

# Amanda Mt Lago

## List of Publications by Year in descending order

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Version: 2024-02-01

33  
papers

570  
citations

687363

13  
h-index

642732

23  
g-index

34  
all docs

34  
docs citations

34  
times ranked

788  
citing authors

#	ARTICLE	IF	CITATIONS
1	Fruits from the Brazilian Cerrado region: Physico-chemical characterization, bioactive compounds, antioxidant activities, and sensory evaluation. <i>Food Chemistry</i> , 2018, 245, 305-311.	8.2	123
2	Ultrasound-assisted oil-in-water nanoemulsion produced from <i>Pereskia aculeata</i> Miller mucilage. <i>Ultrasonics Sonochemistry</i> , 2019, 50, 339-353.	8.2	56
3	Development and characterization of biodegradable films based on <i>Pereskia aculeata</i> Miller mucilage. <i>Industrial Crops and Products</i> , 2019, 130, 499-510.	5.2	52
4	Utility of Blended Polymeric Formulations Containing Cellulose Nanofibrils for Encapsulation and Controlled Release of Sweet Orange Essential Oil. <i>Food and Bioprocess Technology</i> , 2018, 11, 1188-1198.	4.7	39
5	Extraction processes and characterization of the mucilage obtained from green fruits of <i>Pereskia aculeata</i> Miller. <i>Industrial Crops and Products</i> , 2019, 140, 111716.	5.2	35
6	Influence of the Addition of Minced Fish on the Preparation of Fish Sausage: Effects on Sensory Properties. <i>Journal of Food Science</i> , 2017, 82, 492-499.	3.1	28
7	Physical-Mechanical and Antifungal Properties of Pectin Nanocomposites / Neem Oil Nanoemulsion for Seed Coating. <i>Food Biophysics</i> , 2019, 14, 456-466.	3.0	28
8	Effect of carrier oil on $\alpha$ -tocopherol encapsulation in ora-pro-nobis ( <i>Pereskia aculeata</i> Miller) mucilage-whey protein isolate microparticles. <i>Food Hydrocolloids</i> , 2020, 105, 105716.	10.7	21
9	Encapsulation of camu-camu extracts using prebiotic biopolymers: Controlled release of bioactive compounds and effect on their physicochemical and thermal properties. <i>Food Research International</i> , 2020, 137, 109563.	6.2	20
10	Berry Jelly: Optimization Through Desirability-Based Mixture Design. <i>Journal of Food Science</i> , 2019, 84, 1522-1528.	3.1	16
11	Development and application of biopolymer coatings to specialty green coffee beans: Influence on water content, color and sensory quality. <i>LWT - Food Science and Technology</i> , 2018, 96, 274-280.	5.2	15
12	Stability of camu-camu encapsulated with different prebiotic biopolymers. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3471-3480.	3.5	15
13	Production and efficacy of neem nanoemulsion in the control of <i>Aspergillus flavus</i> and <i>Penicillium citrinum</i> in soybean seeds. <i>European Journal of Plant Pathology</i> , 2019, 155, 1105-1116.	1.7	13
14	Mixed fruit juices from Cerrado. <i>British Food Journal</i> , 2018, 120, 2334-2348.	2.9	12
15	Mixed Brazilian Cerrado fruits preserves without added sugar: the effect of bodying agents. <i>British Food Journal</i> , 2019, 121, 1969-1981.	2.9	12
16	Infrared (IR) thermography applied in the freeze-drying of gelatin model solutions added with ethanol and carrier agents. <i>Journal of Food Engineering</i> , 2018, 221, 77-87.	5.2	10
17	Microparticles obtained by spray-drying technique containing ginger essential oil with the addition of cellulose nanofibrils extracted from the ginger vegetable fiber. <i>Drying Technology</i> , 2021, 39, 1912-1926.	3.1	10
18	Grape juice blends treated with gamma irradiation evaluated during storage. <i>Radiation Physics and Chemistry</i> , 2020, 168, 108570.	2.8	9

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19	Optimization for sensory and nutritional quality of a mixed berry fruit juice elaborated with coconut water. <i>Food Science and Technology</i> , 2020, 40, 985-992.	1.7	8
20	Fish sausages prepared with inclusion of Nile tilapia minced: Correlation between nutritional, chemical, and physical properties. <i>Journal of Food Processing and Preservation</i> , 2018, 42, .	2.0	7
21	Hygroscopic, structural, and thermal properties of essential oil microparticles of sweet orange added with cellulose nanofibrils. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14365.	2.0	7
22	Spray-dried thyme essential oil microparticles using different polymeric matrices. <i>Drying Technology</i> , 2021, 39, 1883-1894.	3.1	7
23	Measurement of water activities of foods at different temperatures using biospeckle laser. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2230-2239.	3.2	5
24	Oat bran and sweeteners in petit-suisse cheese: Technological and nutritional properties and consumer acceptance. <i>LWT - Food Science and Technology</i> , 2021, 146, 111318.	5.2	5
25	Quality of honeys from different botanical origins. <i>Journal of Food Science and Technology</i> , 2021, 58, 4167-4177.	2.8	4
26	Properties of chitosan-papain biopolymers reinforced with cellulose nanofibers. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15740.	2.0	4
27	Shelf life determination of frozen fish sausage produced with fillet and minced fish derived from the Nile tilapia processing. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13984.	2.0	3
28	Ultrasound-assisted emulsions with biopolymers for spray-drying of lemongrass essential oil. <i>Pesquisa Agropecuaria Brasileira</i> , 0, 56, .	0.9	2
29	Fish breaded made with tilapia fillet and inclusion of minced fish derived from salmon processing: nutritional, technological, and sensory properties. <i>Food Science and Technology</i> , 0, 42, .	1.7	2
30	Restructured Fish Cooked Ham: Effects of the Use of Carrageenan and Transglutaminase on Textural Properties. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 451-461.	1.4	1
31	Effect of botanical origin on stability and crystallization of honey during storage. <i>British Food Journal</i> , 2021, ahead-of-print, .	2.9	1
32	Produção e caracterização de óleo bruto e refinado obtido de cabeças de tilapia sob diferentes temperaturas. <i>Research, Society and Development</i> , 2020, 9, e2709119837.	0.1	0
33	Maltodextrin- modified starch microparticles containing benzoic acid: Physical properties and thermal stability. <i>Acta Scientiarum - Technology</i> , 0, 44, e56598.	0.4	0