

Tatiana Colombo Pimentel

List of Publications by Year in descending order

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Version: 2024-02-01

185
papers

5,312
citations

101496

36
h-index

128225

60
g-index

191
all docs

191
docs citations

191
times ranked

4520
citing authors

#	ARTICLE	IF	CITATIONS
1	Treatment and utilization of dairy industrial waste: A review. <i>Trends in Food Science and Technology</i> , 2019, 88, 361-372.	7.8	302
2	Sheep Milk: Physicochemical Characteristics and Relevance for Functional Food Development. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 247-262.	5.9	271
3	Cold plasma processing of milk and dairy products. <i>Trends in Food Science and Technology</i> , 2018, 74, 56-68.	7.8	194
4	Ultraviolet radiation: An interesting technology to preserve quality and safety of milk and dairy foods. <i>Trends in Food Science and Technology</i> , 2020, 102, 146-154.	7.8	121
5	Developing a synbiotic fermented milk using probiotic bacteria and organic green banana flour. <i>Journal of Functional Foods</i> , 2017, 38, 242-250.	1.6	119
6	Strawberry-flavored yogurts and whey beverages: What is the sensory profile of the ideal product?. <i>Journal of Dairy Science</i> , 2016, 99, 5273-5283.	1.4	114
7	Probiotics in Goat Milk Products: Delivery Capacity and Ability to Improve Sensory Attributes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 867-882.	5.9	114
8	High-intensity ultrasound: A novel technology for the development of probiotic and prebiotic dairy products. <i>Ultrasonics Sonochemistry</i> , 2019, 57, 12-21.	3.8	110
9	Probiotic Minas Frescal cheese added with <i>L. casei</i> O1: Physicochemical and bioactivity characterization and effects on hematological/biochemical parameters of hypertensive overweighted women – A randomized double-blind pilot trial. <i>Journal of Functional Foods</i> , 2018, 45, 435-443.	1.6	109
10	Probiotic viability, physicochemical characteristics and acceptability during refrigerated storage of clarified apple juice supplemented with <i>Lactobacillus paracasei</i> ssp. <i>paracasei</i> and oligofructose in different package type. <i>LWT - Food Science and Technology</i> , 2015, 63, 415-422.	2.5	100
11	Effect of ascorbic acid or oligofructose supplementation on <i>L. paracasei</i> viability, physicochemical characteristics and acceptance of probiotic orange juice. <i>LWT - Food Science and Technology</i> , 2017, 75, 195-201.	2.5	82
12	The xylooligosaccharide addition and sodium reduction in requeijão cremoso processed cheese. <i>Food Research International</i> , 2018, 107, 137-147.	2.9	82
13	Rapid consumer-based sensory characterization of requeijão cremoso, a spreadable processed cheese: Performance of new statistical approaches to evaluate check-all-that-apply data. <i>Journal of Dairy Science</i> , 2017, 100, 6100-6110.	1.4	80
14	Guava-flavored whey beverage processed by cold plasma technology: Bioactive compounds, fatty acid profile and volatile compounds. <i>Food Chemistry</i> , 2019, 279, 120-127.	4.2	80
15	Dry-fermented chicken sausage produced with inulin and corn oil: Physicochemical, microbiological, and textural characteristics and acceptability during storage. <i>Meat Science</i> , 2013, 93, 501-506.	2.7	79
16	Postprandial glycemia in healthy subjects: Which probiotic dairy food is more adequate?. <i>Journal of Dairy Science</i> , 2020, 103, 1110-1119.	1.4	79
17	Vegan probiotic products: A modern tendency or the newest challenge in functional foods. <i>Food Research International</i> , 2021, 140, 110033.	2.9	76
18	Short communication: Influence of long-chain inulin and <i>Lactobacillus paracasei</i> subspecies <i>paracasei</i> on the sensory profile and acceptance of a traditional yogurt. <i>Journal of Dairy Science</i> , 2013, 96, 6233-6241.	1.4	70

