

# Veronica Calado

## 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.

90 papers	2,765 citations	26 h-index	51 g-index
94 ext. papers	3,233 ext. citations	4.5 avg, IF	5.43 L-index

#	Paper	IF	Citations
90	Anthocyanin-sensitized gelatin-ZnO nanocomposite based film for meat quality assessment. <i>Food Chemistry</i> , <b>2022</b> , 372, 131228	8.5	1
89	Influence of particle shape and sample preparation on shear thickening behavior of precipitated calcium carbonate suspensions. <i>Advanced Powder Technology</i> , <b>2021</b> , 32, 802-809	4.6	1
88	Shear Flow and Relaxation Behaviors of Entangled Viscoelastic Nanorod-Stabilized Immiscible Polymer Blends. <i>Macromolecules</i> , <b>2021</b> , 54, 4198-4210	5.5	
87	Differential scanning calorimetry coupled with machine learning technique: An effective approach to determine the milk authenticity. <i>Food Control</i> , <b>2021</b> , 121, 107585	6.2	15
86	A truly bio-based benzoxazine derived from three natural reactants obtained under environmentally friendly conditions and its polymer properties. <i>Green Chemistry</i> , <b>2021</b> , 23, 4051-4064	10	18
85	Rheological characterization and influence of different biodegradable and edible coatings on postharvest quality of guava. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15335	2.1	0
84	Enzymatic Hydrolysis of Lignocellulosic Biomass Using an Optimized Enzymatic Cocktail Prepared from Secretomes of Filamentous Fungi Isolated from Amazonian Biodiversity. <i>Applied Biochemistry and Biotechnology</i> , <b>2021</b> , 193, 3915-3935	3.2	0
83	Isolating valuable coffee diterpenes by using an inexpensive procedure. <i>Industrial Crops and Products</i> , <b>2020</b> , 152, 112494	5.9	6
82	Slip and momentum transfer mechanisms mediated by Janus rods at polymer interfaces. <i>Soft Matter</i> , <b>2020</b> , 16, 6662-6672	3.6	4
81	Mechanical and dimensional performance of poly(lactic acid) 3D-printed parts using thin plate spline interpolation. <i>Journal of Applied Polymer Science</i> , <b>2020</b> , 137, 49171	2.9	4
80	Statistical analysis of the crystallinity index of nanocellulose produced from Kraft pulp via controlled enzymatic hydrolysis. <i>Biotechnology and Applied Biochemistry</i> , <b>2020</b> , 67, 366-374	2.8	3
79	Optimization of Food Processes Using Mixture Experiments <b>2020</b> , 21-35		2
78	Gelatin-Based Nanobiocomposite Films as Sensitive Layers for Monitoring Relative Humidity in Food Packaging. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 1063-1073	5.1	10
77	Delayed and stable flow-DST behavior for granular starch suspensions. <i>Journal of Non-Newtonian Fluid Mechanics</i> , <b>2020</b> , 282, 104285	2.7	1
76	Microencapsulation of pomegranate ( <i>Punica granatum</i> L.) seed oil by complex coacervation: Development of a potential functional ingredient for food application. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 131, 109519	5.4	12
75	Microencapsulation of a craft beer, nutritional composition, antioxidant stability, and drink acceptance. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 133, 110104	5.4	9
74	Nacre-Mimetic Green Flame Retardant: Ultra-High Nanofiller Content, Thin Nanocomposite as an Effective Flame Retardant. <i>Polymers</i> , <b>2020</b> , 12,	4.5	6

