Carmen SÃ-lvia FÃ¡varo Trindade

List of Publications by Year
in descending order

118 papers	6,355 citations	53660 45 h-index	74018 75 g-index
118 all docs	118 docs citations	118 times ranked	5602 citing authors

#	Article	IF	Citations
1	Microencapsulation of lycopene by spray drying: Characterization, stability and application of microcapsules. Food and Bioproducts Processing, 2012, 90, 37-42.	1.8	232
2	The use of spray drying technology to reduce bitter taste of casein hydrolysate. Food Hydrocolloids, 2010, 24, 336-340.	5.6	205
3	Microencapsulation of L. acidophilus (La-05) and B. lactis (Bb-12) and evaluation of their survival at the pH values of the stomach and in bile. Journal of Microencapsulation, 2002, 19, 485-494.	1.2	186
4	Gelatin-based films additivated with curcuma ethanol extract: Antioxidant activity and physical properties of films. Food Hydrocolloids, 2014, 40, 145-152.	5.6	184
5	Microencapsulation of propolis extract by complex coacervation. LWT - Food Science and Technology, 2011, 44, 429-435.	2.5	177
6	Microencapsulation of ascorbic acid by complex coacervation: Protection and controlled release. Food Research International, 2013, 52, 373-379.	2.9	174
7	Microencapsulation of casein hydrolysate by complex coacervation with SPI/pectin. Food Research International, 2009, 42, 1099-1104.	2.9	164
8	Effect of spray drying on the physicochemical properties and color stability of the powdered pigment obtained from vinification byproducts of the Bordo grape (Vitis labrusca). Food and Bioproducts Processing, 2015, 93, 39-50.	1.8	152
9	Assessment of production efficiency, physicochemical properties and storage stability of spray-dried propolis, a natural food additive, using gum Arabic and OSA starch-based carrier systems. Food and Bioproducts Processing, 2013, 91, 28-36.	1.8	134
10	Co- encapsulation of Lactobacillus acidophilus with inulin or polydextrose in solid lipid microparticles provides protection and improves stability. Food Research International, 2013, 53, 96-103.	2.9	131
11	Microencapsulation using biopolymers as an alternative to produce food enhanced with phytosterols and omega-3 fatty acids: A review. Food Hydrocolloids, 2016, 61, 442-457.	5.6	129
12	Microencapsulation: concepts, mechanisms, methods and some applications in food technology. Ciencia Rural, 2014, 44, 1304-1311.	0.3	126
13	Effect of spray drying conditions on the physical properties of Cagaita (Eugenia dysenterica DC.) fruit extracts. Food and Bioproducts Processing, 2016, 97, 20-29.	1.8	126
14	Î²-carotene-loaded liposome dispersions stabilized with xanthan and guar gums: Physico-chemical stability and feasibility of application in yogurt. LWT - Food Science and Technology, 2014, 59, 1265-1273.	2.5	124
15	Protection of Bifidobacterium lactis and Lactobacillus acidophilus by microencapsulation using spray-chilling. International Dairy Journal, 2012, 26, 127-132.	1.5	122
16	Stability of microencapsulatedB. lactis(BI 01) andL. acidophilus(LAC 4) by complex coacervation followed by spray drying. Journal of Microencapsulation, 2007, 24, 685-693.	1.2	119
17	Microencapsulation of aspartame by double emulsion followed by complex coacervation to provide protection and prolong sweetness. Food Chemistry, 2013, 139, 72-78.	4.2	118
18	Properties of gelatin-based films with added ethanolâ€“propolis extract. LWT - Food Science and Technology, 2013, 51, 104-110.	2.5	115

#	Article	IF	Citations
19	Functional properties and encapsulation of a proanthocyanidin-rich cinnamon extract (Cinnamomum) Tj ETQq1 1 0.784314 rgBT /Overlock Hydrocolloids, 2018, 77, 297-306.	5.6	100
20	MICROENCAPSULATION OF LYCOPENE BY GELATIN-PECTIN COMPLEX COACERVATION. Journal of Food Processing and Preservation, 2012, 36, 185-190.	0.9	99
