DÃ©bora Pez Jaeschke

List of Publications by Year
in descending order

Version: 2024-02-01

11	622	932766 10	1281420 11
papers	citations	h-index	g-index

11	11	11	741
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Degradation kinetics of anthocyanins in acerola pulp: Comparison between ohmic and conventional heat treatment. Food Chemistry, 2013, 136, 853-857.	4.2	97
2	Effects of ohmic and conventional heating on anthocyanin degradation during theÂprocessing of blueberry pulp. LWT - Food Science and Technology, 2013, 51, 79-85.	2.5	84
3	Extraction of valuable compounds from Arthrospira platensis using pulsed electric field treatment. Bioresource Technology, 2019, 283, 207-212.	4.8	80
4	Carotenoid and lipid extraction from Heterochlorella luteoviridis using moderate electric field and ethanol. Process Biochemistry, 2016, 51, 1636-1643.	1.8	71
5	Ultrasound as an alternative technology to extract carotenoids and lipids from Heterochlorella luteoviridis. Bioresource Technology, 2017, 224, 753-757.	4.8	68
6	Study of vitamin C degradation in acerola pulp during ohmic and conventional heat treatment. LWT - Food Science and Technology, 2012, 47, 91-95.	2.5	64
7	Phycocyanin from Spirulina: A review of extraction methods and stability. Food Research International, 2021, 143, 110314.	2.9	58
8	Evaluation of non-thermal effects of electricity on ascorbic acid and carotenoid degradation in acerola pulp during ohmic heating. Food Chemistry, 2016, 199, 128-134.	4.2	43
9	Physical properties of acerola and blueberry pulps. Journal of Food Engineering, 2011, 106, 283-289.	2.7	35
10	Thermosonication for peroxidase inactivation in sugarcane juice. LWT - Food Science and Technology, 2021, 140, 110730.	2.5	14
11	The effect of temperature and moderate electric field preâ€treatment on carotenoid extraction from Heterochlorella luteoviridis. International Journal of Food Science and Technology, 2019, 54, 396-402.	1.3	8