

Rodrigo Vinicius Lourenço

List of Publications by Year in descending order

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16
papers

773
citations

567281

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940533

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842
citing authors

#	ARTICLE	IF	CITATIONS
1	Gelatin-based films reinforced with montmorillonite and activated with nanoemulsion of ginger essential oil for food packaging applications. <i>Food Packaging and Shelf Life</i> , 2016, 10, 87-96.	7.5	189
2	Properties of active gelatin films incorporated with rutin-loaded nanoemulsions. <i>International Journal of Biological Macromolecules</i> , 2017, 98, 39-49.	7.5	95
3	Active gelatin films incorporated with Pickering emulsions encapsulating hesperidin: Preparation and physicochemical characterization. <i>Journal of Food Engineering</i> , 2019, 240, 9-20.	5.2	71
4	Physical and morphological properties of nanocomposite films based on gelatin and Laponite. <i>Applied Clay Science</i> , 2016, 124-125, 260-266.	5.2	47
5	Influence of pitanga (<i>Eugenia uniflora</i> L.) leaf extract and/or natamycin on properties of cassava starch/chitosan active films. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100498.	7.5	47
6	Morphological and physical properties of nano-biocomposite films based on collagen loaded with laponite®. <i>Food Packaging and Shelf Life</i> , 2019, 19, 24-30.	7.5	46
7	Properties of gelatin-based films incorporated with chitosan-coated microparticles charged with rutin. <i>International Journal of Biological Macromolecules</i> , 2017, 101, 643-652.	7.5	41
8	Gelatin and/or chitosan-based films activated with "Pitanga" (<i>Eugenia uniflora</i> L.) leaf hydroethanolic extract encapsulated in double emulsion. <i>Food Hydrocolloids</i> , 2021, 113, 106523.	10.7	40
9	Microstructure and physical properties of nano-biocomposite films based on cassava starch and laponite. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1576-1583.	7.5	37
10	Physicochemical, morphological, and functional properties of flour and starch from peach palm (<i>Bactris gasipaes</i> K.) fruit. <i>Starch/Staerke</i> , 2015, 67, 163-173.	2.1	28
11	Physicochemical Properties of Maranta (<i>Maranta arundinacea</i> L.) Starch. <i>International Journal of Food Properties</i> , 2015, 18, 1990-2001.	3.0	28
12	Wettability of gelatin-based films: The effects of hydrophilic or hydrophobic plasticizers and nanoparticle loads. <i>Journal of Food Engineering</i> , 2021, 297, 110480.	5.2	28
13	Nanocomposite-forming solutions based on cassava starch and laponite: Viscoelastic and rheological characterization. <i>Journal of Food Engineering</i> , 2015, 166, 174-181.	5.2	26
14	Gelatin/chitosan based films loaded with nanocellulose from soybean straw and activated with "Pitanga" (<i>Eugenia uniflora</i> L.) leaf hydroethanolic extract in W/O/W emulsion. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 328-340.	7.5	22
15	Effects of nisin concentration on properties of gelatin film-forming solutions and their films. <i>International Journal of Food Science and Technology</i> , 2021, 56, 587-599.	2.7	15
16	Bi-layer Gelatin Film: Activating Film by Incorporation of "Pitanga" Leaf Hydroethanolic Extract and/or Nisin in the Second Layer. <i>Food and Bioprocess Technology</i> , 2021, 14, 106-119.	4.7	13