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19	Impact of prebiotics on the rheological characteristics and volatile compounds of Greek yogurt. LWT - Food Science and Technology, 2019, 105, 371-376.	2.5	70
20	Processing chocolate milk drink by low-pressure cold plasma technology. Food Chemistry, 2019, 278, 276-283.	4.2	69
21	Yoghurt added with Lactobacillus casei and sweetened with natural sweeteners and/or prebiotics: Implications on quality parameters and probiotic survival. International Dairy Journal, 2019, 97, 139-148.	1.5	66
22	Brazilian Artisanal Cheeses: An Overview of their Characteristics, Main Types and Regulatory Aspects. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1636-1657.	5.9	63
23	Postbiotics "when simplification fails to clarify. Nature Reviews Gastroenterology and Hepatology, 2021, 18, 825-826.	8.2	63
24	Reformulating Minas Frescal cheese using consumers' perceptions: Insights from intensity scales and check-all-that-apply questionnaires. Journal of Dairy Science, 2017, 100, 6111-6124.	1.4	61
25	The addition of xyloligosaccharide in strawberry-flavored whey beverage. LWT - Food Science and Technology, 2019, 109, 118-122.	2.5	57
26	Manufacture of Requeijão cremoso processed cheese with galactooligosaccharide. Carbohydrate Polymers, 2017, 174, 869-875.	5.1	56
27	Effect of long-chain inulin on the texture profile and survival of <i>Lactobacillus paracasei</i> ssp. <i>paracasei</i> in set yoghurts during refrigerated storage. International Journal of Dairy Technology, 2012, 65, 104-110.	1.3	54
28	Possibilities for using ohmic heating in Minas Frescal cheese production. Food Research International, 2020, 131, 109027.	2.9	51
29	Probiotic clarified apple juice with oligofructose or sucralose as sugar substitutes: Sensory profile and acceptability. LWT - Food Science and Technology, 2015, 62, 838-846.	2.5	49
30	Chocolate milk drink processed by cold plasma technology: Physical characteristics, thermal behavior and microstructure. LWT - Food Science and Technology, 2019, 102, 324-329.	2.5	49
31	Orange juice added with L. casei: is there an impact of the probiotic addition methodology on the quality parameters?. LWT - Food Science and Technology, 2019, 106, 186-193.	2.5	48
32	Dairy foods and positive impact on the consumer's health. Advances in Food and Nutrition Research, 2019, 89, 95-164.	1.5	47
33	Assessing consumer expectations about pizza: A study on celiac and non-celiac individuals using the word association technique. Food Research International, 2017, 94, 1-5.	2.9	46
34	Brazilian cheeses: A survey covering physicochemical characteristics, mineral content, fatty acid profile and volatile compounds. Food Research International, 2018, 108, 18-26.	2.9	45
35	Whey protein films added with galactooligosaccharide and xyloligosaccharide. Food Hydrocolloids, 2020, 104, 105755.	5.6	44
36	Preferred attribute elicitation methodology compared to conventional descriptive analysis: A study using probiotic yogurt sweetened with xylitol and added with prebiotic components. Journal of Sensory Studies, 2020, 35, e12602.	0.8	42

