

Rosane F. Schwan

List of Publications by Year in descending order

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Version: 2024-02-01

241
papers

9,379
citations

34076

52
h-index

62565

80
g-index

251
all docs

251
docs citations

251
times ranked

6737
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Sensory and flavor-aroma profiles of passion fruit juice fermented by potentially probiotic <i>Lactiplantibacillus plantarum</i> CCMA 0743 strain. <i>Food Research International</i> , 2022, 152, 110710. | 2.9 | 21 |
| 2 | Self-induced anaerobiosis coffee fermentation: Impact on microbial communities, chemical composition and sensory quality of coffee. <i>Food Microbiology</i> , 2022, 103, 103962. | 2.1 | 32 |
| 3 | Innovations in preservation and improving functional properties of kefir. , 2022, , 225-234. | | 0 |
| 4 | Effect of amylases and storage length on losses, nutritional value, fermentation, and microbiology of silages of corn and sorghum kernels. <i>Animal Feed Science and Technology</i> , 2022, 285, 115227. | 1.1 | 9 |
| 5 | Coinoculation of lactic acid bacteria and yeasts increases the quality of wet fermented Arabica coffee. <i>International Journal of Food Microbiology</i> , 2022, 369, 109627. | 2.1 | 20 |
| 6 | Impact of microbial self-induced anaerobiosis fermentation (SIAF) on coffee quality. <i>Food Bioscience</i> , 2022, 47, 101640. | 2.0 | 8 |
| 7 | Sugary kefir grains as the inoculum for developing a low sodium isotonic beverage. <i>Food Research International</i> , 2022, 157, 111257. | 2.9 | 4 |
| 8 | Editorial: Interspecies Interactions Within Fermented Food Systems and Their Impact on Process Efficiency and Product Quality. <i>Frontiers in Microbiology</i> , 2022, 13, 902116. | 1.5 | 0 |
| 9 | Chemical and sensory characterization of coffee from <i>Coffea arabica</i> cv. Mundo Novo and cv. Catuai Vermelho obtained by four different post-harvest processing methods. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6687-6695. | 1.7 | 4 |
| 10 | Microencapsulation by spray drying of coffee epiphytic yeasts <i>Saccharomyces cerevisiae</i> CCMA 0543 and <i>Torulaspora delbrueckii</i> CCMA 0684. <i>Brazilian Journal of Microbiology</i> , 2022, 53, 1565-1576. | 0.8 | 3 |
| 11 | Probiotic and Antifungal Attributes of Lactic Acid Bacteria Isolates from Naturally Fermented Brazilian Table Olives. <i>Fermentation</i> , 2022, 8, 277. | 1.4 | 6 |
| 12 | Microencapsulation of epiphytic coffee yeasts by spray drying using different wall materials: Implementation in coffee medium. <i>International Journal of Food Microbiology</i> , 2022, 379, 109839. | 2.1 | 1 |
| 13 | Evaluation of potentially probiotic yeasts and <i>Lactiplantibacillus plantarum</i> in co-culture for the elaboration of a functional plant-based fermented beverage. <i>Food Research International</i> , 2022, 160, 111697. | 2.9 | 20 |
| 14 | Dominant microbial communities and biochemical profile of pulped natural fermented coffees growing in different altitudes. <i>Food Research International</i> , 2022, 159, 111605. | 2.9 | 9 |
| 15 | Probiotic Properties of Lactobacilli and Their Ability to Inhibit the Adhesion of Enteropathogenic Bacteria to Caco-2 and HT-29 Cells. <i>Probiotics and Antimicrobial Proteins</i> , 2021, 13, 102-112. | 1.9 | 83 |
| 16 | Effect of the Strategy of Molasses Supplementation in Vinasse to High SCP Production and Rose Flavor Compound. <i>Waste and Biomass Valorization</i> , 2021, 12, 359-369. | 1.8 | 11 |
| 17 | Effect of altitude and terrain aspect on the chemical composition of <i>Coffea canephora</i> cherries and sensory characteristics of the beverage. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2570-2575. | 1.7 | 13 |
| 18 | Novel stainless steel tanks enhances coffee fermentation quality. <i>Food Research International</i> , 2021, 139, 109921. | 2.9 | 21 |

