Diego Alvarenga Botrel

List of Publications by Citations

58 papers	1,777 citations	25 h-index	41 g-index
62 ext. papers	2,111 ext. citations	4.2 avg, IF	5.02 L-index

#	Paper	IF	Citations
58	Gum arabic/starch/maltodextrin/inulin as wall materials on the microencapsulation of rosemary essential oil. *Carbohydrate Polymers*, **2014**, 101, 524-32	10.3	319
57	Influence of wall matrix systems on the properties of spray-dried microparticles containing fish oil. *Food Research International*, **2014**, 62, 344-352	7	114
56	Evaluation of spray drying conditions on properties of microencapsulated oregano essential oil. *International Journal of Food Science and Technology*, **2012**, 47, 2289-2296	3.8	90
55	Effect of solids content and oil load on the microencapsulation process of rosemary essential oil. *Industrial Crops and Products*, **2014**, 58, 173-181	5.9	84
54	Influence of spray drying operating conditions on microencapsulated rosemary essential oil properties. *Food Science and Technology*, **2013**, 33, 171-178	2	82
53	Study of ultrasound-assisted emulsions on microencapsulation of ginger essential oil by spray drying. *Industrial Crops and Products*, **2016**, 94, 413-423	5.9	68
52	Physical and chemical properties of encapsulated rosemary essential oil by spray drying using whey protein:inulin blends as carriers. *International Journal of Food Science and Technology*, **2014**, 49, 1522-1529	3.8	68
51	Microencapsulation of Rosemary Essential Oil: Characterization of Particles. *Drying Technology*, **2013**, 31, 1245-1254	2.6	65
50	Cashew gum and inulin: New alternative for ginger essential oil microencapsulation. *Carbohydrate Polymers*, **2016**, 153, 133-142	10.3	61
49	Encapsulation as a tool for bioprocessing of functional foods. *Current Opinion in Food Science*, **2017**, 13, 31-37	9.8	49
48	Characterization and effect of edible coatings on minimally processed garlic quality. *Carbohydrate Polymers*, **2008**, 72, 403-409	10.3	47
47	Optimization of Fish Oil Spray Drying Using a Protein:Inulin System. *Drying Technology*, **2014**, 32, 279-290	2.6	46
46	Stability of spray-dried beetroot extract using oligosaccharides and whey proteins. *Food Chemistry*, **2018**, 249, 51-59	8.5	41
45	Application of cashew tree gum on the production and stability of spray-dried fish oil. *Food Chemistry*, **2017**, 221, 1522-1529	8.5	41
44	Stability of lime essential oil emulsion prepared using biopolymers and ultrasound treatment. *International Journal of Food Properties*, **2017**, 20, S564-S579	3	40
43	Effect of dextrose equivalent on physical and chemical properties of lime essential oil microparticles. *Industrial Crops and Products*, **2017**, 102, 105-114	5.9	39
42	Proposing Novel Encapsulating Matrices for Spray-Dried Ginger Essential Oil from the Whey Protein Isolate-Inulin/Maltodextrin Blends. *Food and Bioprocess Technology*, **2017**, 10, 115-130	5.1	38

41	Ultrasound-assisted oil-in-water nanoemulsion produced from Pereskia aculeata Miller mucilage. *Ultrasonics Sonochemistry*, **2019**, 50, 339-353	8.9	35
40	Stability of lime essential oil microparticles produced with protein-carbohydrate blends. *Food Research International*, **2018**, 105, 936-944	7	31
39	Microencapsulated Rosemary (Rosmarinus officinalis) Essential Oil as a Biopreservative in Minas Frescal Cheese. *Journal of Food Processing and Preservation*, **2017**, 41, e12759	2.1	30
38	Active film incorporated with sorbic acid on pastry dough conservation. *Food Control*, **2007**, 18, 1063-1067	3.2	30
37	Characterization of Microencapsulated Rosemary Essential Oil and Its Antimicrobial Effect on Fresh Dough. *Food and Bioprocess Technology*, **2014**, 7, 2560	5.1	29
36	Utility of Blended Polymeric Formulations Containing Cellulose Nanofibrils for Encapsulation and Controlled Release of Sweet Orange Essential Oil. *Food and Bioprocess Technology*, **2018**, 11, 1188-1198	5.1	27
35	Water adsorption in rosemary essential oil microparticles: Kinetics, thermodynamics and storage conditions. *Journal of Food Engineering*, **2014**, 140, 39-45	6	26
34	Microencapsulation of bioactive compounds from espresso spent coffee by spray drying. *LWT - Food Science and Technology*, **2019**, 103, 116-124	5.4	25
33	Prebiotic Carbohydrates: Effect on Reconstitution, Storage, Release, and Antioxidant Properties of Lime Essential Oil Microparticles. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 445-453	5.7	24
32	Physicochemical and Thermal Stability of Microcapsules of Cinnamon Essential Oil by Spray Drying. *Journal of Food Processing and Preservation*, **2017**, 41, e12919	2.1	24
31	Application of inulin in thin-layer drying process of araticum (Annona crassiflora) pulp. *LWT - Food Science and Technology*, **2016**, 69, 32-39	5.4	23
30	Study of Different Wall Matrix Biopolymers on the Properties of Spray-Dried Pequi Oil and on the Stability of Bioactive Compounds. *Food and Bioprocess Technology*, **2018**, 11, 660-679	5.1	22
29	Properties of spray-dried fish oil with different carbohydrates as carriers. *Journal of Food Science and Technology*, **2017**, 54, 4181-4188	3.3	12
28	Microencapsulated ginger oil properties: Influence of operating parameters. *Drying Technology*, **2017**, 35, 1098-1107	2.6	12
27	Spray Drying of Green Corn Pulp. *Drying Technology*, **2014**, 32, 861-868	2.6	10
26	The use of different temperatures and inulin:whey protein isolate ratios in the spray drying of beetroot juice. *Journal of Food Processing and Preservation*, **2019**, 43, e14113	2.1	9
25	Use of prebiotic carbohydrate as wall material on lime essential oil microparticles. *Journal of Microencapsulation*, **2017**, 34, 535-544	3.4	9
24	Qualidade de alho (Allium sativum) minimamente processado envolvido com revestimento comestível antimicrobiano. *Food Science and Technology*, **2007**, 27, 32-38	2	9

