

Tatiana Colombo Pimentel

List of Publications by Citations

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164
papers

2,854
citations

30
h-index

47
g-index

188
ext. papers

4,038
ext. citations

5.8
avg. IF

5.58
L-index

#	Paper	IF	Citations
164	Sheep Milk: Physicochemical Characteristics and Relevance for Functional Food Development. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 247-262	16.4	167
163	Treatment and utilization of dairy industrial waste: A review. <i>Trends in Food Science and Technology</i> , 2019 , 88, 361-372	15.3	165
162	Cold plasma processing of milk and dairy products. <i>Trends in Food Science and Technology</i> , 2018 , 74, 56-68	15.3	118
161	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	4	92
160	Probiotic Minas Frescal cheese added with <i>L. casei</i> 01: 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	5.1	87
159	Developing a synbiotic fermented milk using probiotic bacteria and organic green banana flour. <i>Journal of Functional Foods</i> , 2017 , 38, 242-250	5.1	86
158	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	5.4	74
157	High-intensity ultrasound: A novel technology for the development of probiotic and prebiotic dairy products. <i>Ultrasonics Sonochemistry</i> , 2019 , 57, 12-21	8.9	71
156	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	4	67
155	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	16.4	67
154	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, 6233-41	4	60
153	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	5.4	60
152	The xylooligosaccharide addition and sodium reduction in requeijão cremoso processed cheese. <i>Food Research International</i> , 2018 , 107, 137-147	7	58
151	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, 501-6	6.4	57
150	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	15.3	56
149	Reformulating Minas Frescal cheese using consumers' perceptions: Insights from intensity scales and check-all-that-apply questionnaires. <i>Journal of Dairy Science</i> , 2017 , 100, 6111-6124	4	47
148	Postprandial glycemia in healthy subjects: Which probiotic dairy food is more adequate?. <i>Journal of Dairy Science</i> , 2020 , 103, 1110-1119	4	46

147	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. <i>International Journal of Dairy Technology</i> , 2012 , 65, 104-110	3.7	42
146	Probiotic clarified apple juice with oligofructose or sucralose as sugar substitutes: Sensory profile and acceptability. <i>LWT - Food Science and Technology</i> , 2015 , 62, 838-846	5.4	41
145	Manufacture of Requeijão cremoso processed cheese with galactooligosaccharide. <i>Carbohydrate Polymers</i> , 2017 , 174, 869-875	10.3	41
144	Impact of prebiotics on the rheological characteristics and volatile compounds of Greek yogurt. <i>LWT - Food Science and Technology</i> , 2019 , 105, 371-376	5.4	40
143	Processing chocolate milk drink by low-pressure cold plasma technology. <i>Food Chemistry</i> , 2019 , 278, 276-283	8.5	40
142	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	8.5	40
141	Yoghurt added with <i>Lactobacillus casei</i> and sweetened with natural sweeteners and/or prebiotics: Implications on quality parameters and probiotic survival. <i>International Dairy Journal</i> , 2019 , 97, 139-148	3.5	39
140	Brazilian Artisanal Cheeses: An Overview of their Characteristics, Main Types and Regulatory Aspects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 1636-1657	16.4	35
139	The addition of xyloligoosaccharide in strawberry-flavored whey beverage. <i>LWT - Food Science and Technology</i> , 2019 , 109, 118-122	5.4	35
138	Assessing consumer expectations about pizza: A study on celiac and non-celiac individuals using the word association technique. <i>Food Research International</i> , 2017 , 94, 1-5	7	34
137	Chocolate milk drink processed by cold plasma technology: Physical characteristics, thermal behavior and microstructure. <i>LWT - Food Science and Technology</i> , 2019 , 102, 324-329	5.4	34
136	Orange juice added with <i>L. casei</i> : is there an impact of the probiotic addition methodology on the quality parameters?. <i>LWT - Food Science and Technology</i> , 2019 , 106, 186-193	5.4	31
135	Possibilities for using ohmic heating in Minas Frescal cheese production. <i>Food Research International</i> , 2020 , 131, 109027	7	30
134	Probiotic Prato cheese attenuates cigarette smoke-induced injuries in mice. <i>Food Research International</i> , 2019 , 123, 697-703	7	28
133	Brazilian cheeses: A survey covering physicochemical characteristics, mineral content, Fatty acid profile and volatile compounds. <i>Food Research International</i> , 2018 , 108, 18-26	7	28
132	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	4	27
131	Guava flavored whey-beverage processed by cold plasma: Physical characteristics, thermal behavior and microstructure. <i>Food Research International</i> , 2019 , 119, 564-570	7	27
130	Vegan probiotic products: A modern tendency or the newest challenge in functional foods. <i>Food Research International</i> , 2021 , 140, 110033	7	27

