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List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

796
citations

933264

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1372474

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g-index

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13
docs citations

13
times ranked

842
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of Emerging Technologies on the Utilization of Plant Proteins. <i>Frontiers in Nutrition</i> , 2022, 9, 809058.	1.6	27
2	Valorization Potential of Tomato (<i>Solanum lycopersicum</i> L.) Seed: Nutraceutical Quality, Food Properties, Safety Aspects, and Application as a Health-Promoting Ingredient in Foods. <i>Horticulturae</i> , 2022, 8, 265.	1.2	23
3	Cold-pressed sesame seed meal as a protein source: Effect of processing on the protein digestibility, amino acid profile, and functional properties. <i>Journal of Food Composition and Analysis</i> , 2022, 111, 104634.	1.9	19
4	Oilseed by-products as plant-based protein sources: Amino acid profile and digestibility. <i>Future Foods</i> , 2021, 3, 100023.	2.4	33
5	Tomato (<i>Solanum lycopersicum</i> L.) seed: A review on bioactives and biomedical activities. <i>Biomedicine and Pharmacotherapy</i> , 2021, 142, 112018.	2.5	52
6	Food processing for the improvement of plant proteins digestibility. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3367-3386.	5.4	156
7	Plant proteins as high-quality nutritional source for human diet. <i>Trends in Food Science and Technology</i> , 2020, 97, 170-184.	7.8	261
8	Benzyl butyrate esterification mediated by immobilized lipases: Evaluation of batch and fed-batch reactors to overcome lipase-acid deactivation. <i>Process Biochemistry</i> , 2019, 78, 50-57.	1.8	24
9	Biocatalysis of aromatic benzyl-propionate ester by different immobilized lipases. <i>Bioprocess and Biosystems Engineering</i> , 2018, 41, 585-591.	1.7	26
10	A review on enzymatic synthesis of aromatic esters used as flavor ingredients for food, cosmetics and pharmaceuticals industries. <i>Trends in Food Science and Technology</i> , 2017, 69, 95-105.	7.8	174
11	CHEMICAL COMPOSITION OF CLOVE (<i>Eugenia caryophyllus</i>) EXTRACTS AND ITS USE TO INCREASE SHELF-LIFE OF REFINED SOYBEAN OIL. , 0, , .		0
12	ANTIOXIDANT ACTIVITY AND CHEMICAL COMPOSITION OF SUPERCRITICAL AND CONVENTIONAL EXTRACTS OF CINNAMON (<i>Cinnamomum cassia</i>). , 0, , .		0
13	ANTIOXIDANT ACTIVITIES OF SUPERCRITICAL AND CONVENTIONAL EXTRACTS OF CLOVE (<i>Eugenia</i>) Tj ETQq1 1 0.784314 rgBT /Overl		1