

Berta N Estevinho

List of Publications by Citations

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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.

62

papers

1,783

citations

25

h-index

41

g-index

65

ext. papers

2,254

ext. citations

6.6

avg, IF

5.74

L-index

#	Paper	IF	Citations
62	Microencapsulation with chitosan by spray drying for industry applications [A review]. <i>Trends in Food Science and Technology</i> , 2013 , 31, 138-155	15.3	202
61	Application of microencapsulated essential oils in cosmetic and personal healthcare products - a review. <i>International Journal of Cosmetic Science</i> , 2016 , 38, 109-19	2.7	167
60	Microencapsulation of natural antioxidants for food application [The specific case of coffee antioxidants] [A review]. <i>Trends in Food Science and Technology</i> , 2016 , 58, 21-39	15.3	120
59	Microencapsulation of vitamin A: A review. <i>Trends in Food Science and Technology</i> , 2016 , 51, 76-87	15.3	90
58	Soluble vitamins (vitamin B12 and vitamin C) microencapsulated with different biopolymers by a spray drying process. <i>Powder Technology</i> , 2016 , 289, 71-78	5.2	79
57	Microencapsulation of β -galactosidase with different biopolymers by a spray-drying process. <i>Food Research International</i> , 2014 , 64, 134-140	7	62
56	Preliminary studies of rosmarinic acid microencapsulation with chitosan and modified chitosan for topical delivery. <i>Powder Technology</i> , 2016 , 297, 44-49	5.2	61
55	Removal of 2,4-dichlorophenol and pentachlorophenol from waters by sorption using coal fly ash from a Portuguese thermal power plant. <i>Journal of Hazardous Materials</i> , 2007 , 143, 535-40	12.8	57
54	Encapsulation in food industry with emerging electrohydrodynamic techniques: Electrospinning and electrospraying - A review. <i>Food Chemistry</i> , 2021 , 339, 127850	8.5	55
53	Pentachlorophenol removal from aqueous matrices by sorption with almond shell residues. <i>Journal of Hazardous Materials</i> , 2006 , 137, 1175-81	12.8	51
52	Production, properties, and applications of solid self-emulsifying delivery systems (S-SEDS) in the food and pharmaceutical industries. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018 , 538, 108-126	5.1	46
51	Design and characterization of controlled-release vitamin A microparticles prepared by a spray-drying process. <i>Powder Technology</i> , 2017 , 305, 411-417	5.2	46
50	Design of microparticles containing natural antioxidants: Preparation, characterization and controlled release studies. <i>Powder Technology</i> , 2017 , 313, 287-292	5.2	41
49	Study of microencapsulation and controlled release of modified chitosan microparticles containing vitamin B12. <i>Powder Technology</i> , 2017 , 318, 162-169	5.2	36
48	Microencapsulation of a Natural Antioxidant from Coffee [Chlorogenic Acid (3-Caffeoylquinic Acid)]. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1521-1530	5.1	35
47	Preparation and Incorporation of Functional Ingredients in Edible Films and Coatings. <i>Food and Bioprocess Technology</i> , 2021 , 14, 209-231	5.1	35
46	A new approach for the microencapsulation of curcumin by a spray drying method, in order to value food products. <i>Powder Technology</i> , 2020 , 362, 428-435	5.2	33