129	Dairy foods and positive impact on the consumer's health. <i>Advances in Food and Nutrition Research</i> , 2019 , 89, 95-164	6	26
128	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	2.2	23
127	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	5.4	22
126	Probiotic dairy foods and postprandial glycemia: A mini-review. <i>Trends in Food Science and Technology</i> , 2020 , 101, 165-171	15.3	22
125	Physical hazards in dairy products: Incidence in a consumer complaint website in Brazil. <i>Food Control</i> , 2018 , 86, 66-70	6.2	22
124	Whey protein films added with galactooligosaccharide and xylooligosaccharide. <i>Food Hydrocolloids</i> , 2020 , 104, 105755	10.6	21
123	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	8.5	21
122	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	2	20
121	Preferred attribute elicitation methodology compared to conventional descriptive analysis: A study using probiotic yogurt sweetened with xylitol and added with prebiotic components. <i>Journal of Sensory Studies</i> , 2020 , 35, e12602	2.2	20
120	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	7	19
119	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	7	18
118	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	5.4	16
117	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> , 2021 , 1-22	11.5	16
116	Cheese whey exploitation in Brazil: a questionnaire survey. <i>Food Science and Technology</i> , 2019 , 39, 788-791		15
115	An intra-cultural investigation in Brazil using Coalho cheese and preferred attribute elicitation. <i>Journal of Sensory Studies</i> , 2020 , 35, e12543	2.2	15
114	Detection of formaldehyde in raw milk by time domain nuclear magnetic resonance and chemometrics. <i>Food Control</i> , 2020 , 110, 107006	6.2	15
113	Differential scanning calorimetry coupled with machine learning technique: An effective approach to determine the milk authenticity. <i>Food Control</i> , 2021 , 121, 107585	6.2	15
112	Postbiotics - when simplification fails to clarify. <i>Nature Reviews Gastroenterology and Hepatology</i> , 2021 , 18, 825-826	24.2	15

111	Antiproliferative and apoptotic effects of probiotic whey dairy beverages in human prostate cell lines. <i>Food Research International</i> , 2020 , 137, 109450	7	13
110	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	7	13
109	Protective effects of β-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	5.4	12
108	Beet and orange mixed juices added with <i>Lactobacillus acidophilus</i> . <i>Nutrition and Food Science</i> , 2018 , 48, 76-87	1.5	12
107	What to expect from different drugs used in the treatment of COVID-19: A study on applications and in vivo and in vitro results. <i>European Journal of Pharmacology</i> , 2020 , 887, 173467	5.3	12
106	Effects of microwave heating on the chemical composition and bioactivity of orange juice-milk beverages. <i>Food Chemistry</i> , 2021 , 345, 128746	8.5	12
105	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	9.8	12
104	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	7	12
103	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	6	11
102	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	5.4	11
101	Physicochemical Stability, Antioxidant Activity, and Acceptance of Beet and Orange Mixed Juice During Refrigerated Storage. <i>Beverages</i> , 2017 , 3, 36	3.4	11
100	Exploiting the use of agro-industrial residues from fruit and vegetables as alternative microalgae culture medium. <i>Food Research International</i> , 2020 , 137, 109722	7	11
99	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	8.5	11
98	Continuous fractionation of whey protein isolates by using supercritical carbon dioxide. <i>Journal of CO2 Utilization</i> , 2019 , 30, 112-122	7.6	10
97	Advantages of using ohmic heating in Dulce de Leche manufacturing. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 65, 102475	6.8	10
96	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	5.4	10
95	Prebiotic green tea beverage added inclusion complexes of catechin and β-cyclodextrin: Physicochemical characteristics during storage. <i>LWT - Food Science and Technology</i> , 2017 , 85, 212-217	5.4	9
94	Sensory Evaluation: Sensory Rating and Scoring Methods 2016 , 744-749		9