73	Improving propionic acid production from a hemicellulosic hydrolysate of sorghum bagasse by means of cell immobilization and sequential batch operation. <i>Biotechnology and Applied Biochemistry</i> , <b>2020</b> ,	2.8	5
72	Contents of key bioactive and detrimental compounds in health performance coffees compared to conventional types of coffees sold in the United States market. <i>Food and Function</i> , <b>2020</b> , 11, 7561-7575	6.1	1
71	Dynamic Interfacial Trapping of Janus Nanorod Aggregates. <i>Langmuir</i> , <b>2020</b> , 36, 4184-4193	4	5
70	Interfacial aggregation of Janus rods in binary polymer blends and their effect on phase separation. <i>Journal of Chemical Physics</i> , <b>2019</b> , 151, 114907	3.9	11
69	Synthesis of Solketal Fuel Additive From Acetone and Glycerol Using CO <sub>2</sub> as Switchable Catalyst. <i>Frontiers in Energy Research</i> , <b>2019</b> , 7,	3.8	4
68	Production of nanocellulose by enzymatic hydrolysis: Trends and challenges. <i>Engineering in Life Sciences</i> , <b>2019</b> , 19, 279-291	3.4	82
67	Extraction, Modification, and Chemical, Thermal and Morphological Characterization of Starch From the Agro-Industrial Residue of Mango ( <i>Mangifera indica</i> L) var. Ub. <i>Starch/Staerke</i> , <b>2019</b> , 71, 1800023	2.3	15
66	Rheological Parameters of Shear-Thickening Fluids Using an Experimental Design. <i>Materials Research</i> , <b>2019</b> , 22,	1.5	4
65	Highly Stable Microparticles of Cashew Apple ( <i>Anacardium occidentale</i> L.) Juice with Maltodextrin and Chemically Modified Starch. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 2107-2119	5.1	6
64	Fortification of Ground Roasted Coffees with Iron, Zinc, and Calcium Salts: Evaluation of Minerals Recovery in Filtered and Espresso Brews. <i>Beverages</i> , <b>2019</b> , 5, 4	3.4	3
63	Differential calorimetry scanning: current background and application in authenticity of dairy products. <i>Current Opinion in Food Science</i> , <b>2018</b> , 22, 88-94	9.8	23
62	Trends in Chemometrics: Food Authentication, Microbiology, and Effects of Processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2018</b> , 17, 663-677	16.4	236
61	Whey acerola-flavoured drink submitted Ohmic Heating: Bioactive compounds, antioxidant capacity, thermal behavior, water mobility, fatty acid profile and volatile compounds. <i>Food Chemistry</i> , <b>2018</b> , 263, 81-88	8.5	70
60	Lignin-based carbon fiber: a current overview. <i>Materials Research Express</i> , <b>2018</b> , 5, 072001	1.7	53
59	Thermal and oxidative stability of Sacha Inchi oil and capsules formed with biopolymers analyzed by DSC and <sup>1</sup> H NMR. <i>Journal of Thermal Analysis and Calorimetry</i> , <b>2018</b> , 131, 2093-2104	4.1	7
58	Effect of Brewer's spent grain and temperature on physical properties of expanded extrudates from rice. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 79, 145-151	5.4	26
57	On the use of Modulated Temperature Differential Scanning Calorimetry to assess wax crystallization in crude oils. <i>Fuel</i> , <b>2017</b> , 202, 216-226	7.1	9
56	Wax Precipitation Temperature Measurements Revisited: The Role of the Degree of Sample Confinement. <i>Energy &amp; Fuels</i> , <b>2017</b> , 31, 6862-6875	4.1	11

