

# Ernandes Rodrigues de Alencar

## List of Publications by Year in descending order

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Version: 2024-02-01

51  
papers

726  
citations

566801

15  
h-index

610482

24  
g-index

51  
all docs

51  
docs citations

51  
times ranked

770  
citing authors

#	ARTICLE	IF	CITATIONS
1	Efficacy of ozone as a fungicidal and detoxifying agent of aflatoxins in peanuts. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 899-905.	1.7	104
2	Development of novel plant-based milk based on chickpea and coconut. <i>LWT - Food Science and Technology</i> , 2020, 128, 109479.	2.5	63
3	Lipid profile of different infant formulas for infants. <i>PLoS ONE</i> , 2017, 12, e0177812.	1.1	48
4	Textural, physical and sensory impacts of the use of green banana puree to replace fat in reduced sugar pound cakes. <i>LWT - Food Science and Technology</i> , 2018, 89, 617-623.	2.5	33
5	Isolation, Identification, and Screening of Lactic Acid Bacteria with Probiotic Potential in Silage of Different Species of Forage Plants, Cocoa Beans, and Artisanal Salami. <i>Probiotics and Antimicrobial Proteins</i> , 2021, 13, 173-186.	1.9	32
6	Ozonation of Brazil nuts: Decomposition kinetics, control of <i>Aspergillus flavus</i> and the effect on color and on raw oil quality. <i>LWT - Food Science and Technology</i> , 2020, 123, 109106.	2.5	28
7	Decomposition kinetics of gaseous ozone in peanuts. <i>Engenharia Agricola</i> , 2011, 31, 930-939.	0.2	27
8	Enrichment of Probiotic Fermented Milk with Green Banana Pulp: Characterization Microbiological, Physicochemical and Sensory. <i>Nutrients</i> , 2018, 10, 427.	1.7	24
9	Fermentation of chickpea ( <i>Cicer arietinum</i> L.) and coconut ( <i>Coccus nucifera</i> L.) beverages by <i>Lactobacillus paracasei</i> subsp <i>paracasei</i> LBC 81: The influence of sugar content on growth and stability during storage. <i>LWT - Food Science and Technology</i> , 2020, 132, 109834.	2.5	23
10	Postharvest quality of ozonized "nanicão" cv. bananas. <i>Revista Ciencia Agronomica</i> , 2013, 44, 107-114.	0.1	21
11	Inactivation of <i>Escherichia coli</i> O157:H7 by ozone in different substrates. <i>Brazilian Journal of Microbiology</i> , 2019, 50, 247-253.	0.8	21
12	Water stress alters physical and chemical quality in grains of common bean, triticale and wheat. <i>Agricultural Water Management</i> , 2020, 231, 106023.	2.4	21
13	Qualidade de grãos de milho armazenados em silos bolsa. <i>Revista Ciencia Agronomica</i> , 2010, 41, 200-207.	0.1	17
14	Physical, chemical, and antioxidant analysis of sorghum grain and flour from five hybrids to determine the drivers of liking of gluten-free sorghum breads. <i>LWT - Food Science and Technology</i> , 2022, 153, 112407.	2.5	17
15	Characterization of the kefir beverage produced from yam ( <i>Colocasia esculenta</i> L.), sesame seed ( <i>Sesamum indicum</i> L.) and bean ( <i>Phaseolus vulgaris</i> L.) extracts. <i>Journal of Food Science and Technology</i> , 2018, 55, 4851-4858.	1.4	15
16	Chemical Composition and Glycemic Index of Gluten-Free Bread Commercialized in Brazil. <i>Nutrients</i> , 2020, 12, 2234.	1.7	15
17	Ozonation of Brazil Nuts in Aqueous Media at Different pH Levels: Ozone Decomposition, <i>Aspergillus flavus</i> Inactivation, and Effects on Nut Color and Crude Oil Lipid Profile. <i>Ozone: Science and Engineering</i> , 2021, 43, 351-362.	1.4	14
18	Tracing interactions among column height, exposure time and gas concentration to dimension peanut antifungal ozonation. <i>LWT - Food Science and Technology</i> , 2016, 65, 668-675.	2.5	12

