

Marcelo Thomazini

List of Publications by Year in descending order

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38
papers

2,355
citations

218381

26
h-index

329751

37
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docs citations

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times ranked

2405
citing authors

#	ARTICLE	IF	CITATIONS
1	Microencapsulation of propolis extract by complex coacervation. <i>LWT - Food Science and Technology</i> , 2011, 44, 429-435.	2.5	177
2	Microencapsulation of ascorbic acid by complex coacervation: Protection and controlled release. <i>Food Research International</i> , 2013, 52, 373-379.	2.9	174
3	Microencapsulation of casein hydrolysate by complex coacervation with SPI/pectin. <i>Food Research International</i> , 2009, 42, 1099-1104.	2.9	164
4	Effect of spray drying on the physicochemical properties and color stability of the powdered pigment obtained from vinification byproducts of the Bordo grape (<i>Vitis labrusca</i>). <i>Food and Bioproducts Processing</i> , 2015, 93, 39-50.	1.8	152
5	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. <i>Food and Bioproducts Processing</i> , 2013, 91, 28-36.	1.8	134
6	Co-encapsulation of <i>Lactobacillus acidophilus</i> with inulin or polydextrose in solid lipid microparticles provides protection and improves stability. <i>Food Research International</i> , 2013, 53, 96-103.	2.9	131
7	Protection of <i>Bifidobacterium lactis</i> and <i>Lactobacillus acidophilus</i> by microencapsulation using spray-chilling. <i>International Dairy Journal</i> , 2012, 26, 127-132.	1.5	122
8	Microencapsulation of aspartame by double emulsion followed by complex coacervation to provide protection and prolong sweetness. <i>Food Chemistry</i> , 2013, 139, 72-78.	4.2	118
9	Functional properties and encapsulation of a proanthocyanidin-rich cinnamon extract (<i>Cinnamomum</i>) Tj ETQq1 1 0.784314 rgBT /Overd <i>Hydrocolloids</i> , 2018, 77, 297-306.	5.6	100
10	Microencapsulation of xylitol by double emulsion followed by complex coacervation. <i>Food Chemistry</i> , 2015, 171, 32-39.	4.2	99
11	Functional properties and stability of spray-dried pigments from Bordo grape (<i>Vitis labrusca</i>) winemaking pomace. <i>Food Chemistry</i> , 2014, 164, 380-386.	4.2	89
12	Coencapsulation of xylitol and menthol by double emulsion followed by complex coacervation and microcapsule application in chewing gum. <i>Food Research International</i> , 2014, 66, 454-462.	2.9	80
13	Development of functional yogurt containing free and encapsulated echium oil, phytosterol and sinapic acid. <i>Food Chemistry</i> , 2017, 237, 948-956.	4.2	79
14	Use of the jaboticaba (<i>Myrciaria cauliflora</i>) depulping residue to produce a natural pigment powder with functional properties. <i>LWT - Food Science and Technology</i> , 2014, 55, 203-209.	2.5	70
15	Double emulsion stage prior to complex coacervation process for microencapsulation of sweetener sucralose. <i>Journal of Food Engineering</i> , 2013, 119, 28-32.	2.7	68
16	Assessment of production efficiency, physicochemical properties and storage stability of spray-dried chlorophyllide, a natural food colourant, using gum Arabic, maltodextrin and soy protein isolate-based carrier systems. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1259-1265.	1.3	65
17	Production of solid lipid microparticles loaded with lycopene by spray chilling: Structural characteristics of particles and lycopene stability. <i>Food and Bioproducts Processing</i> , 2016, 98, 86-94.	1.8	51
18	Application of spray chilling and electrostatic interaction to produce lipid microparticles loaded with probiotics as an alternative to improve resistance under stress conditions. <i>Food Hydrocolloids</i> , 2018, 83, 109-117.	5.6	43

#	ARTICLE	IF	CITATIONS
19	Development of solid lipid microparticles loaded with a proanthocyanidin-rich cinnamon extract () Tj ETQq1 1 0.784314 rgBT /Overload diabetic population. Food Research International, 2016, 85, 10-18.	2.9	41
20	Production of spray-dried proanthocyanidin-rich cinnamon (<i>Cinnamomum zeylanicum</i>) extract as a potential functional ingredient: Improvement of stability, sensory aspects and technological properties. Food Hydrocolloids, 2018, 79, 343-351.	5.6	39
21	Protection of echium oil by microencapsulation with phenolic compounds. Food Research International, 2016, 88, 114-121.	2.9	38
22	Physicochemical properties, antioxidant activity and stability of spray-dried propolis. Journal of ApiProduct and ApiMedical Science, 2011, 3, 94-100.	0.4	35
23	Characterization of antioxidant and antimicrobial properties of spray-dried extracts from peanut skins. Food and Bioproducts Processing, 2017, 105, 215-223.	1.8	31
24	Production and characterization of solid lipid microparticles loaded with guaranã (Paullinia cupana) seed extract. Food Research International, 2019, 123, 144-152.	2.9	30
25	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
26	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
27	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
28	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
29	Production and structural characterization of solid lipid microparticles loaded with soybean protein hydrolysate. Food Research International, 2015, 76, 689-696.	2.9	24
30	Improving stability of vitamin B12 (Cyanocobalamin) using microencapsulation by spray chilling technique. Food Research International, 2019, 126, 108663.	2.9	23
31	Development of natural pigments microencapsulated in waste yeast <i>Saccharomyces cerevisiae</i> using spray drying technology and their application in yogurt. Food and Function, 2021, 12, 8946-8959.	2.1	15
32	Application of spray drying for production of microparticles containing the carotenoid-rich tucumã oil (<i>Astrocaryum vulgare</i> Mart.). LWT - Food Science and Technology, 2021, 143, 111106.	2.5	14
33	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
34	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
35	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
36	Aplicação de vitamina C livre e encapsulada por spray chilling em salsicha de carne de frango: características físico-químicas, estabilidade e aceitação sensorial. Brazilian Journal of Food Technology, 2015, 18, 322-331.	0.8	5

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37	Study of extraction kinetics and characterization of proanthocyanidin-rich extract from Ceylon cinnamon (<i>Cinnamomum zeylanicum</i>). Journal of Food Processing and Preservation, 2021, 45, e15429.	0.9	3
38	Production of vitex (<i>Vitex agnus-castus</i> L.) extract in powder form using spray-drying: Potential for the production of functional foods. Journal of Food Processing and Preservation, 2021, 45, e15333.	0.9	0