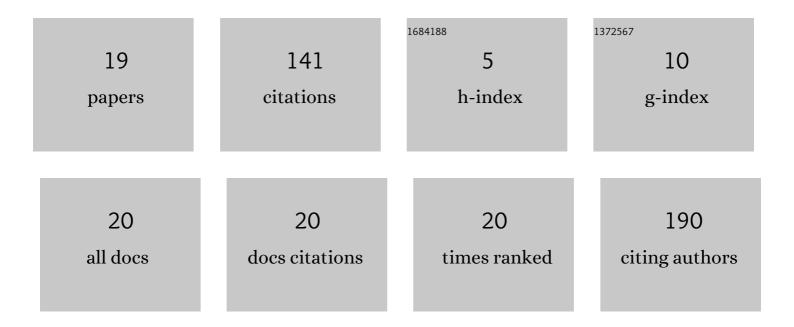
## Santos, S S

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9328696/publications.pdf Version: 2024-02-01



SANTOS SS

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

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