

# Diego Santiago Tupuna-Yerovi

## List of Publications by Year in Descending Order

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**Version:** 2024-04-28

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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	Metabolomics: An analytical technique for food processing evaluation. <i>Food Chemistry</i> , <b>2022</b> , 366, 130688	5.5	11
53	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> , <b>2022</b> , 155, 111110	7	1
52	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> , <b>2022</b> , 1-17	3.2	0
51	Eucalyptus spp. cellulose nanocrystals obtained by acid hydrolysis and ultrasound processing for structural strengthening in paper packaging. <i>Wood Science and Technology</i> , <b>2021</b> , 55, 639-657	2.5	1
50	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> , <b>2021</b> , 247, 1449-1460	3.1	0
49	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> , <b>2021</b> , 45, e15516	2.1	0
48	Effects of indoor, greenhouse, and field cultivation on bioactive compounds from parsley and basil. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 6320-6330	4.3	0
47	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> , <b>2021</b> , 23, 1-7	6.5	16
46	Active food packaging of cellulose acetate: Storage stability, protective effect on oxidation of riboflavin and release in food simulants. <i>Food Chemistry</i> , <b>2021</b> , 349, 129140	8.5	8
45	Combination of carotenoids from Spirulina and PLA/PLGA or PHB: New options to obtain bioactive nanoparticles. <i>Food Chemistry</i> , <b>2021</b> , 346, 128742	8.5	5
44	Incorporation of norbixin in biodegradable alginate films crosslinked with Ca <sup>2+</sup> : Pro-oxidant action. <i>Journal of Applied Polymer Science</i> , <b>2021</b> , 138, 49876	2.9	0
43	Encapsulation of bioactive compounds from fruit and vegetable by-products for food application □ A review. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 116, 11-23	15.3	17
42	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> , <b>2021</b> , 365, 130446	8.5	0
41	Native fruits from southern Brazil: Physico-chemical characterization, centesimal composition, and mineral content. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14582	2.1	2
40	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> , <b>2020</b> , 44, e14420	2.1	14
39	Biodegradable packaging of cellulose acetate incorporated with norbixin, lycopene or zeaxanthin. <i>Industrial Crops and Products</i> , <b>2020</b> , 147, 112212	5.9	18
38	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> , <b>2020</b> , 260, 114050	9.3	16

37	Mucilage and cladode flour from cactus ( <i>Opuntia monacantha</i> ) as alternative ingredients in gluten-free crackers. <i>Food Chemistry</i> , <b>2020</b> , 314, 126178	8.5	16
36	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> , <b>2020</b> , 57, 1021-1031	3.3	11
35	Biodegradable sodium alginate films incorporated with norbixin salts. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13345	2.4	6
34	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> , <b>2020</b> , 13, 1940-1953	5.1	13
33	Physicochemical and Sensory Evaluation in Sautéed Caps and Stems of Edible Mushrooms. <i>Journal of Culinary Science and Technology</i> , <b>2020</b> , 18, 306-316	0.8	2
32	Gelatin capsule residue-based films crosslinked with the natural agent genipin. <i>Packaging Technology and Science</i> , <b>2020</b> , 33, 15-26	2.3	7
31	Influence of PH on the properties of sodium alginate films with norbixin salt. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14475	2.1	0
30	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> , <b>2019</b> , 12, 2056-2068	3.4	11
29	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> , <b>2019</b> , 43, e14213	2.1	3
28	Vitamin and bioactive compound diversity of seven fruit species from south Brazil. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 3307-3317	4.3	12
27	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> , <b>2019</b> , 123, 900-909	7.9	20
26	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> , <b>2019</b> , 17, 136-145	0.8	3
25	Synthesis of biodegradable films based on cassava starch containing free and nanoencapsulated $\beta$ -carotene. <i>Packaging Technology and Science</i> , <b>2018</b> , 31, 157-166	2.3	32
24	The nutraceutical quality of tomato fruit during domestic storage is affected by chitosan coating. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13326	2.1	13
23	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> , <b>2018</b> , 11, 1828-1839	5.1	13
22	Encapsulation efficiency and thermal stability of norbixin microencapsulated by spray-drying using different combinations of wall materials. <i>Industrial Crops and Products</i> , <b>2018</b> , 111, 846-855	5.9	58
21	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> , <b>2018</b> , 42, e13698	2.1	16
20	Nanoencapsulation of carotenoids: a focus on different delivery systems and evaluation parameters. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 3851-3860	3.3	33

19	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> , <b>2017</b> , 41, e13218	2.1	47
18	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> , <b>2017</b> , 34, 687-694	3.2	2
17	Minimally processed beetroot waste as an alternative source to obtain functional ingredients. <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 2050-2058	3.3	25
16	Active biodegradable cassava starch films incorporated lycopene nanocapsules. <i>Industrial Crops and Products</i> , <b>2017</b> , 109, 818-827	5.9	52
15	Microencapsulation of Anthocyanins with Different Wall Materials and Its Application in Active Biodegradable Films. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 172-181	5.1	56
14	Synthesis of biodegradable films with antioxidant properties based on cassava starch containing bixin nanocapsules. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 3197-3205	3.3	34
13	Edible films based on chia flour: Development and characterization. <i>Journal of Applied Polymer Science</i> , <b>2016</b> , 133, n/a-n/a	2.9	20
12	Physicochemical Characterization and Oxidative Stability of Microencapsulated Crude Palm Oil by Spray Drying. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 124-136	5.1	30
11	Antioxidants from Annatto Seeds as Possible Inhibitory Agents of the Hepatotoxicity Induced by the Antitumor Agent Cisplatin. <i>Natural Product Communications</i> , <b>2016</b> , 11, 1934578X1601100	0.9	
10	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> , <b>2016</b> , 133, n/a-n/a	2.9	28
9	Physical and antimicrobial properties of quinoa flour-based films incorporated with essential oil. <i>Journal of Applied Polymer Science</i> , <b>2016</b> , 133, n/a-n/a	2.9	12
8	Evaluation of bioactive compounds, chemical and technological properties of fruits byproducts powder. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 4067-4075	3.3	22
7	Physicochemical and sensory evaluation of cakes made with passion fruit and orange residues. <i>Journal of Culinary Science and Technology</i> , <b>2016</b> , 14, 166-175	0.8	11
6	Bioactive compounds and antioxidant activity of pepper ( <i>Capsicum</i> sp.) genotypes. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 7457-7464	3.3	22
5	Evaluation of stability of bixin in nanocapsules in model systems of photosensitization and heating. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 8-14	5.4	21
4	Edible film production from chia seed mucilage: Effect of glycerol concentration on its physicochemical and mechanical properties. <i>Carbohydrate Polymers</i> , <b>2015</b> , 130, 198-205	10.3	142
3	Characterisation and stability evaluation of bixin nanocapsules. <i>Food Chemistry</i> , <b>2013</b> , 141, 3906-12	8.5	61
2	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> , <b>2013</b> , 48, n/a-n/a	3.8	4

- 1 Hot air drying of yacon (*Smallanthus sonchifolius*) and its effect on sugar concentrations. *International Journal of Food Science and Technology*, **2009**, 44, 2169-2175 3.8 48