

Diego Alvarenga Botrel

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Microencapsulation by spray chilling in the food industry: Opportunities, challenges, and innovations. <i>Trends in Food Science and Technology</i> , 2022 , 120, 274-287	15.3	1
57	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	2.3	0
56	Co-encapsulation of anthocyanins extracted from grape skins (<i>Vitis vinifera</i> var. Syrah) and Tocopherol via spray drying. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e16038	2.1	0
55	Spray-dried thyme essential oil microparticles using different polymeric matrices. <i>Drying Technology</i> , 2021 , 39, 1883-1894	2.6	3
54	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> , 2020 , 1-15	2.6	3
53	Stability of camu-camu encapsulated with different prebiotic biopolymers. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 3471-3480	4.3	7
52	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	2.1	6
51	Development of zein nanofibers for the controlled delivery of essential amino acids for fish nutrition. <i>SN Applied Sciences</i> , 2020 , 2, 1	1.8	0
50	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	7	9
49	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	3.8	6
48	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	3.3	6
47	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	2.1	9
46	Microencapsulation of bioactive compounds from espresso spent coffee by spray drying. <i>LWT - Food Science and Technology</i> , 2019 , 103, 116-124	5.4	25
45	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	5.1	5
44	Ultrasound-assisted oil-in-water nanoemulsion produced from <i>Pereskia aculeata</i> Miller mucilage. <i>Ultrasonics Sonochemistry</i> , 2019 , 50, 339-353	8.9	35
43	Effects of ultrasonication on the characteristics of emulsions and microparticles containing Indian clove essential oil. <i>Drying Technology</i> , 2019 , 37, 1162-1172	2.6	3
42	Stability of spray-dried beetroot extract using oligosaccharides and whey proteins. <i>Food Chemistry</i> , 2018 , 249, 51-59	8.5	41

41	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	5.1	22
40	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	5.1	27
39	Stability of lime essential oil microparticles produced with protein-carbohydrate blends. <i>Food Research International</i> , 2018 , 105, 936-944	7	31
38	Can lychee reducing the adipose tissue mass in rats?. <i>Brazilian Archives of Biology and Technology</i> , 2018 , 61,	1.8	1
37	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	2.1	30
36	Encapsulation as a tool for bioprocessing of functional foods. <i>Current Opinion in Food Science</i> , 2017 , 13, 31-37	9.8	49
35	Stability of lime essential oil emulsion prepared using biopolymers and ultrasound treatment. <i>International Journal of Food Properties</i> , 2017 , 20, S564-S579	3	40
34	Effect of dextrose equivalent on physical and chemical properties of lime essential oil microparticles. <i>Industrial Crops and Products</i> , 2017 , 102, 105-114	5.9	39
33	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	5.7	24
32	Properties of spray-dried fish oil with different carbohydrates as carriers. <i>Journal of Food Science and Technology</i> , 2017 , 54, 4181-4188	3.3	12
31	Use of prebiotic carbohydrate as wall material on lime essential oil microparticles. <i>Journal of Microencapsulation</i> , 2017 , 34, 535-544	3.4	9
30	Reuse of sorbitol solution in pulsed vacuum osmotic dehydration of yacon (<i>Smallanthus sonchifolius</i>). <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13306	2.1	3
29	Microencapsulated ginger oil properties: Influence of operating parameters. <i>Drying Technology</i> , 2017 , 35, 1098-1107	2.6	12
28	Application of cashew tree gum on the production and stability of spray-dried fish oil. <i>Food Chemistry</i> , 2017 , 221, 1522-1529	8.5	41
27	Physicochemical and Thermal Stability of Microcapsules of Cinnamon Essential Oil by Spray Drying. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12919	2.1	24
26	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	5.1	38
25	Production and Stability of Carnauba Wax Nanoemulsion. <i>Advanced Science, Engineering and Medicine</i> , 2017 , 9, 977-985	0.6	4
24	Influence of Spray-Drying Conditions on Physical and Morphological Characteristics of Microencapsulated Benzoic Acid. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1969-1978	5.1	2

23	Study of ultrasound-assisted emulsions on microencapsulation of ginger essential oil by spray drying. <i>Industrial Crops and Products</i> , 2016 , 94, 413-423	5.9	68
22	Cashew gum and inulin: New alternative for ginger essential oil microencapsulation. <i>Carbohydrate Polymers</i> , 2016 , 153, 133-142	10.3	61
21	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	5.4	23
20	Microencapsulation of Essential Oils Using Spray Drying Technology 2015 , 235-251		6
19	Frutos do Cerrado: conhecimento e aceitaç� de <i>Annona crassiflora</i> Mart. (Araticum) e <i>Eugenia dysenterica</i> Mart. (Cagaita) por crian�s utilizando o paladar e a vis�o: 10.12662/2317-3076jhbs.v3i4.168.p224-230.2015. <i>Journal of Health & Biological Sciences</i> , 2015 , 3, 224	1	8
18	Characterization of Microencapsulated Rosemary Essential Oil and Its Antimicrobial Effect on Fresh Dough. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2560	5.1	29
17	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	5.9	84
16	Gum arabic/starch/maltodextrin/inulin as wall materials on the microencapsulation of rosemary essential oil. <i>Carbohydrate Polymers</i> , 2014 , 101, 524-32	10.3	319
15	Spray Drying of Green Corn Pulp. <i>Drying Technology</i> , 2014 , 32, 861-868	2.6	10
14	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	3.8	68
13	Estudo da adi� de albumina e da temperatura de secagem nas caracter�sticas de polpa de tomate em p�. <i>Semina: Ciencias Agrarias</i> , 2014 , 35, 1267	0.6	5
12	Optimization of Fish Oil Spray Drying Using a Protein:Inulin System. <i>Drying Technology</i> , 2014 , 32, 279-290.	0.6	46
11	Influence of wall matrix systems on the properties of spray-dried microparticles containing fish oil. <i>Food Research International</i> , 2014 , 62, 344-352	7	114
10	Water adsorption in rosemary essential oil microparticles: Kinetics, thermodynamics and storage conditions. <i>Journal of Food Engineering</i> , 2014 , 140, 39-45	6	26
9	Microencapsulation of Rosemary Essential Oil: Characterization of Particles. <i>Drying Technology</i> , 2013 , 31, 1245-1254	2.6	65
8	Influence of spray drying operating conditions on microencapsulated rosemary essential oil properties. <i>Food Science and Technology</i> , 2013 , 33, 171-178	2	82
7	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	3.8	90
6	Revestimento ativo de amido na conserva� p�-colheita de pera Williams minimamente processada. <i>Ciencia Rural</i> , 2010 , 40, 1814-1820	1.3	8

5	Active and Intelligent Packaging for Milk and Milk Products. <i>Contemporary Food Engineering</i> , 2009 , 175-199	8
4	Characterization and effect of edible coatings on minimally processed garlic quality. <i>Carbohydrate Polymers</i> , 2008 , 72, 403-409	10,3 47
3	Qualidade de alho (<i>Allium sativum</i>) minimamente processado envolvido com revestimento comestível antimicrobiano. <i>Food Science and Technology</i> , 2007 , 27, 32-38	2 9
2	Active film incorporated with sorbic acid on pastry dough conservation. <i>Food Control</i> , 2007 , 18, 1063-1067	2 30
1	HYGROSCOPIC, THERMAL AND CHEMICAL PROPERTIES OF CINNAMON ESSENTIAL OIL MICROPARTICLE OBTAINED BY SPRAY DRYING. <i>Emirates Journal of Food and Agriculture</i> , 884	1 4