45	Microencapsulation of Curcumin by a Spray-Drying Technique Using Gum Arabic as Encapsulating Agent and Release Studies. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1795-1806	5.1	32
44	Kinetic models applied to soluble vitamins delivery systems prepared by spray drying. <i>Drying Technology</i> , 2017 , 35, 1249-1257	2.6	31
43	Spray Drying Encapsulation of Elderberry Extract and Evaluating the Release and Stability of Phenolic Compounds in Encapsulated Powders. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1381-1394	5.1	31
42	New Trends in the Microencapsulation of Functional Fatty Acid-Rich Oils Using Transglutaminase Catalyzed Crosslinking. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 274-289	16.4	31
41	Effect of the pH in the formation of β galactosidase microparticles produced by a spray-drying process. <i>International Journal of Biological Macromolecules</i> , 2015 , 78, 238-42	7.9	30
40	The Influence of Microencapsulation with a Modified Chitosan (Water Soluble) on β Galactosidase Activity. <i>Drying Technology</i> , 2014 , 32, 1575-1586	2.6	29
39	Microencapsulation of Vitamin A by spray-drying, using binary and ternary blends of gum arabic, starch and maltodextrin. <i>Food Hydrocolloids</i> , 2020 , 108, 106029	10.6	27
38	Microencapsulation of polyphenols - The specific case of the microencapsulation of Sambucus Nigra L. extracts - A review. <i>Trends in Food Science and Technology</i> , 2020 , 105, 454-467	15.3	26
37	Application of a cyanobacterial extracellular polymeric substance in the microencapsulation of vitamin B12. <i>Powder Technology</i> , 2019 , 343, 644-651	5.2	23
36	A preliminary feasibility study for pentachlorophenol column sorption by almond shell residues. <i>Chemical Engineering Journal</i> , 2008 , 136, 188-194	14.7	22
35	Potential food application of resveratrol microparticles: Characterization and controlled release studies. <i>Powder Technology</i> , 2019 , 355, 593-601	5.2	21
34	STUDY OF THE INHIBITION EFFECT ON THE MICROENCAPSULATED ENZYME β -GALACTOSIDASE. <i>Environmental Engineering and Management Journal</i> , 2012 , 11, 1923-1930	0.6	21
33	Polysaccharide-based delivery systems for curcumin and turmeric powder encapsulation using a spray-drying process. <i>Powder Technology</i> , 2020 , 370, 137-146	5.2	20
32	Development of enzymatically-active bacterial cellulose membranes through stable immobilization of an engineered β galactosidase. <i>International Journal of Biological Macromolecules</i> , 2018 , 115, 476-482	7.9	18
31	Microencapsulation of <i>Gulosibacter molinativorax</i> ON4 cells by a spray-drying process using different biopolymers. <i>Journal of Hazardous Materials</i> , 2017 , 338, 85-92	12.8	17
30	A dry and fully dispersible bacterial cellulose formulation as a stabilizer for oil-in-water emulsions. <i>Carbohydrate Polymers</i> , 2020 , 230, 115657	10.3	15
29	Characterization of biopolymer-based systems obtained by spray-drying for retinoic acid controlled delivery. <i>Powder Technology</i> , 2019 , 345, 758-765	5.2	14
28	Methodologies for simulation of gastrointestinal digestion of different controlled delivery systems and further uptake of encapsulated bioactive compounds. <i>Trends in Food Science and Technology</i> , 2021 , 114, 510-520	15.3	13