21	Microencapsulation of xylitol by double emulsion followed by complex coacervation. Food Chemistry, 2015, 171, 32-39.	4.2	99
22	Production and properties of casein hydrolysate microencapsulated by spray drying with soybean protein isolate. LWT - Food Science and Technology, 2009, 42, 919-923.	2.5	98
23	Encapsulation of an astaxanthin-containing lipid extract from shrimp waste by complex coacervation using a novel gelatinâ€“cashew gum complex. Food Hydrocolloids, 2016, 61, 155-162.	5.6	98
24	Properties of active gelatin films incorporated with rutin-loaded nanoemulsions. International Journal of Biological Macromolecules, 2017, 98, 39-49.	3.6	95
25	Functional properties and stability of spray-dried pigments from Bordo grape (Vitis labrusca) winemaking pomace. Food Chemistry, 2014, 164, 380-386.	4.2	89
26	Microencapsulated jabuticaba (Myrciaria cauliflora) extract added to fresh sausage as natural dye with antioxidant and antimicrobial activity. Meat Science, 2016, 118, 15-21.	2.7	89
27	Coencapsulation of xylitol and menthol by double emulsion followed by complex coacervation and microcapsule application in chewing gum. Food Research International, 2014, 66, 454-462.	2.9	80
28	Development of functional yogurt containing free and encapsulated echium oil, phytosterol and sinapic acid. Food Chemistry, 2017, 237, 948-956.	4.2	79
29	Fabrication of solid lipid microcapsules containing ascorbic acid using a microfluidic technique. Food Chemistry, 2014, 152, 271-275.	4.2	78
30	Comparison of extrusion and co-extrusion encapsulation techniques to protect Lactobacillus acidophilus LA3 in simulated gastrointestinal fluids. LWT - Food Science and Technology, 2018, 89, 392-399.	2.5	78
31	Antimicrobial effects of fractions from cranberry products on the growth of seven pathogenic bacteria. Food Control, 2012, 23, 419-428.	2.8	77
32	Development and characterization of alginate microcapsules containing Bifidobacterium BB-12 produced by emulsification/internal gelation followed by freeze drying. LWT - Food Science and Technology, 2016, 71, 302-308.	2.5	74
33	Microencapsulation ofB. lactis(BI 01) andL. acidophilus(LAC 4) by Complex Coacervation Followed by Spouted-Bed Drying. Drying Technology, 2007, 25, 1687-1693.	1.7	70
34	Use of the jabuticaba (Myrciaria cauliflora) depulping residue toÂproduce a natural pigment powder with functional properties. LWT - Food Science and Technology, 2014, 55, 203-209.	2.5	70
35	Double emulsion stage prior to complex coacervation process for microencapsulation of sweetener sucralose. Journal of Food Engineering, 2013, 119, 28-32.	2.7	68
36	Assessment of production efficiency, physicochemical properties and storage stability of sprayâ€dried chlorophyllide, a natural food colourant, using gum Arabic, maltodextrin and soy protein isolateâ€based carrier systems. International Journal of Food Science and Technology, 2011, 46, 1259-1265.	1.3	65

#	Article	IF	Citations
37	Spray Chilling Microencapsulation of Lactobacillus acidophilus and Bifidobacterium animalis subsp. lactis and Its Use in the Preparation of Savory Probiotic Cereal Bars. Food and Bioprocess Technology, 2016, 9, 1422-1428.	2.6	62
38	Microencapsulation of Bifidobacterium animalis subsp. lactis and Lactobacillus acidophilus in cocoa butter using spray chilling technology. Brazilian Journal of Microbiology, 2013, 44, 777-783.	0.8	61
39	Microcapsules of a Casein Hydrolysate: Production, Characterization, and Application in Protein Bars. Food Science and Technology International, 2009, 15, 407-413.	1.1	60
40	Production of microcapsules containing Bifidobacterium BB-12 by emulsification/internal gelation. LWT - Food Science and Technology, 2017, 76, 216-221.	2.5	56
