

Ana Leticia Rodrigues Costa Lelis

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

1,225
citations

393982

19
h-index

500791

28
g-index

30
all docs

30
docs citations

30
times ranked

1353
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction and Characterization of Starch from Cassava Peels. <i>Starch/Staerke</i> , 2023, 75, .	1.1	3
2	Sonoprocessing of freshly squeezed orange juice: Ascorbic acid content, pectin methylesterase activity, rheological properties and cloud stability. <i>Food Control</i> , 2022, 131, 108391.	2.8	22
3	Microfluidic approach to produce emulsion-filled alginate microgels. <i>Journal of Food Engineering</i> , 2022, 315, 110812.	2.7	9
4	Stabilization mechanisms of O/W emulsions by cellulose nanocrystals and sunflower protein. <i>Food Research International</i> , 2022, 152, 110930.	2.9	12
5	Gellan gum nanoparticles in drug delivery. , 2022, , 127-156.		2
6	Trends in hydrogel-based encapsulation technologies for advanced cell therapies applied to limb ischemia. <i>Materials Today Bio</i> , 2022, 13, 100221.	2.6	3
7	Interactions of β -carotene with WPI/Tween 80 mixture and oil phase: Effect on the behavior of O/W emulsions during in vitro digestion. <i>Food Chemistry</i> , 2021, 341, 128155.	4.2	25
8	Modulating in vitro digestibility of Pickering emulsions stabilized by food-grade polysaccharides particles. <i>Carbohydrate Polymers</i> , 2020, 227, 115344.	5.1	39
9	The stabilizing effect of cellulose crystals in O/W emulsions obtained by ultrasound process. <i>Food Research International</i> , 2020, 128, 108746.	2.9	27
10	Development of a microfluidic route for the formation of gellan-based microgels incorporating jabuticaba (<i>Myrciaria cauliflora</i>) extract. <i>Journal of Food Engineering</i> , 2020, 276, 109884.	2.7	20
11	Impact of whey protein/surfactant mixture and oil type on the gastrointestinal fate of emulsions: Ingredient engineering. <i>Food Research International</i> , 2020, 137, 109360.	2.9	10
12	Cellulose nanocrystals from ultrasound process stabilizing O/W Pickering emulsion. <i>International Journal of Biological Macromolecules</i> , 2020, 158, 75-84.	3.6	51
13	Essential Oils of Garlic and Oregano Incorporated in Cellulose Acetate Films: Antimicrobial Activity and Physical Properties. <i>Research, Society and Development</i> , 2020, 9, e329108304.	0.0	3
14	Non-thermal processing of inulin-enriched soursop whey beverage using supercritical carbon dioxide technology. <i>Journal of Supercritical Fluids</i> , 2019, 154, 104635.	1.6	19
15	Formation and stability of W/O-high internal phase emulsions (HIPEs) and derived O/W emulsions stabilized by PGPR and lecithin. <i>Food Research International</i> , 2019, 122, 252-262.	2.9	82
16	One-step ultrasound producing O/W emulsions stabilized by chitosan particles. <i>Food Research International</i> , 2018, 107, 717-725.	2.9	59
17	Cellulose nanofibers from banana peels as a Pickering emulsifier: High-energy emulsification processes. <i>Carbohydrate Polymers</i> , 2018, 194, 122-131.	5.1	113
18	Impact of oil type and WPI/Tween 80 ratio at the oil-water interface: Adsorption, interfacial rheology and emulsion features. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 164, 272-280.	2.5	110

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19	Whey-grape juice drink processed by supercritical carbon dioxide technology: Physical properties and sensory acceptance. <i>LWT - Food Science and Technology</i> , 2018, 92, 80-86.	2.5	47
20	Physicochemical changes and microbial inactivation after high-intensity ultrasound processing of prebiotic whey beverage applying different ultrasonic power levels. <i>Ultrasonics Sonochemistry</i> , 2018, 44, 251-260.	3.8	119
21	Coupling of high-intensity ultrasound and mechanical stirring for producing food emulsions at low-energy densities. <i>Ultrasonics Sonochemistry</i> , 2018, 47, 114-121.	3.8	22
22	Manufacturing a prebiotic whey beverage exploring the influence of degree of inulin polymerization. <i>Food Hydrocolloids</i> , 2018, 77, 787-795.	5.6	59
23	Ohmic heating in dairy processing: Relevant aspects for safety and quality. <i>Trends in Food Science and Technology</i> , 2017, 62, 104-112.	7.8	145
24	Gellan microgels produced in planar microfluidic devices. <i>Journal of Food Engineering</i> , 2017, 209, 18-25.	2.7	25
25	Studies of droplets formation regime and actual flow rate of liquid-liquid flows in flow-focusing microfluidic devices. <i>Experimental Thermal and Fluid Science</i> , 2017, 85, 167-175.	1.5	42
26	Emulsifier functionality and process engineering: Progress and challenges. <i>Food Hydrocolloids</i> , 2017, 68, 69-80.	5.6	21
27	Role of the phases composition on the incorporation of gallic acid in O/W and W/O emulsions. <i>Journal of Food Engineering</i> , 2016, 168, 205-214.	2.7	49
28	Development of whey protein isolate bio-nanocomposites: Effect of montmorillonite and citric acid on structural, thermal, morphological and mechanical properties. <i>Food Hydrocolloids</i> , 2015, 48, 179-188.	5.6	73
29	PROPRIEDADES DE BARREIRA, MECÂNICAS E ÂPTICAS DE FILMES DE CONCENTRADO PROTEÃO DE SORO DE LEITE. <i>Revista Do Instituto De LatÁcinios CÂndido Tostes</i> , 2014, 69, 237.	0.3	2
30	Pea protein isolate nanocomposite films for packaging applications: effect of starch nanocrystals on the structural, morphological, thermal, mechanical and barrier properties. <i>Emirates Journal of Food and Agriculture</i> , 0, , 495.	1.0	12