

# Vanessa R De Souza

## List of Publications by Year in descending order

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Version: 2024-02-01

41  
papers

1,234  
citations

516710

16  
h-index

377865

34  
g-index

41  
all docs

41  
docs citations

41  
times ranked

1747  
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of the bioactive compounds, antioxidant activity and chemical composition of Brazilian blackberry, red raspberry, strawberry, blueberry and sweet cherry fruits. Food Chemistry, 2014, 156, 362-368.	8.2	393
2	Determination of bioactive compounds, antioxidant activity and chemical composition of Cerrado Brazilian fruits. Food Chemistry, 2012, 134, 381-386.	8.2	170
3	Fruits from the Brazilian Cerrado region: Physico-chemical characterization, bioactive compounds, antioxidant activities, and sensory evaluation. Food Chemistry, 2018, 245, 305-311.	8.2	123
4	Analysis of various sweeteners in low-sugar mixed fruit jam: equivalent sweetness, time-intensity analysis and acceptance test. International Journal of Food Science and Technology, 2013, 48, 1541-1548.	2.7	55
5	Microparticulated salts mix: An alternative to reducing sodium in shoestring potatoes. LWT - Food Science and Technology, 2016, 69, 390-399.	5.2	34
6	Salt equivalence and temporal dominance of sensations of different sodium chloride substitutes in butter. Journal of Dairy Research, 2013, 80, 319-325.	1.4	30
7	ANALYSIS OF VARIOUS SWEETENERS IN PETIT SUISSE CHEESE: DETERMINATION OF THE IDEAL AND EQUIVALENT SWEETNESS. Journal of Sensory Studies, 2011, 26, 339-345.	1.6	29
8	Quality changes in cold pressed juices after processing by high hydrostatic pressure, ultraviolet-c light and thermal treatment at commercial regimes. Innovative Food Science and Emerging Technologies, 2020, 64, 102398.	5.6	27
9	Optimization of tropical fruit juice based on sensory and nutritional characteristics. Food Science and Technology, 2017, 37, 308-314.	1.7	26
10	Equivalence salting and temporal dominance of sensations analysis for different sodium chloride substitutes in cream cheese. International Journal of Dairy Technology, 2014, 67, 31-38.	2.8	25
11	Multivariate Approaches for Optimization of the Acceptance: Optimization of a Brazilian Cerrado Fruit Jam Using Mixture Design and Parallel Factor Analysis. Journal of Sensory Studies, 2012, 27, 417-424.	1.6	24
12	Evaluation of the Jelly Processing Potential of Raspberries Adapted in Brazil. Journal of Food Science, 2014, 79, S407-12.	3.1	22
13	Analysis of the Subtropical Blackberry Cultivar Potential in Jelly Processing. Journal of Food Science, 2014, 79, S1776-81.	3.1	19
14	Influence of processing on the antioxidant capacity and bioactive compounds in jellies from different blackberry cultivars. International Journal of Food Science and Technology, 2015, 50, 1658-1665.	2.7	19
15	Sensory study of different sodium chloride substitutes in aqueous solution. International Journal of Food Science and Technology, 2015, 50, 730-735.	2.7	19
16	A comparative study on the inactivation of Penicillium expansum spores on apple using light emitting diodes at 277nm and a low-pressure mercury lamp at 253.7nm. Food Control, 2020, 110, 107039.	5.5	19
17	Synergistic effect of thermosonication to reduce enzymatic activity in coconut water. Innovative Food Science and Emerging Technologies, 2017, 41, 404-410.	5.6	18
18	Microbiological Inactivation by Ultrasound in Liquid Products. Food and Bioprocess Technology, 2022, 15, 2185-2209.	4.7	17

#	ARTICLE	IF	CITATIONS
19	Berry Jelly: Optimization Through Desirability-Based Mixture Design. <i>Journal of Food Science</i> , 2019, 84, 1522-1528.	3.1	16
20	Salting Potency and Time-Intensity Profile of Microparticulated Sodium Chloride in Shoestring Potatoes. <i>Journal of Sensory Studies</i> , 2015, 30, 1-9.	1.6	15
21	Rheological behavior of functional sugar-free guava preserves: Effect of the addition of salts. <i>Food Hydrocolloids</i> , 2013, 31, 404-412.	10.7	14
22	Influence of Subtropical Region Strawberry Cultivars on Jelly Characteristics. <i>Journal of Food Science</i> , 2016, 81, S1515-20.	3.1	14
23	Tds of cheese: Implications of analyzing texture and taste simultaneously. <i>Food Research International</i> , 2018, 106, 1-10.	6.2	13
24	Mixed fruit juices from Cerrado. <i>British Food Journal</i> , 2018, 120, 2334-2348.	2.9	12
25	Optimization of Low Sodium Salts Mix for Shoestring Potatoes. <i>Journal of Food Science</i> , 2015, 80, S1399-403.	3.1	11
26	Optimization of native Brazilian fruit jelly through desirability-based mixture design. <i>Food Science and Technology</i> , 2019, 39, 388-395.	1.7	11
27	Changes in quality and phytochemical contents of avocado oil under different temperatures. <i>Journal of Food Science and Technology</i> , 2019, 56, 401-408.	2.8	10
28	Influence of microwave processing on the bioactive compounds, antioxidant activity and sensory acceptance of blackberry jelly. <i>Food Science and Technology</i> , 2019, 39, 386-391.	1.7	8
29	Optimization for sensory and nutritional quality of a mixed berry fruit juice elaborated with coconut water. <i>Food Science and Technology</i> , 2020, 40, 985-992.	1.7	8
30	Drivers of linking of Prato cheeses: An evaluation using the check all that apply (CATA) and temporal dominance of sensations (TDS) tools. <i>Food Science and Technology International</i> , 2022, 28, 379-387.	2.2	6
31	Characterization, processing potential and drivers for preference of pepper cultivars in the production of sweet or spicy jellies. <i>Journal of Food Science and Technology</i> , 2019, 56, 624-633.	2.8	5
32	Quality of honeys from different botanical origins. <i>Journal of Food Science and Technology</i> , 2021, 58, 4167-4177.	2.8	4
33	Bioactive compounds and antioxidant activity of fruit of temperate climate produced in subtropical regions. <i>Food Science and Technology</i> , 2021, 41, 607-614.	1.7	4
34	Drivers of liking by TDS and acceptance of orange juice subject to different preservation processes. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13639.	2.0	3
35	Preference Sorting as a tool for Dulce de Leches' drivers of liking determination. <i>Journal of Sensory Studies</i> , 2021, 36, e12634.	1.6	3
36	Order and session size effects on treatment discrimination: Case study liking for Dulce de Leche. <i>Food Research International</i> , 2017, 102, 387-391.	6.2	2

#	ARTICLE	IF	CITATIONS
37	Potential of figs from cultivars grown in subtropical regions for canning purposes. Pesquisa Agropecuaria Brasileira, 0, 54, .	0.9	2
38	Stability and antioxidant activity of bioactive compounds in Cerrado fruit juices during storage. Research, Society and Development, 2022, 11, e38211831043.	0.1	2
39	The influence of sensory attributes on overall liking by a gamma regression model: an analysis of Cerrado mixed fruits jams. Food Science and Technology, 2021, 41, 702-707.	1.7	1
40	Effect of botanical origin on stability and crystallization of honey during storage. British Food Journal, 2021, ahead-of-print, .	2.9	1
41	Consumer profile: blackberry processing with different types of sugars. Food Science and Technology, 2021, 41, 653-660.	1.7	0