

Caciano Noreña

List of Publications by Year in descending order

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96
papers

2,923
citations

147566

31
h-index

189595

50
g-index

96
all docs

96
docs citations

96
times ranked

3564
citing authors

#	ARTICLE	IF	CITATIONS
1	Microencapsulation of grape (<i>Vitis labrusca</i> var. Bordo) skin phenolic extract using gum Arabic, polydextrose, and partially hydrolyzed guar gum as encapsulating agents. <i>Food Chemistry</i> , 2016, 194, 569-576.	4.2	233
2	Microencapsulation of palm oil by complex coacervation for application in food systems. <i>Food Chemistry</i> , 2017, 220, 59-66.	4.2	128
3	Degradation Kinetics of Anthocyanin in Blueberry Juice during Thermal Treatment. <i>Journal of Food Science</i> , 2010, 75, C173-6.	1.5	122
4	Application of Brazilian-pine fruit coat as a biosorbent to removal of Cr(VI) from aqueous solution—Kinetics and equilibrium study. <i>Biochemical Engineering Journal</i> , 2008, 42, 67-76.	1.8	117
5	Encapsulation of garlic extract using complex coacervation with whey protein isolate and chitosan as wall materials followed by spray drying. <i>Food Hydrocolloids</i> , 2019, 89, 360-369.	5.6	109
6	Statistical design of experiments as a tool for optimizing the batch conditions to Cr(VI) biosorption on <i>Araucaria angustifolia</i> wastes. <i>Journal of Hazardous Materials</i> , 2006, 133, 143-153.	6.5	103
7	Evaluation of water, sucrose and NaCl effective diffusivities during osmotic dehydration of banana (<i>Musa sapientum</i> , shum.). <i>LWT - Food Science and Technology</i> , 2011, 44, 82-91.	2.5	85
8	Study on the stability of β -carotene microencapsulated with pinhão (<i>Araucaria angustifolia</i> seeds) starch. <i>Carbohydrate Polymers</i> , 2012, 89, 1166-1173.	5.1	82
9	Water adsorption isotherms of texturized soy protein. <i>Journal of Food Engineering</i> , 2006, 77, 194-199.	2.7	78
10	Characterization of starch nanoparticles obtained from <i>Araucaria angustifolia</i> seeds by acid hydrolysis and ultrasound. <i>LWT - Food Science and Technology</i> , 2014, 58, 21-27.	2.5	71
11	Enzyme inactivation kinetics and colour changes in Garlic (<i>Allium sativum</i> L.) blanched under different conditions. <i>Journal of Food Engineering</i> , 2012, 108, 436-443.	2.7	66
12	Encapsulation of Ginger Essential Oil Using Complex Coacervation Method: Coacervate Formation, Rheological Property, and Physicochemical Characterization. <i>Food and Bioprocess Technology</i> , 2020, 13, 1405-1420.	2.6	65
13	Casein peptides with inhibitory activity on lipid oxidation in beef homogenates and mechanically deboned poultry meat. <i>LWT - Food Science and Technology</i> , 2009, 42, 862-867.	2.5	63
14	Extracting phenolic compounds from <i>Hibiscus sabdariffa</i> L. calyx using microwave assisted extraction. <i>Industrial Crops and Products</i> , 2019, 133, 168-177.	2.5	63
15	Development and characterization of phosphatidylcholine nanovesicles, containing garlic extract, with antilisterial activity in milk. <i>Food Chemistry</i> , 2017, 220, 470-476.	4.2	60
16	Hot air drying of yacon (<i>Smallanthus sonchifolius</i>) and its effect on sugar concentrations. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2169-2175.	1.3	59
17	Microencapsulation by spray-drying of bioactive compounds extracted from blackberry (<i>rubus</i>) Tj ETQq1 1 0.784314,rgBT /Overlock 10 1.4 59	1.4	59
18	Effect of the Alkaline Treatment on the Ultrastructure of C-Type Starch Granules. <i>Biomacromolecules</i> , 2008, 9, 1894-1901.	2.6	55