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|----|--|-----|-----------|
| 19 | Yeasts prevent ochratoxin A contamination in coffee by displacing <i>Aspergillus carbonarius</i> . <i>Biological Control</i> , 2021, 155, 104512. | 1.4 | 12 |
| 20 | Protocol to select efficient microorganisms to treat coffee wastewater. <i>Journal of Environmental Management</i> , 2021, 278, 111541. | 3.8 | 8 |
| 21 | Criteria for lactic acid bacteria screening to enhance silage quality. <i>Journal of Applied Microbiology</i> , 2021, 130, 341-355. | 1.4 | 31 |
| 22 | Microbial diversity and chemical characteristics of <i>Coffea canephora</i> grown in different environments and processed by dry method. <i>World Journal of Microbiology and Biotechnology</i> , 2021, 37, 51. | 1.7 | 14 |
| 23 | Analytical Techniques in Oenology. , 2021, , 657-674. | | 0 |
| 24 | The chemistry and sensory characteristics of new herbal tea-based kombuchas. <i>Journal of Food Science</i> , 2021, 86, 740-748. | 1.5 | 33 |
| 25 | Influence of <i>S. cerevisiae</i> and <i>P. kluyveri</i> as starters on chocolate flavour. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4409-4419. | 1.7 | 8 |
| 26 | Into the minds of coffee consumers: perception, preference, and impact of information in the sensory analysis of specialty coffee. <i>Food Science and Technology</i> , 2021, 41, 667-675. | 0.8 | 11 |
| 27 | Probiotic properties of yeasts isolated from Brazilian fermented table olives. <i>Journal of Applied Microbiology</i> , 2021, 131, 1983-1997. | 1.4 | 33 |
| 28 | Influence of yeast inoculation on the quality of fermented coffee (<i>Coffea arabica</i> var. Mundo Novo) processed by natural and pulped natural processes. <i>International Journal of Food Microbiology</i> , 2021, 343, 109107. | 2.1 | 23 |
| 29 | New epiphytic strains of lactic acid bacteria improve the conservation of corn silage harvested at late maturity. <i>Animal Feed Science and Technology</i> , 2021, 274, 114852. | 1.1 | 9 |
| 30 | Heat stress influence the microbiota and organic acids concentration in beef cattle rumen. <i>Journal of Thermal Biology</i> , 2021, 97, 102897. | 1.1 | 22 |
| 31 | Brazilian cocoa hybrid mix fermentation: Impact of microbial dominance as well as chemical and sensorial properties. <i>Journal of Food Science</i> , 2021, 86, 2604-2614. | 1.5 | 1 |
| 32 | The Altitude of Coffee Cultivation Causes Shifts in the Microbial Community Assembly and Biochemical Compounds in Natural Induced Anaerobic Fermentations. <i>Frontiers in Microbiology</i> , 2021, 12, 671395. | 1.5 | 19 |
| 33 | Bio-hydrolysis of used soybean oil: environmental-friendly technology using microbial consortium. <i>Biodegradation</i> , 2021, 32, 551-562. | 1.5 | 0 |
| 34 | Low-cost agro-industrial sources as a substrate for the production of l-asparaginase using filamentous fungi. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 34, 102037. | 1.5 | 5 |
| 35 | Understanding the potential of fruits, flowers, and ethnic beverages as valuable sources of techno-functional and probiotics strains: Current scenario and main challenges. <i>Trends in Food Science and Technology</i> , 2021, 114, 25-59. | 7.8 | 18 |
| 36 | Fermentation of <i>Coffea canephora</i> inoculated with yeasts: Microbiological, chemical, and sensory characteristics. <i>Food Microbiology</i> , 2021, 98, 103786. | 2.1 | 20 |

