Thais Lomonaco Teodoro da Silva

List of Publications by Year in Descending Order

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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.

29 papers	589 citations	12 h-index	24 g-index
32 ext. papers	698 ext. citations	3.9 avg, IF	4.26 L-index

#	Paper	IF	Citations
29	Influence of sonocrystallization on lipid crystals multicomponent oleogels structuration and physical properties.. *Food Research International*, **2022**, 154, 110997	7	3
28	Palm-based fat crystallized at different temperatures with and without high-intensity ultrasound in batch and in a scraped surface heat exchanger. *LWT - Food Science and Technology*, **2021**, 138, 110593	5.4	5
27	Influence of sonication, temperature, and agitation, on the physical properties of a palm-based fat crystallized in a continuous system. *Ultrasonics Sonochemistry*, **2021**, 74, 105550	8.9	0
26	Effect of high-intensity ultrasound on the oleogelation and physical properties of high melting point monoglycerides and triglycerides oleogels. *Journal of Food Science*, **2021**, 86, 343-356	3.4	6
25	Effect of processing conditions as high-intensity ultrasound, agitation, and cooling temperature on the physical properties of a low saturated fat. *Journal of Food Science*, **2020**, 85, 3380-3390	3.4	4
24	Sonocrystallization as a tool to reduce oil migration by changing physical properties of a palm kernel fat. *Journal of Food Science*, **2020**, 85, 964-971	3.4	9
23	Tailoring Crystalline Structure Using High-Intensity Ultrasound to Reduce Oil Migration in a Low Saturated Fat. *JAOCS, Journal of the American Oil Chemists Society*, **2020**, 97, 141-155	1.8	14
22	Incorporation of high intensity ultrasound (HIU) to a scraped surface heat exchanger: Effect of HIU position. *Journal of Food Engineering*, **2020**, 274, 109824	6	6
21	Sonocrystallization of a Palm-Based Fat with Low Level of Saturation in a Scraped Surface Heat Exchanger. *JAOCS, Journal of the American Oil Chemists Society*, **2020**, 97, 1253-1264	1.8	4
20	Crystallization of interesterified soybean oil using a scraped surface heat exchanger with high intensity ultrasound. *Journal of Food Engineering*, **2019**, 263, 341-347	6	8
19	Numerical modeling of wear behavior of solid fats. *Journal of Food Engineering*, **2019**, 260, 12-21	6	5
18	Use of High-Intensity Ultrasound to Change the Physical Properties of Oleogels and Emulsion Gels. *JAOCS, Journal of the American Oil Chemists Society*, **2019**, 96, 681-691	1.8	17
17	Chemical Composition and Nutritional Information of Fats Used in Fillings of Sandwich Cookies. *JAOCS, Journal of the American Oil Chemists Society*, **2019**, 96, 1173-1179	1.8	1
16	Interactions between candelilla wax and saturated triacylglycerols in oleogels. *Food Research International*, **2019**, 121, 900-909	7	20
15	Effect of Water Addition on Physical Properties of Emulsion Gels. *Food Biophysics*, **2019**, 14, 30-40	3.2	16
14	Structural characteristics of crystals formed in palm oil using sorbitan tristearate and sucrose stearate. *International Journal of Food Properties*, **2018**, 21, 618-632	3	12
13	On the quantitative phase analysis and amorphous content of triacylglycerols materials by X-ray Rietveld method. *Chemistry and Physics of Lipids*, **2018**, 212, 51-60	3.7	15

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12	Physical Properties of Candelilla Wax, Monoacylglycerols, and Fully Hydrogenated Oil Oleogels. *JAOCS, Journal of the American Oil Chemists Society*, **2018**, 95, 797-811	1.8	29
11	Sensory and Technological Evaluation of Margarines With Reduced Saturated Fatty Acid Contents Using Oleogel Technology. *JAOCS, Journal of the American Oil Chemists Society*, **2018**, 95, 673-685	1.8	36
10	Templating effects of dipalmitin on soft palm mid-fraction crystals. *International Journal of Food Properties*, **2017**, 20, 935-947	3	4
9	Crystallinity properties and crystallization behavior of chocolate fat blends. *Journal of Food Science and Technology*, **2017**, 54, 1979-1989	3.3	11
8	Temperature, time and fat composition effect on fat bloom formation in dark chocolate. *Food Structure*, **2017**, 14, 68-75	4.3	5
7	Sucrose behenate as a crystallization enhancer for soft fats. *Food Chemistry*, **2016**, 192, 972-8	8.5	14
6	Influence of processing on the antioxidant capacity and bioactive compounds in jellies from different blackberry cultivars. *International Journal of Food Science and Technology*, **2015**, 50, 1658-1665	3.8	16
5	Equivalence salting and temporal dominance of sensations analysis for different sodium chloride substitutes in cream cheese. *International Journal of Dairy Technology*, **2014**, 67, 31-38	3.7	16
4	Determination of the bioactive compounds, antioxidant activity and chemical composition of Brazilian blackberry, red raspberry, strawberry, blueberry and sweet cherry fruits. *Food Chemistry*, **2014**, 156, 362-8	8.5	295
3	Multivariate Approaches for Optimization of the Acceptance: Optimization of a Brazilian Cerrado Fruit Jam Using Mixture Design and Parallel Factor Analysis. *Journal of Sensory Studies*, **2012**, 27, 417-424	2.2	17
2	Development of reduced saturated fat cookie fillings using multicomponent oleogels. *JAOCS, Journal of the American Oil Chemists Society*,	1.8	1
1	High-intensity Ultrasound as a Tool to Form Water in Oleogels Emulsions Structured by Lipids Oleogelators. *Food Biophysics*,1	3.2	0