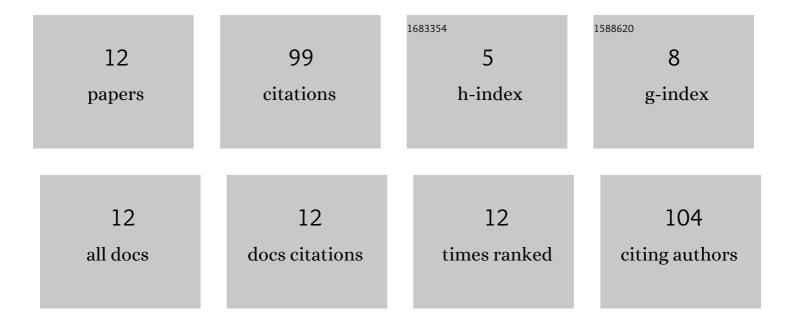
## Darlene Cavalheiro

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8404889/publications.pdf

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#	Article	IF	CITATIONS
1	Yeast (Saccharomyces cerevisiae): evaluation of cellular disruption processes, chemical composition, functional properties and digestibility. Journal of Food Science and Technology, 2019, 56, 3697-3706.	1.4	31
2	β-galactosidase from Kluyveromyces lactis in genipin-activated chitosan: An investigation on immobilization, stability, and application in diluted UHT milk. Food Chemistry, 2021, 349, 129050.	4.2	29
3	Enriched cereal bars with wine fermentation biomass. Journal of the Science of Food and Agriculture, 2021, 101, 542-547.	1.7	14
4	Impact of the preservation methods of sheep milk on the characteristics of Requeijão cremoso processed cheese. International Dairy Journal, 2021, 121, 105101.	1.5	7
5	Integration of cooking and vacuum cooling of carrots in a same vessel. Food Science and Technology, 2012, 32, 187-195.	0.8	6
6	Incorporation of natural and mechanically ruptured brewing yeast cells in beef burger to replace textured soy protein. Journal of Food Science and Technology, 2022, 59, 935-943.	1.4	6
7	Obtaining and characterizing "dulce de leche―prepared with sheep's and cow's milk in different proportions. Food Science and Technology, 2020, 40, 832-837.	0.8	2
8	Properties of tofu coagulated with Cardoon flower (Cynara Cardunculus L.). Research, Society and Development, 2021, 10, e207101623576.	0.0	2
9	Sodium reduction in "Requeijão cremoso―processed cheese made from fresh and refrigerated sheep milk. Journal of Food Processing and Preservation, 0, , .	0.9	1
10	Japanese grape ( <i>Hovenia dulcis</i> ) powder as an antioxidant agent in Bologna sausages. Journal of the Science of Food and Agriculture, 2022, , .	1.7	1
11	Cellular disruption and its influence over the drying kinetics of brewer's spent yeast biomass. Acta Scientiarum - Technology, 2020, 42, e48792.	0.4	0
12	Cachaça fermentation biomass as an ingredient in oregano sticks. JSFA Reports, 0, , .	0.2	0