

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

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1199594

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all docs

29
docs citations

29
times ranked

145
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Promoting the appreciation and marketability of artisanal KochkÃese (traditional German cheese): A review. <i>International Dairy Journal</i> , 2022, 126, 105244.	3.0	2
4	Food Adulteration. <i>Advances in Hospitality, Tourism and the Services Industry</i> , 2022, , 221-254.	0.2	1
5	A Simple Solution for Heat Transfer in a Triple Tube Heat Exchanger. <i>Heat Transfer Engineering</i> , 2022, 43, 1918-1945.	1.9	2
6	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
7	Practical Aspects of the Skin Effect in Low Frequencies in Rectangular Conductors. <i>IEEE Access</i> , 2021, 9, 49424-49433.	4.2	4
8	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
9	Impact of household refrigeration parameters on postharvest quality of fresh food produce. <i>Journal of Food Engineering</i> , 2021, 306, 110641.	5.2	17
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	Influence of temperature on microbial growth during processing of kochkÃese cheese made from raw and pasteurised milk. <i>International Dairy Journal</i> , 2020, 109, 104786.	3.0	9
13	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
14	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
15	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
16	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
17	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
18	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

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19	Efeito da embalagem, temperatura e mÃ©todo de cocÃ§Ã£o nas propriedades fÃsicas e quÃmicas da carne de frango. Brazilian Journal of Food Research, 2019, 10, 48.	0.0	0
20	EFFECTS OF DIFFERENT ANTIOXIDANTS ON OXIDATIVE STABILITY OF SOYBEAN OIL IN PET BOTTLES EFEITOS DE DIFERENTES ANTIOXIDANTES NA ESTABILIDADE OXIDATIVA DO Ã“LEO DE SOJA EM GARRAFAS PET. Revista Do Congresso Sul Brasileiro De Engenharia De Alimentos, 2018, 4, .	0.1	2
21	Lumped parameter analysis criteria for heat transfer in a co-current moving bed with adiabatic walls. Powder Technology, 2017, 317, 381-390.	4.2	7
22	AVALIAÃ§Ã£o SENSORIAL DE QUEIJO KOCHKÃ„SE PRODUZIDO COM LEITE CRU E PASTEURIZADO CONSUMIDO NA REGIÃ£o DO MÃ©DIO VALE DO ITAJAÃ„SANTA CATARINA. Engevista, 2017, 19, 906.	0.1	2
23	PERFIL FÃSICO-QUÃMICO DA LINGUIÃ§A BLUMENAU ENRIQUECIDA COM FARINHA DE PUPUNHA ARMAZENADA EM DIFERENTES TEMPERATURAS. Iniciao Cientifica CESUMAR, 2017, 19, 5.	0.1	1
24	ESTUDO SENSORIAL E FÃSICO-QUÃMICO DE VEGETAIS ARMAZENADOS EM REFRIGERAÃ§Ã£o COM MONITORAMENTO DE PARÃMETROS. Iniciao Cientifica CESUMAR, 2017, 19, 57.	0.1	1
25	ESTUDO DOS ÃCIDOS GRAXOS E DAS PROPRIEDADES ANTIOXIDANTES DE ARROZ (Oryza sativa L.) BRUTO, INTEGRAL, PARBOILIZADO E BRANCO COMERCIALIZADOS NO BRASIL E NA ITÃLIA. Engevista, 2017, 19, 1168.	0.1	1
26	Alimento de Elevado Valor Funcional Obtido do Mosto Residual da IndÃstria VinÃcola. Scientia Cum Industria, 2016, 4, 61-63.	0.1	0
27	MICROBIOLOGIA PREDITIVA: ASPECTOS GERAIS E TENDÃNCIAS. Revista EletrÃnica Perspectivas Da CiÃncia E Tecnologia - ISSN 1984-5693, 0, 10, 52.	0.0	1