23	Encapsulation of camu-camu extracts using prebiotic biopolymers: Controlled release of bioactive compounds and effect on their physicochemical and thermal properties. *Food Research International*, **2020**, 137, 109563	7	9
22	Active and Intelligent Packaging for Milk and Milk Products. *Contemporary Food Engineering*, **2009**, 175-199		8
21	Revestimento ativo de amido na conservação pós-colheita de pera Williams minimamente processada. *Ciencia Rural*, **2010**, 40, 1814-1820	1.3	8
20	Frutos do Cerrado: conhecimento e aceitação de Annona crassiflora Mart. (Araticum) e Eugenia dysenterica Mart. (Cagaita) por crianças utilizando o paladar e a visão doi: 10.12662/2317-3076jhbs.v3i4.168.p224-230.2015. *Journal of Health & Biological Sciences*, **2015**, 3, 224	1	8
19	Stability of camu-camu encapsulated with different prebiotic biopolymers. *Journal of the Science of Food and Agriculture*, **2020**, 100, 3471-3480	4.3	7
18	Stability of microencapsulated lactic acid bacteria under acidic and bile juice conditions. *International Journal of Food Science and Technology*, **2019**, 54, 2355-2362	3.8	6
17	Influence of modified starches as wall materials on the properties of spray-dried lemongrass oil. *Journal of Food Science and Technology*, **2019**, 56, 4972-4981	3.3	6
16	Microencapsulation of Essential Oils Using Spray Drying Technology **2015**, 235-251		6
15	Hygroscopic, structural, and thermal properties of essential oil microparticles of sweet orange added with cellulose nanofibrils. *Journal of Food Processing and Preservation*, **2020**, 44, e14365	2.1	6
14	Estudo da adição de albumina e da temperatura de secagem nas características de polpa de tomate em pó *Semina:Ciencias Agrarias*, **2014**, 35, 1267	0.6	5
13	Effects of Change in PH and Addition of Sucrose and NaCl on the Emulsifying Properties of Mucilage Obtained from Pereskia aculeata Miller. *Food and Bioprocess Technology*, **2019**, 12, 486-498	5.1	5
12	Production and Stability of Carnauba Wax Nanoemulsion. *Advanced Science, Engineering and Medicine*, **2017**, 9, 977-985	0.6	4
11	HYGROSCOPIC, THERMAL AND CHEMICAL PROPERTIES OF CINNAMON ESSENTIAL OIL MICROPARTICLE OBTAINED BY SPRAY DRYING. *Emirates Journal of Food and Agriculture*,884	1	4
10	Microparticles obtained by spray-drying technique containing ginger essential oil with the addition of cellulose nanofibrils extracted from the ginger vegetable fiber. *Drying Technology*, **2020**, 1-15	2.6	3
9	Reuse of sorbitol solution in pulsed vacuum osmotic dehydration of yacon (Smallanthus sonchifolius). *Journal of Food Processing and Preservation*, **2017**, 41, e13306	2.1	3
8	Effects of ultrasonication on the characteristics of emulsions and microparticles containing Indian clove essential oil. *Drying Technology*, **2019**, 37, 1162-1172	2.6	3
7	Spray-dried thyme essential oil microparticles using different polymeric matrices. *Drying Technology*, **2021**, 39, 1883-1894	2.6	3
6	Influence of Spray-Drying Conditions on Physical and Morphological Characteristics of Microencapsulated Benzoic Acid. *Food and Bioprocess Technology*, **2016**, 9, 1969-1978	5.1	2

5	Microencapsulation by spray chilling in the food industry: Opportunities, challenges, and innovations. *Trends in Food Science and Technology*, **2022**, 120, 274-287	15.3	1
4	Can lychee reducing the adipose tissue mass in rats?. *Brazilian Archives of Biology and Technology*, **2018**, 61,	1.8	1
3	Active cellulose acetate-oregano essential oil films to conservation of hamburger buns: Antifungal, analysed sensorial and mechanical properties. *Packaging Technology and Science*, **2022**, 35, 175	2.3	0
2	Co-encapsulation of anthocyanins extracted from grape skins (Vitis vinifera var. Syrah) and □-tocopherol via spray drying. *Journal of Food Processing and Preservation*, **2021**, 45, e16038	2.1	0
1	Development of zein nanofibers for the controlled delivery of essential amino acids for fish nutrition. *SN Applied Sciences*, **2020**, 2, 1	1.8	0