55 Carbon Fibers from Sustainable Resources **2017**, 1-23

54	Assessing the effects of different prebiotic dietary oligosaccharides in sheep milk ice cream. <i>Food Research International</i> , <b>2017</b> , 91, 38-46	7	59
53	Addition of Surfactants and Non-Hydrolytic Proteins and Their Influence on Enzymatic Hydrolysis of Pretreated Sugarcane Bagasse. <i>Applied Biochemistry and Biotechnology</i> , <b>2017</b> , 181, 593-603	3.2	14
52	Thermogravimetric analysis and differential scanning calorimetry for investigating the stability of yellow smoke powders. <i>Journal of Thermal Analysis and Calorimetry</i> , <b>2017</b> , 128, 387-398	4.1	6
51	Starch, inulin and maltodextrin as encapsulating agents affect the quality and stability of jussara pulp microparticles. <i>Carbohydrate Polymers</i> , <b>2016</b> , 151, 500-510	10.3	52
50	Feasibility of a Gelatin Temperature Sensor Based on Electrical Capacitance. <i>Sensors</i> , <b>2016</b> , 16,	3.8	6
49	Characterization of the cellulolytic secretome of <i>Trichoderma harzianum</i> during growth on sugarcane bagasse and analysis of the activity boosting effects of swollenin. <i>Biotechnology Progress</i> , <b>2016</b> , 32, 327-36	2.8	26
48	A feasibility study for producing an egg matrix candidate reference material for the polyether ionophore salinomycin. <i>Talanta</i> , <b>2016</b> , 155, 222-8	6.2	0
47	Production of 1,3-propanediol by <i>Clostridium beijerinckii</i> DSM 791 from crude glycerol and corn steep liquor: Process optimization and metabolic engineering. <i>Bioresource Technology</i> , <b>2016</b> , 212, 100-110	11	61
46	Sweet sorghum as a whole-crop feedstock for ethanol production. <i>Biomass and Bioenergy</i> , <b>2016</b> , 94, 46-56	5.3	58
45	Statistical Approaches to Assess the Association between Phenolic Compounds and the in vitro Antioxidant Activity of <i>Camellia sinensis</i> and <i>Ilex paraguariensis</i> Teas. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2015</b> , 55, 1456-73	11.5	21
44	Effect of simultaneous consumption of soymilk and coffee on the urinary excretion of isoflavones, chlorogenic acids and metabolites in healthy adults. <i>Journal of Functional Foods</i> , <b>2015</b> , 19, 688-699	5.1	14
43	Effective stabilization of CLA by microencapsulation in pea protein. <i>Food Chemistry</i> , <b>2015</b> , 168, 157-66	8.5	62
42	Fibras de carbono a partir de lignina: uma revisão da literatura. <i>Revista Materia</i> , <b>2015</b> , 20, 100-114	0.8	3
41	OPTIMIZATION OF A PULTRUSION PROCESS USING FINITE DIFFERENCE AND PARTICLE SWARM ALGORITHMS. <i>Brazilian Journal of Chemical Engineering</i> , <b>2015</b> , 32, 543-553	1.7	8
40	Oxidative Stability and Changes in Chemical Composition of Extra Virgin Olive Oils After Short-Term Deep-Frying of French Fries. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2015</b> , 92, 409-421	1.8	29
39	Observations on the use of statistical methods in Food Science and Technology. <i>Food Research International</i> , <b>2014</b> , 55, 137-149	7	332
38	Comparative DSC kinetics of the reaction of DGEBA with aromatic diamines IV. Iso-conversional kinetic analysis. <i>Thermochimica Acta</i> , <b>2014</b> , 596, 42-48	2.9	4

37	Proposal of an optimum cure cycle for filament winding process using a hybrid neural network - first principles model. <i>Polymer Composites</i> , <b>2014</b> , 35, 1377-1387	3	5
36	Optimisation of Cellulase Production by <i>Penicillium funiculosum</i> in a Stirred Tank Bioreactor Using Multivariate Response Surface Analysis. <i>Enzyme Research</i> , <b>2014</b> , 2014, 703291	2.4	12
35	Comparative DSC kinetics of the reaction of DGEBA with aromatic diamines. III. Formal kinetic study of the reaction of DGEBA with diamino diphenyl methane. <i>Thermochimica Acta</i> , <b>2013</b> , 560, 95-103	2.9	7
34	Olive oil and lemon salad dressing microencapsulated by freeze-drying. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 50, 569-574	5.4	27
33	Study of the Influence of Cement Slurry Composition in the Gas Migration <b>2013</b> ,		5
32	Characterization of antibiotic-loaded alginate-OSA starch microbeads produced by ionotropic pregelation. <i>BioMed Research International</i> , <b>2013</b> , 2013, 472626	3	26
31	Development and characterization of flexible film based on starch and passion fruit mesocarp flour with nanoparticles. <i>Food Research International</i> , <b>2012</b> , 49, 588-595	7	77
30	Thermogravimetric Stability of Polymer Composites Reinforced with Less Common Lignocellulosic Fibers An Overview. <i>Journal of Materials Research and Technology</i> , <b>2012</b> , 1, 117-126	5.5	84
29	Thermogravimetric behavior of natural fibers reinforced polymer compositesAn overview. <i>Materials Science &amp; Engineering A: Structural Materials: Properties, Microstructure and Processing</i> , <b>2012</b> , 557, 17-28	5.3	146
28	Thermogravimetric Stability Behavior of Less Common Lignocellulosic Fibers - a Review. <i>Journal of Materials Research and Technology</i> , <b>2012</b> , 1, 189-199	5.5	42
27	Effects of Rubber Addition to an Epoxy Resin and Its Fiber Glass-Reinforced Composite. <i>Polymer Composites</i> , <b>2012</b> , 33, 295-305	3	20
26	CFD-optimization algorithm to optimize the energy transport in pultruded polymer composites. <i>Brazilian Journal of Chemical Engineering</i> , <b>2012</b> , 29, 559-566	1.7	9
25	Usefulness of a real-time PCR platform for G+C content and DNA-DNA hybridization estimations in vibrios. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2011</b> , 61, 2379-2383	2.2	30
24	Effect of ultra-high pressure homogenization on viscosity and shear stress of fermented dairy beverage. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 495-501	5.4	21
23	Development and characterization of composite materials for production of composite risers by filament winding. <i>Materials Research</i> , <b>2011</b> , 14, 287-298	1.5	7
22	Parameter estimation of kinetic cure using DSC non-isothermal data. <i>Journal of Thermal Analysis and Calorimetry</i> , <b>2011</b> , 103, 495-499	4.1	7
21	Effect of surface treatments on the dynamic mechanical behavior of piassava fiberPolyester matrix composites. <i>Journal of Thermal Analysis and Calorimetry</i> , <b>2011</b> , 103, 179-184	4.1	10
20	Effect of surface treatments on the thermal behavior and tensile strength of piassava ( <i>Attalea funifera</i> ) fibers. <i>Journal of Applied Polymer Science</i> , <b>2011</b> , 120, 2508-2515	2.9	9