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19	Do production and storage affect the quality of green banana biomass?. LWT - Food Science and Technology, 2019, 111, 190-203.	2.5	12
20	Effect of ozonation on the Staphylococcus Aureus inoculated in milk. Semina:Ciencias Agrarias, 2016, 37, 1911.	0.1	11
21	Aspectos microbiológicos e físico-químicos de morango exposto ao gás ozônio em diferentes concentrações durante o armazenamento. Brazilian Journal of Food Technology, 0, 22, .	0.8	11
22	Armazenamento de soja em silos tipo bolsa. Engenharia Agricola, 2009, 29, 91-100.	0.2	10
23	Physiological and sanitary quality of maize seeds preconditioned in ozonated water. Revista Brasileira De Engenharia Agricola E Ambiental, 2018, 22, 360-365.	0.4	10
24	Ozone saturation and decomposition kinetics in porous medium containing different hybrids of maize. Revista Brasileira De Engenharia Agricola E Ambiental, 2018, 22, 286-291.	0.4	10
25	Characterization of fermented beverages made with soybean and Brazil nut hydrosoluble extracts. International Journal of Gastronomy and Food Science, 2020, 21, 100228.	1.3	10
26	Pasteurization of passion fruit Passiflora setacea pulp to optimize bioactive compounds retention. Food Chemistry: X, 2020, 6, 100084.	1.8	10
27	Ozone as a Fungicidal and Detoxifying Agent to Maize Contaminated with Fumonisin. Ozone: Science and Engineering, 2022, 44, 38-49.	1.4	10
28	Influence of Cooking Method on the Nutritional Quality of Organic and Conventional Brazilian Vegetables: A Study on Sodium, Potassium, and Carotenoids. Foods, 2021, 10, 1782.	1.9	9
29	Economic injury levels and economic thresholds for Diceraeus (Dichelops) melacanthus (Hemiptera: Tj ETQq1 1 0.784314 rgBT /Overlock 10, Tf 50 142	1.0	8
30	Physiological Quality of Corn Seeds Treated with Gaseous Ozone. Ozone: Science and Engineering, 2022, 44, 117-126.	1.4	7
31	Survival of Lactobacillus paracasei subsp. paracasei LBC 81 in Fermented Milk Enriched with Green Banana Pulp Under Acid Stress and in the Presence of Bile Salts. Probiotics and Antimicrobial Proteins, 2020, 12, 320-324.	1.9	6
32	Ozonized Water in the Preconditioning of Corn Seeds: Physiological Quality and Field Performance. Ozone: Science and Engineering, 2021, 43, 436-450.	1.4	6
33	Ozone Injection at Low Pressure: Decomposition Kinetics, Control of Sitophilus zeamais, and Popcorn Kernel Quality. Ozone: Science and Engineering, 2022, 44, 66-78.	1.4	6
34	Ozone as an alternative fumigant for controlling Callosobruchus maculatus (F.) (Coleoptera: Tj ETQq0 0 0 rgBT /Overlock 10, Tf 50 142	1.2	6
35	Influence of pH on the efficacy of ozonated water to control microorganisms and its effect on the quality of stored strawberries (Fragaria x ananassa Duch.). Ciencia E Agrotecnologia, 2017, 41, 692-700.	1.5	5
36	Use of Ozonized Water to Control Anthracnose in Papaya (Carica papaya L.) and its Effect on the Quality of the Fruits. Ozone: Science and Engineering, 2021, 43, 384-393.	1.4	5

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37	Influence of Different Cooking Methods on Fillet Steak Physicochemical Characteristics. International Journal of Environmental Research and Public Health, 2022, 19, 606.	1.2	5
38	Is there a best technique to cook vegetables? “ A study about physical and sensory aspects to stimulate their consumption. International Journal of Gastronomy and Food Science, 2020, 21, 100218.	1.3	4
39	Control of <i>Listeria monocytogenes</i> in Refrigerated Ozonated Water. Ozone: Science and Engineering, 2022, 44, 281-290.	1.4	4
40	Survival of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> LBC 81 in Fermented Beverage from Chickpeas and Coconut in a Static In Vitro Digestion Model. Fermentation, 2021, 7, 135.	1.4	4
41	In vitro evaluation of the safety and probiotic and technological potential of <i>Pediococcus pentosaceus</i> isolated from sheep milk. Semina:Ciencias Agrarias, 2018, 39, 113.	0.1	3
42	Production of frozen probiotic fermented milk enriched with green banana biomass: The effects of freezing, acid stress conditions and bile salts on <i>Lactobacillus paracasei</i> subsp <i>paracasei</i> LBC 81 viability. Journal of Food Processing and Preservation, 2020, 44, e14318.	0.9	3
43	Ozonation of quinoa seeds ( <i>Chenopodium quinoa</i> Willd.): saturation and decomposition kinetics of ozone and physiological quality of seeds. Semina:Ciencias Agrarias, 2021, 42, 1019-1032.	0.1	3
44	Saturação do ozônio em coluna contendo grãos de amendoim e efeito na qualidade. Brazilian Journal of Food Technology, 2016, 19, .	0.8	3
45	Survival of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> LBC 81 in cottage cheese supplemented with green banana, oat, or chickpea flours during refrigerated storage. Journal of Food Processing and Preservation, 2020, 44, e14780.	0.9	2
46	Characterization of the probiotic potential of lactic acid bacteria isolated from spontaneous fermentation of jalapeno peppers ( <i>Capsicum annuum</i> L.). Journal of Food Processing and Preservation, 2021, 45, e16025.	0.9	2
47	Influence of the salt concentration on action mechanisms of natamycin against microorganisms of importance in food manufacture. Food Science and Technology, 2020, 40, 6-11.	0.8	2
48	Shelf life and retention of bioactive compounds in storage of pasteurized <i>Passiflora setacea</i> pulp, an exotic fruit from Brazilian savannah. LWT - Food Science and Technology, 2022, 159, 113202.	2.5	2
49	Aspectos físico-químicos de genótipos de <i>Passiflora alata</i> Curtis. Brazilian Journal of Food Technology, 0, 23, .	0.8	1
50	Fruit quality of wild, sweet and yellow passion fruit genotypes in Distrito Federal, Brazil. Bioscience Journal, 0, 37, e37064.	0.4	1
51	EFEITO DO OZÔNIO NA QUALIDADE PÓS-COLHEITA DE MORANGOS PRODUZIDOS EM SISTEMA ORGÂNICO. Boletim Centro De Pesquisa De Processamento De Alimentos, 2018, 35, .	0.2	0