

Diego Santiago Tupuna-Yerovi

List of Publications by Citations

Source:

<https://exaly.com/author-pdf/1187347/diego-santiago-tupuna-yerovi-publications-by-citations.pdf>

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

54
papers

1,015
citations

18
h-index

31
g-index

58
ext. papers

1,361
ext. citations

4.3
avg, IF

4.77
L-index

#	Paper	IF	Citations
54	Edible film production from chia seed mucilage: Effect of glycerol concentration on its physicochemical and mechanical properties. <i>Carbohydrate Polymers</i> , 2015 , 130, 198-205	10.3	142
53	Characterisation and stability evaluation of bixin nanocapsules. <i>Food Chemistry</i> , 2013 , 141, 3906-12	8.5	61
52	Encapsulation efficiency and thermal stability of norbixin microencapsulated by spray-drying using different combinations of wall materials. <i>Industrial Crops and Products</i> , 2018 , 111, 846-855	5.9	58
51	Microencapsulation of Anthocyanins with Different Wall Materials and Its Application in Active Biodegradable Films. <i>Food and Bioprocess Technology</i> , 2016 , 9, 172-181	5.1	56
50	Active biodegradable cassava starch films incorporated lycopene nanocapsules. <i>Industrial Crops and Products</i> , 2017 , 109, 818-827	5.9	52
49	Hot air drying of yacon (<i>Smallanthus sonchifolius</i>) and its effect on sugar concentrations. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 2169-2175	3.8	48
48	Active biodegradable film with encapsulated anthocyanins: Effect on the quality attributes of extra-virgin olive oil during storage. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13218	2.1	47
47	Synthesis of biodegradable films with antioxidant properties based on cassava starch containing bixin nanocapsules. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3197-3205	3.3	34
46	Nanoencapsulation of carotenoids: a focus on different delivery systems and evaluation parameters. <i>Journal of Food Science and Technology</i> , 2018 , 55, 3851-3860	3.3	33
45	Synthesis of biodegradable films based on cassava starch containing free and nanoencapsulated β -carotene. <i>Packaging Technology and Science</i> , 2018 , 31, 157-166	2.3	32
44	Physicochemical Characterization and Oxidative Stability of Microencapsulated Crude Palm Oil by Spray Drying. <i>Food and Bioprocess Technology</i> , 2016 , 9, 124-136	5.1	30
43	Antioxidant films based on gelatin capsules and minimally processed beet root (<i>Beta vulgaris</i> L. var. <i>Conditiva</i>) residues. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	28
42	Minimally processed beetroot waste as an alternative source to obtain functional ingredients. <i>Journal of Food Science and Technology</i> , 2017 , 54, 2050-2058	3.3	25
41	Bioactive compounds and antioxidant activity of pepper (<i>Capsicum</i> sp.) genotypes. <i>Journal of Food Science and Technology</i> , 2015 , 52, 7457-7464	3.3	22
40	Evaluation of bioactive compounds, chemical and technological properties of fruits byproducts powder. <i>Journal of Food Science and Technology</i> , 2016 , 53, 4067-4075	3.3	22
39	Evaluation of stability of bixin in nanocapsules in model systems of photosensitization and heating. <i>LWT - Food Science and Technology</i> , 2015 , 60, 8-14	5.4	21
38	Edible films based on chia flour: Development and characterization. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	20

37	Valorization of <i>Opuntia monacantha</i> (Willd.) Haw. cladodes to obtain a mucilage with hydrocolloid features: Physicochemical and functional performance. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 900-909	7.9	20
36	Biodegradable packaging of cellulose acetate incorporated with norbixin, lycopene or zeaxanthin. <i>Industrial Crops and Products</i> , 2020 , 147, 112212	5.9	18
35	Encapsulation of bioactive compounds from fruit and vegetable by-products for food application □ A review. <i>Trends in Food Science and Technology</i> , 2021 , 116, 11-23	15.3	17
34	Assessment of cadmium and lead contamination in rice farming soils and rice (<i>Oryza sativa</i> L.) from Guayas province in Ecuador. <i>Environmental Pollution</i> , 2020 , 260, 114050	9.3	16
33	Mucilage and cladode flour from cactus (<i>Opuntia monacantha</i>) as alternative ingredients in gluten-free crackers. <i>Food Chemistry</i> , 2020 , 314, 126178	8.5	16
32	Characterization and quantification of bioactive compounds and antioxidant activity in three different varieties of mango (<i>Mangifera indica</i> L.) peel from the Ecuadorian region using HPLC-UV/VIS and UPLC-PDA. <i>NFS Journal</i> , 2021 , 23, 1-7	6.5	16
31	Stability assessment of anthocyanins obtained from skin grape applied in kefir and carbonated water as a natural colorant. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13698	2.1	16
30	Characterization and application of red pitaya (<i>Hylocereus polyrhizus</i>) peel powder as a fat replacer in ice cream. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14420	2.1	14
29	The nutraceutical quality of tomato fruit during domestic storage is affected by chitosan coating. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13326	2.1	13
28	Effects of Wall Materials and Operating Parameters on Physicochemical Properties, Process Efficiency, and Total Carotenoid Content of Microencapsulated Banana Passionfruit Pulp (<i>Passiflora tripartita</i> var. <i>mollissima</i>) by Spray-Drying. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1828-1839	5.1	13
27	Evaluation of the Use of Industrial Wastes on the Encapsulation of Betalains Extracted from Red Pitaya Pulp (<i>Hylocereus polyrhizus</i>) by Spray Drying: Powder Stability and Application. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1940-1953	5.1	13
26	Physical and antimicrobial properties of quinoa flour-based films incorporated with essential oil. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	12
25	Vitamin and bioactive compound diversity of seven fruit species from south Brazil. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3307-3317	4.3	12
24	Improvement of Enzymatic Assisted Extraction Conditions on Anthocyanin Recovery from Different Varieties of <i>V. vinifera</i> and <i>V. labrusca</i> Grape Pomaces. <i>Food Analytical Methods</i> , 2019 , 12, 2056-2068	3.4	11
23	Addition of norbixin microcapsules obtained by spray drying in an isotonic tangerine soft drink as a natural dye. <i>Journal of Food Science and Technology</i> , 2020 , 57, 1021-1031	3.3	11
22	Physicochemical and sensory evaluation of cakes made with passion fruit and orange residues. <i>Journal of Culinary Science and Technology</i> , 2016 , 14, 166-175	0.8	11
21	Metabolomics: An analytical technique for food processing evaluation. <i>Food Chemistry</i> , 2022 , 366, 130685	8.5	11
20	Active food packaging of cellulose acetate: Storage stability, protective effect on oxidation of riboflavin and release in food simulants. <i>Food Chemistry</i> , 2021 , 349, 129140	8.5	8

