

Darlene Cavalheiro

List of Publications by Year in descending order

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

Version: 2024-02-01

12
papers

99
citations

1683354

5
h-index

1588620

8
g-index

12
all docs

12
docs citations

12
times ranked

104
citing authors

#	ARTICLE	IF	CITATIONS
1	Incorporation of natural and mechanically ruptured brewing yeast cells in beef burger to replace textured soy protein. <i>Journal of Food Science and Technology</i> , 2022, 59, 935-943.	1.4	6
2	Japanese grape (<i>Hovenia dulcis</i>) powder as an antioxidant agent in Bologna sausages. <i>Journal of the Science of Food and Agriculture</i> , 2022, , .	1.7	1
3	Enriched cereal bars with wine fermentation biomass. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 542-547.	1.7	14
4	Î2-galactosidase from <i>Kluyveromyces lactis</i> in genipin-activated chitosan: An investigation on immobilization, stability, and application in diluted UHT milk. <i>Food Chemistry</i> , 2021, 349, 129050.	4.2	29
5	Impact of the preservation methods of sheep milk on the characteristics of Requeijão cremoso processed cheese. <i>International Dairy Journal</i> , 2021, 121, 105101.	1.5	7
6	Properties of tofu coagulated with Cardoon flower (<i>Cynara Cardunculus</i> L.). <i>Research, Society and Development</i> , 2021, 10, e207101623576.	0.0	2
7	Cellular disruption and its influence over the drying kinetics of brewer's spent yeast biomass. <i>Acta Scientiarum - Technology</i> , 2020, 42, e48792.	0.4	0
8	Obtaining and characterizing "dulce de leche" prepared with sheep's and cow's milk in different proportions. <i>Food Science and Technology</i> , 2020, 40, 832-837.	0.8	2
9	Yeast (<i>Saccharomyces cerevisiae</i>): evaluation of cellular disruption processes, chemical composition, functional properties and digestibility. <i>Journal of Food Science and Technology</i> , 2019, 56, 3697-3706.	1.4	31
10	Integration of cooking and vacuum cooling of carrots in a same vessel. <i>Food Science and Technology</i> , 2012, 32, 187-195.	0.8	6
11	Sodium reduction in "Requeijão cremoso" processed cheese made from fresh and refrigerated sheep milk. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	1
12	Cachaça fermentation biomass as an ingredient in oregano sticks. <i>JSFA Reports</i> , 0, , .	0.2	0