# 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 | 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 |
| 2 | Genetic and chemical control of coffee rust (Hemileia vastatrix <scp>B</scp>erk et) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 Td of Food and Agriculture, 2021, 101, 2836-2845. | 3.5 | 8 |
| 3 | Selection of Elite Genotypes of Coffee arabica L. to Produce Specialty Coffees. Frontiers in Sustainable Food Systems, 2021, 5, . | 3.9 | 2 |
| 4 | 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 |
| 5 | 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 |
| 6 | Discrimination of genotypes coffee by chemical composition of the beans: Potential markers in natural coffees. Food Research International, 2020, 134, 109219. | 6.2 | 13 |
| 7 | 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 |
| 8 | SENSORY PROFILE OF ARABICA COFFEE ACCESSES OF THE GERMPLASM COLLECTION OF MINAS GERAIS â€“ BRAZIL. Coffee Science, 2019, 14, 382. | 0.5 | 2 |
| 9 | Discrimination of Genealogical Groups of Arabica Coffee by the Chemical Composition of the Beans. Journal of Agricultural Science, 2019, 11, 141. | 0.2 | 2 |
| 10 | Sensory analysis and chemical composition of â€˜bourbonâ€™ coffees cultivated in different environments. Coffee Science, 2018, 13, 122. | 0.5 | 9 |
| 11 | Sensory Profile and Chemical Composition of Specialty Coffees from Matas de Minas Gerais, Brazil. Journal of Agricultural Science, 2017, 9, 78. | 0.2 | 2 |
| 12 | 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 |
| 13 | Simultaneous optimization of coffee quality variables during storage. Revista Brasileira De Engenharia Agricola E Ambiental, 2017, 21, 56-60. | 1.1 | 11 |
| 14 | Fruit Market in the City of Lavras, Minas Gerais, Brazil from 2004 to 2017. Agricultural Sciences, 2017, 08, 1278-1282. | 0.3 | 0 |
| 15 | 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 |
| 16 | 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 |
| 17 | Microencapsulation of Swiss cheese bioaroma by spray-drying: Process optimization and characterization of particles. Powder Technology, 2015, 274, 296-304. | 4.2 | 42 |
| 18 | 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 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | CaracterÃsticas fÃsico-quÃmicas de cultivares de macieiras pouco exigentes em frio. Revista Ceres, 2014, 61, 284-287. | 0.4 | 2 |
| 20 | 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 |
| 21 | 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 |
| 22 | Storage of green coffee in hermetic packaging injected with CO2. Journal of Stored Products Research, 2011, 47, 341-348. | 2.6 | 44 |
| 23 | 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 |
| 24 | 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 |
| 25 | Compostos bioativos em cafÃ© integral e descafeinado e qualidade sensorial da bebida. Pesquisa Agropecuaria Brasileira, 2008, 43, 1799-1804. | 0.9 | 5 |
| 26 | 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 |
| 27 | 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 |
| 28 | 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 |
| 29 | 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 |
| 30 | Identification of physiological analysis parameters associated with coffee beverage quality. Ciencia E Agrotecnologia, 0, 44, . | 1.5 | 2 |
| 31 | Modification in the sensory profile of coffee through anaerobic fermentation techniques in processing methods. Scientia Agraria Paranaensis, 0, , 403-410. | 0.1 | 0 |