

Diego Alvarenga Botrel

List of Publications by Year in descending order

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Version: 2024-02-01

62
papers

2,542
citations

185998

28
h-index

205818

48
g-index

62
all docs

62
docs citations

62
times ranked

2543
citing authors

#	ARTICLE	IF	CITATIONS
1	Gum arabic/starch/maltodextrin/inulin as wall materials on the microencapsulation of rosemary essential oil. <i>Carbohydrate Polymers</i> , 2014, 101, 524-532.	5.1	415
2	Influence of wall matrix systems on the properties of spray-dried microparticles containing fish oil. <i>Food Research International</i> , 2014, 62, 344-352.	2.9	158
3	Influence of spray drying operating conditions on microencapsulated rosemary essential oil properties. <i>Food Science and Technology</i> , 0, 33, 171-178.	0.8	114
4	Evaluation of spray drying conditions on properties of microencapsulated oregano essential oil. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2289-2296.	1.3	112
5	Effect of solids content and oil load on the microencapsulation process of rosemary essential oil. <i>Industrial Crops and Products</i> , 2014, 58, 173-181.	2.5	104
6	Study of ultrasound-assisted emulsions on microencapsulation of ginger essential oil by spray drying. <i>Industrial Crops and Products</i> , 2016, 94, 413-423.	2.5	99
7	Physical and chemical properties of encapsulated rosemary essential oil by spray drying using whey protein–inulin blends as carriers. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1522-1529.	1.3	93
8	Cashew gum and inulin: New alternative for ginger essential oil microencapsulation. <i>Carbohydrate Polymers</i> , 2016, 153, 133-142.	5.1	85
9	Microencapsulation of Rosemary Essential Oil: Characterization of Particles. <i>Drying Technology</i> , 2013, 31, 1245-1254.	1.7	78
10	Encapsulation as a tool for bioprocessing of functional foods. <i>Current Opinion in Food Science</i> , 2017, 13, 31-37.	4.1	77
11	Stability of lime essential oil emulsion prepared using biopolymers and ultrasound treatment. <i>International Journal of Food Properties</i> , 2017, 20, S564-S579.	1.3	66
12	Stability of spray-dried beetroot extract using oligosaccharides and whey proteins. <i>Food Chemistry</i> , 2018, 249, 51-59.	4.2	66
13	Optimization of Fish Oil Spray Drying Using a Protein:Inulin System. <i>Drying Technology</i> , 2014, 32, 279-290.	1.7	64
14	Characterization and effect of edible coatings on minimally processed garlic quality. <i>Carbohydrate Polymers</i> , 2008, 72, 403-409.	5.1	59
15	Ultrasound-assisted oil-in-water nanoemulsion produced from <i>Pereskia aculeata</i> Miller mucilage. <i>Ultrasonics Sonochemistry</i> , 2019, 50, 339-353.	3.8	56
16	Proposing Novel Encapsulating Matrices for Spray-Dried Ginger Essential Oil from the Whey Protein Isolate-Inulin/Maltodextrin Blends. <i>Food and Bioprocess Technology</i> , 2017, 10, 115-130.	2.6	55
17	Application of cashew tree gum on the production and stability of spray-dried fish oil. <i>Food Chemistry</i> , 2017, 221, 1522-1529.	4.2	54
18	Effect of dextrose equivalent on physical and chemical properties of lime essential oil microparticles. <i>Industrial Crops and Products</i> , 2017, 102, 105-114.	2.5	53

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19	Microencapsulation of bioactive compounds from espresso spent coffee by spray drying. <i>LWT - Food Science and Technology</i> , 2019, 103, 116-124.	2.5	50
20	Physicochemical and Thermal Stability of Microcapsules of Cinnamon Essential Oil by Spray Drying. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12919.	0.9	47
21	Microencapsulated Rosemary (<i>Rosmarinus officinalis</i>) Essential Oil as a Biopreservative in Minas Frescal Cheese. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12759.	0.9	41
22	Prebiotic Carbohydrates: Effect on Reconstitution, Storage, Release, and Antioxidant Properties of Lime Essential Oil Microparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 445-453.	2.4	41
23	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.	2.6	39
24	Stability of lime essential oil microparticles produced with protein-carbohydrate blends. <i>Food Research International</i> , 2018, 105, 936-944.	2.9	39
25	Active film incorporated with sorbic acid on pastry dough conservation. <i>Food Control</i> , 2007, 18, 1063-1067.	2.8	36
26	Water adsorption in rosemary essential oil microparticles: Kinetics, thermodynamics and storage conditions. <i>Journal of Food Engineering</i> , 2014, 140, 39-45.	2.7	36
27	Characterization of Microencapsulated Rosemary Essential Oil and Its Antimicrobial Effect on Fresh Dough. <i>Food and Bioprocess Technology</i> , 2014, 7, 2560.	2.6	33
28	Application of inulin in thin-layer drying process of araticum (<i>Annona crassiflora</i>) pulp. <i>LWT - Food Science and Technology</i> , 2016, 69, 32-39.	2.5	33
29	Study of Different Wall Matrix Biopolymers on the Properties of Spray-Dried Pequi Oil and on the Stability of Bioactive Compounds. <i>Food and Bioprocess Technology</i> , 2018, 11, 660-679.	2.6	32
30	Microencapsulation by spray chilling in the food industry: Opportunities, challenges, and innovations. <i>Trends in Food Science and Technology</i> , 2022, 120, 274-287.	7.8	25
31	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.	2.9	20
32	Microencapsulated ginger oil properties: Influence of operating parameters. <i>Drying Technology</i> , 2017, 35, 1098-1107.	1.7	18
33	Properties of spray-dried fish oil with different carbohydrates as carriers. <i>Journal of Food Science and Technology</i> , 2017, 54, 4181-4188.	1.4	17
34	The use of different temperatures and inulin:whey protein isolate ratios in the spray drying of beetroot juice. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14113.	0.9	15
35	Stability of camu-camu encapsulated with different prebiotic biopolymers. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3471-3480.	1.7	15
36	Qualidade de alho (<i>Allium sativum</i>) minimamente processado envolvido com revestimento comestível antimicrobiano. <i>Food Science and Technology</i> , 2007, 27, 32-38.	0.8	14