93	The combined effect of essential oils and emerging technologies on food safety and quality. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111593	5.4	9
92	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	2.2	8
91	Dairy products with prebiotics: An overview of the health benefits, technological and sensory properties. <i>International Dairy Journal</i> , 2021 , 117, 105009	3.5	8
90	Is there an impact of the dairy matrix on the survival of <i>Lactobacillus casei</i> Lc-1 during shelf life and simulated gastrointestinal conditions?. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 32-37	4.3	8
89	Technological benefits of using inulin and xylooligosaccharide in dulce de leche. <i>Food Hydrocolloids</i> , 2021 , 110, 106158	10.6	8
88	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	7	8
87	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	3.4	7
86	Freshwater microalgae biomasses exert a prebiotic effect on human colonic microbiota. <i>Algal Research</i> , 2021 , 60, 102547	5	7
85	Yogurt and whey beverages available in Brazilian market: Mineral and trace contents, daily intake and statistical differentiation. <i>Food Research International</i> , 2019 , 119, 709-714	7	7
84	<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. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110512	5.4	7
83	Effect of adding inulin as a partial substitute for corn oil on the physicochemical and microbiological characteristics during processing of dry-fermented chicken sausage. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13166	2.1	6
82	Fruit Juices as Probiotic Foods 2019 , 483-513		6
81	Impact of the addition of <i>Lactobacillus casei</i> and oligofructose on the quality parameters of orange juice and hibiscus tea mixed beverage. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14249	2.1	6
80	iogurte probiótico com frutanos tipo inulina de diferentes graus de polimerização: características físico-químicas e microbiológicas e estabilidade ao armazenamento. <i>Semina: Ciências Agrárias</i> , 2012 , 33, 1059-1070	0.6	6
79	Are ohmic heating-treated whey dairy beverages an innovation? Insights of the Q methodology. <i>LWT - Food Science and Technology</i> , 2020 , 134, 110052	5.4	6
78	Ohmic heating does not influence the biochemical properties of Minas Frescal cheese but decreases uric acid levels in healthy Wistar rats. <i>Journal of Dairy Science</i> , 2020 , 103, 4929-4934	4	6
77	Exploring social media data to understand consumers' perception of eggs: A multilingual study using Twitter. <i>Journal of Sensory Studies</i> , 2020 , 35, e12607	2.2	6
76	Increasing saltiness perception and keeping quality properties of low salt bread using inhomogeneous salt distribution achieved with salt agglomerated by waxy starch. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111451	5.4	6

