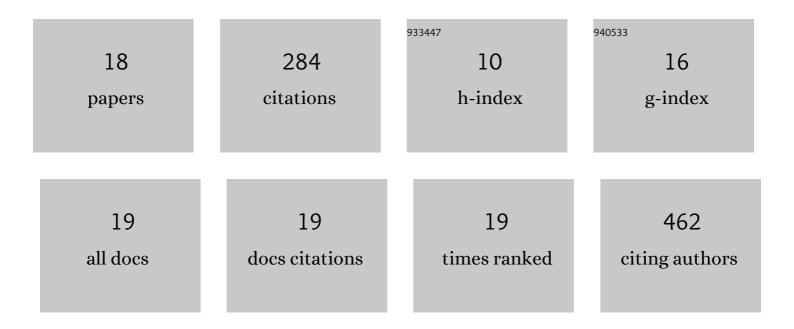
Renata Fuchs

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7992367/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Medicinal effects of Peruvian maca (<i>Lepidium meyenii</i>): a review. Food and Function, 2020, 11, 83-92.	4.6	56
2	Formulation of mayonnaises containing PUFAs by the addition of microencapsulated chia seeds, pumpkin seeds and baru oils. Food Chemistry, 2019, 274, 220-227.	8.2	35
3	Textural, Color, Hygroscopic, Lipid Oxidation, and Sensory Properties of Cookies Containing Free and Microencapsulated Chia Oil. Food and Bioprocess Technology, 2018, 11, 926-939.	4.7	28

Application of multiâ€block analysis and mixture design with process variable for development of

4	chocolate cake containing yacon	(<i>Smallanthus sonchifolius</i>) and maca (<i>Lepidiur</i>	m) Tj ETQq0 0 0 rgBT	/Overbock 10 12550 617 T
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5	Suplementação de iogurte de soja com frutooligossacarÃdeos: caracterÃsticas probióticas e aceitabilidade. Revista De Nutricao, 2005, 18, 613-622.	0.4	22
6	Enhancement of the nutritional status of Nile tilapia (Oreochromis niloticus) croquettes by adding flaxseed flour. LWT - Food Science and Technology, 2013, 54, 440-446.	5.2	18
7	Production and characterization of curcumin microcrystals and evaluation of the antimicrobial and sensory aspects in minimally processed carrots. Food and Function, 2017, 8, 1851-1858.	4.6	17
8	Substitution of synthetic antioxidant by curcumin microcrystals in mortadella formulations. Food Chemistry, 2019, 300, 125231.	8.2	15
9	How does the replacement of rice flour with flours of higher nutritional quality impact the texture and sensory profile and acceptance of glutenâ€free chocolate cakes?. International Journal of Food Science and Technology, 2021, 56, 2019-2029.	2.7	15
10	Sensory characterization of Nile tilapia croquettes enriched with flaxseed flour using free hoice profiling and common components and specific weights analysis. Journal of Sensory Studies, 2018, 33, e12324.	1.6	12
11	Development of a freezeâ€dried mixture of Nile tilapia (<i>Oreochromis niloticus</i>) croquette using a GAâ€based multiobjective optimisation. Journal of the Science of Food and Agriculture, 2013, 93, 1042-1048.	3.5	10
12	Sensory characterization of glutenâ€free bread enriched with teff (Eragrostis tef (Zucc.) Trotter) and yacon (Smallanthus sonchifolius) using flash profile and common dimension analysis. Journal of Food Processing and Preservation, 2020, 44, e14335.	2.0	9
13	Evaluation of the substitution of common flours for glutenâ€free flours in cookies. Journal of Food Processing and Preservation, 2022, 46, e16215.	2.0	7
14	Feasibility of ultrasound-assisted optimized process of high purity rice bran protein extraction. Ciencia Rural, 2020, 50, .	0.5	5
15	Chemical, sensory and microbiological stability of freeze-dried Nile tilapia croquette mixtures. CYTA - Journal of Food, 0, , 1-7.	1.9	4
16	Sensory description of glutenâ€free bread using rapid sensory methodologies. International Journal of Food Science and Technology, 2022, 57, 4277-4285.	2.7	3
17	Impact of the Replacement of Wheat Flour by Oat, Amaranth, and Quinoa Flours in Tilapia Balls. Journal of Aquatic Food Product Technology, 2020, 29, 850-864.	1.4	0
18	Evaluation of physicochemical properties of Nile tilapia skin collagen extracted in acid médium. Brazilian Journal of Biology, 2022, 84, e255440.	0.9	0