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37	Stability of microencapsulated lactic acid bacteria under acidic and bile juice conditions. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2355-2362.	1.3	14
38	Frutos do Cerrado: conhecimento e aceitação de <i>Annona crassiflora</i> Mart. (<i>Araticum</i>) e <i>Eugenia dysenterica</i> Mart. (<i>Cagaita</i>) por crianças utilizando o paladar e a visão doi: 10.12662/2317-3076jhbs.v3i4.168.p224-230.2015. <i>Journal of Health & Biological Sciences</i> , 2015, 3, 224-230.	0.0	14
39	Active and Intelligent Packaging for Milk and Milk Products. <i>Contemporary Food Engineering</i> , 2009, , 175-199.	0.2	13
40	Revestimento ativo de amido na conservação pós-colheita de pera Williams minimamente processada. <i>Ciencia Rural</i> , 2010, 40, 1814-1820.	0.3	12
41	Use of prebiotic carbohydrate as wall material on lime essential oil microparticles. <i>Journal of Microencapsulation</i> , 2017, 34, 535-544.	1.2	12
42	Effects of Change in PH and Addition of Sucrose and NaCl on the Emulsifying Properties of Mucilage Obtained from <i>Pereskia aculeata</i> Miller. <i>Food and Bioprocess Technology</i> , 2019, 12, 486-498.	2.6	11
43	Spray Drying of Green Corn Pulp. <i>Drying Technology</i> , 2014, 32, 861-868.	1.7	10
44	Influence of modified starches as wall materials on the properties of spray-dried lemongrass oil. <i>Journal of Food Science and Technology</i> , 2019, 56, 4972-4981.	1.4	10
45	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.	1.7	10
46	Estudo da adição de albumina e da temperatura de secagem nas características de polpa de tomate em pó. <i>Semina: Ciências Agrárias</i> , 2014, 35, 1267.	0.1	9
47	Microencapsulation of Essential Oils Using Spray Drying Technology. , 2015, , 235-251.		8
48	Effects of ultrasonication on the characteristics of emulsions and microparticles containing Indian clove essential oil. <i>Drying Technology</i> , 2019, 37, 1162-1172.	1.7	7
49	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.	0.9	7
50	Spray-dried thyme essential oil microparticles using different polymeric matrices. <i>Drying Technology</i> , 2021, 39, 1883-1894.	1.7	7
51	Active cellulose acetate-oregano essential oil films to conservation of hamburger buns: Antifungal, analysed sensorial and mechanical properties. <i>Packaging Technology and Science</i> , 2022, 35, 175-182.	1.3	7
52	HYGROSCOPIC, THERMAL AND CHEMICAL PROPERTIES OF CINNAMON ESSENTIAL OIL MICROPARTICLE OBTAINED BY SPRAY DRYING. <i>Emirates Journal of Food and Agriculture</i> , 0, , 884.	1.0	6
53	Development of zein nanofibers for the controlled delivery of essential amino acids for fish nutrition. <i>SN Applied Sciences</i> , 2020, 2, 1.	1.5	5
54	Reuse of sorbitol solution in pulsed vacuum osmotic dehydration of yacon (<i>Smallanthus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Td	0.9	4

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55	Production and Stability of Carnauba Wax Nanoemulsion. <i>Advanced Science, Engineering and Medicine</i> , 2017, 9, 977-985.	0.3	4
56	Influence of Spray-Drying Conditions on Physical and Morphological Characteristics of Microencapsulated Benzoic Acid. <i>Food and Bioprocess Technology</i> , 2016, 9, 1969-1978.	2.6	3
57	Can lychee reducing the adipose tissue mass in rats?. <i>Brazilian Archives of Biology and Technology</i> , 2018, 61, .	0.5	3
58	Co-encapsulation of anthocyanins extracted from grape skins (<i>Vitis vinifera</i> var. Syrah) and Î±-tocopherol via spray drying. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16038.	0.9	3
59	Ultrasound-assisted emulsions with biopolymers for spray-drying of lemongrass essential oil. <i>Pesquisa Agropecuaria Brasileira</i> , 0, 56, .	0.9	2
60	Functional and technological potential of arabica coffee oils. <i>Research, Society and Development</i> , 2020, 9, e700997702.	0.0	1
61	Effect of Microencapsulation on Chemical Composition and Antimicrobial, Antioxidant and Cytotoxic Properties of Lemongrass (<i>Cymbopogon flexuosus</i>) Essential Oil. <i>Food Technology and Biotechnology</i> , 2022, 60, 386-395.	0.9	1
62	Maltodextrin- modified starch microparticles containing benzoic acid: Physical properties and thermal stability. <i>Acta Scientiarum - Technology</i> , 0, 44, e56598.	0.4	0