19	Gelatin capsule residue-based films crosslinked with the natural agent genipin. <i>Packaging Technology and Science</i> , 2020 , 33, 15-26	2.3	7
18	Biodegradable sodium alginate films incorporated with norbixin salts. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13345	2.4	6
17	Combination of carotenoids from Spirulina and PLA/PLGA or PHB: New options to obtain bioactive nanoparticles. <i>Food Chemistry</i> , 2021 , 346, 128742	8.5	5
16	Physicochemical, technological and sensory characteristics of a rice (<i>Oryza sativa</i> L.) and bean (<i>Phaseolus vulgaris</i> L.) soup prepared by extrusion. <i>International Journal of Food Science and Technology</i> , 2013 , 48, n/a-n/a	3.8	4
15	Application of supplemental UV-B radiation in pre-harvest to enhance health-promoting compounds accumulation in green and red lettuce. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14213	2.1	3
14	Physico-chemical and sensory characteristics of gluten-free breads made with pine nuts (<i>Araucaria angustifolia</i>) associated to other flours. <i>Journal of Culinary Science and Technology</i> , 2019 , 17, 136-145	0.8	3
13	Estimate of the theoretical maximum daily intake of Sunset Yellow FCF by the Brazilian population. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017 , 34, 687-694	3.2	2
12	Native fruits from southern Brazil: Physico-chemical characterization, centesimal composition, and mineral content. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14582	2.1	2
11	Physicochemical and Sensory Evaluation in SautÉd Caps and Stems of Edible Mushrooms. <i>Journal of Culinary Science and Technology</i> , 2020 , 18, 306-316	0.8	2
10	Eucalyptus spp. cellulose nanocrystals obtained by acid hydrolysis and ultrasound processing for structural strengthening in paper packaging. <i>Wood Science and Technology</i> , 2021 , 55, 639-657	2.5	1
9	Influence of cultivar and season on carotenoids and phenolic compounds from red lettuce influence of cultivar and season on lettuce.. <i>Food Research International</i> , 2022 , 155, 111110	7	1
8	Influence of germ storage from different corn genotypes on technological properties and fatty acid, tocopherol, and carotenoid profiles of oil. <i>European Food Research and Technology</i> , 2021 , 247, 14493-1460	3.4	0
7	Effects of the intensification of soybean defects: Degradation metabolism of carbohydrates, organic acids, proteins, lipids, and phenolics. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15516	2.1	0
6	Effects of indoor, greenhouse, and field cultivation on bioactive compounds from parsley and basil. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 6320-6330	4.3	0
5	Influence of PH on the properties of sodium alginate films with norbixin salt. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14475	2.1	0
4	Incorporation of norbixin in biodegradable alginate films crosslinked with Ca ²⁺ : Pro-oxidant action. <i>Journal of Applied Polymer Science</i> , 2021 , 138, 49876	2.9	0
3	Innovative methodological approach using CIELab and dye screening for chemometric classification and HPLC for the confirmation of dyes in cassava flour: A contribution to product quality control. <i>Food Chemistry</i> , 2021 , 365, 130446	8.5	0
2	Can the intake of synthetic food colour Amaranth (INS 123) put the health of Brazilian consumers at risk?. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2022 , 1-17	3.2	0

- 1 Antioxidants from Annatto Seeds as Possible Inhibitory Agents of the Hepatotoxicity Induced by the Antitumor Agent Cisplatin. *Natural Product Communications*, **2016**, 11, 1934578X1601100 0.9