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List of Publications by Year
in descending order

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38 papers	2,355 citations	218381 26 h-index	329751 37 g-index
38 all docs	38 docs citations	38 times ranked	2405 citing authors

#	Article	IF	Citations
1	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
2	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
3	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
4	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
5	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
6	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
7	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
8	Improving stability of vitamin B12 (Cyanocobalamin) using microencapsulation by spray chilling technique. Food Research International, 2019, 126, 108663.	2.9	23
9	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
10	Production and characterization of solid lipid microparticles loaded with guaranÃ¡ (Paullinia cupana) seed extract. Food Research International, 2019, 123, 144-152.	2.9	30
11	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
12	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
13	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
14	Functional properties and encapsulation of a proanthocyanidin-rich cinnamon extract (Cinnamomum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Hydrocolloids, 2018, 77, 297-306.	5.6	100
15	Development of functional yogurt containing free and encapsulated echium oil, phytosterol and sinapic acid. Food Chemistry, 2017, 237, 948-956.	4.2	79
16	Characterization of antioxidant and antimicrobial properties of spray-dried extracts from peanut skins. Food and Bioproducts Processing, 2017, 105, 215-223.	1.8	31
17	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
18	Development of solid lipid microparticles loaded with a proanthocyanidin-rich cinnamon extract () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 diabetic population. Food Research International, 2016, 85, 10-18.	2.9	41

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19	Protection of echium oil by microencapsulation with phenolic compounds. Food Research International, 2016, 88, 114-121.	2.9	38
20	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
21	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
22	Production and structural characterization of solid lipid microparticles loaded with soybean protein hydrolysate. Food Research International, 2015, 76, 689-696.	2.9	24
23	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
24	Microencapsulation of xylitol by double emulsion followed by complex coacervation. Food Chemistry, 2015, 171, 32-39.	4.2	99
25	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
26	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
27	Structural characterisation and cell viability of a spray dried probiotic yoghurt produced with goats' milk and Bifidobacterium animalis subsp. lactis (Bl-07). International Dairy Journal, 2014, 39, 71-77.	1.5	28
28	Functional properties and stability of spray-dried pigments from Bordo grape (Vitis labrusca) winemaking pomace. Food Chemistry, 2014, 164, 380-386.	4.2	89
29	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
30	Double emulsion stage prior to complex coacervation process for microencapsulation of sweetener sucralose. Journal of Food Engineering, 2013, 119, 28-32.	2.7	68
31	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
32	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
33	Microencapsulation of ascorbic acid by complex coacervation: Protection and controlled release. Food Research International, 2013, 52, 373-379.	2.9	174
34	Protection of Bifidobacterium lactis and Lactobacillus acidophilus by microencapsulation using spray-chilling. International Dairy Journal, 2012, 26, 127-132.	1.5	122
35	Microencapsulation of propolis extract by complex coacervation. LWT - Food Science and Technology, 2011, 44, 429-435.	2.5	177
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

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37	Physicochemical properties, antioxidant activity and stability of spray-dried propolis. Journal of ApiProduct and ApiMedical Science, 2011, 3, 94-100.	0.4	35
38	Microencapsulation of casein hydrolysate by complex coacervation with SPI/pectin. Food Research International, 2009, 42, 1099-1104.	2.9	164