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19	Adsorption isotherms of pinhão (<i>Araucaria angustifolia</i> seeds) starch and thermodynamic analysis. <i>Journal of Food Engineering</i> , 2010, 100, 468-473.	2.7	54
20	Antimicrobial activity of chitosan films containing nisin, peptide P34, and natamycin. <i>CYTA - Journal of Food</i> , 2012, 10, 21-26.	0.9	51
21	Microencapsulation of Garlic Extract by Complex Coacervation Using Whey Protein Isolate/Chitosan and Gum Arabic/Chitosan as Wall Materials: Influence of Anionic Biopolymers on the Physicochemical and Structural Properties of Microparticles. <i>Food and Bioprocess Technology</i> , 2019, 12, 2093-2106.	2.6	51
22	Bioactive compounds of garlic: A comprehensive review of encapsulation technologies, characterization of the encapsulated garlic compounds and their industrial applicability. <i>Trends in Food Science and Technology</i> , 2021, 114, 232-244.	7.8	48
23	Microencapsulation of β -carotene using native pinhão starch, modified pinhão starch and gelatin by freeze-drying. <i>International Journal of Food Science and Technology</i> , 2012, 47, 186-194.	1.3	43
24	Effect of temperature and relative humidity on stability following simulated gastro-intestinal digestion of microcapsules of Bordo grape skin phenolic extract produced with different carrier agents. <i>Food Chemistry</i> , 2017, 230, 257-264.	4.2	42
25	Effect of deacetylation degree of chitosan on rheological properties and physical chemical characteristics of genipin-crosslinked chitosan beads. <i>Food Hydrocolloids</i> , 2020, 106, 105876.	5.6	42
26	Study of the influence of soy lecithin addition on the wettability of buffalo milk powder obtained by spray drying. <i>Powder Technology</i> , 2015, 277, 237-243.	2.1	39
27	Composition analysis of carotenoids and phenolic compounds and antioxidant activity from hibiscus calyces (<i>Hibiscus sabdariffa</i> L.) by HPLC-MS/MS. <i>Phytochemical Analysis</i> , 2019, 30, 208-217.	1.2	38
28	Microwave-Assisted Extraction and Ultrasound-Assisted Extraction of Bioactive Compounds from Grape Pomace. <i>International Journal of Food Engineering</i> , 2020, 16, .	0.7	37
29	Thermodynamic properties of moisture desorption of raw pinhão (<i>Araucaria angustifolia</i> seeds). <i>International Journal of Food Science and Technology</i> , 2008, 43, 900-907.	1.3	36
30	Water adsorption isotherms of microcapsules with hydrolyzed pinhão (<i>Araucaria angustifolia</i> seeds) starch as wall material. <i>Journal of Food Engineering</i> , 2013, 114, 64-69.	2.7	36
31	ACID AND THERMAL RESISTANCE OF A <i>SALMONELLA ENTERITIDIS</i> STRAIN INVOLVED IN SEVERAL FOODBORNE OUTBREAKS. <i>Journal of Food Safety</i> , 2009, 29, 302-317.	1.1	33
32	Changes in the color of white chocolate during storage: potential roles of lipid oxidation and non-enzymatic browning reactions. <i>Journal of Food Science and Technology</i> , 2011, 48, 305-311.	1.4	33
33	Thermodynamic sorption properties of potato and sweet potato flakes. <i>Food and Bioprocess Technology</i> , 2013, 91, 389-395.	1.8	33
34	MODELING WATER ADSORPTION ISOTHERMS OF PINHÃO (<i>ARAUCARIA ANGUSTIFOLIA</i> SEEDS) FLOUR AND THERMODYNAMIC ANALYSIS OF THE ADSORPTION PROCESS. <i>Journal of Food Process Engineering</i> , 2011, 34, 826-843.	1.5	31
35	Osmotic Dehydration of Yacon Using Glycerol and Sorbitol as Solutes: Water Effective Diffusivity Evaluation. <i>Food and Bioprocess Technology</i> , 2015, 8, 623-636.	2.6	31
36	Mass transfer kinetics during osmotic dehydration of bananas (<i>Musa sapientum</i> , <i>shum.</i>). <i>International Journal of Food Science and Technology</i> , 2010, 45, 2281-2289.	1.3	30