41	Viability of L. acidophilus microcapsules and their application to buffalo milk yoghurt. Food and Bioproducts Processing, 2013, 91, 83-88.	1.8	54
42	Essential oils as natural antimicrobials applied in meat and meat productsâ€"a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 993-1009.	5.4	52
43	Production of solid lipid microparticles loaded with lycopene by spray chilling: Structural characteristics of particles and lycopene stability. Food and Bioproducts Processing, 2016, 98, 86-94.	1.8	51
44	Stability of free and immobilized Lactobacillus acidophilus and Bifidobacterium lactis in acidified milk and of immobilized B. lactis in yoghurt. Brazilian Journal of Microbiology, 2004, 35, 151-156.	0.8	50
45	Effect of spray drying on the sensory and physical properties of hydrolysed casein using gum arabic as the carrier. Journal of Food Science and Technology, 2014, 51, 2014-2021.	1.4	50
46	Improving oxidative stability of echium oil emulsions fabricated by Microfluidics: Effect of ionic gelation and phenolic compounds. Food Chemistry, 2017, 233, 125-134.	4.2	50
47	Semisweet chocolate as a vehicle for the probiotics Lactobacillus acidophilus LA3 and Bifidobacterium animalis subsp. lactis BLC1: Evaluation of chocolate stability and probiotic survival under inÂvitro simulated gastrointestinal conditions. LWT - Food Science and Technology, 2017, 75, 640-647.	2.5	50
48	Sensory Acceptability and Stability of Probiotic Microorganisms and Vitamin C in Fermented Acerola (Malpighia emarginata DC.) Ice Cream. Journal of Food Science, 2006, 71, S492-S495.	1.5	48
49	Microencapsulation of carotenoid-rich materials: A review. Food Research International, 2021, 147, 110571.	2.9	46
50	Development and characterization of solid lipid microparticles loaded with ascorbic acid and produced by spray congealing. Food Research International, 2015, 67, 52-59.	2.9	45
51	Application of spray chilling and electrostatic interaction to produce lipid microparticles loaded with probiotics as an alternative to improve resistance under stress conditions. Food Hydrocolloids, 2018, 83, 109-117.	5.6	43
52	Morphology, Stability, and Application of Lycopene Microcapsules Produced by Complex Coacervation. Journal of Chemistry, 2013, 2013, 1-7.	0.9	42
53	Development of solid lipid microparticles loaded with a proanthocyanidin-rich cinnamon extract () Tj ETQq1 1 0.784314 rgBT /Overloc diabetic population. Food Research International, 2016, 85, 10-18.	2.9	41
54	Evaluation of the release profile, stability and antioxidant activity of a proanthocyanidin-rich cinnamon (Cinnamomum zeylanicum) extract co-encapsulated with Î±-tocopherol by spray chilling. Food Research International, 2017, 95, 117-124.	2.9	41

#	Article	IF	Citations
55	Effect of different polysaccharides and crosslinkers on echium oil microcapsules. Carbohydrate Polymers, 2016, 150, 319-329.	5.1	40
56	Production of spray-dried proanthocyanidin-rich cinnamon (Cinnamomum zeylanicum) extract as a potential functional ingredient: Improvement of stability, sensory aspects and technological properties. Food Hydrocolloids, 2018, 79, 343-351.	5.6	39
57	Peanut skin extract reduces lipid oxidation in cooked chicken patties. Poultry Science, 2015, 94, 442-446.	1.5	38
58	Microcapsules loaded with the probiotic Lactobacillus paracasei BGP-1 produced by co-extrusion technology using alginate/shellac as wall material: Characterization and evaluation of drying processes. Food Research International, 2016, 89, 582-590.	2.9	38
59	Protection of echium oil by microencapsulation with phenolic compounds. Food Research International, 2016, 88, 114-121.	2.9	38
