

Carolina Krebs de Souza

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

174
citations

1307594

7
h-index

1199594

12
g-index

29
all docs

29
docs citations

29
times ranked

145
citing authors

#	ARTICLE	IF	CITATIONS
1	Advances in pullulan utilization for sustainable applications in food packaging and preservation: A mini-review. <i>Trends in Food Science and Technology</i> , 2022, 125, 43-53.	15.1	32
2	Physical and nutritional conditions for optimized production of bacteriocins by lactic acid bacteria – A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2839-2849.	10.3	27
3	Evaluation of Adding Spirulina to Freeze-Dried Yogurts Before Fermentation and After Freeze-Drying. <i>Industrial Biotechnology</i> , 2019, 15, 89-94.	0.8	17
4	Impact of household refrigeration parameters on postharvest quality of fresh food produce. <i>Journal of Food Engineering</i> , 2021, 306, 110641.	5.2	17
5	Intelligent pH-sensing film based on jaboticaba peels extract incorporated on a biopolymeric matrix. <i>Journal of Food Science and Technology</i> , 2022, 59, 1001-1010.	2.8	10
6	Influence of temperature on microbial growth during processing of kochkãse cheese made from raw and pasteurised milk. <i>International Dairy Journal</i> , 2020, 109, 104786.	3.0	9
7	Lumped parameter analysis criteria for heat transfer in a co-current moving bed with adiabatic walls. <i>Powder Technology</i> , 2017, 317, 381-390.	4.2	7
8	Analytical solution of a heat transfer model for a tubular co-current diluted moving bed reactor with indirect heating and intraparticle gradients. <i>Powder Technology</i> , 2019, 351, 259-272.	4.2	6
9	Colorimetric Analysis of the Stability of Annatto Dye in Solution and Its Use in the Dyeing of Polyester Fibers. <i>Fibers and Polymers</i> , 2020, 21, 1-6.	2.1	6
10	Lumped analysis criteria for heat transfer in a diluted co-current moving bed heat exchanger with isothermal walls. <i>Powder Technology</i> , 2020, 361, 1038-1059.	4.2	5
11	Study of pure and combined antioxidants for replacing TBHQ in soybean oil packed in pet bottles. <i>Journal of Food Science and Technology</i> , 2020, 57, 821-831.	2.8	4
12	Practical Aspects of the Skin Effect in Low Frequencies in Rectangular Conductors. <i>IEEE Access</i> , 2021, 9, 49424-49433.	4.2	4
13	Comprehensive Study of Light-Emitting Diodes (LEDs) and Ultraviolet-LED Lights Application in Food Quality and Safety. <i>Journal of Pure and Applied Microbiology</i> , 2021, 15, 1125-1135.	0.9	4
14	Analytical solution of a heat transfer model for a tubular co-current diluted moving bed heat exchanger with indirect heating and thermal losses to the environment. <i>Chemical Engineering Communications</i> , 2022, 209, 808-826.	2.6	3
15	AVALIAÇÃO SENSORIAL DE QUEIJO KOCHKÃSE, SE PRODUZIDO COM LEITE CRU E PASTEURIZADO CONSUMIDO NA REGIÃO DO MÊDIO VALE DO ITAJAÍ – SANTA CATARINA. <i>Engevista</i> , 2017, 19, 906.	0.1	2
16	Promoting the appreciation and marketability of artisanal Kochkãse (traditional German cheese): A review. <i>International Dairy Journal</i> , 2022, 126, 105244.	3.0	2
17	EFFECTS OF DIFFERENT ANTIOXIDANTS ON OXIDATIVE STABILITY OF SOYBEAN OIL IN PET BOTTLES EFEITOS DE DIFERENTES ANTIOXIDANTES NA ESTABILIDADE OXIDATIVA DO ÓLEO DE SOJA EM GARRAFAS PET. <i>Revista Do Congresso Sul Brasileiro De Engenharia De Alimentos</i> , 2018, 4, .	0.1	2
18	A Simple Solution for Heat Transfer in a Triple Tube Heat Exchanger. <i>Heat Transfer Engineering</i> , 2022, 43, 1918-1945.	1.9	2

#	ARTICLE	IF	CITATIONS
19	PERFIL FÍSICO-QUÍMICO DA LINGUIÇA BLUMENAU ENRIQUECIDA COM FARINHA DE PUPUNHA ARMAZENADA EM DIFERENTES TEMPERATURAS. Iniciação Científica CESUMAR, 2017, 19, 5.	0.1	1
20	ESTUDO SENSORIAL E FÍSICO-QUÍMICO DE VEGETAIS ARMAZENADOS EM REFRIGERAÇÃO COM MONITORAMENTO DE PARÂMETROS. Iniciação Científica CESUMAR, 2017, 19, 57.	0.1	1
21	ESTUDO DOS ÁCIDOS GRAXOS E DAS PROPRIEDADES ANTIOXIDANTES DE ARROZ (<i>Oryza sativa</i> L.) BRUTO, INTEGRAL, PARBOILIZADO E BRANCO COMERCIALIZADOS NO BRASIL E NA ITÁLIA. <i>Engvista</i> , 2017, 19, 1168.	0.1	1
22	MICROBIOLOGIA PREDITIVA: ASPECTOS GERAIS E TENDÊNCIAS. <i>Revista Eletrônica Perspectivas Da Ciência E Tecnologia</i> - ISSN 1984-5693, 0, 10, 52.	0.0	1
23	Food Adulteration. <i>Advances in Hospitality, Tourism and the Services Industry</i> , 2022, , 221-254.	0.2	1
24	Evaluation of physical-chemical and microbiological characteristics of freeze-dried and rehydrated yogurt. <i>Research, Society and Development</i> , 2020, 9, e14962446.	0.1	1
25	Alimento de Elevado Valor Funcional Obtido do Mosto Residual da Indústria Vinícola. <i>Scientia Cum Industria</i> , 2016, 4, 61-63.	0.1	0
26	STUDY OF REFRIGERATION SYSTEM IMPACT ON VITAMIN C AND TOTAL POLYPHENOLS CONTENT AND MASS VARIATION OF <i>Fragaria vesca</i> L. FOR INNOVATIVE TECHNOLOGIES DEVELOPMENT. <i>Revista Do Congresso Sul Brasileiro De Engenharia De Alimentos</i> , 2019, 4, 45-51.	0.1	0
27	Efeito da embalagem, temperatura e método de cozimento nas propriedades físicas e químicas da carne de frango. <i>Brazilian Journal of Food Research</i> , 2019, 10, 48.	0.0	0