

Vanessa Bordin Viera

List of Publications by Year in descending order

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26
papers

147
citations

1163117

8
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1199594

12
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26
all docs

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docs citations

26
times ranked

270
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#	ARTICLE	IF	CITATIONS
1	Improvement in physicochemical characteristics, bioactive compounds and antioxidant activity of acerola (<i>Malpighia emarginata</i> D.C.) and guava (<i>Psidium guajava</i> L.) fruit by-products fermented with potentially probiotic lactobacilli. <i>LWT - Food Science and Technology</i> , 2020, 134, 110200.	5.2	28
2	Protective Effects of Tropical Fruit Processing Coproducts on Probiotic <i>Lactobacillus</i> Strains during Freeze-Drying and Storage. <i>Microorganisms</i> , 2020, 8, 96.	3.6	19
3	Maternal Supplementation With Avocado (<i>Persea americana</i> Mill.) Pulp and Oil Alters Reflex Maturation, Physical Development, and Offspring Memory in Rats. <i>Frontiers in Neuroscience</i> , 2019, 13, 9.	2.8	16
4	Cashew nuts (<i>Anacardium occidentale</i> L.) decrease visceral fat, yet augment glucose in dyslipidemic rats. <i>PLoS ONE</i> , 2019, 14, e0225736.	2.5	16
5	Ultrasonic _assisted extraction of phenolic compounds with evaluation of red onion skin (<i>Allium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 14	1.4	14
6	ElaboraÃ§Ã£o de bolo com farinha de Yacon. <i>Ciencia Rural</i> , 2009, 39, 1869-1872.	0.5	13
7	Preparation and microbiological analysis of Tuscan sausage with added propolis extract. <i>Food Science and Technology</i> , 2016, 36, 37-41.	1.7	11
8	Atividade antioxidante do Ãcido hialurÃnico extraÃdo da crista de frango. <i>Ciencia Rural</i> , 2008, 38, 2593-2698.	0.5	9
9	Autochthonous adjunct culture of <i>Limosilactobacillus mucosae</i> CNPC007 improved the techno-functional, physicochemical, and sensory properties of goat milk Greek-style yogurt. <i>Journal of Dairy Science</i> , 2022, 105, 1889-1899.	3.4	5
10	Desenvolvimento e avaliaÃ§Ã£o sensorial de pÃ£o de forma adicionado da farinha do resÃduo da graviola. <i>Research, Society and Development</i> , 2020, 9, e172911857.	0.1	3
11	Physicochemical Parameters, Phytochemical Profile and Antioxidant Properties of a New Beverage Formulated with Xique-Xique (<i>Pilosocereus gounellei</i>) Cladode Juice. <i>Foods</i> , 2021, 10, 1970.	4.3	2
12	ElaboraÃ§Ã£o e caracterizaÃ§Ã£o fÃsica e fÃsico-quÃmica de um brownie enriquecido com farinha da folha de Moringa (<i>Moringa oleÃfera</i>). <i>Research, Society and Development</i> , 2020, 9, e101973927.	0.1	2
13	Amendoim (<i>Arachis</i> sp.) como fonte na matriz energÃtica brasileira. <i>Journal of Bioenergy and Food Science</i> , 2016, 3, 178-190.	0.6	2
14	Aproveitamento integral de resÃduo de polpa de manga na elaboraÃ§Ã£o e avaliaÃ§Ã£o sensorial de leite fermentado. <i>Research, Society and Development</i> , 2020, 9, e94963557.	0.1	2
15	ElaboraÃ§Ã£o e anÃlise sensorial de biscoito recheado enriquecido com fibras e com menor teor de gordura. <i>Ciencia Rural</i> , 2010, 40, 644-647.	0.5	1
16	Consumption of clarified goat butter added with turmeric (<i>Curcuma longa</i> L.) increase oleic fatty acid and lipid peroxidation in the liver of adolescent rats. <i>Food Bioscience</i> , 2021, 39, 100799.	4.4	1
17	Desenvolvimento de hambÃrguer vegano adicionado da farinha de couve folha: avaliaÃ§Ã£o fÃsico-quÃmica, microbiolÃgica e sensorial. <i>Research, Society and Development</i> , 2021, 10, e42510111761.	0.1	1
18	ElaboraÃ§Ã£o e AvaliaÃ§Ã£o da Capacidade Antioxidante da Geleia de Uva Isabel com CarnaÃba. <i>Research, Society and Development</i> , 2020, 9, e31961936.	0.1	1

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19	Elabora��o e avalia��o sensorial de cookie adicionado de farinha da semente de jaca e doce de leite vegano. Research, Society and Development, 2020, 9, .	0.1	1
20	Efeito do extrato de Anacardium occidentale L. durante a gesta��o, lacta��o e no desenvolvimento da prole de ratos. Research, Society and Development, 2021, 10, e50910313613.	0.1	0
21	Caracteriza��o das propriedades tecnol�gicas, f�sico-qu�micas e sensoriais de geleias de frutas tropicais. Research, Society and Development, 2021, 10, e97101018597.	0.1	0
22	Avalia��o sensorial de iogurte caprino prebi�tico adicionado de geleia da polpa de mandacaru e maracuj�. Research, Society and Development, 2020, 9, e135963570.	0.1	0
23	Elabora��o, processamento e an�lises microbiol�gicas de geleia tipo extra dos frutos de mandacaru (cereus jacamaru) e maracujazeiro amarelo (passiflora edulis sims.). Research, Society and Development, 2020, 9, e508974450.	0.1	0
24	Gerenciamento de res�duos s�lidos produzidos em um restaurante universit�rio de um campus de expans�o. Research, Society and Development, 2020, 9, e431997539.	0.1	0
25	Elabora��o e caracteriza��o f�sico-qu�mica de cookie adicionado de farinha da vagem de algaroba (Prosopis juliflora). Research, Society and Development, 2020, 9, e476997488.	0.1	0
26	OFICINAS CULIN�RIAS COMO ESTRAT�GIA PARA FORTALECIMENTO DA ECONOMIA DURANTE A PANDEMIA DA COVID-19. Revista Extens�o & Cidadania, 2021, 9, 178-188.	0.0	0