60	Lactase (Î²-galactosidase) immobilization by complex formation: Impact of biopolymers on enzyme activity. Food Hydrocolloids, 2018, 83, 88-96.	5.6	37
61	Physicochemical properties, antioxidant activity and stability of spray-dried propolis. Journal of ApiProduct and ApiMedical Science, 2011, 3, 94-100.	0.4	35
62	Effects of Culture, pH and Fat Concentration on Melting Rate and Sensory Characteristics of Probiotic Fermented Yellow Mombin (Spondias mombin L) Ice Creams. Food Science and Technology International, 2007, 13, 285-291.	1.1	34
63	Assessment of the inhibitory effect of free and encapsulated commercial nisin (NisaplinÂ®), tested alone and in combination, on Listeria monocytogenes and Bacillus cereus in refrigerated milk. LWT - Food Science and Technology, 2016, 68, 67-75.	2.5	33
64	Physicochemical, microbiological and sensory assessments of Italian salami sausages with probiotic potential. Scientia Agricola, 2014, 71, 204-211.	0.6	32
65	Preparo e caracterizaÃ§Ã£o de microcÃ¡psulas de oleoresina de pÃ¡prica obtidas por atomizaÃ§Ã£o. Food Science and Technology, 2005, 25, 322-326.	0.8	31
66	Characterization of antioxidant and antimicrobial properties of spray-dried extracts from peanut skins. Food and Bioproducts Processing, 2017, 105, 215-223.	1.8	31
67	Functional properties of encapsulated Cagaita (Eugenia dysenterica DC.) fruit extract. Food Bioscience, 2017, 18, 15-21.	2.0	30
68	Production and characterization of solid lipid microparticles loaded with guaranÃ¡ (Paullinia cupana) seed extract. Food Research International, 2019, 123, 144-152.	2.9	30
69	Production by spray chilling and characterization of solid lipid microparticles loaded with vitamin D 3. Food and Bioproducts Processing, 2016, 100, 344-350.	1.8	29
70	Enhancing stability of echium seed oil and beta-sitosterol by their coencapsulation by complex coacervation using different combinations of wall materials and crosslinkers. Food Chemistry, 2018, 252, 277-284.	4.2	29
71	Reducing carotenoid loss during storage by co-encapsulation of pequi and buriti oils in oil-in-water emulsions followed by freeze-drying: Use of heated and unheated whey protein isolates as emulsifiers. Food Research International, 2020, 130, 108901.	2.9	29
72	Structural characterisation and cell viability of a spray dried probiotic yoghurt produced with goats' milk and Bifidobacterium animalis subsp. lactis (BI-07). International Dairy Journal, 2014, 39, 71-77.	1.5	28

#	Article	IF	Citations
73	Orally disintegrating film (ODF) for delivery of probiotics in the oral cavity â€" Development of a novel product for oral health. Innovative Food Science and Emerging Technologies, 2013, 19, 227-232.	2.7	26
74	Effect of microencapsulated Jabuticaba (Myrciaria cauliflora) extract on quality and storage stability of mortadella sausage. Food Research International, 2018, 108, 551-557.	2.9	26
75	Immobilization of Î²-galactosidase by complexation: Effect of interaction on the properties of the enzyme. International Journal of Biological Macromolecules, 2019, 122, 594-602.	3.6	26
76	Utilization of grape pomaces and brewery waste Saccharomyces cerevisiae for the production of bio-based microencapsulated pigments. Food Research International, 2020, 136, 109470.	2.9	26
77	Effect of feed preparation on the properties and stability of ascorbic acid microparticles produced by spray chilling. LWT - Food Science and Technology, 2017, 75, 251-260.	2.5	25
78	Physico-Chemical Properties, Stability, and Potential Food Applications of Shrimp Lipid Extract Encapsulated by Complex Coacervation. Food and Bioprocess Technology, 2018, 11, 1596-1604.	2.6	25
