

# 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

516561

16  
h-index

377752

34  
g-index

41  
all docs

41  
docs citations

41  
times ranked

1747  
citing authors

#	ARTICLE	IF	CITATIONS
1	Drivers of linking of Prato cheeses: An evaluation using the check all that apply (CATA) and temporal dominance of sensations (TDS) tools. Food Science and Technology International, 2022, 28, 379-387.	1.1	6
2	Microbiological Inactivation by Ultrasound in Liquid Products. Food and Bioprocess Technology, 2022, 15, 2185-2209.	2.6	17
3	Stability and antioxidant activity of bioactive compounds in Cerrado fruit juices during storage. Research, Society and Development, 2022, 11, e38211831043.	0.0	2
4	Quality of honeys from different botanical origins. Journal of Food Science and Technology, 2021, 58, 4167-4177.	1.4	4
5	<sc>Preference Sorting</sc> as a tool for Dulce de Leches' drivers of liking determination. Journal of Sensory Studies, 2021, 36, e12634.	0.8	3
6	Bioactive compounds and antioxidant activity of fruit of temperate climate produced in subtropical regions. Food Science and Technology, 2021, 41, 607-614.	0.8	4
7	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.	0.8	1
8	Consumer profile: blackberry processing with different types of sugars. Food Science and Technology, 2021, 41, 653-660.	0.8	0
9	Effect of botanical origin on stability and crystallization of honey during storage. British Food Journal, 2021, ahead-of-print, .	1.6	1
10	A comparative study on the inactivation of Penicillium expansum spores on apple using light emitting diodes at 277Ånm and a low-pressure mercury lamp at 253.7Ånm. Food Control, 2020, 110, 107039.	2.8	19
11	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.	2.7	27
12	Optimization for sensory and nutritional quality of a mixed berry fruit juice elaborated with coconut water. Food Science and Technology, 2020, 40, 985-992.	0.8	8
13	Berry Jelly: Optimization Through Desirability-Based Mixture Design. Journal of Food Science, 2019, 84, 1522-1528.	1.5	16
14	Characterization, processing potential and drivers for preference of pepper cultivars in the production of sweet or spicy jellies. Journal of Food Science and Technology, 2019, 56, 624-633.	1.4	5
15	Optimization of native Brazilian fruit jelly through desirability-based mixture design. Food Science and Technology, 2019, 39, 388-395.	0.8	11
16	Changes in quality and phytochemical contents of avocado oil under different temperatures. Journal of Food Science and Technology, 2019, 56, 401-408.	1.4	10
17	Influence of microwave processing on the bioactive compounds, antioxidant activity and sensory acceptance of blackberry jelly. Food Science and Technology, 2019, 39, 386-391.	0.8	8
18	Tds of cheese: Implications of analyzing texture and taste simultaneously. Food Research International, 2018, 106, 1-10.	2.9	13

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19	Fruits from the Brazilian Cerrado region: Physico-chemical characterization, bioactive compounds, antioxidant activities, and sensory evaluation. <i>Food Chemistry</i> , 2018, 245, 305-311.	4.2	123
20	Mixed fruit juices from Cerrado. <i>British Food Journal</i> , 2018, 120, 2334-2348.	1.6	12
21	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.	0.9	3
22	Synergistic effect of thermosonication to reduce enzymatic activity in coconut water. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 404-410.	2.7	18
23	Order and session size effects on treatment discrimination: Case study liking for Dulce de Leche. <i>Food Research International</i> , 2017, 102, 387-391.	2.9	2
24	Optimization of tropical fruit juice based on sensory and nutritional characteristics. <i>Food Science and Technology</i> , 2017, 37, 308-314.	0.8	26
25	Influence of Subtropical Region Strawberry Cultivars on Jelly Characteristics. <i>Journal of Food Science</i> , 2016, 81, S1515-20.	1.5	14
26	Microparticulated salts mix: An alternative to reducing sodium in shoestring potatoes. <i>LWT - Food Science and Technology</i> , 2016, 69, 390-399.	2.5	34
27	Influence of processing on the antioxidant capacity and bioactive compounds in jellies from different blackberry cultivars. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1658-1665.	1.3	19
28	Optimization of Low Sodium Salts Mix for Shoestring Potatoes. <i>Journal of Food Science</i> , 2015, 80, S1399-403.	1.5	11
29	Sensory study of different sodium chloride substitutes in aqueous solution. <i>International Journal of Food Science and Technology</i> , 2015, 50, 730-735.	1.3	19
30	Salting Potency and Time-Intensity Profile of Microparticulated Sodium Chloride in Shoestring Potatoes. <i>Journal of Sensory Studies</i> , 2015, 30, 1-9.	0.8	15
31	Analysis of the Subtropical Blackberry Cultivar Potential in Jelly Processing. <i>Journal of Food Science</i> , 2014, 79, S1776-81.	1.5	19
32	Determination of the bioactive compounds, antioxidant activity and chemical composition of Brazilian blackberry, red raspberry, strawberry, blueberry and sweet cherry fruits. <i>Food Chemistry</i> , 2014, 156, 362-368.	4.2	393
33	Evaluation of the Jelly Processing Potential of Raspberries Adapted in Brazil. <i>Journal of Food Science</i> , 2014, 79, S407-12.	1.5	22
34	Equivalence salting and temporal dominance of sensations analysis for different sodium chloride substitutes in cream cheese. <i>International Journal of Dairy Technology</i> , 2014, 67, 31-38.	1.3	25
35	Rheological behavior of functional sugar-free guava preserves: Effect of the addition of salts. <i>Food Hydrocolloids</i> , 2013, 31, 404-412.	5.6	14
36	Salt equivalence and temporal dominance of sensations of different sodium chloride substitutes in butter. <i>Journal of Dairy Research</i> , 2013, 80, 319-325.	0.7	30

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37	Analysis of various sweeteners in low-sugar mixed fruit jam: equivalent sweetness, time-intensity analysis and acceptance test. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1541-1548.	1.3	55
38	Multivariate Approaches for Optimization of the Acceptance: Optimization of a Brazilian Cerrado Fruit Jam Using Mixture Design and Parallel Factor Analysis. <i>Journal of Sensory Studies</i> , 2012, 27, 417-424.	0.8	24
39	Determination of bioactive compounds, antioxidant activity and chemical composition of Cerrado Brazilian fruits. <i>Food Chemistry</i> , 2012, 134, 381-386.	4.2	170
40	ANALYSIS OF VARIOUS SWEETENERS IN PETIT SUISSE CHEESE: DETERMINATION OF THE IDEAL AND EQUIVALENT SWEETNESS. <i>Journal of Sensory Studies</i> , 2011, 26, 339-345.	0.8	29
41	Potential of figs from cultivars grown in subtropical regions for canning purposes. <i>Pesquisa Agropecuaria Brasileira</i> , 0, 54, .	0.9	2