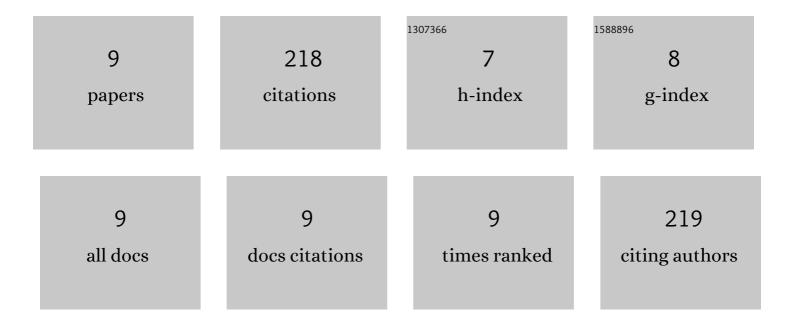
Bethania Brochier

List of Publications by Year in descending order

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RETHANIA REACHIER

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