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Grape Marc Powder: Physicochemical and Microbiological Stability During Storage and Moisture Sorption Isotherm

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Food and Bioprocess Technology, 2014, 7, 2500-2506.

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#	Paper	IF	Citations
6	Effect of cooking on polyphenols and antioxidant activity of <i>Araucaria angustifolia</i> seed coat and evaluation of phytochemical and microbiological stability over storage. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1932-1936	3.8	10
5	Waste grape skins: evaluation of safety aspects for the production of functional powders and extracts for the food sector. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016 , 33, 1116-26	3.2	23
4	Moisture Sorption Isotherm of Underutilized Culinary Banana Flour and Its Antioxidant Stability during Storage. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13087	2.1	3
3	New food ingredients from broccoli by-products: physical, chemical and technological properties. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1423-1432	3.8	12
2	PERILAKU ISOTERM SORPSI AIR DAN PERUBAHAN FISIK KERUPUK TAPIOKA PADA SUHU PENYIMPANAN YANG BERBEDA. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2017 , 28, 91-101	0.3	
1	Functional Properties in Industrial Applications. <i>Food Engineering Series</i> , 2020 , 383-417	0.5	