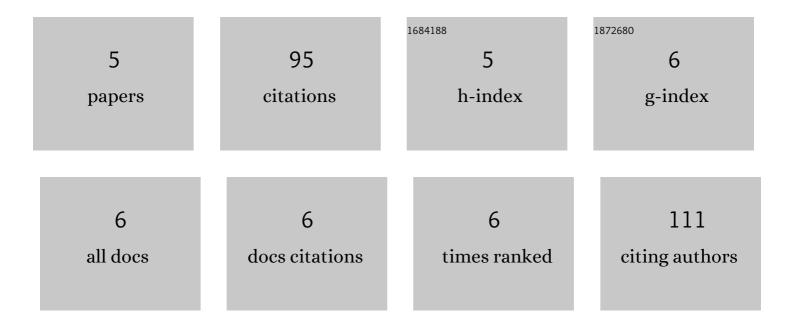
Ricardo Henrique Belmiro

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8259128/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Impact of high pressure processing in hydration and drying curves of common beans (Phaseolus) Tj ETQq1 1 0.7	84314 rgE	BT /Qverlock
2	Application of highâ€pressure homogenization on gums. Journal of the Science of Food and Agriculture, 2018, 98, 2060-2069.	3.5	22
3	Effects of High Pressure Processing on Common Beans (<i>Phaseolus Vulgaris</i> L.): Cotyledon Structure, Starch Characteristics, and Phytates and Tannins Contents. Starch/Staerke, 2020, 72, 1900212.	2.1	22
4	Modification of coffee coproducts by-products by dynamic high pressure, acetylation and hydrolysis by cellulase: A potential functional and sustainable food ingredient. Innovative Food Science and Emerging Technologies, 2021, 68, 102608.	5.6	9
5	Techno-functional properties of coffee by-products are modified by dynamic high pressure: A case study of clean label ingredient in cookies. LWT - Food Science and Technology, 2022, 154, 112601.	5.2	8