties of Apples. <i>Drying Technology</i> , 2006, 24, 1649-1656.	1.7	7
121	Determination of Mass Transfer Coefficients During the Vacuum Cooling of Pre-Cooked Meat Cuts. <i>International Journal of Food Properties</i> , 2006, 9, 287-298.	1.3	10
122	Influence of plasticizers on the water sorption isotherms and water vapor permeability of chicken feather keratin films. <i>LWT - Food Science and Technology</i> , 2006, 39, 292-301.	2.5	73
123	Queratina de penas de frango: extraçãõ, caracterizaçãõ e obtençãõ de filmes. <i>Food Science and Technology</i> , 2006, 26, 421-427.	0.8	8
124	Thermal properties and stability of cassava starch films cross-linked with tetraethylene glycol diacrylate. <i>Polymer Degradation and Stability</i> , 2006, 91, 726-732.	2.7	78
125	Mechanical Properties, Water Vapor Permeability and Water Affinity of Feather Keratin Films Plasticized with Sorbitol. <i>Journal of Polymers and the Environment</i> , 2006, 14, 215-222.	2.4	41
126	Influence of the glycerol concentration on some physical properties of feather keratin films. <i>Food Hydrocolloids</i> , 2006, 20, 975-982.	5.6	113

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127	Vacuum Cooling of Cooked Mussels (<i>Perna perna</i>). <i>Food Science and Technology International</i> , 2006, 12, 19-25.	1.1	11
128	Hygroscopicity and water vapor permeability of Kraft paper impregnated with starch acetate. <i>Journal of Food Engineering</i> , 2005, 71, 394-402.	2.7	95
129	WEIGHT LOSS OF PRECOOKED CHICKEN BREAST COOLED BY VACUUM APPLICATION. <i>Journal of Food Process Engineering</i> , 2005, 28, 299-312.	1.5	17
130	Use of dyed solutions to visualize different aspects of vacuum impregnation of Minas cheese. <i>LWT - Food Science and Technology</i> , 2005, 38, 379-386.	2.5	15
131	Biodegradable films made from raw and acetylated cassava starch. <i>Brazilian Archives of Biology and Technology</i> , 2004, 47, 477-484.	0.5	40
132	Cassava bagasse-Kraft paper composites: analysis of influence of impregnation with starch acetate on tensile strength and water absorption properties. <i>Carbohydrate Polymers</i> , 2004, 55, 237-243.	5.1	77
133	Impregnation of Kraft Paper with Cassava-Starch Acetate – Analysis of the Tensile Strength, Water Absorption and Water Vapor Permeability. <i>Starch/Staerke</i> , 2003, 55, 504-510.	1.1	25
134	Determination of thermal diffusivity of mortadella using actual cooking process data. <i>Journal of Food Engineering</i> , 2002, 55, 89-94.	2.7	29
135	Numerical and experimental network study of evaporation in capillary porous media. Drying rates. <i>Chemical Engineering Science</i> , 1998, 53, 2257-2269.	1.9	178
136	MODELING OF DRYING IN CAPILLARY-POROUS MEDIA: A DISCRETE APPROACH. <i>Drying Technology</i> , 1998, 16, 1769-1787.	1.7	27
137	Numerical and experimental network study of evaporation in capillary porous media. Phase distributions. <i>Chemical Engineering Science</i> , 1996, 51, 5171-5185.	1.9	128
138	Influence of secondary packing on the freezing time of chicken meat in air blast freezing tunnels. <i>Food Science and Technology</i> , 0, 28, 252-258.	0.8	4
139	ELABORAÇÃO E ESTUDO DE FILMES COMESTÍVEIS DE GOIABA (<i>Psidium guajava</i> L.) OBTIDOS POR CAST-TAPE DRYING. , 0, , .		0
140	AVALIAÇÃO DAS PROPRIEDADES MECÂNICAS NO ESTUDO DA SECAGEM E ORIENTAÇÃO DA MATRIZ DE FILMES BIODEGRADÁVEIS DE AMIDO E ACETATO DE AMIDO PELO MÓTODO TAPECASTING. , 0, , 219-231.		0
141	Physicochemical characterization and quantification of bioactive compounds of guava powder produced by cast-tape drying. <i>Food Science and Technology</i> , 0, 42, .	0.8	0
142	Antioxidant and antifungal properties of essential oils of oregano (<i>Origanum vulgare</i>) and mint (<i>Mentha arvensis</i>) against <i>Aspergillus flavus</i> and <i>Penicillium commune</i> for use in food preservation. <i>Food Science and Technology</i> , 0, 42, .	0.8	8