

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
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62
all docs

62
docs citations

62
times ranked

2543
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	Spray-dried thyme essential oil microparticles using different polymeric matrices. <i>Drying Technology</i> , 2021, 39, 1883-1894.	1.7	7
6	Co-encapsulation of anthocyanins extracted from grape skins (<i>Vitis vinifera</i> var. Syrah) and α -tocopherol via spray drying. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16038.	0.9	3
7	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
8	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
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.	2.9	20
10	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
11	Functional and technological potential of arabica coffee oils. <i>Research, Society and Development</i> , 2020, 9, e700997702.	0.0	1
12	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
13	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
14	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
15	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
16	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
17	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
18	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

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19	Stability of spray-dried beetroot extract using oligosaccharides and whey proteins. Food Chemistry, 2018, 249, 51-59.	4.2	66
20	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.	2.6	32
21	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.	2.6	39
22	Stability of lime essential oil microparticles produced with protein-carbohydrate blends. Food Research International, 2018, 105, 936-944.	2.9	39
23	Can lychee reducing the adipose tissue mass in rats?. Brazilian Archives of Biology and Technology, 2018, 61, .	0.5	3
24	Microencapsulated Rosemary (<i>Rosmarinus officinalis</i>) Essential Oil as a Biopreservative in Minas Frescal Cheese. Journal of Food Processing and Preservation, 2017, 41, e12759.	0.9	41
25	Encapsulation as a tool for bioprocessing of functional foods. Current Opinion in Food Science, 2017, 13, 31-37.	4.1	77
26	Stability of lime essential oil emulsion prepared using biopolymers and ultrasound treatment. International Journal of Food Properties, 2017, 20, S564-S579.	1.3	66
27	Effect of dextrose equivalent on physical and chemical properties of lime essential oil microparticles. Industrial Crops and Products, 2017, 102, 105-114.	2.5	53
28	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.	2.4	41
29	Properties of spray-dried fish oil with different carbohydrates as carriers. Journal of Food Science and Technology, 2017, 54, 4181-4188.	1.4	17
30	Use of prebiotic carbohydrate as wall material on lime essential oil microparticles. Journal of Microencapsulation, 2017, 34, 535-544.	1.2	12
31	Reuse of sorbitol solution in pulsed vacuum osmotic dehydration of yacon (<i>Smallanthus</i>) Tj ETQq1 1 0.784314 rgrBT /Overlock 10 T	0.9	4
32	Microencapsulated ginger oil properties: Influence of operating parameters. Drying Technology, 2017, 35, 1098-1107.	1.7	18
33	Application of cashew tree gum on the production and stability of spray-dried fish oil. Food Chemistry, 2017, 221, 1522-1529.	4.2	54
34	Physicochemical and Thermal Stability of Microcapsules of Cinnamon Essential Oil by Spray Drying. Journal of Food Processing and Preservation, 2017, 41, e12919.	0.9	47
35	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.	2.6	55
36	Production and Stability of Carnauba Wax Nanoemulsion. Advanced Science, Engineering and Medicine, 2017, 9, 977-985.	0.3	4

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37	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
38	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
39	Cashew gum and inulin: New alternative for ginger essential oil microencapsulation. <i>Carbohydrate Polymers</i> , 2016, 153, 133-142.	5.1	85
40	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
41	Microencapsulation of Essential Oils Using Spray Drying Technology. , 2015, , 235-251.		8
42	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
43	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
44	Optimization of Fish Oil Spray Drying Using a Protein:Inulin System. <i>Drying Technology</i> , 2014, 32, 279-290.	1.7	64
45	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
46	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
47	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
48	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
49	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
50	Spray Drying of Green Corn Pulp. <i>Drying Technology</i> , 2014, 32, 861-868.	1.7	10
51	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
52	Microencapsulation of Rosemary Essential Oil: Characterization of Particles. <i>Drying Technology</i> , 2013, 31, 1245-1254.	1.7	78
53	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
54	Revestimento ativo de amido na conservação pós-colheita de pera Williams minimamente processada. <i>Ciencia Rural</i> , 2010, 40, 1814-1820.	0.3	12

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55	Active and Intelligent Packaging for Milk and Milk Products. Contemporary Food Engineering, 2009, , 175-199.	0.2	13
56	Characterization and effect of edible coatings on minimally processed garlic quality. Carbohydrate Polymers, 2008, 72, 403-409.	5.1	59
57	Active film incorporated with sorbic acid on pastry dough conservation. Food Control, 2007, 18, 1063-1067.	2.8	36
58	Qualidade de alho (<i>Allium sativum</i>) minimamente processado envolvido com revestimento comestível antimicrobiano. Food Science and Technology, 2007, 27, 32-38.	0.8	14
59	Influence of spray drying operating conditions on microencapsulated rosemary essential oil properties. Food Science and Technology, 0, 33, 171-178.	0.8	114
60	HYGROSCOPIC, THERMAL AND CHEMICAL PROPERTIES OF CINNAMON ESSENTIAL OIL MICROPARTICLE OBTAINED BY SPRAY DRYING. Emirates Journal of Food and Agriculture, 0, , 884.	1.0	6
61	Ultrasound-assisted emulsions with biopolymers for spray-drying of lemongrass essential oil. Pesquisa Agropecuaria Brasileira, 0, 56, .	0.9	2
62	Maltodextrin- modified starch microparticles containing benzoic acid: Physical properties and thermal stability. Acta Scientiarum - Technology, 0, 44, e56598.	0.4	0