

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
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51
all docs

51
docs citations

51
times ranked

770
citing authors

#	ARTICLE	IF	CITATIONS
1	Control of <i>Listeria monocytogenes</i> in Refrigerated Ozonated Water. <i>Ozone: Science and Engineering</i> , 2022, 44, 281-290.	1.4	4
2	Ozone as a Fungicidal and Detoxifying Agent to Maize Contaminated with Fumonisin. <i>Ozone: Science and Engineering</i> , 2022, 44, 38-49.	1.4	10
3	Physiological Quality of Corn Seeds Treated with Gaseous Ozone. <i>Ozone: Science and Engineering</i> , 2022, 44, 117-126.	1.4	7
4	Ozone Injection at Low Pressure: Decomposition Kinetics, Control of <i>Sitophilus zeamais</i> , and Popcorn Kernel Quality. <i>Ozone: Science and Engineering</i> , 2022, 44, 66-78.	1.4	6
5	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
6	Influence of Different Cooking Methods on Fillet Steak Physicochemical Characteristics. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 606.	1.2	5
7	Shelf life and retention of bioactive compounds in storage of pasteurized <i>Passiflora setacea</i> pulp, an exotic fruit from Brazilian savannah. <i>LWT - Food Science and Technology</i> , 2022, 159, 113202.	2.5	2
8	Ozone as an alternative fumigant for controlling <i>Callosobruchus maculatus</i> (F.) (Coleoptera: Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462	1.2	6
9	Ozonized Water in the Preconditioning of Corn Seeds: Physiological Quality and Field Performance. <i>Ozone: Science and Engineering</i> , 2021, 43, 436-450.	1.4	6
10	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
11	Use of Ozonized Water to Control Anthracnose in Papaya (<i>Carica papaya</i> L.) and its Effect on the Quality of the Fruits. <i>Ozone: Science and Engineering</i> , 2021, 43, 384-393.	1.4	5
12	Economic injury levels and economic thresholds for <i>Dicraeus (Dichelops) melacanthus</i> (Hemiptera: Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462	1.2	6
13	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
14	Ozonation of quinoa seeds (<i>Chenopodium quinoa</i> Willd.): saturation and decomposition kinetics of ozone and physiological quality of seeds. <i>Semina: Ciências Agrárias</i> , 2021, 42, 1019-1032.	0.1	3
15	Influence of Cooking Method on the Nutritional Quality of Organic and Conventional Brazilian Vegetables: A Study on Sodium, Potassium, and Carotenoids. <i>Foods</i> , 2021, 10, 1782.	1.9	9
16	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. <i>Fermentation</i> , 2021, 7, 135.	1.4	4
17	Characterization of the probiotic potential of lactic acid bacteria isolated from spontaneous fermentation of jalapeno peppers (<i>Capsicum annuum</i> L.). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16025.	0.9	2
18	Survival of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> LBC 81 in Fermented Milk Enriched with Green Banana Pulp Under Acid Stress and in the Presence of Bile Salts. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 320-324.	1.9	6

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19	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. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14318.	0.9	3
20	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. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14780.	0.9	2
21	Chemical Composition and Glycemic Index of Gluten-Free Bread Commercialized in Brazil. <i>Nutrients</i> , 2020, 12, 2234.	1.7	15
22	Is there a best technique to cook vegetables? “ A study about physical and sensory aspects to stimulate their consumption. <i>International Journal of Gastronomy and Food Science</i> , 2020, 21, 100218.	1.3	4
23	Characterization of fermented beverages made with soybean and Brazil nut hydrosoluble extracts. <i>International Journal of Gastronomy and Food Science</i> , 2020, 21, 100228.	1.3	10
24	Pasteurization of passion fruit <i>Passiflora setacea</i> pulp to optimize bioactive compounds retention. <i>Food Chemistry: X</i> , 2020, 6, 100084.	1.8	10
25	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
26	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
27	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
28	Development of novel plant-based milk based on chickpea and coconut. <i>LWT - Food Science and Technology</i> , 2020, 128, 109479.	2.5	63
29	Influence of the salt concentration on action mechanisms of natamycin against microorganisms of importance in food manufacture. <i>Food Science and Technology</i> , 2020, 40, 6-11.	0.8	2
30	Do production and storage affect the quality of green banana biomass?. <i>LWT - Food Science and Technology</i> , 2019, 111, 190-203.	2.5	12
31	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
32	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
33	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
34	In vitro evaluation of the safety and probiotic and technological potential of <i>Pediococcus pentosaceus</i> isolated from sheep milk. <i>Semina:Ciencias Agrarias</i> , 2018, 39, 113.	0.1	3
35	Physiological and sanitary quality of maize seeds preconditioned in ozonated water. <i>Revista Brasileira De Engenharia Agricola E Ambiental</i> , 2018, 22, 360-365.	0.4	10
36	Enrichment of Probiotic Fermented Milk with Green Banana Pulp: Characterization Microbiological, Physicochemical and Sensory. <i>Nutrients</i> , 2018, 10, 427.	1.7	24

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37	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
38	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
39	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
40	Lipid profile of different infant formulas for infants. PLoS ONE, 2017, 12, e0177812.	1.1	48
41	Effect of ozonation on the Staphylococcus Aureus inoculated in milk. Semina:Ciencias Agrarias, 2016, 37, 1911.	0.1	11
42	Tracing interactions among column height, exposure time and gas concentration to dimension peanut antifungal ozonation. LWT - Food Science and Technology, 2016, 65, 668-675.	2.5	12
43	Saturação do ozônio em coluna contendo grãos de amendoim e efeito na qualidade. Brazilian Journal of Food Technology, 2016, 19, .	0.8	3
44	Postharvest quality of ozonized "nanicão" cv. bananas. Revista Ciencia Agronomica, 2013, 44, 107-114.	0.1	21
45	Efficacy of ozone as a fungicidal and detoxifying agent of aflatoxins in peanuts. Journal of the Science of Food and Agriculture, 2012, 92, 899-905.	1.7	104
46	Decomposition kinetics of gaseous ozone in peanuts. Engenharia Agricola, 2011, 31, 930-939.	0.2	27
47	Qualidade de grãos de milho armazenados em silos bolsa. Revista Ciencia Agronomica, 2010, 41, 200-207.	0.1	17
48	Armazenamento de soja em silos tipo bolsa. Engenharia Agricola, 2009, 29, 91-100.	0.2	10
49	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
50	Aspectos físico-químicos de genótipos de Passiflora alata Curtis. Brazilian Journal of Food Technology, 0, 23, .	0.8	1
51	Fruit quality of wild, sweet and yellow passion fruit genotypes in Distrito Federal, Brazil. Bioscience Journal, 0, 37, e37064.	0.4	1