

Tatiana Colombo Pimentel

List of Publications by Year in Descending Order

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Version: 2024-04-27

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	The impact of packaging design on the perceived quality of honey by Brazilian consumers.. <i>Food Research International</i> , 2022 , 151, 110887	7	0
163	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
162	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
161	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
160	Prebiotics in non-dairy products: Technological and physiological functionality, challenges, and perspectives. <i>Food Bioscience</i> , 2022 , 46, 101585	4.9	0
159	Benefits of thermosonication in orange juice whey drink processing. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 75, 102876	6.8	4
158	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
157	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
156	Prebiotics and Synbiotics in Functional Foods 2022 , 21-53		
155	Functional meat products: Trends in pro-, pre-, syn-, para- and post-biotic use.. <i>Food Research International</i> , 2022 , 154, 111035	7	6
154	Spirulina platensis biomass enhances the proliferation rate of Lactobacillus acidophilus 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
153	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
152	Positive effects of thermosonication in Jamun fruit dairy dessert processing. <i>Ultrasonics Sonochemistry</i> , 2022 , 86, 106040	8.9	0
151	Foods and supplements as probiotic delivery vehicles 2022 , 115-142		1
150	Freshwater microalgae biomasses exert a prebiotic effect on human colonic microbiota. <i>Algal Research</i> , 2021 , 60, 102547	5	7
149	Lactobacillus casei 01 improves the sensory characteristics in goat milk yogurt added with xique-xique (Pilosocereus gounellei) jam through changes in volatiles concentration. <i>LWT - Food Science and Technology</i> , 2021 , 112598	5.4	1
148	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

147	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
146	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
145	Probiotic fermented milks: Children's emotional responses using a product-specific emoji list. <i>Food Research International</i> , 2021 , 143, 110269	7	4
144	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
143	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
142	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
141	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
140	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
139	Synbiotic sheep milk ice cream reduces chemically induced mouse colon carcinogenesis. <i>Journal of Dairy Science</i> , 2021 , 104, 7406-7414	4	4
138	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
137	<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
136	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
135	Technological benefits of using inulin and xylooligosaccharide in dulce de leche. <i>Food Hydrocolloids</i> , 2021 , 110, 106158	10.6	8
134	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
133	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
132	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
131	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
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	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
128	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
127	Whey: generation, recovery, and use of a relevant by-product 2021 , 391-414		1
126	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
125	Cold Plasma 2021 , 109-135		2
124	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
123	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	1.6	0
122	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
121	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
120	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
119	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
118	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
117	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
116	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
115	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
114	Potentially synbiotic fermented beverages processed with water-soluble extract of Baru almond. <i>Food Bioscience</i> , 2021 , 42, 101200	4.9	0
113	Health benefits and technological effects of <i>Lactocaseibacillus casei</i> -01: An overview of the scientific literature. <i>Trends in Food Science and Technology</i> , 2021 , 114, 722-737	15.3	2
112	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

111	Biotransformation of the Brazilian Caatinga fruit-derived phenolics by <i>Lactobacillus acidophilus</i> La-5 and <i>Lactocaseibacillus casei</i> 01 impacts bioaccessibility and antioxidant activity. <i>Food Research International</i> , 2021 , 146, 110435	7	2
110	Stingless bee honey: An overview of health benefits and main market challenges. <i>Journal of Food Biochemistry</i> , 2021 , e13883	3.3	1
109	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
108	Postbiotics - when simplification fails to clarify. <i>Nature Reviews Gastroenterology and Hepatology</i> , 2021 , 18, 825-826	24.2	15
107	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
106	Impact of different modified atmosphere packaging on quality parameters and probiotic survival during storage of Minas Frescal cheese. <i>Food Bioscience</i> , 2021 , 43, 101338	4.9	0
105	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
104	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
103	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
102	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
101	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
100	Edible whey protein films and coatings added with prebiotic ingredients 2020 , 177-193		4
99	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
98	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
97	Antiproliferative and apoptotic effects of probiotic whey dairy beverages in human prostate cell lines. <i>Food Research International</i> , 2020 , 137, 109450	7	13
96	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
95	Whey protein films added with galactooligosaccharide and xylooligosaccharide. <i>Food Hydrocolloids</i> , 2020 , 104, 105755	10.6	21
94	Possibilities for using ohmic heating in Minas Frescal cheese production. <i>Food Research International</i> , 2020 , 131, 109027	7	30

93	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
92	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
91	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
90	Traceability: Perception and attitudes of artisanal cheese producers in Brazil. <i>Journal of Dairy Science</i> , 2020 , 103, 4874-4879	4	4
89	Food defense: Perceptions and attitudes of Brazilian dairy companies. <i>Journal of Dairy Science</i> , 2020 , 103, 8675-8682	4	1
88	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
87	Probiotic dairy foods and postprandial glycemia: A mini-review. <i>Trends in Food Science and Technology</i> , 2020 , 101, 165-171	15.3	22
86	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
85	Traceability: Perceptions and attitudes of Brazilian non-bovine dairy processors. <i>Food Control</i> , 2020 , 111, 107060	6.2	2
84	Detection of formaldehyde in raw milk by time domain nuclear magnetic resonance and chemometrics. <i>Food Control</i> , 2020 , 110, 107006	6.2	15
83	Development of a whey protein spread enriched with β -glucan: an alternative for whey valorization. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 1711-1717	4.3	0
82	Postprandial glycemia in healthy subjects: Which probiotic dairy food is more adequate?. <i>Journal of Dairy Science</i> , 2020 , 103, 1110-1119	4	46
81	Ohmic heating technology in dulce de leche: Physical and thermal profile, microstructure, and modeling of crystal size growth. <i>Food and Bioprocess Processing</i> , 2020 , 124, 278-286	4.9	4
80	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
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	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
76	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

