

# Luana Carolina Bosmuler ZÃ¼ge

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10444217/publications.pdf>

Version: 2024-02-01

5  
papers

114  
citations

1684188

5  
h-index

2053705

5  
g-index

5  
all docs

5  
docs citations

5  
times ranked

187  
citing authors

#	ARTICLE	IF	CITATIONS
1	Catastrophic inversion and rheological behavior in soy lecithin and Tween 80 based food emulsions. Journal of Food Engineering, 2013, 116, 72-77.	5.2	59
2	Use of avocado phospholipids as emulsifier. LWT - Food Science and Technology, 2017, 79, 42-51.	5.2	20
3	Evaluation of the chemical characteristics and rheological behavior of pitaya (<i>Hylocereus</i> Tj ETQq1 1 0.784314 0.4 /Overlock 10	0.4	18
4	The Impact of Polyoxyethylene Sorbitan Surfactants in the Microstructure and Rheological Behaviour of Emulsions Made With Melted Fat From Cupuassu (<i>Theobroma grandiflorum</i>). Journal of Surfactants and Detergents, 2016, 19, 725-738.	2.1	11
5	Effect of surfactants and gelatin on the stability, rheology, and encapsulation efficiency of W<sub>1</sub>/O/W<sub>2</sub> multiple emulsions containing avocado oil. Journal of Food Process Engineering, 2018, 41, e12684.	2.9	6