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37	Probiotic Prato cheese attenuates cigarette smoke-induced injuries in mice. <i>Food Research International</i> , 2019, 123, 697-703.	2.9	40
38	Microalgae as source of functional ingredients in new-generation foods: challenges, technological effects, biological activity, and regulatory issues. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4929-4950.	5.4	40
39	Guava flavored whey-beverage processed by cold plasma: Physical characteristics, thermal behavior and microstructure. <i>Food Research International</i> , 2019, 119, 564-570.	2.9	39
40	Dulce de leche submitted to ohmic heating treatment: Consumer sensory profile using preferred attribute elicitation (PAE) and temporal check-all-that-apply (TCATA). <i>Food Research International</i> , 2020, 134, 109217.	2.9	38
41	Fermented whey dairy beverage offers protection against <i>Salmonella enterica</i> ssp. <i>enterica</i> serovar Typhimurium infection in mice. <i>Journal of Dairy Science</i> , 2019, 102, 6756-6765.	1.4	37
42	Dairy products with prebiotics: An overview of the health benefits, technological and sensory properties. <i>International Dairy Journal</i> , 2021, 117, 105009.	1.5	36
43	Differential scanning calorimetry coupled with machine learning technique: An effective approach to determine the milk authenticity. <i>Food Control</i> , 2021, 121, 107585.	2.8	35
44	Microalgae in the meat processing chain: feed for animal production or source of techno-functional ingredients. <i>Current Opinion in Food Science</i> , 2021, 37, 125-134.	4.1	35
45	Ohmic heating as a method of obtaining paraprobiotics: Impacts on cell structure and viability by flow cytometry. <i>Food Research International</i> , 2021, 140, 110061.	2.9	35
46	Synbiotic sheep milk ice cream reduces chemically induced mouse colon carcinogenesis. <i>Journal of Dairy Science</i> , 2021, 104, 7406-7414.	1.4	34
47	Probiotic dairy foods and postprandial glycemia: A mini-review. <i>Trends in Food Science and Technology</i> , 2020, 101, 165-171.	7.8	34
48	The future of functional food: Emerging technologies application on prebiotics, probiotics and postbiotics. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2560-2586.	5.9	33
49	Passion fruit-flavored ice cream processed with water-soluble extract of rice by-product: What is the impact of the addition of different prebiotic components?. <i>LWT - Food Science and Technology</i> , 2020, 128, 109472.	2.5	32
50	Microencapsulation of <i>Lactobacillus acidophilus</i> La-05 and incorporation in vegan milks: Physicochemical characteristics and survival during storage, exposure to stress conditions, and simulated gastrointestinal digestion. <i>Food Research International</i> , 2020, 135, 109295.	2.9	30
51	Effect of <i>Lactobacillus rhamnosus</i> on growth of <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> in a probiotic Minas Frescal cheese. <i>Food Microbiology</i> , 2020, 92, 103557.	2.1	30
52	Antiproliferative and apoptotic effects of probiotic whey dairy beverages in human prostate cell lines. <i>Food Research International</i> , 2020, 137, 109450.	2.9	30
53	Functional meat products: Trends in pro-, pre-, syn-, para- and post-biotic use. <i>Food Research International</i> , 2022, 154, 111035.	2.9	30
54	Effect of starter culture and inulin addition on microbial viability, texture, and chemical characteristics of whole or skim milk Kefir. <i>Food Science and Technology</i> , 2012, 32, 580-865.	0.8	29

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55	Freshwater microalgae biomasses exert a prebiotic effect on human colonic microbiota. <i>Algal Research</i> , 2021, 60, 102547.	2.4	29
56	Physical hazards in dairy products: Incidence in a consumer complaint website in Brazil. <i>Food Control</i> , 2018, 86, 66-70.	2.8	28
57	Exploration of gender differences in bottled mineral water consumption: A projective study of consumer's perception in Brazil. <i>Journal of Sensory Studies</i> , 2018, 33, e12434.	0.8	28
58	Paraprobiotic obtained by ohmic heating added in whey-grape juice drink is effective to control postprandial glycemia in healthy adults. <i>Food Research International</i> , 2021, 140, 109905.	2.9	28
59	Effects of microwave heating on the chemical composition and bioactivity of orange juice-milk beverages. <i>Food Chemistry</i> , 2021, 345, 128746.	4.2	28
60	Cheese whey exploitation in Brazil: a questionnaire survey. <i>Food Science and Technology</i> , 2019, 39, 788-791.	0.8	28
61	Benefits of thermosonication in orange juice whey drink processing. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 75, 102876.	2.7	28
62	Changes of probiotic fermented drink obtained from soy and rice byproducts during cold storage. <i>LWT - Food Science and Technology</i> , 2017, 78, 23-30.	2.5	26
63	Protective effects of Î²-glucan extracted from spent brewer yeast during freeze-drying, storage and exposure to simulated gastrointestinal conditions of probiotic lactobacilli. <i>LWT - Food Science and Technology</i> , 2019, 116, 108496.	2.5	26
64	Impact assessment of different electric fields on the quality parameters of blueberry flavored dairy desserts processed by Ohmic Heating. <i>Food Research International</i> , 2020, 134, 109235.	2.9	26
65	Implementation of Sustainable Development Goals in the dairy sector: Perspectives on the use of agro-industrial side-streams to design functional foods. <i>Trends in Food Science and Technology</i> , 2022, 124, 128-139.	7.8	26
66	Chemical, sensory, and functional properties of whey-based popsicles manufactured with watermelon juice concentrated at different temperatures. <i>Food Chemistry</i> , 2018, 255, 58-66.	4.2	25
67	Exploiting the use of agro-industrial residues from fruit and vegetables as alternative microalgae culture medium. <i>Food Research International</i> , 2020, 137, 109722.	2.9	25
68	The free listing task for describing the sensory profiling of dairy foods: A case study with microfiltered goat whey orange juice beverage. <i>Journal of Sensory Studies</i> , 2020, 35, e12594.	0.8	25
69	Probiotic ice cream: A literature overview of the technological and sensory aspects and health properties. <i>International Journal of Dairy Technology</i> , 2022, 75, 59-76.	1.3	25
70	Sodium reduction and flavor enhancers addition: is there an impact on the availability of minerals from probiotic Prato cheese?. <i>LWT - Food Science and Technology</i> , 2018, 93, 287-292.	2.5	24
71	Detection of formaldehyde in raw milk by time domain nuclear magnetic resonance and chemometrics. <i>Food Control</i> , 2020, 110, 107006.	2.8	24
72	Consumer acceptance and sensory drivers of liking of Minas Frescal Minas cheese manufactured using milk subjected to ohmic heating: Performance of machine learning methods. <i>LWT - Food Science and Technology</i> , 2020, 126, 109342.	2.5	24

