## Ricardo Henrique Belmiro

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8259128/publications.pdf

Version: 2024-02-01

1684188 1872680 5 95 5 6 citations g-index h-index papers 6 6 6 111 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	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
2	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 <b>.</b> 6	9
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

Impact of high pressure processing in hydration and drying curves of common beans (Phaseolus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50

5	Application of highâ€pressure homogenization on gums. Journal of the Science of Food and Agriculture, 2018, 98, 2060-2069.	3.5	22
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