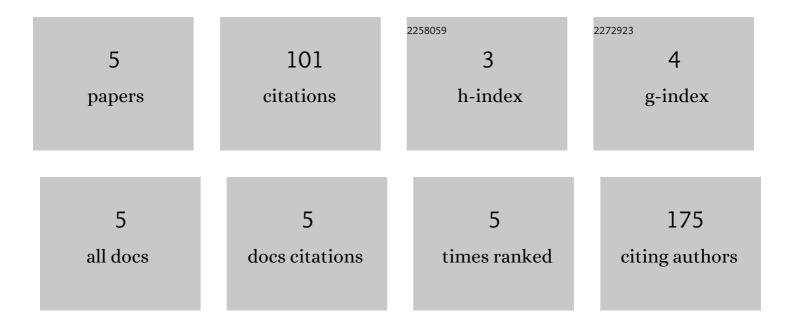
Francyeli Silva

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9083249/publications.pdf

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#	Article	IF	CITATIONS
1	The effect of Isabel grape addition on the physicochemical, microbiological and sensory characteristics of probiotic goat milk yogurt. Food and Function, 2017, 8, 2121-2132.	4.6	45
2	The effect of storage on nutritional, textural and sensory characteristics of creamy ricotta made from whey as well as cow's milk and goat's milk. International Journal of Food Science and Technology, 2014, 49, 1279-1286.	2.7	32
3	Incorporation of phenolic-rich ingredients from integral valorization of Isabel grape improves the nutritional, functional and sensory characteristics of probiotic goat milk yogurt. Food Chemistry, 2022, 369, 130957.	8.2	20
4	Integral use of Isabel grapes to elaborate new products with nutritional value and functional potential. Brazilian Journal of Food Technology, 0, 24, .	0.8	3
5	A fibre and phenolic-rich flour from Isabel grape by-products with stimulatory effects on distinct probiotics and beneficial impacts on human colonic microbiota in vitro. Letters in Applied Microbiology, 2022, 75, 249-260.	2.2	1