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|----|--|-----|-----------|
| 37 | Co-inoculation of yeasts starters: A strategy to improve quality of low altitude Arabica coffee. Food Chemistry, 2021, 361, 130133. | 4.2 | 25 |
| 38 | Lactiplantibacillus plantarum CCMA 0743 and Lacticaseibacillus paracasei subsp. paracasei LBC-81 metabolism during the single and mixed fermentation of tropical fruit juices. Brazilian Journal of Microbiology, 2021, 52, 2307-2317. | 0.8 | 7 |
| 39 | Characterization of bioactive, chemical, and sensory compounds from fermented coffees with different yeasts species. Food Research International, 2021, 150, 110755. | 2.9 | 14 |
| 40 | Standardizing Suspension of Yeast for Inoculation in Food Fermentations. , 2021, , 83-92. | | 0 |
| 41 | Probiotic Potential, Antioxidant Activity, and Phytase Production of Indigenous Yeasts Isolated from Indigenous Fermented Foods. Probiotics and Antimicrobial Proteins, 2020, 12, 280-288. | 1.9 | 58 |
| 42 | A survey of whole-plant corn silages from Minas Gerais dairy farms. Scientia Agricola, 2020, 77, . | 0.6 | 3 |
| 43 | Organic acids produced during fermentation and sensory perception in specialty coffee using yeast starter culture. Food Research International, 2020, 128, 108773. | 2.9 | 54 |
| 44 | Yeasts isolated from Brazilian fermented foods in the protection against infection by pathogenic food bacteria. Microbial Pathogenesis, 2020, 140, 103969. | 1.3 | 11 |
| 45 | Dynamics of Geobacillus stearothermophilus and Bacillus cereus spores inoculated in different time intervals during simulated cocoa beans fermentation. LWT - Food Science and Technology, 2020, 120, 108941. | 2.5 | 4 |
| 46 | Coffee growing altitude influences the microbiota, chemical compounds and the quality of fermented coffees. Food Research International, 2020, 129, 108872. | 2.9 | 62 |
| 47 | Development of arrowroot flour fermented by kefir grains. Journal of Food Science, 2020, 85, 3722-3730. | 1.5 | 6 |
| 48 | Endophytic bacteria of garlic roots promote growth of micropropagated meristems. Microbiological Research, 2020, 241, 126585. | 2.5 | 19 |
| 49 | The use of mesophilic and lactic acid bacteria strains as starter cultures for improvement of coffee beans wet fermentation. World Journal of Microbiology and Biotechnology, 2020, 36, 186. | 1.7 | 26 |
| 50 | Eco-friendly biosurfactant from Wickerhamomyces anomalus CCMA 0358 as larvicidal and antimicrobial. Microbiological Research, 2020, 241, 126571. | 2.5 | 19 |
| 51 | Prebiotic potential of pulp and kernel cake from Jerivã (Syagrus romanzoffiana) and Macaãba palm fruits (Acrocomia aculeata). Food Research International, 2020, 136, 109595. | 2.9 | 20 |
| 52 | Effects of yeast fermentation broths on the Meloidogyne incognita population in soybean. Tropical Plant Pathology, 2020, 45, 112-121. | 0.8 | 3 |
| 53 | Novel lactic acid bacteria strains enhance the conservation of elephant grass silage cv. BRS Capiaã. Animal Feed Science and Technology, 2020, 264, 114472. | 1.1 | 24 |
| 54 | Influence of fermentation conditions on the sensorial quality of coffee inoculated with yeast. Food Research International, 2020, 136, 109482. | 2.9 | 39 |

