

# Leandro Levate Macedo

## List of Publications by Year in descending order

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Version: 2024-02-01

33  
papers

324  
citations

932766

10  
h-index

940134

16  
g-index

33  
all docs

33  
docs citations

33  
times ranked

302  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of drying air temperature on drying kinetics and physicochemical characteristics of dried banana. <i>Journal of Food Process Engineering</i> , 2020, 43, e13451.	1.5	61
2	Influence of pretreatment with ethanol and drying temperature on physicochemical and antioxidant properties of white and red pulp pitayas dried in foam mat. <i>Drying Technology</i> , 2022, 40, 484-493.	1.7	24
3	Physicochemical, rheological, microbiological and sensory properties of newly developed coffee flavored kefir. <i>LWT - Food Science and Technology</i> , 2020, 123, 109069.	2.5	20
4	Convective Drying with Ethanol Pre-treatment of Strawberry Enriched with Isomaltulose. <i>Food and Bioprocess Technology</i> , 2021, 14, 2046-2061.	2.6	19
5	Process optimization and ethanol use for obtaining white and red dragon fruit powder by foam mat drying. <i>Journal of Food Science</i> , 2021, 86, 426-433.	1.5	18
6	Intermittent microwave drying and heated air drying of fresh and isomaltulose (Palatinose) impregnated strawberry. <i>LWT - Food Science and Technology</i> , 2022, 155, 112918.	2.5	18
7	Influence of drying temperature on drying kinetics, energy consumption, bioactive compounds and cooking quality of pasta enriched with spinach. <i>Journal of Food Process Engineering</i> , 2020, 43, e13571.	1.5	17
8	Geotechnology and landscape ecology applied to the selection of potential forest fragments for seed harvesting. <i>Journal of Environmental Management</i> , 2016, 183, 1050-1063.	3.8	15
9	Evaluation of chemical properties of intact green coffee beans using near-infrared spectroscopy. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3500-3507.	1.7	15
10	Determination of pH and acidity in green coffee using near-infrared spectroscopy and multivariate regression. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2488-2493.	1.7	14
11	Evaluation of different bleaching methods applied to yacon. <i>Journal of Food Process Engineering</i> , 2019, 42, e13276.	1.5	11
12	Encapsulation of coffee silverskin extracts by foam mat drying and comparison with powders obtained by spray drying and freeze-drying. <i>Journal of Food Science</i> , 2022, 87, 1767-1779.	1.5	10
13	Influence of yacon syrup concentration and drying air temperature on properties of osmotically pre-dehydrated dried banana. <i>Heat and Mass Transfer</i> , 2021, 57, 441-451.	1.2	9
14	Drying of persimmon fruit ( <i>Diospyros kaki</i> L.) pretreated by different osmotic processes. <i>Journal of Food Process Engineering</i> , 2021, 44, e13809.	1.5	9
15	Effect of storage time and packaging on cooking quality and physicochemical properties of pasta with added nontraditional ingredients. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14637.	0.9	8
16	Cin�tica de secagem de acerola em leite de espuma e ajuste de modelos matem�ticos. <i>Brazilian Journal of Food Technology</i> , 2017, 20, .	0.8	7
17	Drying kinetics and physicochemical properties of whey dried by foam mat drying. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14796.	0.9	7
18	Effect of osmotic agent and vacuum application on mass exchange and qualitative parameters of osmotically dehydrated strawberries. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	6

#	ARTICLE	IF	CITATIONS
19	Efeito da temperatura na cin�tica de secagem em leite de espuma e na degrada��o de antocianina em morango. Brazilian Journal of Food Technology, 2019, 22, .	0.8	5
20	Predicting the Electric Conductivity and Potassium Leaching of Coffee by NIR Spectroscopy Technique. Food Analytical Methods, 2020, 13, 2312-2320.	1.3	5
21	Fruto-oligossacar�deos: aspectos nutricionais, tecnol�gicos e sensoriais. Brazilian Journal of Food Technology, 0, 23, .	0.8	5
22	Spectroscopy Technique Applied to Estimate Sensory Parameters and Quantification of Total Phenolic Compounds in Coffee. Food Analytical Methods, 2021, 14, 1943-1952.	1.3	4
23	Optimal extraction condition for the recovery of bioactive compounds and antioxidants from coffee silverskin. Journal of Food Process Engineering, 2022, 45, .	1.5	4
24	The impact of using vacuum and isomaltulose as an osmotic agent on mass exchange during osmotic dehydration and their effects on qualitative parameters of strawberries. Journal of Food Process Engineering, 2022, 45, .	1.5	4
25	Effect of solvent, method, time and temperature of extraction on the recovery of phenolic compounds and antioxidants from spent coffee grounds. International Journal of Food Engineering, 2022, 18, 325-336.	0.7	3
26	Convective drying of Butia Capitata pulp: effect of air temperature on kinetic and quality parameters. Research, Society and Development, 2020, 9, e73791110583.	0.0	2
27	Effect of maturation stage on the physical-chemical composition and bioactive compounds of Solanum granosos-leprosum Dunal fruits. Research, Society and Development, 2020, 9, e22996323.	0.0	2
28	Valorization of spent coffee grounds: Encapsulation of bioactive compounds by different drying methods. Drying Technology, 0, , 1-16.	1.7	2
29	Sensory quality of parchment coffee subjected to drying at different air temperatures and relative humidities. Research, Society and Development, 2021, 10, e541101019351.	0.0	0
30	Effect of blanching and drying methods of spinach on the physicochemical properties and cooking quality of enriched pasta. Journal of Food Measurement and Characterization, 0, , 1.	1.6	0
31	Banana liqueur made with yacon syrup: evaluation of stability during maturation. Brazilian Journal of Food Technology, 0, 24, .	0.8	0
32	Physical and mechanical behavior in soil matrix materials due to residues addition and burning temperature. Research, Society and Development, 2020, 9, e59891110308.	0.0	0
33	Stability of uvaia ( <i>Eugenia pyriformis</i> Cambess) pulp subjected to freezing by static and forced air. Journal of Food Process Engineering, 2022, 45, .	1.5	0