19	FORMULATION OF A SOY-COFFEE BEVERAGE BY RESPONSE SURFACE METHODOLOGY AND INTERNAL PREFERENCE MAPPING. <i>Journal of Sensory Studies</i> , <b>2010</b> , 25, 226	2.2	19
18	Evaluation of Surface Treatment Effects on the Tensile Strength of Piassava ( <i>Attalea Funifera</i> ) Fibers Using the Weibull Distribution. <i>Polymers From Renewable Resources</i> , <b>2010</b> , 1, 91-104	0.4	5
17	Development of Composite Pipes for Riser Application in Deep Water <b>2010</b> ,		2
16	Effect of chemical treatments on properties of green coconut fiber. <i>Carbohydrate Polymers</i> , <b>2010</b> , 79, 832-838	10.3	215
15	Wear, friction, and microhardness of a thermal sprayed PET: poly (ethylene terephthalate) coating. <i>Materials Research</i> , <b>2009</b> , 12, 121-125	1.5	19
14	Byssochlamys nivea inactivation in pineapple juice and nectar using high pressure cycles. <i>Journal of Food Engineering</i> , <b>2009</b> , 95, 664-669	6	40
13	Variation of the thermal diffusivity of glass and carbon fiber-epoxy composites as a function of water absorption. <i>Polymer Testing</i> , <b>2009</b> , 28, 543-547	4.5	6
12	Optimum Heating Configuration of Pultrusion Process. <i>Computer Aided Chemical Engineering</i> , <b>2009</b> , 27, 705-710	0.6	7
11	Efeito da alta pressão hidrostática na atividade de enzimas da polpa de abacaxi. <i>Food Science and Technology</i> , <b>2008</b> , 28, 14-19	2	12
10	Thermal analysis of less common lignocellulose fibers. <i>Journal of Thermal Analysis and Calorimetry</i> , <b>2008</b> , 91, 405-408	4.1	67
9	Cure kinetic parameter estimation of thermosetting resins with isothermal data by using particle swarm optimization. <i>European Polymer Journal</i> , <b>2008</b> , 44, 2678-2686	5.2	14
8	Effects of Derivatization on Sponge Gourd ( <i>Luffa cylindrica</i> ) Fibres. <i>Polymers and Polymer Composites</i> , <b>2006</b> , 14, 73-80	0.8	17
7	Correlation between cup quality and chemical attributes of Brazilian coffee. <i>Food Chemistry</i> , <b>2006</b> , 98, 373-380	8.5	249
6	Transient behavior of Boger fluids under extended shear flow in a cone-and-plate rheometer. <i>Rheologica Acta</i> , <b>2005</b> , 44, 250-261	2.3	5
5	Effect of a Two Step Fiber Treatment on the Flexural Mechanical Properties of Sisal-polyester Composites. <i>Polymers and Polymer Composites</i> , <b>2003</b> , 11, 31-36	0.8	6
4	An optimization procedure for the pultrusion process based on a finite element formulation. <i>Polymer Composites</i> , <b>2002</b> , 23, 329-341	3	22
3	The effect of a chemical treatment on the structure and morphology of coir fibers. <i>Journal of Materials Science Letters</i> , <b>2000</b> , 19, 2151-2153		43
2	Effective average permeability of multi-layer preforms in resin transfer molding. <i>Composites Science and Technology</i> , <b>1996</b> , 56, 519-531	8.6	54

1	Enhancement of Kraft lignin molecular relaxation based on laccases from <i>Pycnoporus sanguineus</i> produced in instrumented bioreactors. <i>Biomass Conversion and Biorefinery</i> ,1	2.3	o
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