

Raphaela Araujo Mantovani

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11396077/publications.pdf>

Version: 2024-02-01

8
papers

444
citations

1163117
8
h-index

1588992
8
g-index

9
all docs

9
docs citations

9
times ranked

592
citing authors

#	ARTICLE	IF	CITATIONS
1	Structural and emulsifying properties of sodium caseinate and lactoferrin influenced by ultrasound process. Food Hydrocolloids, 2017, 63, 178-188.	10.7	86
2	Formation and pH-stability of whey protein fibrils in the presence of lecithin. Food Hydrocolloids, 2016, 60, 288-298.	10.7	80
3	Assessing the potential of whey protein fibril as emulsifier. Journal of Food Engineering, 2018, 223, 99-108.	5.2	80
4	Stability and in vitro digestibility of emulsions containing lecithin and whey proteins. Food and Function, 2013, 4, 1322.	4.6	69
5	Structural characterization of β -carotene-incorporated nanovesicles produced with non-purified phospholipids. Food Research International, 2016, 79, 95-105.	6.2	40
6	Gelation of oil-in-water emulsions stabilized by whey protein. Journal of Food Engineering, 2016, 175, 108-116.	5.2	38
7	In vitro digestion of oil-in-water emulsions stabilized by whey protein nanofibrils. Food Research International, 2017, 99, 790-798.	6.2	35
8	Unraveling the molecular mechanisms underlying interactions between caseins and lutein. Food Research International, 2020, 138, 109781.	6.2	16