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|----|--|-----|-----------|
| 55 | Autochthonous and commercial cultures with functional properties in goat milk supplemented with licuri fruit. <i>Food Bioscience</i> , 2020, 35, 100585. | 2.0 | 3 |
| 56 | Physiological and genetic characterization of indigenous <i>Saccharomyces cerevisiae</i> for potential use in productions of fermented maize-based-beverages. <i>Brazilian Journal of Microbiology</i> , 2020, 51, 1297-1307. | 0.8 | 9 |
| 57 | Information as a determinant criterion in the acceptance of fermented yam-based ice cream. <i>Food Science and Technology</i> , 2020, 40, 296-301. | 0.8 | 1 |
| 58 | Soil Yeasts and Their Application in Biorefineries: Prospects for Biodiesel Production. , 2020, , 227-236. | | 0 |
| 59 | Soil Yeasts and Their Application in Biorefineries: Second-Generation Ethanol. , 2020, , 133-146. | | 0 |
| 60 | Production of Biofuels by Anaerobic Bacteria. , 2020, , 199-206. | | 0 |
| 61 | Biological treatment of vinasse with yeast and simultaneous production of single-cell protein for feed supplementation. <i>International Journal of Environmental Science and Technology</i> , 2019, 16, 763-774. | 1.8 | 19 |
| 62 | Functional Beverages from Cereals. , 2019, , 351-379. | | 7 |
| 63 | Effect of Bacterial and Yeast Starters on the Formation of Volatile and Organic Acid Compounds in Coffee Beans and Selection of Flavors Markers Precursors During Wet Fermentation. <i>Frontiers in Microbiology</i> , 2019, 10, 1287. | 1.5 | 40 |
| 64 | Use of Maldi-Tof MS biosensor in microbial assessment of Brazilian kefir grains. <i>Revista Ceres</i> , 2019, 66, 72-76. | 0.1 | 1 |
| 65 | Production of coffee (<i>Coffea arabica</i>) inoculated with yeasts: impact on quality. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5638-5645. | 1.7 | 31 |
| 66 | Identification and characterization of yeasts from bovine rumen for potential use as probiotics. <i>Journal of Applied Microbiology</i> , 2019, 127, 845-855. | 1.4 | 22 |
| 67 | Stability of microencapsulated lactic acid bacteria under acidic and bile juice conditions. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2355-2362. | 1.3 | 14 |
| 68 | Nondairy ice cream based on fermented yam (<i>Dioscorea</i> sp.). <i>Food Science and Nutrition</i> , 2019, 7, 1899-1907. | 1.5 | 6 |
| 69 | Assessing the efficiency in assisted depuration of coffee processing wastewater from mixed wild microbial selected inoculum. <i>Environmental Monitoring and Assessment</i> , 2019, 191, 284. | 1.3 | 5 |
| 70 | Beneficial effects of inoculation of growth-promoting bacteria in strawberry. <i>Microbiological Research</i> , 2019, 223-225, 120-128. | 2.5 | 50 |
| 71 | Fermentation of yam (<i>Dioscorea</i> spp. L.) by indigenous phytase-producing lactic acid bacteria strains. <i>Brazilian Journal of Microbiology</i> , 2019, 50, 507-514. | 0.8 | 11 |
| 72 | Lactic acid bacteria diversity in corn silage produced in Minas Gerais (Brazil). <i>Annals of Microbiology</i> , 2019, 69, 1445-1459. | 1.1 | 10 |

