Marcelo Ribeiro Malta

List of Publications by Year
in descending order

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31 papers	315 citations	1040056 9 h-index	888059 17 g-index
31 all docs	31 docs citations	31 times ranked	412 citing authors

#	Article	IF	Citations
1	Sensory Description of Cultivars (Coffea Arabica L.) Resistant to Rust and Its Correlation with Caffeine, Trigonelline, and Chlorogenic Acid Compounds. Beverages, 2016, 2, 1.	2.8	65
2	Storage of green coffee in hermetic packaging injected with CO2. Journal of Stored Products Research, 2011, 47, 341-348.	2.6	44
3	Microencapsulation of Swiss cheese bioaroma by spray-drying: Process optimization and characterization of particles. Powder Technology, 2015, 274, 296-304.	4.2	42
4	Condutividade elÃ©trica e lixiviaÃ§Ã£o de potÃ¡ssio do exsudato de grÃ£os de cafÃ©: alguns fatores que podem influenciar essas avaliaÃ§Ãµes. Ciencia E Agrotecnologia, 2005, 29, 1015-1020.	1.5	25
5	AvaliaÃ§Ã£o de compostos nÃ£o-volÃ¡teis em diferentes cultivares de cafeeiro produzidas na regiÃ£o sul de Minas Gerais. Acta Scientiarum - Agronomy, 2009, 31, .	0.6	24
6	Chemical evaluation and effect of bagging new peach varieties introduced in southern Minas Gerais - Brazil. Food Science and Technology, 2013, 33, 434-440.	1.7	14
7	Discrimination of genotypes coffee by chemical composition of the beans: Potential markers in natural coffees. Food Research International, 2020, 134, 109219.	6.2	13
8	Simultaneous optimization of coffee quality variables during storage. Revista Brasileira De Engenharia Agricola E Ambiental, 2017, 21, 56-60.	1.1	11
9	The concentration of polyphenolic compounds and trace elements in the Coffea arabica leaves: Potential chemometric pattern recognition of coffee leaf rust resistance. Food Research International, 2020, 134, 109221.	6.2	10
10	Sensory analysis and chemical composition of â€˜bourbonâ€™ coffees cultivated in different environments. Coffee Science, 2018, 13, 122.	0.5	9
11	Genetic and chemical control of coffee rust (Hemileia vastatrix<scp>B</scp>erk et) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 of Food and Agriculture, 2021, 101, 2836-2845.	3.5	8
12	Chloride analysis methods and contents in leaves, grains, and husks of coffee. Communications in Soil Science and Plant Analysis, 1998, 29, 2319-2331.	1.4	6
13	ALTERAÂ‡Ã•ES NA QUALIDADE DO CAFÃ‰ SUBMETIDO A DIFERENTES FORMAS DE PROCESSAMENTO E SECAGEM. Revista Engenharia Na Agricultura - REVENG, 2013, 21, 431-440.	0.2	6
14	Compostos bioativos em cafÃ© integral e descafeinado e qualidade sensorial da bebida. Pesquisa Agropecuaria Brasileira, 2008, 43, 1799-1804.	0.9	5
15	Compostos nÃ£o volÃ¡teis em cafÃ©s da regiÃ£o sul de minas submetidos a diferentes pontos de torraÃ§Ã£o. Ciencia E Agrotecnologia, 2009, 33, 1366-1371.	1.5	5
16	Influence of postharvest processing on the quality and sensory profile of groups of arabica coffee genotypesc. Journal of the Science of Food and Agriculture, 2022, 102, 6899-6906.	3.5	4
17	Qualidade da maÃ§Ã£ cv. Eva produzida em duas regiÃµes de Minas Gerais. Brazilian Journal of Food Technology, 2014, 17, 269-272.	0.8	3
18	Performance of arabica coffee accessions from the active germplasm bank of Minas Gerais, Brazil as a function of dry and wet processing: a sensory approach. Australian Journal of Crop Science, 2020, , 1011-1018.	0.3	3

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19	CaracterizaÃ§Ã£o de lavouras cafeeiras cultivadas sob o sistema orgÃ¢nico no sul de Minas Gerais. Ciencia E Agrotecnologia, 2008, 32, 1402-1407.	1.5	3
20	Sensory Profile and Chemical Composition of Specialty Coffees from Matas de Minas Gerais, Brazil. Journal of Agricultural Science, 2017, 9, 78.	0.2	2
21	Selection of Elite Genotypes of Coffee arabica L. to Produce Specialty Coffees. Frontiers in Sustainable Food Systems, 2021, 5, .	3.9	2
22	CaracterÃsticas fÃsico-quÃmicas de cultivares de macieiras pouco exigentes em frio. Revista Ceres, 2014, 61, 284-287.	0.4	2
23	SENSORY PROFILE OF ARABICA COFFEE ACCESSES OF THE GERMPLASM COLLECTION OF MINAS GERAIS â€“ BRAZIL. Coffee Science, 2019, 14, 382.	0.5	2
24	Discrimination of Genealogical Groups of Arabica Coffee by the Chemical Composition of the Beans. Journal of Agricultural Science, 2019, 11, 141.	0.2	2
25	Total lipid and fatty acid profiles of Coffea arabica endosperm and embryo tissues and their relationship to seed desiccation sensitivity. Seed Science and Technology, 2020, 48, 209-219.	1.4	2
26	Identification of physiological analysis parameters associated with coffee beverage quality. Ciencia E Agrotecnologia, 0, 44, .	1.5	2
27	Fatty Acids Profile of Coffea arabica L. Resistant to Leaf Rust Grown in Two Environments of Minas Gerais, Brazil. Journal of Agricultural Science, 2017, 9, 88.	0.2	1
28	Qualidade sensorial do cafÃ© de lavouras em conversÃ£o para o sistema de produÃ§Ã£o orgÃ¢nico. Bragantia, 2008, 67, 775-783.	1.3	0
29	Fruit Market in the City of Lavras, Minas Gerais, Brazil from 2004 to 2017. Agricultural Sciences, 2017, 08, 1278-1282.	0.3	0
30	Mathematical models applied to the optimisation of mixtures in the production of silage from coffee by-products. Revista Ciencia Agronomica, 2017, 48, .	0.3	0
31	Modification in the sensory profile of coffee through anaerobic fermentation techniques in processing methods. Scientia Agraria Paranaensis, 0, , 403-410.	0.1	0