Raphaela Araujo Mantovani

List of Publications by Year in descending order

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8 papers

444 citations 8 h-index 1588992 8 g-index

9 all docs 9 docs citations 9 times ranked 592 citing authors

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