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|----|---|-----|-----------|
| 73 | Sensorial, antioxidant and antimicrobial evaluation of vinegars from surpluses of physalis (<i>Physalis pubescens</i> L.) and red pitahaya (<i>Hylocereus monacanthus</i>). Journal of the Science of Food and Agriculture, 2019, 99, 2267-2274. | 1.7 | 9 |
| 74 | Kefir Vinegar: Assessment of metabolic activity of Kefir by Biospeckle Laser. , 2019, , . | | 0 |
| 75 | Ethnic Fermented Foods of America. , 2019, , 41-54. | | 1 |
| 76 | Volatile compounds and protein profiles analyses of fermented cocoa beans and chocolates from different hybrids cultivated in Brazil. Food Research International, 2018, 109, 196-203. | 2.9 | 55 |
| 77 | Characteristics of fermented coffee inoculated with yeast starter cultures using different inoculation methods. LWT - Food Science and Technology, 2018, 92, 212-219. | 2.5 | 67 |
| 78 | Microbial community and physicochemical dynamics during the production of "Chicha", a traditional beverage of Indigenous people of Brazil. World Journal of Microbiology and Biotechnology, 2018, 34, 46. | 1.7 | 21 |
| 79 | Improvement of biosurfactant production by <i>Wickerhamomyces anomalus</i> CCMA 0358 and its potential application in bioremediation. Journal of Hazardous Materials, 2018, 346, 152-158. | 6.5 | 53 |
| 80 | Wild <i>Lactobacillus hilgardii</i> (CCMA 0170) strain modifies the fermentation profile and aerobic stability of corn silage. Journal of Applied Animal Research, 2018, 46, 632-638. | 0.4 | 23 |
| 81 | Laser biosensor use for the microbial metabolic activity assessment of kefir vinegar. Pesquisa Agropecuaria Brasileira, 2018, 53, 1276-1280. | 0.9 | 0 |
| 82 | Volatile compounds flavoring obtained from Brazilian and Mexican spirit wastes by yeasts. World Journal of Microbiology and Biotechnology, 2018, 34, 152. | 1.7 | 11 |
| 83 | Solid coffee waste as alternative to produce carotenoids with antioxidant and antimicrobial activities. Waste Management, 2018, 82, 93-99. | 3.7 | 73 |
| 84 | Microbiological and chemical-sensory characteristics of three coffee varieties processed by wet fermentation. Annals of Microbiology, 2018, 68, 705-716. | 1.1 | 25 |
| 85 | Combination of probiotic yeast and lactic acid bacteria as starter culture to produce maize-based beverages. Food Research International, 2018, 111, 187-197. | 2.9 | 58 |
| 86 | Identification of three robust and efficient <i>Saccharomyces cerevisiae</i> strains isolated from Brazilian's cachaça distilleries. Biotechnology Research and Innovation, 2018, 2, 22-29. | 0.3 | 6 |
| 87 | Antioxidant activities of tropical fruit wines. Journal of the Institute of Brewing, 2018, 124, 492-497. | 0.8 | 10 |
| 88 | Use of lignocellulose biomass for endoxylanase production by <i>Streptomyces termitum</i> . Preparative Biochemistry and Biotechnology, 2017, 47, 505-512. | 1.0 | 10 |
| 89 | δ^3 -decalactone production by <i>Yarrowia lipolytica</i> and <i>Lindnera saturnus</i> in crude glycerol. Preparative Biochemistry and Biotechnology, 2017, 47, 633-637. | 1.0 | 30 |
| 90 | Nondairy beverage produced by controlled fermentation with potential probiotic starter cultures of lactic acid bacteria and yeast. International Journal of Food Microbiology, 2017, 248, 39-46. | 2.1 | 84 |

