

Vanessa Bordin Viera

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

147
citations

1162367

8
h-index

1199166

12
g-index

26
all docs

26
docs citations

26
times ranked

270
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasonic _assisted extraction of phenolic compounds with evaluation of red onion skin (Allium) Tj ETQq1 1 0.784314 rgBT /Overloc	0.6	14
2	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.	1.4	5
3	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.	2.0	1
4	Desenvolvimento de hambãrguer vegano adicionado da farinha de couve folha: avaliaÃ§Ã£o fãtico-quãmica, microbiolã³gica e sensorial. <i>Research, Society and Development</i> , 2021, 10, e42510111761.	0.0	1
5	Efeito do extrato de <i>Anacardium occidentale</i> L. durante a gestaÃ§Ã£o, lactaÃ§Ã£o e no desenvolvimento da prole de ratos. <i>Research, Society and Development</i> , 2021, 10, e50910313613.	0.0	0
6	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.	1.9	2
7	CaracterizaÃ§Ã£o das propriedades tecnolã³gicas, fãtico-quãmicas e sensoriais de geleias de frutas tropicais. <i>Research, Society and Development</i> , 2021, 10, e97101018597.	0.0	0
8	OFICINAS CULINãRIAS COMO ESTRATã%GIA PARA FORTALECIMENTO DA ECONOMIA DURANTE A PANDEMIA DA COVID-19. <i>Revista Extensã£o & Cidadania</i> , 2021, 9, 178-188.	0.0	0
9	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.	2.5	28
10	Protective Effects of Tropical Fruit Processing Coproducts on Probiotic <i>Lactobacillus</i> Strains during Freeze-Drying and Storage. <i>Microorganisms</i> , 2020, 8, 96.	1.6	19
11	ElaboraÃ§Ã£o e caracterizaÃ§Ã£o fãtica e fãtico-quãmica de um brownie enriquecido com farinha da folha de Moringa (<i>Moringa oleãfera</i>). <i>Research, Society and Development</i> , 2020, 9, e101973927.	0.0	2
12	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.	0.0	3
13	AvaliaÃ§Ã£o sensorial de iogurte caprino prebiã³tico adicionado de geleia da polpa de mandacaru e maracujã. <i>Research, Society and Development</i> , 2020, 9, e135963570.	0.0	0
14	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.	0.0	1
15	ElaboraÃ§Ã£o, processamento e anãlises microbiolã³gicas de geleia tipo extra dos frutos de mandacaru (<i>cereus jacamaru</i>) e maracujazeiro amarelo (<i>passiflora edulis sims.</i>). <i>Research, Society and Development</i> , 2020, 9, e508974450.	0.0	0
16	Gerenciamento de resãduos sã³licos produzidos em um restaurante universitãrio de um campus de expansã£o. <i>Research, Society and Development</i> , 2020, 9, e431997539.	0.0	0
17	ElaboraÃ§Ã£o e caracterizaÃ§Ã£o fãtico-quãmica de cookie adicionado de farinha da vagem de algaroba (<i>Prosopis juliflora</i>). <i>Research, Society and Development</i> , 2020, 9, e476997488.	0.0	0
18	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.	0.0	2

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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. <i>Research, Society and Development</i> , 2020, 9, .	0.0	1
20	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.	1.4	16
21	Cashew nuts (<i>Anacardium occidentale</i> L.) decrease visceral fat, yet augment glucose in dyslipidemic rats. <i>PLoS ONE</i> , 2019, 14, e0225736.	1.1	16
22	Preparation and microbiological analysis of Tuscan sausage with added propolis extract. <i>Food Science and Technology</i> , 2016, 36, 37-41.	0.8	11
23	Amendoim (<i>Arachis</i> sp.) como fonte na matriz energ�tica brasileira. <i>Journal of Bioenergy and Food Science</i> , 2016, 3, 178-190.	0.6	2
24	Elabora��o e an�lise sensorial de biscoito recheado enriquecido com fibras e com menor teor de gordura. <i>Ciencia Rural</i> , 2010, 40, 644-647.	0.3	1
25	Elabora��o de bolo com farinha de Yacon. <i>Ciencia Rural</i> , 2009, 39, 1869-1872.	0.3	13
26	Atividade antioxidante do �cido hialur�nico extra�do da crista de frango. <i>Ciencia Rural</i> , 2008, 38, 2593-2698.	0.3	9