75	Advantages of using ohmic heating in Dulce de Leche manufacturing. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 65, 102475	6.8	10
74	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
73	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
72	Microbial Safety of Nonalcoholic Beverages 2020 , 187-221		1
71	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
70	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
69	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
68	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
67	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
66	Continuous fractionation of whey protein isolates by using supercritical carbon dioxide. <i>Journal of CO2 Utilization</i> , 2019 , 30, 112-122	7.6	10
65	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
64	Fruit Juices as Probiotic Foods 2019 , 483-513		6
63	Probiotic Prato cheese attenuates cigarette smoke-induced injuries in mice. <i>Food Research International</i> , 2019 , 123, 697-703	7	28
62	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
61	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
60	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
59	Dairy foods and positive impact on the consumer's health. <i>Advances in Food and Nutrition Research</i> , 2019 , 89, 95-164	6	26
58	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

57	Treatment and utilization of dairy industrial waste: A review. <i>Trends in Food Science and Technology</i> , 2019 , 88, 361-372	15.3	165
56	The addition of xyloligoosaccharide in strawberry-flavored whey beverage. <i>LWT - Food Science and Technology</i> , 2019 , 109, 118-122	5.4	35
55	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
54	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
53	Cheese whey exploitation in Brazil: a questionnaire survey. <i>Food Science and Technology</i> , 2019 , 39, 788-791		15
52	Minas Frescal Cheese as a Probiotic Carrier. <i>Reference Series in Phytochemistry</i> , 2019 , 1895-1926	0.7	1
51	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
50	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
49	Processing chocolate milk drink by low-pressure cold plasma technology. <i>Food Chemistry</i> , 2019 , 278, 276-283	8.5	40
48	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
47	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
46	Probiotic Food Development: An Updated Review Based on Technological Advancement 2019 , 422-428		3
45	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
44	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
43	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 in a randomized double-blind pilot trial. <i>Journal of Functional Foods</i> , 2018 , 45, 435-443	5.1	87
42	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
41	The xylooligosaccharide addition and sodium reduction in requeijão cremoso processed cheese. <i>Food Research International</i> , 2018 , 107, 137-147	7	58
40	Cold plasma processing of milk and dairy products. <i>Trends in Food Science and Technology</i> , 2018 , 74, 56-68	5.3	118

39	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
38	Beet and orange mixed juices added with <i>Lactobacillus acidophilus</i> . <i>Nutrition and Food Science</i> , 2018 , 48, 76-87	1.5	12
37	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
36	Cassava Bagasse as a Substrate to Produce Cyclodextrins. <i>Starch/Staerke</i> , 2018 , 70, 1800073	2.3	5
35	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
34	Bottled mineral water: classic and temporal descriptive sensory analysis associated with liking. <i>British Food Journal</i> , 2018 , 120, 1547-1560	2.8	2
33	Brazilian infant dairy foods: mineral content and daily intake contribution. <i>British Food Journal</i> , 2018 , 120, 2454-2465	2.8	4
32	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
31	Minas Frescal Cheese as a Probiotic Carrier. <i>Reference Series in Phytochemistry</i> , 2018 , 1-32	0.7	2
30	Physical hazards in dairy products: Incidence in a consumer complaint website in Brazil. <i>Food Control</i> , 2018 , 86, 66-70	6.2	22
29	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
28	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
27	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
26	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
25	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
24	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
23	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
22	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

21	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
20	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
19	Manufacture of Requeijão cremoso processed cheese with galactooligosaccharide. <i>Carbohydrate Polymers</i> , 2017 , 174, 869-875	10.3	41
18	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
17	Brazilian Yogurt-like Products 2017 , 331-351		
16	Physicochemical Stability, Antioxidant Activity, and Acceptance of Beet and Orange Mixed Juice During Refrigerated Storage. <i>Beverages</i> , 2017 , 3, 36	3.4	11
15	Cereal bar with cassava bagasse: chemical composition and sensory acceptance. <i>Brazilian Journal of Food Research</i> , 2016 , 7, 42	0	2
14	Sensory Evaluation: Sensory Rating and Scoring Methods 2016 , 744-749		9
13	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
12	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
11	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
10	AVALIAÇÃO DA COMPOSIÇÃO QUÍMICA EM QUEIJO PARMESÃO COMERCIALIZADO EM PARANAVAÍ - PARANÁ <i>Revista Do Instituto De Laticínios Cândido Tostes</i> , 2015 , 70, 185	3	3
9	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
8	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
7	ASPECTOS FUNCIONAIS, DE SAÚDE E TECNOLÓGICOS DE FRUTANOS TIPO INULINA. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2012 , 30,	0.5	3
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5	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
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