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|-----|---|-----|-----------|
| 91 | Controlled fermentation of semi-dry coffee (<i>Coffea arabica</i>) using starter cultures: A sensory perspective. <i>LWT - Food Science and Technology</i> , 2017, 82, 32-38. | 2.5 | 46 |
| 92 | Yeasts from Canastra cheese production process: Isolation and evaluation of their potential for cheese whey fermentation. <i>Food Research International</i> , 2017, 91, 72-79. | 2.9 | 38 |
| 93 | Cocoa fermentation: Microbial identification by MALDI-TOF MS, and sensory evaluation of produced chocolate. <i>LWT - Food Science and Technology</i> , 2017, 77, 362-369. | 2.5 | 38 |
| 94 | Synthesis and in vitro evaluation of peracetyl and deacetyl glycosides of eugenol, isoeugenol and dihydroeugenol acting against food-contaminating bacteria. <i>Food Chemistry</i> , 2017, 237, 1025-1029. | 4.2 | 16 |
| 95 | Impact of <i>Saccharomyces cerevisiae</i> and <i>Torulaspota delbrueckii</i> starter cultures on cocoa beans fermentation. <i>International Journal of Food Microbiology</i> , 2017, 257, 31-40. | 2.1 | 63 |
| 96 | New glycolipid biosurfactants produced by the yeast strain <i>Wickerhamomyces anomalus</i> CCMA 0358. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017, 154, 373-382. | 2.5 | 56 |
| 97 | Fermentation profile and identification of lactic acid bacteria and yeasts of rehydrated corn kernel silage. <i>Journal of Applied Microbiology</i> , 2017, 122, 589-600. | 1.4 | 49 |
| 98 | Behavior of yeast inoculated during semi-dry coffee fermentation and the effect on chemical and sensorial properties of the final beverage. <i>Food Research International</i> , 2017, 92, 26-32. | 2.9 | 59 |
| 99 | Different inoculation methods for semi-dry processed coffee using yeasts as starter cultures. <i>Food Research International</i> , 2017, 102, 333-340. | 2.9 | 48 |
| 100 | Technological and nutritional aspects of indigenous Latin America fermented foods. <i>Current Opinion in Food Science</i> , 2017, 13, 97-102. | 4.1 | 26 |
| 101 | Fermentation process for production of apple-based kefir vinegar: microbiological, chemical and sensory analysis. <i>Brazilian Journal of Microbiology</i> , 2017, 48, 592-601. | 0.8 | 38 |
| 102 | Effect of symbiotic interaction between a fructooligosaccharide and probiotic on the kinetic fermentation and chemical profile of maize blended rice beverages. <i>Food Research International</i> , 2017, 100, 698-707. | 2.9 | 57 |
| 103 | Probiotic properties of <i>Weissella cibaria</i> and <i>Leuconostoc citreum</i> isolated from tejuino – A typical Mexican beverage. <i>LWT - Food Science and Technology</i> , 2017, 86, 227-232. | 2.5 | 45 |
| 104 | Diversity of microbiota found in coffee processing wastewater treatment plant. <i>World Journal of Microbiology and Biotechnology</i> , 2017, 33, 211. | 1.7 | 31 |
| 105 | Lipid production by yeasts grown on crude glycerol from biodiesel industry. <i>Preparative Biochemistry and Biotechnology</i> , 2017, 47, 357-363. | 1.0 | 19 |
| 106 | Methylotrophic yeast, lactic acid bacteria and glycerine as additives for sugarcane silage. <i>Grass and Forage Science</i> , 2017, 72, 355-368. | 1.2 | 6 |
| 107 | Effect of the inoculation of sugarcane silage with <i>Lactobacillus hilgardii</i> and <i>Lactobacillus buchneri</i> on feeding behavior and milk yield of dairy cows ¹ . <i>Journal of Animal Science</i> , 2017, 95, 4613-4622. | 0.2 | 15 |
| 108 | Methods of Evaluation of Fruit Wines. , 2017, , 227-252. | | 7 |

