

LaÃ-s Benvenuti

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9386194/publications.pdf>

Version: 2024-02-01

14
papers

471
citations

932766

10
h-index

1058022

14
g-index

14
all docs

14
docs citations

14
times ranked

463
citing authors

#	ARTICLE	IF	CITATIONS
1	Which is the best food emerging solvent: IL, DES or NADES?. Trends in Food Science and Technology, 2019, 90, 133-146.	7.8	181
2	NADES as potential solvents for anthocyanin and pectin extraction from Myrciaria cauliflora fruit by-product: In silico and experimental approaches for solvent selection. Journal of Molecular Liquids, 2020, 315, 113761.	2.3	68
3	High-pressure fluid technologies: Recent approaches to the production of natural pigments for food and pharmaceutical applications. Trends in Food Science and Technology, 2021, 118, 850-869.	7.8	30
4	Effect of cryoconcentration process on phenolic compounds and antioxidant activity in apple juice. Journal of the Science of Food and Agriculture, 2019, 99, 2786-2792.	1.7	29
5	An eco-friendly pressure liquid extraction method to recover anthocyanins from broken black bean hulls. Innovative Food Science and Emerging Technologies, 2021, 67, 102587.	2.7	24
6	Jaboticaba (Myrtaceae cauliflora) fruit and its by-products: Alternative sources for new foods and functional components. Trends in Food Science and Technology, 2021, 112, 118-136.	7.8	24
7	A new approach to the use of apple pomace in cider making for the recovery of phenolic compounds. LWT - Food Science and Technology, 2020, 126, 109316.	2.5	23
8	Combining chemical analysis, sensory profile, CATA, preference mapping and chemometrics to establish the consumer quality standard of Camembert-type cheeses. International Journal of Dairy Technology, 2021, 74, 371-382.	1.3	23
9	Pressurized aqueous solutions of deep eutectic solvent (DES): A green emergent extraction of anthocyanins from a Brazilian berry processing by-product. Food Chemistry: X, 2022, 13, 100236.	1.8	23
10	Effect of addition of phenolic compounds recovered from apple pomace on cider quality. LWT - Food Science and Technology, 2019, 100, 348-354.	2.5	21
11	Effect of fruit ripening on bioactive compounds and antioxidant capacity of apple beverages. Food Science and Technology, 2019, 39, 294-300.	0.8	12
12	Quality assessment of white mold-ripened cheeses manufactured with different lactic cultures. Journal of the Science of Food and Agriculture, 2016, 96, 3831-3837.	1.7	6
13	A multivariate approach to differentiate yerba mate (Ilex paraguariensis) commercialized in the southern Brazil on the basis of phenolics, methylxanthines and in vitro antioxidant activity. Food Science and Technology, 2020, 40, 645-652.	0.8	6
14	Bioactive compounds recovered from apple pomace as ingredient in cider processing: monitoring of compounds during fermentation. Journal of Food Science and Technology, 2022, 59, 3349-3358.	1.4	1