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73	Nuclear magnetic resonance as an analytical tool for monitoring the quality and authenticity of dairy foods. <i>Trends in Food Science and Technology</i> , 2021, 108, 84-91.	7.8	24
74	Consumer innovativeness and perception about innovative processing technologies: A case study with sliced Prato cheese processed by ultraviolet radiation. <i>International Journal of Dairy Technology</i> , 2021, 74, 768-777.	1.3	24
75	Physicochemical Stability, Antioxidant Activity, and Acceptance of Beet and Orange Mixed Juice During Refrigerated Storage. <i>Beverages</i> , 2017, 3, 36.	1.3	23
76	An intra-cultural investigation in Brazil using Coalho cheese and preferred attribute elicitation. <i>Journal of Sensory Studies</i> , 2020, 35, e12543.	0.8	23
77	The combined effect of essential oils and emerging technologies on food safety and quality. <i>LWT - Food Science and Technology</i> , 2021, 147, 111593.	2.5	23
78	Dairy foods and novel thermal and non-thermal processing: A bibliometric analysis. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 76, 102934.	2.7	23
79	Emerging technologies in food processing: impacts on sensory characteristics and consumer perception. <i>Current Opinion in Food Science</i> , 2022, 47, 100892.	4.1	23
80	Beet and orange mixed juices added with <i>Lactobacillus acidophilus</i> . <i>Nutrition and Food Science</i> , 2018, 48, 76-87.	0.4	22
81	Are consumers willing to pay for a product processed by emerging technologies? The case of chocolate milk drink processed by cold plasma. <i>LWT - Food Science and Technology</i> , 2021, 138, 110772.	2.5	22
82	Advantages of using ohmic heating in Dulce de Leche manufacturing. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102475.	2.7	21
83	Impact of cold plasma on the techno-functional and sensory properties of whey dairy beverage added with xylooligosaccharide. <i>Food Research International</i> , 2021, 142, 110232.	2.9	20
84	Spreadable goat Ricotta cheese added with <i>Lactobacillus acidophilus</i> La-05: Can microencapsulation improve the probiotic survival and the quality parameters?. <i>Food Chemistry</i> , 2021, 346, 128769.	4.2	20
85	Technological benefits of using inulin and xylooligosaccharide in dulce de leche. <i>Food Hydrocolloids</i> , 2021, 110, 106158.	5.6	19
86	Ohmic heating processing of milk for probiotic fermented milk production: Survival kinetics of <i>Listeria monocytogenes</i> as contaminant post-fermentation, bioactive compounds retention and sensory acceptance. <i>International Journal of Food Microbiology</i> , 2021, 348, 109204.	2.1	19
87	Ohmic heating increases inactivation and morphological changes of <i>Salmonella</i> sp. and the formation of bioactive compounds in infant formula. <i>Food Microbiology</i> , 2021, 97, 103737.	2.1	19
88	Stingless bee honey: An overview of health benefits and main market challenges. <i>Journal of Food Biochemistry</i> , 2022, 46, e13883.	1.2	19
89	Sensory Evaluation: Sensory Rating and Scoring Methods. , 2016, , 744-749.		18
90	Gluten-free bread: effect of soy and corn co-products on the quality parameters. <i>European Food Research and Technology</i> , 2019, 245, 1365-1376.	1.6	18