75	Sheep milk kefir sweetened with different sugars: Sensory acceptance and consumer emotion profiling. <i>Journal of Dairy Science</i> , 2021 , 104, 295-300	4	6
74	Functional meat products: Trends in pro-, pre-, syn-, para- and post-biotic use.. <i>Food Research International</i> , 2022 , 154, 111035	7	6
73	Cassava Bagasse as a Substrate to Produce Cyclodextrins. <i>Starch/Staerke</i> , 2018 , 70, 1800073	2.3	5
72	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	5.4	5
71	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	15.3	5
70	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> ,	3.7	5
69	Understanding the potential of fruits, flowers, and ethnic beverages as valuable sources of techno-functional and probiotics strains: Current scenario and main challenges. <i>Trends in Food Science and Technology</i> , 2021 , 114, 25-59	15.3	5
68	Prebiotic frozen dessert processed with water-soluble extract of rice byproduct: Vegan and nonvegan consumers perception using preferred attribute elicitation methodology and acceptance. <i>Journal of Food Science</i> , 2021 , 86, 523-530	3.4	5
67	Edible whey protein films and coatings added with prebiotic ingredients 2020 , 177-193		4
66	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	4.2	4
65	Brazilian infant dairy foods: mineral content and daily intake contribution. <i>British Food Journal</i> , 2018 , 120, 2454-2465	2.8	4
64	Dairy foods and novel thermal and non-thermal processing: A bibliometric analysis. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 76, 102934	6.8	4
63	Benefits of thermosonication in orange juice whey drink processing. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 75, 102876	6.8	4
62	Traceability: Perception and attitudes of artisanal cheese producers in Brazil. <i>Journal of Dairy Science</i> , 2020 , 103, 4874-4879	4	4
61	Accelerating ripening of Iranian white brined cheeses using liposome-encapsulated and free proteinases. <i>Biointerface Research in Applied Chemistry</i> , 2020 , 10, 4966-4971	2.8	4
60	Ohmic heating technology in dulce de leche: Physical and thermal profile, microstructure, and modeling of crystal size growth. <i>Food and Bioproducts Processing</i> , 2020 , 124, 278-286	4.9	4
59	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	7	4
58	Probiotic fermented milks: Children's emotional responses using a product-specific emoji list. <i>Food Research International</i> , 2021 , 143, 110269	7	4

57	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	5.8	4
56	Synbiotic sheep milk ice cream reduces chemically induced mouse colon carcinogenesis. <i>Journal of Dairy Science</i> , 2021 , 104, 7406-7414	4	4
55	Can sucrose-substitutes increase the antagonistic activity against foodborne pathogens, and improve the technological and functional properties of sheep milk kefir?. <i>Food Chemistry</i> , 2021 , 351, 129290	8.5	4
54	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	6	4
53	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	2.1	3
52	Effect of carbonation and probiotic addition on the physicochemical, microbiological and sensory characteristics of whey dairy beverage. <i>Journal of Dairy Research</i> , 2020 , 87, 255-258	1.6	3
51	White grape juice added with <i>Lactobacillus paracasei</i> ssp. probiotic culture. <i>Nutrition and Food Science</i> , 2018 , 48, 631-641	1.5	3
50	ASPECTOS FUNCIONAIS, DE SAÍDE E TECNOLÓGICOS DE FRUTANOS TIPO INULINA. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2012 , 30,	0.5	3
49	AVALIAÇÃO DA COMPOSIÇÃO QUÍMICA EM QUEIJO PARMESÃO COMERCIALIZADO EM PARANAÍ. <i>Revista Do Instituto De Laticínios Cândido Tostes</i> , 2015 , 70, 185	3	3
48	Probiotic ice cream: A literature overview of the technological and sensory aspects and health properties. <i>International Journal of Dairy Technology</i> ,	3.7	3
47	How buyer-focused projective techniques can help to gain insights into consumer perceptions about different types of eggs. <i>Food Research International</i> , 2021 , 144, 110320	7	3
46	Probiotic Food Development: An Updated Review Based on Technological Advancement 2019 , 422-428		3
45	Live and ultrasound-inactivated modulate the intestinal microbiota and improve biochemical and cardiovascular parameters in male rats fed a high-fat diet. <i>Food and Function</i> , 2021 , 12, 5287-5300	6.1	3
44	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	0.8	3
43	A large survey of the fatty acid profile and gross composition of Brazilian artisanal cheeses. <i>Journal of Food Composition and Analysis</i> , 2021 , 101, 103955	4.1	3
42	Psychrotrophic bacteria in Brazilian organic dairy products: identification, production of deteriorating enzymes and biofilm formation. <i>Food Science and Technology</i> , 2021 , 41, 799-806	2	3
41	Influence of different levels of ethnocentrism of the Brazilian consumer on the choice of dulce de leche from different countries of origin. <i>Food Research International</i> , 2021 , 148, 110624	7	3
40	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	15.3	3