79	Microencapsulation by complex coacervation as a tool to protect bioactive compounds and to reduce astringency and strong flavor of vegetable extracts. Food Hydrocolloids, 2020, 98, 105244.	5.6	25
80	Quality of sausage elaborated using minced Nile Tilapia submmitted to cold storage. Scientia Agricola, 2010, 67, 183-190.	0.6	24
81	Production and structural characterization of solid lipid microparticles loaded with soybean protein hydrolysate. Food Research International, 2015, 76, 689-696.	2.9	24
82	Improving stability of vitamin B12 (Cyanocobalamin) using microencapsulation by spray chilling technique. Food Research International, 2019, 126, 108663.	2.9	23
83	Encapsulation of Active Pharmaceutical Ingredients in Lipid Micro/Nanoparticles for Oral Administration by Spray-Cooling. Pharmaceutics, 2021, 13, 1186.	2.0	23
84	Water adsorption isotherms and isosteric sorption heat of spray-dried and freeze-dried dehydrated passion fruit pulp with additives and skimmed milk. Ciencia E Agrotecnologia, 2011, 35, 1196-1203.	1.5	22
85	Microencapsulation of lactase by W/O/W emulsion followed by complex coacervation: Effects of enzyme source, addition of potassium and core to shell ratio on encapsulation efficiency, stability and kinetics of release. Food Research International, 2019, 121, 754-764.	2.9	22
86	Effects of Sprayâ€Đrying Parameters on In Vitro Functional Properties of Camuâ€Camu (Myrciaria dubia Mc. Vaugh): A Typical Amazonian Fruit. Journal of Food Science, 2017, 82, 1083-1091.	1.5	21
87	Evaluation of the viability and the preservation of the functionality of microencapsulated Lactobacillus paracasei BGP1 and Lactobacillus rhamnosus 64 in lipid particles coated by polymer electrostatic interaction. Journal of Functional Foods, 2019, 54, 98-108.	1.6	20
88	Potential of solid lipid microparticles covered by the protein-polysaccharide complex for protection of probiotics and proanthocyanidin-rich cinnamon extract. Food Research International, 2020, 136, 109520.	2.9	18
89	Characterization of low cost orally disintegrating film (ODF). Polimeros, 2017, 27, 48-54.	0.2	17
90	Development of natural pigments microencapsulated in waste yeastSaccharomyces cerevisiaeusing spray drying technology and their application in yogurt. Food and Function, 2021, 12, 8946-8959.	2.1	15

#	Article	IF	Citations
91	Application of spray drying for production of microparticles containing the carotenoid-rich tucumÃ£ oil (Astrocaryum vulgare Mart.). LWT - Food Science and Technology, 2021, 143, 111106.	2.5	14
92	Fortification of yoghurt drink with microcapsules loaded with Lacticaseibacillus paracasei BGP-1 and guaranÃ¡ seed extract. International Dairy Journal, 2022, 125, 105230.	1.5	14
93	Microencapsulation as a tool to producing an extruded functional food. LWT - Food Science and Technology, 2020, 128, 109433.	2.5	13
94	Co-encapsulation of guaranÃ¡ extracts and probiotics increases probiotic survivability and simultaneously delivers bioactive compounds in simulated gastrointestinal fluids. LWT - Food Science and Technology, 2022, 161, 113351.	2.5	13
95	Echium oil with oxidative stability increased by emulsion preparation in the presence of the phenolic compound sinapic acid followed by dehydration by spray and freeze drying processes. Journal of Food Science and Technology, 2019, 56, 1155-1164.	1.4	12
96	Production of a rich-carotenoid colorant from pumpkin peels using oil-in-water emulsion followed by spray drying. Food Research International, 2021, 148, 110627.	2.9	12
97	Minas-type fresh cheese developed from buffalo milk with addition of L. acidophilus. Scientia Agricola, 2009, 66, 481-485.	0.6	11