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|-----|--|-----|-----------|
| 109 | Impact of a Microbial Cocktail Used as a Starter Culture on Cocoa Fermentation and Chocolate Flavor. <i>Molecules</i> , 2017, 22, 766. | 1.7 | 57 |
| 110 | Elaboration and characterization of Japanese Raisin Tree (<i>Hovenia dulcis</i> Thumb.) pseudofruits fermented alcoholic beverage. <i>Food Science and Technology</i> , 2017, 37, 101-108. | 0.8 | 4 |
| 111 | Use of wild yeasts as a biocontrol agent against toxigenic fungi and OTA production. <i>Acta Scientiarum - Agronomy</i> , 2017, 39, 349. | 0.6 | 25 |
| 112 | Gamma-Decalactone Production by Yeast Strains under Different Conditions. <i>Food Technology and Biotechnology</i> , 2017, 55, 225-230. | 0.9 | 18 |
| 113 | Vinegar Production from Jaboticaba Fruits (<i>Myrciaria jaboticaba</i>) Using Immobilized Acetic Acid Bacteria. <i>Food Technology and Biotechnology</i> , 2016, 54, 351-359. | 0.9 | 19 |
| 114 | Coffee: Types and Production. , 2016, , 244-251. | | 8 |
| 115 | Fermentative profile and bacterial diversity of corn silages inoculated with new tropical lactic acid bacteria. <i>Journal of Applied Microbiology</i> , 2016, 120, 266-279. | 1.4 | 67 |
| 116 | Occurrence of mycotoxins and yeasts and moulds identification in corn silages in tropical climate. <i>Journal of Applied Microbiology</i> , 2016, 120, 1181-1192. | 1.4 | 25 |
| 117 | Influence of Cocoa Hybrids on Volatile Compounds of Fermented Beans, Microbial Diversity during Fermentation and Sensory Characteristics and Acceptance of Chocolates. <i>Journal of Food Quality</i> , 2016, 39, 839-849. | 1.4 | 22 |
| 118 | Sugar cane spirit (cachaÃ§a): Effects of mixed inoculum of yeasts on the sensory and chemical characteristics. <i>Food Research International</i> , 2016, 85, 76-83. | 2.9 | 31 |
| 119 | The impact of yeast starter cultures on the microbial communities and volatile compounds in cocoa fermentation and the resulting sensory attributes of chocolate. <i>Journal of Food Science and Technology</i> , 2016, 53, 1101-1110. | 1.4 | 54 |
| 120 | Mixed yeasts inocula for simultaneous production of SCP and treatment of vinasse to reduce soil and fresh water pollution. <i>Journal of Environmental Management</i> , 2016, 182, 455-463. | 3.8 | 33 |
| 121 | Antioxidant capacity of cocoa beans and chocolate assessed by FTIR. <i>Food Research International</i> , 2016, 90, 313-319. | 2.9 | 81 |
| 122 | Selection of autochthonous lactic acid bacteria from goat dairies and their addition to evaluate the inhibition of <i>Salmonella typhi</i> in artisanal cheese. <i>Food Microbiology</i> , 2016, 60, 29-38. | 2.1 | 50 |
| 123 | Investigation of chocolate produced from four different Brazilian varieties of cocoa (<i>Theobroma</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1 | 2.9 | 69 |
| 124 | Optimization of alcohol-free beer production by lager and <i>cachaÃ§a</i> yeast strains using response surface methodology. <i>Journal of the Institute of Brewing</i> , 2016, 122, 69-75. | 0.8 | 13 |
| 125 | Physicochemical and microbiological description of <i>Caxiri â€“</i> a cassava and corn alcoholic beverage. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2537-2544. | 1.3 | 15 |
| 126 | A new alternative use for coffee pulp from semi-dry process to Î²-glucosidase production by <i>Bacillus subtilis</i> . <i>Letters in Applied Microbiology</i> , 2015, 61, 588-595. | 1.0 | 20 |