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91	Understanding the potential of fruits, flowers, and ethnic beverages as valuable sources of techno-functional and probiotics strains: Current scenario and main challenges. Trends in Food Science and Technology, 2021, 114, 25-59.	7.8	18
92	A large survey of the fatty acid profile and gross composition of Brazilian artisanal cheeses. Journal of Food Composition and Analysis, 2021, 101, 103955.	1.9	18
93	What to expect from different drugs used in the treatment of COVID-19: A study on applications and in vivo and in vitro results. European Journal of Pharmacology, 2020, 887, 173467.	1.7	16
94	Sheep milk kefir sweetened with different sugars: Sensory acceptance and consumer emotion profiling. Journal of Dairy Science, 2021, 104, 295-300.	1.4	16
95	Impact of the addition of <i>Lactobacillus casei</i> and oligofructose on the quality parameters of orange juice and hibiscus tea mixed beverage. Journal of Food Processing and Preservation, 2019, 43, e14249.	0.9	15
96	Exploring social media data to understand consumers' perception of eggs: A multilingual study using Twitter. Journal of Sensory Studies, 2020, 35, e12607.	0.8	15
97	Live and ultrasound-inactivated <i>Lactobacillus casei</i> modulate the intestinal microbiota and improve biochemical and cardiovascular parameters in male rats fed a high-fat diet. Food and Function, 2021, 12, 5287-5300.	2.1	15
98	Health benefits and technological effects of <i>Lactobacillus casei</i> -01: An overview of the scientific literature. Trends in Food Science and Technology, 2021, 114, 722-737.	7.8	15
99	Prebiotics in non-dairy products: Technological and physiological functionality, challenges, and perspectives. Food Bioscience, 2022, 46, 101585.	2.0	15
100	Continuous fractionation of whey protein isolates by using supercritical carbon dioxide. Journal of CO2 Utilization, 2019, 30, 112-122.	3.3	14
101	Fruit Juices as Probiotic Foods. , 2019, , 483-513.		14
102	Are ohmic heating-treated whey dairy beverages an innovation? Insights of the Q methodology. LWT - Food Science and Technology, 2020, 134, 110052.	2.5	14
103	Ohmic heating does not influence the biochemical properties of Minas Frescal cheese but decreases uric acid levels in healthy Wistar rats. Journal of Dairy Science, 2020, 103, 4929-4934.	1.4	14
104	Biotransformation of the Brazilian Caatinga fruit-derived phenolics by <i>Lactobacillus acidophilus</i> La-5 and <i>Lactobacillus casei</i> 01 impacts bioaccessibility and antioxidant activity. Food Research International, 2021, 146, 110435.	2.9	14
105	Prebiotic frozen dessert processed with water-soluble extract of rice byproduct: Vegan and nonvegan consumers perception using preferred attribute elicitation methodology and acceptance. Journal of Food Science, 2021, 86, 523-530.	1.5	14
106	Yogurt and whey beverages available in Brazilian market: Mineral and trace contents, daily intake and statistical differentiation. Food Research International, 2019, 119, 709-714.	2.9	13
107	Nutritional, rheological and sensory properties of butter processed with different mixtures of cow and sheep milk cream. Food Bioscience, 2022, 46, 101564.	2.0	13
108	Prebiotic green tea beverage added inclusion complexes of catechin and β -cyclodextrin: Physicochemical characteristics during storage. LWT - Food Science and Technology, 2017, 85, 212-217.	2.5	12

