

Tarsila Rodrigues Arruda

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8005124/publications.pdf>

Version: 2024-02-01

10
papers

148
citations

1307594

7
h-index

1372567

10
g-index

10
all docs

10
docs citations

10
times ranked

140
citing authors

#	ARTICLE	IF	CITATIONS
1	Exclusive Raw Material for Beer Production? Addressing Greener Extraction Techniques, the Relevance, and Prospects of Hops (<i>Humulus lupulus</i> L.) for the Food Industry. <i>Food and Bioprocess Technology</i> , 2022, 15, 275-305.	4.7	9
2	Unconventional food plants: Nutritional aspects and perspectives for industrial applications. <i>Future Foods</i> , 2022, 5, 100124.	5.4	21
3	Development and Investigation of Zein and Cellulose Acetate Polymer Blends Incorporated with Garlic Essential Oil and β -Cyclodextrin for Potential Food Packaging Application. <i>Polysaccharides</i> , 2022, 3, 277-291.	4.8	10
4	Ionic Strength of Methylcellulose-Based Films: An Alternative for Modulating Mechanical Performance and Hydrophobicity for Potential Food Packaging Application. <i>Polysaccharides</i> , 2022, 3, 426-440.	4.8	7
5	Probiotic and paraprobiotic potential of <i>Bacillus coagulans</i> : Impact of processing and storage on viability and resistance in the gastrointestinal tract. <i>Research, Society and Development</i> , 2022, 11, e26211831013.	0.1	1
6	Exposure to cellulose acetate films incorporated with garlic essential oil does not lead to homologous resistance in <i>Listeria innocua</i> ATCC 33090. <i>Food Research International</i> , 2022, 160, 111676.	6.2	8
7	A new perspective of a well-recognized raw material: Phenolic content, antioxidant and antimicrobial activities and H^+ - and H^2 -acids profile of Brazilian hop (<i>Humulus lupulus</i> L.) extracts. <i>LWT - Food Science and Technology</i> , 2021, 141, 110905.	5.2	33
8	What are the prospects for ultrasound technology in food processing? An update on the main effects on different food matrices, drawbacks, and applications. <i>Journal of Food Process Engineering</i> , 2021, 44, e13872.	2.9	10
9	Native Cyclodextrins and Their Derivatives as Potential Additives for Food Packaging: A Review. <i>Polysaccharides</i> , 2021, 2, 825-842.	4.8	12
10	Semisynthetic Phenol Derivatives Obtained from Natural Phenols: Antimicrobial Activity and Molecular Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 323-330.	5.2	37