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|-----|--|-----|-----------|
| 127 | Aerobic stability of sugarcane silage inoculated with tropical strains of lactic acid bacteria. <i>Grass and Forage Science</i> , 2015, 70, 308-323. | 1.2 | 41 |
| 128 | Fermented sugarcane and pineapple beverage produced using <i>Saccharomyces cerevisiae</i> and non- <i>Saccharomyces</i> yeast. <i>Journal of the Institute of Brewing</i> , 2015, 121, 262-272. | 0.8 | 23 |
| 129 | Bacaba beverage produced by Umutina Brazilian Amerindians: Microbiological and chemical characterization. <i>Brazilian Journal of Microbiology</i> , 2015, 46, 1207-1216. | 0.8 | 12 |
| 130 | Enzymatic and antagonistic potential of bacteria isolated from typical fruit of Cerrado in Minas Gerais State, Brazil. <i>Acta Scientiarum - Agronomy</i> , 2015, 37, 367. | 0.6 | 2 |
| 131 | Enumeration, identification and safety proprieties of lactic acid bacteria isolated from pork sausage. <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , 2015, 67, 918-926. | 0.1 | 9 |
| 132 | Microbiological and chemical characteristics of tarubã, an indigenous beverage produced from solid cassava fermentation. <i>Food Microbiology</i> , 2015, 49, 182-188. | 2.1 | 43 |
| 133 | Interaction of <i>Saccharomyces cerevisiae</i> and <i>Lactococcus lactis</i> in the fermentation and quality of artisanal cachaça. <i>Acta Scientiarum - Agronomy</i> , 2015, 37, 51. | 0.6 | 8 |
| 134 | Microbiological diversity associated with the spontaneous wet method of coffee fermentation. <i>International Journal of Food Microbiology</i> , 2015, 210, 102-112. | 2.1 | 100 |
| 135 | Dynamic behavior of <i>Saccharomyces cerevisiae</i> , <i>Pichia kluyveri</i> and <i>Hanseniaspora uvarum</i> during spontaneous and inoculated cocoa fermentations and their effect on sensory characteristics of chocolate. <i>LWT - Food Science and Technology</i> , 2015, 63, 221-227. | 2.5 | 70 |
| 136 | Microbiological and chemical parameters during cassava based-substrate fermentation using potential starter cultures of lactic acid bacteria and yeast. <i>Food Research International</i> , 2015, 76, 787-795. | 2.9 | 48 |
| 137 | Glycerin as an additive for sugarcane silage. <i>Annals of Microbiology</i> , 2015, 65, 1547-1556. | 1.1 | 13 |
| 138 | In vitro determination of volatile compound development during starter culture-controlled fermentation of Cucurbitaceae cotyledons. <i>International Journal of Food Microbiology</i> , 2015, 192, 58-65. | 2.1 | 11 |
| 139 | Physicochemical and microbiological characterization of chicha, a rice-based fermented beverage produced by Umutina Brazilian Amerindians. <i>Food Microbiology</i> , 2015, 46, 210-217. | 2.1 | 77 |
| 140 | Epiphytic bacteria biodiversity in Brazilian Cerrado fruit and their cellulolytic activity potential. <i>Annals of Microbiology</i> , 2015, 65, 851-864. | 1.1 | 4 |
| 141 | New inoculants on maize silage fermentation. <i>Revista Brasileira De Zootecnia</i> , 2014, 43, 395-403. | 0.3 | 14 |
| 142 | Assessment of the biological activity of kefir grains by biospeckle laser technique. <i>African Journal of Microbiology Research</i> , 2014, 8, 2639-2642. | 0.4 | 5 |
| 143 | Improvement of coffee beverage quality by using selected yeasts strains during the fermentation in dry process. <i>Food Research International</i> , 2014, 61, 183-195. | 2.9 | 152 |
| 144 | Impact of different cocoa hybrids (<i>Theobroma cacao</i> L.) and <i>S. cerevisiae</i> UFLA CA11 inoculation on microbial communities and volatile compounds of cocoa fermentation. <i>Food Research International</i> , 2014, 64, 908-918. | 2.9 | 77 |

| # | ARTICLE | IF | CITATIONS |
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| 145 | Efficiency of physicochemical and biological treatments of vinasse and their influence on indigenous microbiota for disposal into the environment. <i>Waste Management</i> , 2014, 34, 2036-2046. | 3.7 | 22 |
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