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109	Edible whey protein films and coatings added with prebiotic ingredients. , 2020, , 177-193.		12
110	Probiotic fermented milks: Children's emotional responses using a product-specific emoji list. Food Research International, 2021, 143, 110269.	2.9	12
111	Influence of different levels of ethnocentrism of the Brazilian consumer on the choice of dulce de leche from different countries of origin. Food Research International, 2021, 148, 110624.	2.9	12
112	Is there an impact of the dairy matrix on the survival of <i>Lactobacillus casei</i> during shelf life and simulated gastrointestinal conditions?. Journal of the Science of Food and Agriculture, 2020, 100, 32-37.	1.7	11
113	<i>Pilosocereus gounellei</i> (xique-xique) jam is source of fibers and mineral and improves the nutritional value and the technological properties of goat milk yogurt. LWT - Food Science and Technology, 2021, 139, 110512.	2.5	11
114	Increasing saltiness perception and keeping quality properties of low salt bread using inhomogeneous salt distribution achieved with salt agglomerated by waxy starch. LWT - Food Science and Technology, 2021, 146, 111451.	2.5	11
115	Story Completion technique: A useful methodology to evaluate the risk perception of consumers from different regions of Brazil about cheeses sold at open markets. Journal of Sensory Studies, 2021, 36, e12702.	0.8	11
116	Physicochemical characteristics and sensory acceptance of a mixed beverage based on organic apple juice and cardamom tea (<i>Elettaria cardamomum</i>) with allegation of functional properties. Food Science and Technology, 2020, 40, 669-676.	0.8	11
117	Effect of adding inulin as a partial substitute for corn oil on the physicochemical and microbiological characteristics during processing of dry-fermented chicken sausage. Journal of Food Processing and Preservation, 2017, 41, e13166.	0.9	10
118	Effect of carbonation and probiotic addition on the physicochemical, microbiological and sensory characteristics of whey dairy beverage. Journal of Dairy Research, 2020, 87, 255-258.	0.7	10
119	Can sucrose-substitutes increase the antagonistic activity against foodborne pathogens, and improve the technological and functional properties of sheep milk kefir?. Food Chemistry, 2021, 351, 129290.	4.2	10
120	Potentially synbiotic fermented beverages processed with water-soluble extract of Baru almond. Food Bioscience, 2021, 42, 101200.	2.0	10
121	Microencapsulation with spray-chilling as an innovative strategy for probiotic low sodium requeijão cremoso processed cheese processing. Food Bioscience, 2022, 46, 101517.	2.0	10
122	Ohmic heating technology in dulce de leche: Physical and thermal profile, microstructure, and modeling of crystal size growth. Food and Bioproducts Processing, 2020, 124, 278-286.	1.8	9
123	How buyer-focused projective techniques can help to gain insights into consumer perceptions about different types of eggs. Food Research International, 2021, 144, 110320.	2.9	9
124	Psychrotrophic bacteria in Brazilian organic dairy products: identification, production of deteriorating enzymes and biofilm formation. Food Science and Technology, 2021, 41, 799-806.	0.8	9
125	Traceability: Perception and attitudes of artisanal cheese producers in Brazil. Journal of Dairy Science, 2020, 103, 4874-4879.	1.4	9
126	<i>Spirulina platensis</i> biomass enhances the proliferation rate of <i>Lactobacillus acidophilus</i> 5 (La-5) and combined with La-5 impact the gut microbiota of medium-age healthy individuals through an in vitro gut microbiome model. Food Research International, 2022, 154, 110880.	2.9	9

