Alice Fujita

List of Publications by Year
in descending order

10 papers	546 citations	1039880 9 h-index	1372474 10 g-index
10 all docs	10 docs citations	10 times ranked	823 citing authors

#	Article	IF	Citations
1	Effect of spray drying conditions on the physical properties of Cagaita (Eugenia dysenterica DC.) fruit extracts. Food and Bioproducts Processing, 2016, 97, 20-29.	1.8	126
2	Functional properties and stability of spray-dried pigments from Bordo grape (Vitis labrusca) winemaking pomace. Food Chemistry, 2014, 164, 380-386.	4.2	89
3	Impact of spouted bed drying on bioactive compounds, antimicrobial and antioxidant activities of commercial frozen pulp of camu-camu (Myrciaria dubia Mc. Vaugh). Food Research International, 2013, 54, 495-500.	2.9	86
4	Dried camu-camu (Myrciaria dubia H.B.K. McVaugh) industrial residue: A bioactive-rich Amazonian powder with functional attributes. Food Research International, 2014, 62, 934-940.	2.9	60
5	Evaluation of phenolic-linked bioactives of camu-camu (Myrciaria dubia Mc. Vaugh) for antihyperglycemia, antihypertension, antimicrobial properties and cellular rejuvenation. Food Research International, 2015, 77, 194-203.	2.9	52
6	Effects of time and extraction temperature on phenolic composition and functional properties of red rooibos (Aspalathus linearis). Food Research International, 2016, 89, 476-487.	2.9	39
7	Improving anti-hyperglycemic and anti-hypertensive properties of camu-camu (Myriciaria dubia Mc.) Tj ETQq1 1 0.784314 rgBT /Overl	1.8	37
8	Functional properties of encapsulated Cagaita (Eugenia dysenterica DC.) fruit extract. Food Bioscience, 2017, 18, 15-21.	2.0	30
9	Effects of Sprayâ€Drying Parameters on In Vitro Functional Properties of Camuâ€Camu (Myrciaria dubia Mc. Vaugh): A Typical Amazonian Fruit. Journal of Food Science, 2017, 82, 1083-1091.	1.5	21
10	Observations on the Malting of Ancient Wheats: Einkorn, Emmer and Spelt. Fermentation, 2020, 6, 125.	1.4	6