

Santos, S S

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

141
citations

1684188

5
h-index

1372567

10
g-index

20
all docs

20
docs citations

20
times ranked

190
citing authors

#	ARTICLE	IF	CITATIONS
1	Enhanced conditions for anthocyanin extraction from blackberry pomace under ultrasound irradiation. <i>Journal of Food Process Engineering</i> , 2023, 46, .	2.9	5
2	Comparative studies on chemical stability, antioxidant and antimicrobial activity from hot and cold hibiscus (<i>Hibiscus sabdariffa</i> L.) calyces tea infusions. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3531-3538.	3.2	6
3	Efeito do uso de ultrassom no processo de ultrafiltração de polpa de cajá-manga. <i>Research, Society and Development</i> , 2021, 10, e9510413874.	0.1	0
4	Aplicação de tecnologias para melhoramento das características funcionais da clara de ovo desidratada: Uma revisão. <i>Research, Society and Development</i> , 2021, 10, e39410716787.	0.1	0
5	Avaliação da Gestão da Qualidade e suas ferramentas: aplicabilidade em indústria de alimentos de origem animal. <i>Research, Society and Development</i> , 2021, 10, e20210111248.	0.1	3
6	Antioxidant activity, extraction and application of psyllium mucilage in chocolate drink. <i>Nutrition and Food Science</i> , 2020, 50, 1175-1185.	0.9	18
7	Performance of asymmetric spinel hollow fiber membranes for hibiscus (<i>Hibiscus sabdariffa</i> L.) extract clarification: Flux modeling and extract stability. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14948.	2.0	3
8	Ultrasound assisted extraction of hibiscus (<i>Hibiscus sabdariffa</i> L.) bioactive compounds for application as potential functional ingredient. <i>Journal of Food Science and Technology</i> , 2019, 56, 4667-4677.	2.8	17
9	Antioxidant compounds from blackberry (<i>Rubus fruticosus</i>) pomace: Microencapsulation by spray-dryer and pH stability evaluation. <i>Food Packaging and Shelf Life</i> , 2019, 20, 100177.	7.5	38
10	Microcapsules of Cajá-manga (<i>Spondias dulcis</i> Parkinson): Influence of Different Types of Encapsulating Agents and Drying Technology. <i>Current Nutrition and Food Science</i> , 2019, 15, 557-564.	0.6	1
11	Jaboticaba byproduct encapsulation by lyophilization: pH and food application stability. <i>Journal of Food Process Engineering</i> , 2018, 41, e12639.	2.9	5
12	Microcapsules of jaboticaba™ byproduct: Storage stability and application in gelatin. <i>Revista Brasileira De Engenharia Agrícola E Ambiental</i> , 2018, 22, 424-429.	1.1	11
13	Influence of Pretreatment on Microfiltration of Cajá-Manga (<i>Spondias-dulcis</i>). <i>Revista Virtual De Química</i> , 2018, 10, 116-123.	0.4	0
14	Clove and cinnamon essential oils in dulce de leche. <i>Nutrition and Food Science</i> , 2017, 47, 101-107.	0.9	1
15	Microencapsulation of Bioactive Compounds from Blackberry Pomace (<i>Rubus fruticosus</i>) by Spray Drying Technique. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	10
16	Technological Use of Cassava and Passion Fruit Flours in Preparing Cookies. <i>Journal of Culinary Science and Technology</i> , 2017, 15, 54-63.	1.4	1
17	<i>Hibiscus sabdariffa</i> L. Extract: Characterization (FTIR-ATR), Storage Stability and Food Application. <i>Emirates Journal of Food and Agriculture</i> , 0, , 55.	1.0	14
18	Blackberry pomace microspheres: An approach on anthocyanin degradation. <i>Ciencia E Agrotecnologia</i> , 0, 44, .	1.5	3

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19	Agro-industrial waste as a source of bioactive compounds: ultrasound-assisted extraction from blueberry (<i>Vaccinium myrtillus</i>) and raspberry (<i>Rubus idaeus</i>) pomace. <i>Acta Scientiarum - Technology</i> , 0, 43, e55564.	0.4	1