

# Antonio Roberto Giriboni Monteiro

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8088016/publications.pdf>

Version: 2024-02-01

39  
papers

246  
citations

1162889

8  
h-index

1058333

14  
g-index

44  
all docs

44  
docs citations

44  
times ranked

364  
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of biodegradable films containing pomegranate peel extract and potassium sorbate. LWT - Food Science and Technology, 2022, 160, 113302.	2.5	6
2	Desenvolvimento e caracterização de cereal matinal extrusado de tapioca e folhas de estevia (Stevia) Tj ETQq0,0,0 rgBT /Overlock	0,0	0
3	Carnauba wax utilization in salt encapsulation: application in bread. Journal of Food Science and Technology, 2022, 59, 3307-3311.	1.4	3
4	Properties of mucilage blends using psyllium husk (Plantago psyllium L) and chia seed (Salvia hispanica) Tj ETQq0 0,0,1rgBT /Oylock 10	0,1	0
5	Desenvolvimento e caracterização de snack extrusado a base de farinha de tapioca, e avaliação sensorial sobre intenção de compra. Research, Society and Development, 2021, 10, e15310212395.	0.0	4
6	Avaliação da qualidade de farinhas de sorgo preparadas por diferentes tratamentos e comparação com farinhas de milho. Research, Society and Development, 2021, 10, e50110313181.	0.0	0
7	Produção de maltes especiais de trigo em escala piloto, produção e caracterização de cerveja. Research, Society and Development, 2021, 10, e3110312879.	0.0	1
8	Desenvolvimento e caracterização de snack de milho extrusado com adição de farinha de ora-pro-nóbis. Research, Society and Development, 2021, 10, e2910312850.	0.0	2
9	Increasing saltiness perception and keeping quality properties of low salt bread using inhomogeneous salt distribution achieved with salt agglomerated by waxy starch. LWT - Food Science and Technology, 2021, 146, 111451.	2.5	11
10	Reduction in sodium chloride content in saltine crackers through an edible coating. Czech Journal of Food Sciences, 2020, 38, 237-241.	0.6	3
11	Xanthan gum as an alternative to replace the fat for coating and flavoring the extruded snacks. Journal of Food Science and Technology, 2020, 57, 3151-3156.	1.4	7
12	Substituting sucralose with rebaudioside A in soy foods: equivalent sweetness, physicochemical analysis, microbiological assessment and acceptance test. Food Science and Technology, 2020, 40, 410-414.	0.8	5
13	PRODUÇÃO DE MALTES DE TRIGO EM PEQUENA ESCALA. , 2020, , .		0
14	ELABORAÇÃO E CARACTERIZAÇÃO DE COOKIES SEM GLÚTEN ENRIQUECIDOS COM FARINHA DE RESÍDUOS DE UVA: UMA ALTERNATIVA PARA CELÍACOS. , 2020, , .		0
15	AVALIAÇÃO DE CARACTERÍSTICAS FÍSICAS E SENSORIAL DE SNACK COM REDUÇÃO DE SÓDIO (NaCl). , 2020, , .		0
16	Product Development with Biopolymers Made from Brewers'™ Spent Grain (BSG) and Carboxymethylcellulose (CMC), Using 3D Food Printer. Advances in Intelligent Systems and Computing, 2020, , 133-139.	0.5	0
17	ANÁLISE DE REDUÇÃO DO TEOR DE SÓDIO EM PÃO DE FORMA. , 2020, , .		0
18	PRODUÇÃO E CARACTERIZAÇÃO DE CERVEJAS ALE E LAGER, EM NANO ESCALA.. , 2020, , .		0

#	ARTICLE	IF	CITATIONS
19	Elabora��o de snacks com substitui��o parcial de griz de milho por camar��o em p��. Research, Society and Development, 2020, 9, e187942990.	0.0	0
20	Addition of powdered shrimp in the formulation of snacks. Revista Ciencia Agronomica, 2019, 50, .	0.1	3
21	&lt;b&gt;Effect of individual and combined physical treatments on the properties of corn starch. Acta Scientiarum - Technology, 2018, 40, 35118.	0.4	3
22	Influ��ncia do tipo de farinha, da temperatura e do tempo de fermenta��o na qualidade de p��es de forma. Brazilian Journal of Food Research, 2018, 9, 27.	0.0	0
23	Preparation of Extruded Snacks with Flavored Flour Obtained from the Carcasses of Nile Tilapia: Physicochemical, Sensory, and Microbiological Analysis. Journal of Aquatic Food Product Technology, 2017, 26, 258-266.	0.6	19
24	Hygroscopic trend of lyophilized ��mangaba��™ pulp powder. Revista Brasileira De Engenharia Agricola E Ambiental, 2017, 21, 356-360.	0.4	1
25	Stability of ��mangaba��™ pulp powder obtained by freeze drying. Revista Brasileira De Engenharia Agricola E Ambiental, 2017, 21, 645-650.	0.4	3
26	Adi��o de polpa de maracuj�� na elabora��o de balas comest��veis. Revista Principia, 2017, 1, 27.	0.1	3
27	Assessment of quality and production process of a non-alcoholic stout beer using reverse osmosis. Journal of the Institute of Brewing, 2016, 122, 714-718.	0.8	11
28	<b>Manufacturing cereal bars with high nutritional value through experimental design. Acta Scientiarum - Technology, 2015, 37, 149.	0.4	3
29	<b>Flash Profile for rapid descriptive analysis in sensory characterization of passion fruit juice. Acta Scientiarum - Technology, 2015, 37, 337.	0.4	4
30	Extruded snacks with the addition of different fish meals. Food Science and Technology, 2015, 35, 683-689.	0.8	26
31	Potential use of cyclodextrin-glycosyltransferase enzyme in bread-making and the development of gluten-free breads with pinion and corn flours. International Journal of Food Sciences and Nutrition, 2015, 66, 275-281.	1.3	14
32	Physical-chemical and sensorial evaluation of breads produced with partial replacement of the wheat flour for unripe banana meal.. Revista Brasileira De Pesquisa Em Alimentos, 2014, 5, 1.	0.0	4
33	Influ��ncia da granulometria da mat��ria-prima na expans��o de extrusados de milho. Brazilian Journal of Food Technology, 2014, 17, 28-32.	0.8	6
34	Developing of Mini Panettone Containing Omega-3 in Partial Substitution of Wheat Flour for Golden Linseed Flour (Linum Usitatissimum L.). Revista Virtual De Quimica, 2014, 6, .	0.1	2
35	Development of a breakfast cereal using waste from cassava processing industry. Acta Scientiarum - Technology, 2013, 35, .	0.4	3
36	&lt;b&gt;Sensory analysis and chemical characterization of cereal enriched with grape peel and seed flour&lt;/b&gt; - doi: 10.4025/actascitechnol.v35i3.13176. Acta Scientiarum - Technology, 2013, 35, .	0.4	15

#	ARTICLE	IF	CITATIONS
37	Development of Biscuit Type Cookie with Partial Replacement of Fat by Inulin. International Journal of Nutrition and Food Sciences, 2013, 2, 261.	0.3	7
38	ENRICHMENT OF WHOLE WHEAT FLAXSEED BREAD WITH FLAXSEED OIL. Journal of Food Processing and Preservation, 2011, 35, 605-609.	0.9	16
39	Production of tannase by <i>Aspergillus tamaritii</i> in submerged cultures. Brazilian Archives of Biology and Technology, 2008, 51, 399-404.	0.5	41