

Larissa Consoli

List of Publications by Year in descending order

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Version: 2024-02-01

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537
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#	ARTICLE	IF	CITATIONS
1	Spray drying of mono- and double-layer emulsions of PUFA-rich vegetable oil homogenized by ultrasound. <i>Drying Technology</i> , 2021, 39, 868-881.	1.7	22
2	Encapsulation of resveratrol using Maillard conjugates and membrane emulsification. <i>Food Research International</i> , 2020, 137, 109359.	2.9	16
3	Maillard conjugates from spent brewer's yeast by-product as an innovative encapsulating material. <i>Food Research International</i> , 2020, 136, 109365.	2.9	27
4	Resveratrol-loaded microparticles: Assessing Maillard conjugates as encapsulating matrices. <i>Powder Technology</i> , 2019, 353, 247-256.	2.1	13
5	Mono and double-layer emulsions of chia oil produced with ultrasound mediation. <i>Food and Bioproducts Processing</i> , 2018, 112, 108-118.	1.8	18
6	Sodium caseinate-corn starch hydrolysates conjugates obtained through the Maillard reaction as stabilizing agents in resveratrol-loaded emulsions. <i>Food Hydrocolloids</i> , 2018, 84, 458-472.	5.6	83
7	High solids emulsions produced by ultrasound as a function of energy density. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 772-782.	3.8	29
8	Structural and emulsifying properties of sodium caseinate and lactoferrin influenced by ultrasound process. <i>Food Hydrocolloids</i> , 2017, 63, 178-188.	5.6	86
9	Solid lipid microparticles produced by spray chilling technique to deliver ginger oleoresin: Structure and compound retention. <i>Food Research International</i> , 2016, 80, 41-49.	2.9	45
10	Gallic acid microparticles produced by spray chilling technique: Production and characterization. <i>LWT - Food Science and Technology</i> , 2016, 65, 79-87.	2.5	53
11	Ascorbic acid microencapsulation by spray chilling: Production and characterization. <i>LWT - Food Science and Technology</i> , 2015, 63, 353-360.	2.5	45