

Bethania Brochier

List of Publications by Year in descending order

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Version: 2024-02-01

9
papers

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citations

1307366
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docs citations

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times ranked

219
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic profile of sugarcane juice: Effects of harvest season and processing by ohmic heating and ultrasound. <i>Food Chemistry</i> , 2021, 347, 129058.	4.2	23
2	EVALUATION OF A SUBSTRATE-PLANT SYSTEM CONTAINING EFFLUENT TREATMENT PLANT SLUDGE FROM A PAINT INDUSTRY. <i>Mix Sustentável</i> , 2021, 8, 117-133.	0.0	1
3	Influence of ohmic heating on commercial peroxidase and sugarcane juice peroxidase inactivation. <i>Journal of Food Engineering</i> , 2020, 284, 110066.	2.7	13
4	Effect of moderate electric field on peroxidase activity, phenolic compounds and color during ohmic heating of sugarcane juice. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14254.	0.9	15
5	Study of osmotic dehydration of kiwi fruit using sucrose solution. <i>Brazilian Journal of Food Technology</i> , 2019, 22, .	0.8	2
6	Effect of ohmic heating parameters on peroxidase inactivation, phenolic compounds degradation and color changes of sugarcane juice. <i>Food and Bioproducts Processing</i> , 2018, 111, 62-71.	1.8	48
7	Influence of moderate electric field on inactivation kinetics of peroxidase and polyphenol oxidase and on phenolic compounds of sugarcane juice treated by ohmic heating. <i>LWT - Food Science and Technology</i> , 2016, 74, 396-403.	2.5	74
8	Use of Different Kinds of Solutes Alternative to Sucrose in Osmotic Dehydration of Yacon. <i>Brazilian Archives of Biology and Technology</i> , 2015, 58, 34-40.	0.5	11
9	Osmotic Dehydration of Yacon Using Glycerol and Sorbitol as Solutes: Water Effective Diffusivity Evaluation. <i>Food and Bioprocess Technology</i> , 2015, 8, 623-636.	2.6	31