

# Fabiana Queiroz

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8956371/publications.pdf>

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21  
papers

822  
citations

840119

11  
h-index

996533

15  
g-index

21  
all docs

21  
docs citations

21  
times ranked

1439  
citing authors

#	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. <i>Food Chemistry</i> , 2014, 156, 362-368.	4.2	393
2	Fruits from the Brazilian Cerrado region: Physico-chemical characterization, bioactive compounds, antioxidant activities, and sensory evaluation. <i>Food Chemistry</i> , 2018, 245, 305-311.	4.2	123
3	Microencapsulation of Rosemary Essential Oil: Characterization of Particles. <i>Drying Technology</i> , 2013, 31, 1245-1254.	1.7	78
4	Analysis of various sweeteners in low-sugar mixed fruit jam: equivalent sweetness, time-intensity analysis and acceptance test. <i>International Journal of Food Science and Technology</i> , 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. <i>Food and Bioprocess Technology</i> , 2018, 11, 660-679.	2.6	32
6	Multivariate Approaches for Optimization of the Acceptance: Optimization of a Brazilian Cerrado Fruit Jam Using Mixture Design and Parallel Factor Analysis. <i>Journal of Sensory Studies</i> , 2012, 27, 417-424.	0.8	24
7	Evaluation of the Jelly Processing Potential of Raspberries Adapted in Brazil. <i>Journal of Food Science</i> , 2014, 79, S407-12.	1.5	22
8	Analysis of the Subtropical Blackberry Cultivar Potential in Jelly Processing. <i>Journal of Food Science</i> , 2014, 79, S1776-81.	1.5	19
9	Influence of processing on the antioxidant capacity and bioactive compounds in jellies from different blackberry cultivars. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1658-1665.	1.3	19
10	Berry Jelly: Optimization Through Desirability-Based Mixture Design. <i>Journal of Food Science</i> , 2019, 84, 1522-1528.	1.5	16
11	Mixed fruit juices from Cerrado. <i>British Food Journal</i> , 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. <i>Brazilian Journal of Chemical Engineering</i> , 2019, 36, 1739-1753.	0.7	10
13	Optimization for sensory and nutritional quality of a mixed berry fruit juice elaborated with coconut water. <i>Food Science and Technology</i> , 2020, 40, 985-992.	0.8	8
14	An investigation into green coffee press cake as a renewable source of bioactive compounds. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1187-1196.	1.3	6
15	Quality of honeys from different botanical origins. <i>Journal of Food Science and Technology</i> , 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. <i>Food Science and Technology</i> , 2021, 41, 702-707.	0.8	1
17	Optimization of texture profile analysis parameters for commercial guava preserve. <i>Revista Ceres</i> , 2021, 68, 530-538.	0.1	0
18	Green Coffee ( <i>Coffea arabica</i> ) and its Residual Biomass: Characterization for the Industrial Approach. <i>Current Nutrition and Food Science</i> , 2020, 16, 1072-1087.	0.3	0

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19	Efeito do tempo e da temperatura nas características físicas de doces mistos dietéticos e funcionais de frutas do cerrado. Research, Society and Development, 2020, 9, e8929109267.	0.0	0
20	Efeito do fornecimento e resfriamento em barras de cereais elaboradas com resíduos de uva e de jaboticaba. Research, Society and Development, 2020, 9, e2879119783.	0.0	0
21	Desnaturação proteica: importâncias na indústria de laticínios. Research, Society and Development, 2020, 9, e2679119860.	0.0	0