

Fabiana Queiroz

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

18
papers

577
citations

10
h-index

21
g-index

21
ext. papers

670
ext. citations

3.3
avg, IF

3.65
L-index

#	Paper	IF	Citations
18	Quality of honeys from different botanical origins. <i>Journal of Food Science and Technology</i> , 2021 , 58, 4167-4177	3.3	1
17	Optimization of texture profile analysis parameters for commercial guava preserve. <i>Revista Ceres</i> , 2021 , 68, 530-538	0.7	
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	2	0
15	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	2	3
14	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	0.7	
13	Berry Jelly: Optimization Through Desirability-Based Mixture Design. <i>Journal of Food Science</i> , 2019 , 84, 1522-1528	3.4	9
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	1.7	4
11	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	3.8	3
10	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	5.1	22
9	Fruits from the Brazilian Cerrado region: Physico-chemical characterization, bioactive compounds, antioxidant activities, and sensory evaluation. <i>Food Chemistry</i> , 2018 , 245, 305-311	8.5	57
8	Mixed fruit juices from Cerrado. <i>British Food Journal</i> , 2018 , 120, 2334-2348	2.8	10
7	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	3.8	16
6	Evaluation of the jelly processing potential of raspberries adapted in Brazil. <i>Journal of Food Science</i> , 2014 , 79, S407-12	3.4	15
5	Analysis of the subtropical blackberry cultivar potential in jelly processing. <i>Journal of Food Science</i> , 2014 , 79, S1776-81	3.4	16
4	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, 362-8	8.5	295
3	Microencapsulation of Rosemary Essential Oil: Characterization of Particles. <i>Drying Technology</i> , 2013 , 31, 1245-1254	2.6	65
2	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	3.8	44

- 1 Multivariate Approaches for Optimization of the Acceptance: Optimization of a Brazilian Cerrado Fruit Jam Using Mixture Design and Parallel Factor Analysis. *Journal of Sensory Studies*, **2012**, 27, 417-424^{2.2} 17