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127	Survival during long-term storage, membrane integrity, and ultrastructural aspects of <i>Lactobacillus acidophilus</i> 05 and <i>Lactocaseibacillus casei</i> 01 freeze-dried with freshwater microalgae biomasses. <i>Food Research International</i> , 2022, 159, 111620.	2.9	9
128	Probiotic Greek yogurt: effect of the addition of prebiotic fat substitutes on the physicochemical characteristics, probiotic survival, and sensory acceptance. <i>Journal of Dairy Research</i> , 2021, 88, 98-104.	0.7	8
129	Effect of probiotic Minas Frescal cheese on the volatile compound and metabolic profiles assessed by nuclear magnetic resonance spectroscopy and chemometric tools. <i>Journal of Dairy Science</i> , 2021, 104, 5133-5140.	1.4	8
130	Statistical approaches to determine emotional drivers and improve the acceptability of prebiotic whey soursop beverage processed by ultrasound. <i>Journal of Sensory Studies</i> , 2022, 37, .	0.8	8
131	logurte probi3tico com frutanos tipo inulina de diferentes graus de polimeriza3o: caracter3sticas f3sico-qu3micas e microbiol3gicas e estabilidade ao armazenamento. <i>Semina:Ciencias Agrarias</i> , 2012, 33, 1059-1070.	0.1	7
132	Evaluation of the effects of pressurized solvents and extraction process parameters on seed oil extraction in <i>Pachira aquatica</i> . <i>Journal of Supercritical Fluids</i> , 2020, 161, 104823.	1.6	7
133	Using Twitter as source of information for dietary market research: a study on veganism and plant-based diets. <i>International Journal of Food Science and Technology</i> , 2021, 56, 61-68.	1.3	7
134	Probiotic non-dairy frozen dessert: Technological and sensory aspects and industrial challenges. <i>Trends in Food Science and Technology</i> , 2021, 107, 381-388.	7.8	7
135	Donkey milk and fermented donkey milk: are there differences in the nutritional value and physicochemical characteristics?. <i>LWT - Food Science and Technology</i> , 2021, 144, 111239.	2.5	7
136	Metabolic profiling of probiotic low-sodium prato cheese with flavour enhancers: Usefulness of NMR spectroscopy and chemometric tools. <i>International Dairy Journal</i> , 2021, 119, 104992.	1.5	7
137	<i>Lactocaseibacillus casei</i> 01 improves the sensory characteristics in goat milk yogurt added with xique-xique (<i>Pilosocereus gounellei</i>) jam through changes in volatiles concentration. <i>LWT - Food Science and Technology</i> , 2022, 154, 112598.	2.5	7
138	How microwave technology is perceived? A food safety cross-cultural study between Brazil and Portugal. <i>Food Control</i> , 2022, 134, 108763.	2.8	7
139	The impact of packaging design on the perceived quality of honey by Brazilian consumers. <i>Food Research International</i> , 2022, 151, 110887.	2.9	7
140	In vivo functional and health benefits of a prebiotic soursop whey beverage processed by high-intensity ultrasound: Study with healthy Wistar rats. <i>Food Chemistry</i> , 2022, 380, 132193.	4.2	7
141	ASPECTOS FUNCIONAIS, DE SA3DE E TECNOL3GICOS DE FRUTANOS TIPO INULINA. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2012, 30, .	0.2	6
142	Cassava Bagasse as a Substrate to Produce Cyclodextrins. <i>Starch/Staerke</i> , 2018, 70, 1800073.	1.1	6
143	Brazilian infant dairy foods: mineral content and daily intake contribution. <i>British Food Journal</i> , 2018, 120, 2454-2465.	1.6	6
144	Traceability: Perceptions and attitudes of Brazilian non-bovine dairy processors. <i>Food Control</i> , 2020, 111, 107060.	2.8	6

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145	Kefir with artificial and natural dyes: Assessment of consumer knowledge, attitude, and emotional profile using emojis. <i>Journal of Sensory Studies</i> , 2022, 37, .	0.8	6
146	Positive effects of thermosonication in Jamun fruit dairy dessert processing. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 106040.	3.8	6
147	Effect of the addition of guava, apple, mango, or banana on the physical, chemical and microbiological characteristics and on the acceptance of Minas Frescal cheese during cold storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13296.	0.9	5
148	Replacing Emulsifier in a Prebiotic Ice Cream: Physical and Chemical Evaluation and Acceptance. <i>Journal of Culinary Science and Technology</i> , 2018, 16, 76-87.	0.6	5
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