98	Probiotic and Synbiotic Sorbets Produced with Jussara (Euterpe edulis) Pulp: Evaluation Throughout the Storage Period and Effect of the Matrix on Probiotics Exposed to Simulated Gastrointestinal Fluids. Probiotics and Antimicrobial Proteins, 2019, 11, 264-272.	1.9	11
99	Chemopreventive Properties of Extracts Obtained from Blueberry (Vaccinium myrtillus L.) and Jabuticaba (Myrciaria cauliflora Berg.) in Combination with Probiotics. Nutrition and Cancer, 2021, 73, 671-685.	0.9	11
100	Quality and sensorial characteristics of osmotically dehydrated mango with syrups of inverted sugar and sucrose. Scientia Agricola, 2009, 66, 40-43.	0.6	10
101	Sugarcane Juice with Co-encapsulated Bifidobacterium animalis subsp. lactis BLC1 and Proanthocyanidin-Rich Cinnamon Extract. Probiotics and Antimicrobial Proteins, 2020, 12, 1179-1192.	1.9	10
102	Microencapsulation with spray-chilling as an innovative strategy for probiotic low sodium requeijÃ£o cremoso processed cheese processing. Food Bioscience, 2022, 46, 101517.	2.0	10
103	Simultaneous encapsulation of probiotic and guaranÃ¡ peel extract for development of functional peanut butter. Food Control, 2022, 138, 109050.	2.8	10
104	Study of anticancer properties of proanthocyanidin-rich cinnamon extract in combination with Bifidobacterium animalis subsp. lactis BLC1 and resistance of these free and co-encapsulated materials under in vitro simulated gastrointestinal conditions. Food Research International, 2020, 134, 109274.	2.9	9
105	Probiotics and plant extracts: a promising synergy and delivery systems. Critical Reviews in Food Science and Nutrition, 2023, 63, 9561-9579.	5.4	9
106	Funcionalidade da oleoresina de pÃ¡prica microencapsulada em goma-arÃ¡bica e amido de arroz/gelatina. Pesquisa Agropecuaria Brasileira, 2006, 41, 351-354.	0.9	8
107	Microencapsulation of Sweeteners. , 2015, , 333-349.		7
108	Encapsulation of Lactobacillus Acidophilus in a Pilotâ€Plant Sprayâ€Dryer. Effect of Process Parameters on Cell Viability. Journal of Food Process Engineering, 2017, 40, e12394.	1.5	7

#	Article	IF	Citations
109	GuaranÃ¡ (Paullinia cupana) byâ€product as a source of bioactive compounds and as a natural antioxidant for food applications. Journal of Food Processing and Preservation, 2021, 45, e15854.	0.9	6
110	AplicaÃ§Ã£o de vitamina C livre e encapsulada por spray chilling em salsicha de carne de frango: caracterÃsticas fÃsico-quÃmicas, estabilidade e aceitaÃ§Ã£o sensorial. Brazilian Journal of Food Technology, 2015, 18, 322-331.	0.8	5
111	Nutritional Value and Modelling of Carotenoids Extraction from Pumpkin (Cucurbita) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 6	0.7	5
112	Evaluation of probiotic and synbiotic jussara sorbets. Nutrition and Food Science, 2019, 50, 373-383.	0.4	3
113	Study of extraction kinetics and characterization of proanthocyanidinâ€rich extract from Ceylon cinnamon (Cinnamomum zeylanicum). Journal of Food Processing and Preservation, 2021, 45, e15429.	0.9	3
114	Cinnamomum zeylanicum extracts reduce lipid oxidation in broadband anchovy (Anchoviella) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	0.8	3
115	Stability enhancement of Lactobacillus acidophilus and Bifidobacterium lactis in lipid microparticles produced by melt emulsification. New Biotechnology, 2009, 25, S56-S57.	2.4	2
116	Physical Properties of Edible Gelatin Films Colored with Chlorophyllide. Food Engineering Series, 2010, , 661-678.	0.3	1
117	Monitoring the Capillary Jet Breakage by Vibration Using a Fast-Video Camera. Applied Sciences (Switzerland), 2021, 11, 10222.	1.3	1
118	Production of vitex (Vitex agnus â€•castus L.) extract in powder form using sprayâ€drying: Potential for the production of functional foods. Journal of Food Processing and Preservation, 2021, 45, e15333.	0.9	0