

Renata Fuchs

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7992367/publications.pdf>

Version: 2024-02-01

18
papers

284
citations

933447

10
h-index

940533

16
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19
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19
docs citations

19
times ranked

462
citing authors

#	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
4	Application of multi-block analysis and mixture design with process variable for development of chocolate cake containing yacon (<i>Smallanthus sonchifolius</i>) and maca (<i>Lepidium</i>) Tj ETQq0 0 0 rgBT /Overc 10 1650 617 T		
5	Suplementa�o de iogurte de soja com frutooligossacar�deos: caracter�sticas probi�ticas e aceitabilidade. Revista De Nutricao, 2005, 18, 613-622.	0.4	22
6	Enhancement of the nutritional status of Nile tilapia (<i>Oreochromis niloticus</i>) 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 gluten-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-choice profiling and common components and specific weights analysis. Journal of Sensory Studies, 2018, 33, e12324.	1.6	12
11	Development of a freeze-dried mixture of Nile tilapia (<i>Oreochromis niloticus</i>) croquette using a GA-based multiobjective optimisation. Journal of the Science of Food and Agriculture, 2013, 93, 1042-1048.	3.5	10
12	Sensory characterization of gluten-free bread enriched with teff (<i>Eragrostis tef</i> (Zucc.) Trotter) and yacon (<i>Smallanthus sonchifolius</i>) 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 gluten-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 gluten-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 medium. Brazilian Journal of Biology, 2022, 84, e255440.	0.9	0