27	Enzyme kinetics: the whole picture reveals hidden meanings. <i>FEBS Journal</i> , 2015 , 282, 2309-16	5.7	11
26	Uncertainty in the determination of glucose in aqueous solutions by high-performance liquid chromatography with evaporative light scattering detection. <i>Journal of Separation Science</i> , 2009 , 32, 3116-25	3.4	11
25	In vitro evaluation of microparticles with <i>Laurus nobilis</i> L. extract prepared by spray-drying for application in food and pharmaceutical products. <i>Food and Bioproducts Processing</i> , 2020 , 122, 124-135	4.9	10
24	A Key for the Future of the Flavors in Food Industry 2017 , 1-19		10
23	Production of vitamin B1 microparticles by a spray drying process using different biopolymers as wall materials. <i>Canadian Journal of Chemical Engineering</i> , 2020 , 98, 1682-1695	2.3	9
22	Edible Films Prepared with Different Biopolymers, Containing Polyphenols Extracted from Elderberry (<i>Sambucus Nigra</i> L.), to Protect Food Products and to Improve Food Functionality. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1742-1754	5.1	9
21	Formulation approaches for improved retinoids delivery in the treatment of several pathologies. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2019 , 143, 80-90	5.7	8
20	Citronella Oil Microencapsulated in Carboxymethylated Tamarind Gum and its Controlled Release. <i>Engineering Journal</i> , 2019 , 23, 217-227	1.8	8
19	The progress and application of vitamin E encapsulation [A review]. <i>Food Hydrocolloids</i> , 2021 , 121, 106998	0.6	8
18	Preliminary evaluation and studies on the preparation, characterization and in vitro release studies of different biopolymer microparticles for controlled release of folic acid. <i>Powder Technology</i> , 2020 , 369, 279-288	5.2	7
17	Production of microparticles of molinate degrading biocatalysts using the spray drying technique. <i>Chemosphere</i> , 2016 , 161, 61-68	8.4	7
16	Microencapsulation of Citronella Oil with Carboxymethylated Tamarind Gum. <i>Walailak Journal of Science and Technology</i> , 2018 , 15, 515-527	1.5	6
15	DEVELOPMENT AND VALIDATION OF UV SPECTROPHOTOMETRIC METHOD FOR DETERMINING THE HERBICIDE MOLINATE WITH AND WITHOUT ALGINATE MICROPARTICLES. <i>Environmental Engineering and Management Journal</i> , 2015 , 14, 303-309	0.6	5
14	STUDY OF DIFFERENT ENCAPSULATING AGENTS FOR THE MICROENCAPSULATION OF VITAMIN B12. <i>Environmental Engineering and Management Journal</i> , 2018 , 17, 855-864	0.6	5
13	A new approach to the production of zein microstructures with vitamin B12, by electrospinning and spray drying techniques. <i>Powder Technology</i> , 2021 , 392, 47-57	5.2	5
12	Nanocarriers loaded with nutraceuticals and bioactive ingredients (vitamins and minerals) 2020 , 373-412		4
11	Optimization of electrospinning parameters for the production of zein microstructures for food and biomedical applications. <i>Micron</i> , 2022 , 152, 103164	2.3	4
10	Development of Controlled Delivery Functional Systems by Microencapsulation of Different Extracts of Plants: <i>Hypericum perforatum</i> L., <i>Salvia officinalis</i> L. and <i>Syzygium aromaticum</i> . <i>Food and Bioprocess Technology</i> , 2021 , 14, 1503-1517	5.1	4

9	Uncertainty in the Determination of Glucose and Sucrose in Solutions with Chitosan by Enzymatic Methods. <i>Journal of the Brazilian Chemical Society</i> , 2013 ,	1.5	3
8	Application of Biopolymers in Microencapsulation Processes 2018 , 191-222		3
7	Microencapsulation in Food Biotechnology by a Spray-Drying Process 593-606		2
6	Grafting MSI-78A onto chitosan microspheres enhances its antimicrobial activity. <i>Acta Biomaterialia</i> , 2021 , 137, 186-186	10.8	1
5	Innovation and improvement in food fortification: Microencapsulation of vitamin B2 and B3 by a spray-drying method and evaluation of the simulated release profiles. <i>Journal of Dispersion Science and Technology</i> , 1-13	1.5	1
4	Improvement of vitamin E microencapsulation and release using different biopolymers as encapsulating agents. <i>Food and Bioproducts Processing</i> , 2021 , 130, 23-33	4.9	1
3	Spray-drying of oil-in-water emulsions for encapsulation of retinoic acid: Polysaccharide- and protein-based microparticles characterization and controlled release studies. <i>Food Hydrocolloids</i> , 2022 , 124, 107193	10.6	1
2	Microencapsulation of retinoic acid by atomization into biopolymeric matrices: Binary and ternary blends of alginic acid sodium, xanthan gum and modified chitosan. <i>Food Hydrocolloids</i> , 2021 , 107310	10.6	0
1	Development of Food Grade Controlled Delivery Systems by Microencapsulation of Polyphenols with Health Benefits 2022 , 495-510		