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List of Publications by Year in descending order

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

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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	Effect of surfactants and gelatin on the stability, rheology, and encapsulation efficiency of W ₁ /O/W ₂ multiple emulsions containing avocado oil. Journal of Food Process Engineering, 2018, 41, e12684.	2.9	6
2	Use of avocado phospholipids as emulsifier. LWT - Food Science and Technology, 2017, 79, 42-51.	5.2	20
3	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
4	Evaluation of the chemical characteristics and rheological behavior of pitaya (<i>Hylocereus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T	0.4	18
5	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