39	Charcoal-barbecued Coalho cheese: An investigation on the formation and ingestion of polycyclic aromatic hydrocarbons. <i>LWT - Food Science and Technology</i> , 2020 , 124, 109186	5.4	2
38	Bottled mineral water: classic and temporal descriptive sensory analysis associated with liking. <i>British Food Journal</i> , 2018 , 120, 1547-1560	2.8	2
37	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	8.5	2
36	Minas Frescal Cheese as a Probiotic Carrier. <i>Reference Series in Phytochemistry</i> , 2018 , 1-32	0.7	2
35	Cereal bar with cassava bagasse: chemical composition and sensory acceptance. <i>Brazilian Journal of Food Research</i> , 2016 , 7, 42	0	2
34	Traceability: Perceptions and attitudes of Brazilian non-bovine dairy processors. <i>Food Control</i> , 2020 , 111, 107060	6.2	2
33	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	5.4	2
32	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	3.8	2
31	Probiotic non-dairy frozen dessert: Technological and sensory aspects and industrial challenges. <i>Trends in Food Science and Technology</i> , 2021 , 107, 381-388	15.3	2
30	Cold Plasma 2021 , 109-135		2
29	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	3.5	2
28	Health benefits and technological effects of Lacticaseibacillus casei-01: An overview of the scientific literature. <i>Trends in Food Science and Technology</i> , 2021 , 114, 722-737	15.3	2
27	Biotransformation of the Brazilian Caatinga fruit-derived phenolics by Lactobacillus acidophilus La-5 and Lacticaseibacillus casei 01 impacts bioaccessibility and antioxidant activity. <i>Food Research International</i> , 2021 , 146, 110435	7	2
26	Development of a Checklist for Assessing Good Hygiene Practices of Fresh-Cut Fruits and Vegetables Using Focus Group Interviews. <i>Foodborne Pathogens and Disease</i> , 2018 , 15, 132-140	3.8	1
25	Nutritional, rheological and sensory properties of butter processed with different mixtures of cow and sheep milk cream. <i>Food Bioscience</i> , 2022 , 46, 101564	4.9	1
24	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. <i>Food Science and Technology</i> , 2020 , 40, 669-676	2	1
23	Aplicação do biopolímero de amido de cassava e amido de milho na conservação pós-colheita de guava. <i>Brazilian Journal of Development</i> , 2020 , 6, 6658-6680	0	1
22	Microencapsulation with spray-chilling as an innovative strategy for probiotic low sodium requeijão cremoso processed cheese processing. <i>Food Bioscience</i> , 2022 , 46, 101517	4.9	1

21	How microwave technology is perceived? A food safety cross-cultural study between Brazil and Portugal. <i>Food Control</i> , 2022 , 134, 108763	6.2	1
20	Food defense: Perceptions and attitudes of Brazilian dairy companies. <i>Journal of Dairy Science</i> , 2020 , 103, 8675-8682	4	1
19	Lactocaseibacillus casei 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> , 2021 , 112598	5.4	1
18	Minas Frescal Cheese as a Probiotic Carrier. <i>Reference Series in Phytochemistry</i> , 2019 , 1895-1926	0.7	1
17	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	4	1
16	Microbial Safety of Nonalcoholic Beverages 2020 , 187-221		1
15	Whey: generation, recovery, and use of a relevant by-product 2021 , 391-414		1
14	Cold atmospheric pressure plasma inactivation of dairy associated planktonic cells of <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> . <i>LWT - Food Science and Technology</i> , 2021 , 146, 111452	5.4	1
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12	Stingless bee honey: An overview of health benefits and main market challenges. <i>Journal of Food Biochemistry</i> , 2021 , e13883	3.3	1
11	<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. <i>Food Research International</i> , 2022 , 154, 110880	7	1
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8	Prebiotics in non-dairy products: Technological and physiological functionality, challenges, and perspectives. <i>Food Bioscience</i> , 2022 , 46, 101585	4.9	0
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5	Potentially synbiotic fermented beverages processed with water-soluble extract of Baru almond. <i>Food Bioscience</i> , 2021 , 42, 101200	4.9	0
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