

Canteri, M H G

List of Publications by Year in descending order

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times ranked

1106
citing authors

#	ARTICLE	IF	CITATIONS
1	Valorization of unripe papaya for pectin recovery by conventional extraction and compressed fluids. <i>Journal of Supercritical Fluids</i> , 2021, 171, 105133.	1.6	4
2	Optimization of processing parameters to control Maillard browning in ready-to-eat processed potatoes. <i>Food Science and Technology International</i> , 2021, 27, 108201322098429.	1.1	1
3	Life cycle assessment of traditional and alternative bricks: A review. <i>Environmental Impact Assessment Review</i> , 2020, 80, 106335.	4.4	46
4	Use of Sodium Metabisulphite and Ascorbic Acid to Control Browning in Ready-to-Eat Processed Potatoes during Prolonged Storage. <i>Potato Research</i> , 2020, 63, 615-625.	1.2	5
5	Starch-Based Foam Packaging Developed from a By-Product of Potato Industrialization (Solanum) Tj ETQq1 1 0.784314 rgBT /Overlock	1.3	13
6	Postharvest durability of tomatoes with PVA covering. <i>Horticultura Brasileira</i> , 2020, 38, 160-165.	0.1	1
7	Advances in Studies Using Vegetable Wastes to Obtain Pectic Substances: A Review. <i>Journal of Polymers and the Environment</i> , 2019, 27, 549-560.	2.4	25
8	Production and physicochemical characterization of craft beer with ginger (<i>Zingiber officinale</i>). <i>Food Science and Technology</i> , 2019, 39, 962-970.	0.8	16
9	Investigation of cell wall polysaccharides from flour made with waste peel from unripe banana () Tj ETQq1 1 0.784314 rgBT /Overlock	1.7	10
10	ATR-FTIR spectroscopy to determine cell wall composition: Application on a large diversity of fruits and vegetables. <i>Carbohydrate Polymers</i> , 2019, 212, 186-196.	5.1	85
11	Use of sodium metabisulfite and ascorbic acid as anti-browning agents in processed potatoes. <i>British Food Journal</i> , 2019, 122, 380-389.	1.6	13
12	FARINHAS DE BANANA: DESENVOLVIMENTO DO PRODUTO E SUA CARACTERIZAÇÃO FÍSICO-QUÍMICA E FUNCIONAL. <i>Revista Tecnológica</i> , 2019, 27, 1-10.	0.1	4
13	Impacto dos Sistemas de Recompensas na Motivação Organizacional: Revisão Sistemática pelo Método PRISMA. <i>Revista Gestão & Conexões</i> , 2019, 8, 44-58.	0.1	3
14	Effect of blanching on physicochemical characteristics of potato flour. <i>Horticultura Brasileira</i> , 2018, 36, 461-465.	0.1	15
15	Extraction, Characterization and Partial Purification of the Pectin Lyase from <i>Passiflora edulis</i> f. <i>flavicarpa</i> O. Deg mesocarp. <i>Revista Virtual De Quimica</i> , 2017, 9, 2214-2225.	0.1	2
16	Caracterização do iogurte concentrado "tipo labneh". <i>Revista Stricto Sensu</i> , 2017, 2, 11-22.	0.2	0
17	Nutritional composition of meals at work and its relationship with manufacturing workers' anthropometric profile and energy expenditure. <i>DYNA (Colombia)</i> , 2016, 83, 86-92.	0.2	3
18	Modificação das Fibras Dietéticas no Armazenamento de Vegetais sem Tratamento Térmico. <i>Revista Brasileira De Produtos Agroindustriais</i> , 2016, 18, 423-426.	0.1	1

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19	Physicochemical properties of modified citrus pectins extracted from orange pomace. <i>Journal of Food Science and Technology</i> , 2015, 52, 4102-4112.	1.4	54
20	Effect of mash maceration and ripening stage of apples on phenolic compounds and antioxidant power of cloudy juices: A study using chemometrics. <i>LWT - Food Science and Technology</i> , 2014, 57, 223-229.	2.5	25
21	Evaluation of the chemical composition and colour in long-life tomatoes (<i>Lycopersicon</i>) and Technology, 2014, 49, 2001-2007.	1.3	12
22	Pectina: da matéria-prima ao produto final. <i>Polimeros</i> , 2012, 22, 149-157.	0.2	45
23	RHEOLOGICAL AND MACROMOLECULAR QUALITY OF PECTIN EXTRACTED WITH NITRIC ACID FROM PASSION FRUIT RIND. <i>Journal of Food Process Engineering</i> , 2012, 35, 800-809.	1.5	15
24	Chemical and instrumental characterization of pectin from dried pomace of eleven apple cultivars. <i>Acta Scientiarum - Agronomy</i> , 2011, 33, .	0.6	20
25	A Comparative Study of Pectin Extracted from Passion Fruit Rind Flours. <i>Journal of Polymers and the Environment</i> , 2010, 18, 593-599.	2.4	26
26	IMPORTANCIA DO TRATAMENTO TÈRMICO NA CASCA DE MARACUJÁ PARA EXTRAÇÃO DE PECTINA. <i>Revista Brasileira De Tecnologia Agroindustrial</i> , 2010, 4, .	0.1	2
27	Extraction of pectin from apple pomace. <i>Brazilian Archives of Biology and Technology</i> , 2005, 48, 259-266.	0.5	215
28	Characterization of Apple Pectin – A Chromatographic Approach. , 0, , .		6
29	Protocolo de Produção e Caracterização de Geleias de Café e Erva-Mate. , 0, , .		0
30	Atividade da pectina liase extraída de resíduos do maracujá-amarelo. , 0, , .		0
31	Produção e Avaliação Sensorial de Cerveja Artesanal Adicionada de Gengibre (<i>Zingiber officinale</i>). , 0, , .		0