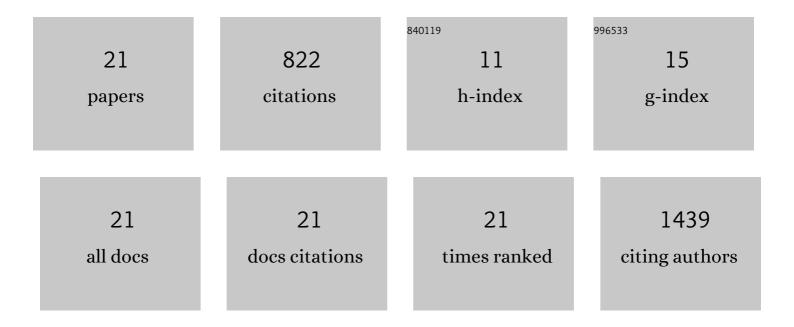
## Fabiana Queiroz

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8956371/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Determination of the bioactive compounds, antioxidant activity and chemical composition of Brazilian blackberry, red raspberry, strawberry, blueberry and sweet cherry fruits. Food Chemistry, 2014, 156, 362-368.	4.2	393
2	Fruits from the Brazilian Cerrado region: Physico-chemical characterization, bioactive compounds, antioxidant activities, and sensory evaluation. Food Chemistry, 2018, 245, 305-311.	4.2	123
3	Microencapsulation of Rosemary Essential Oil: Characterization of Particles. Drying Technology, 2013, 31, 1245-1254.	1.7	78
4	Analysis of various sweeteners in lowâ€sugar mixed fruit jam: equivalent sweetness, timeâ€intensity analysis and acceptance test. International Journal of Food Science and Technology, 2013, 48, 1541-1548.	1.3	55
5	Study of Different Wall Matrix Biopolymers on the Properties of Spray-Dried Pequi Oil and on the Stability of Bioactive Compounds. Food and Bioprocess Technology, 2018, 11, 660-679.	2.6	32
6	Multivariate Approaches for Optimization of the Acceptance: Optimization of a <scp>B</scp> razilian <scp>C</scp> errado Fruit Jam Using <scp>M</scp> ixture <scp>D</scp> esign and <scp>P</scp> arallel <scp>F</scp> actor <scp>A</scp> nalysis. Journal of Sensory Studies, 2012, 27, 417-424.	0.8	24
7	Evaluation of the Jelly Processing Potential of Raspberries Adapted in Brazil. Journal of Food Science, 2014, 79, S407-12.	1.5	22
8	Analysis of the Subtropical Blackberry Cultivar Potential in Jelly Processing. Journal of Food Science, 2014, 79, S1776-81.	1.5	19
9	Influence of processing on the antioxidant capacity and bioactive compounds in jellies from different blackberry cultivars. International Journal of Food Science and Technology, 2015, 50, 1658-1665.	1.3	19
10	Berry Jelly: Optimization Through Desirabilityâ€Based Mixture Design. Journal of Food Science, 2019, 84, 1522-1528.	1.5	16
11	Mixed fruit juices from Cerrado. British Food Journal, 2018, 120, 2334-2348.	1.6	12
12	EFFECT OF ECOFRIENDLY BIO-BASED SOLVENTS ON OIL EXTRACTION FROM GREEN COFFEE BEAN AND ITS INDUSTRIAL PRESS CAKE. Brazilian Journal of Chemical Engineering, 2019, 36, 1739-1753.	0.7	10
13	Optimization for sensory and nutritional quality of a mixed berry fruit juice elaborated with coconut water. Food Science and Technology, 2020, 40, 985-992.	0.8	8
14	An investigation into green coffee press cake as a renewable source of bioactive compounds. International Journal of Food Science and Technology, 2019, 54, 1187-1196.	1.3	6
15	Quality of honeys from different botanical origins. Journal of Food Science and Technology, 2021, 58, 4167-4177.	1.4	4
16	The influence of sensory attributes on overall liking by a gamma regression model: an analysis of Cerrado mixed fruits jams. Food Science and Technology, 2021, 41, 702-707.	0.8	1
17	Optimization of texture profile analysis parameters for commercial guava preserve. Revista Ceres, 2021, 68, 530-538.	0.1	0
18	Green Coffee <i>(Coffea arabica)</i> and its Residual Biomass: Characterization for the Industrial Approach. Current Nutrition and Food Science, 2020, 16, 1072-1087.	0.3	0

#	Article	IF	CITATIONS
19	Efeito do tempo e da temperatura nas caracterÃsticas fÃsicas de doces mistos dietéticos e funcionais de frutas do cerrado. Research, Society and Development, 2020, 9, e8929109267.	0.0	0
20	Efeito do forneamento e resfriamento em barras de cereais elaboradas com resÃduos de uva e de jabuticaba. Research, Society and Development, 2020, 9, e2879119783.	0.0	0
21	Desnaturação proteica: importâncias na indústria de laticÃnios. Research, Society and Development, 2020, 9, e2679119860.	0.0	0