

Alice Fujita

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7874121/publications.pdf>

Version: 2024-02-01

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	Observations on the Malting of Ancient Wheats: Einkorn, Emmer and Spelt. <i>Fermentation</i> , 2020, 6, 125.	1.4	6
2	Improving anti-hyperglycemic and anti-hypertensive properties of camu-camu (<i>Myrciaria dubia</i> Mc.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.8	37
3	Effects of Sprayâ€Drying Parameters on <i>In Vitro</i> Functional Properties of Camuâ€Camu (<i>Myrciaria dubia</i> Mc. Vaugh): A Typical Amazonian Fruit. <i>Journal of Food Science</i> , 2017, 82, 1083-1091.	1.5	21
4	Functional properties of encapsulated Cagaita (<i>Eugenia dysenterica</i> DC.) fruit extract. <i>Food Bioscience</i> , 2017, 18, 15-21.	2.0	30
5	Effects of time and extraction temperature on phenolic composition and functional properties of red rooibos (<i>Aspalathus linearis</i>). <i>Food Research International</i> , 2016, 89, 476-487.	2.9	39
6	Effect of spray drying conditions on the physical properties of Cagaita (<i>Eugenia dysenterica</i> DC.) fruit extracts. <i>Food and Bioproducts Processing</i> , 2016, 97, 20-29.	1.8	126
7	Evaluation of phenolic-linked bioactives of camu-camu (<i>Myrciaria dubia</i> Mc. Vaugh) for antihyperglycemia, antihypertension, antimicrobial properties and cellular rejuvenation. <i>Food Research International</i> , 2015, 77, 194-203.	2.9	52
8	Dried camu-camu (<i>Myrciaria dubia</i> H.B.K. McVaugh) industrial residue: A bioactive-rich Amazonian powder with functional attributes. <i>Food Research International</i> , 2014, 62, 934-940.	2.9	60
9	Functional properties and stability of spray-dried pigments from Bordo grape (<i>Vitis labrusca</i>) winemaking pomace. <i>Food Chemistry</i> , 2014, 164, 380-386.	4.2	89
10	Impact of spouted bed drying on bioactive compounds, antimicrobial and antioxidant activities of commercial frozen pulp of camu-camu (<i>Myrciaria dubia</i> Mc. Vaugh). <i>Food Research International</i> , 2013, 54, 495-500.	2.9	86