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37	Thermodynamic analysis of sorption isotherms of dehydrated yacon (<i>Smallanthus sonchifolius</i>) bagasse. <i>Food Bioscience</i> , 2015, 12, 26-33.	2.0	30
38	Study of Thermodynamic, Structural, and Quality Properties of Yacon (<i>Smallanthus sonchifolius</i>) During Drying. <i>Food and Bioprocess Technology</i> , 2014, 7, 148-160.	2.6	25
39	Effect of Blanching Treatments on Antioxidant Activity and Thiosulfinate Degradation of Garlic (<i>Allium sativum</i> L.). <i>Food and Bioprocess Technology</i> , 2014, 7, 2152-2157.	2.6	25
40	Quality of hot air dried and freeze-dried of garlic (<i>Allium sativum</i> L.). <i>Journal of Food Science and Technology</i> , 2015, 52, 211-220.	1.4	25
41	The effect of acid hydrolysis on the technological functional properties of pinhão (<i>Araucaria</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 387	0.8	24
42	Microencapsulation of organosulfur compounds from garlic oil using β -cyclodextrin and complex of soy protein isolate and chitosan as wall materials: A comparative study. <i>Powder Technology</i> , 2021, 390, 103-111.	2.1	24
43	Characterization of Powdered Yacon (<i>Smallanthus sonchifolius</i>) Juice and Pulp. <i>Food and Bioprocess Technology</i> , 2012, 5, 2183-2191.	2.6	23
44	Inactivation of Trypsin Inhibitor Activity from Brazilian Varieties of Beans (<i>Phaseolus vulgaris</i> L.). <i>Food Science and Technology International</i> , 2007, 13, 195-198.	1.1	22
45	Encapsulation of Red Cabbage (<i>Brassica oleracea</i> L. var. capitata L. f. rubra) Anthocyanins by Spray Drying using Different Encapsulating Agents. <i>Brazilian Archives of Biology and Technology</i> , 2015, 58, 944-952.	0.5	22
46	Thermodynamic and kinetics study of phenolics degradation and color of yacon (<i>Smallanthus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 <i>Technology</i> , 2017, 54, 4197-4204.	1.4	20
47	Efficacy of modified atmosphere packaging to control <i>Sitophilus</i> spp. in organic maize grain. <i>Brazilian Archives of Biology and Technology</i> , 2010, 53, 1469-1476.	0.5	17
48	Effects of ozonized water and heat treatment on the papaya fruit epidermis. <i>Food and Bioprocess Technology</i> , 2012, 90, 118-122.	1.8	17
49	Microencapsulation and controlled release of bioactive compounds from grape pomace. <i>Drying Technology</i> , 2021, 39, 1018-1032.	1.7	16
50	Kinetic and Thermodynamic of Thermal Inactivation of the Peroxidase, Polyphenoloxidase and Inulinase Activities during Blanching of Yacon (<i>Smallanthus sonchifolius</i>) Juice. <i>Food and Bioprocess Technology</i> , 2014, 7, 3560-3568.	2.6	15
51	Effect of water activity and gaseous phase relative humidity on microcrystalline cellulose water contact angle measured by the Washburn technique. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2016, 500, 118-126.	2.3	15
52	STUDY OF ENZYME INACTIVATION USING STEAM IN YACON (<i>SMALLANTHUS SONCHIFOLIUS</i>) ROOTS. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 16-24.	0.9	14
53	Effects of Xanthan Gum Additions on the Viscoelasticity, Structure and Storage Stability Characteristics of Prebiotic Custard Desserts. <i>Food Biophysics</i> , 2015, 10, 116-128.	1.4	14
54	Rheological and structural trends on encapsulation of bioactive compounds of essential oils: A global systematic review of recent research. <i>Food Hydrocolloids</i> , 2022, 129, 107628.	5.6	14

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55	Microencapsulation of Bioactive Compounds from Hibiscus Calyces Using Different Encapsulating Materials. <i>International Journal of Food Engineering</i> , 2018, 14, .	0.7	12
56	Characterization of the physicochemical, structural and thermodynamic properties of encapsulated garlic extract in multilayer wall materials. <i>Powder Technology</i> , 2021, 378, 388-399.	2.1	12
57	OSMOTIC DEHYDRATION OF MUSKMELON (CUCUMIS MELO): INFLUENCE OF BLANCHING AND SYRUP CONCENTRATION. <i>Journal of Food Processing and Preservation</i> , 2007, 31, 392-405.	0.9	11
58	Nutritional evaluation of <i>Araucaria angustifolia</i> seed flour as a protein complement for growing rats. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1166-1171.	1.7	11
59	Use of Different Kinds of Solutes Alternative to Sucrose in Osmotic Dehydration of Yacon. <i>Brazilian Archives of Biology and Technology</i> , 2015, 58, 34-40.	0.5	11
60	Effect of spray drying encapsulation of garlic extract on inulin and thiosulfonates contents. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2438-2447.	1.6	11
61	Polydextrose as Wall Material for Microencapsulation of Yacon Juice by Spray Drying. <i>Food and Bioprocess Technology</i> , 2016, 9, 2103-2113.	2.6	10
62	Behavior of inulin, polydextrose, and egg albumin as carriers of <i>Bougainvillea glabra</i> bracts extract: Rheological performance and powder characterization. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14834.	0.9	10
63	Microencapsulation and accelerated stability testing of bioactive compounds of <i>Hibiscus sabdariffa</i> . <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1599-1610.	1.6	10
64	Characterization of powder from the permeate of yacon extract by ultrafiltration and dehydrated by spray drying. <i>Ciencia E Agrotecnologia</i> , 2016, 40, 585-595.	1.5	9
65	OSMOTIC DEHYDRATION OF BANANAS (<i>MUSA SAPIENTUM</i> , SHUM.) IN TERNARY AQUEOUS SOLUTIONS OF SUCROSE AND SODIUM CHLORIDE. <i>Journal of Food Process Engineering</i> , 2012, 35, 149-165.	1.5	8
66	Physicochemical characterization of saccharides powder obtained from yacon roots (<i>Smallanthus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1024-1033.	0.5	8
67	Kinetics of enzymatic inactivation and loss of anthocyanins and antioxidant activity in red cabbage blanched under different conditions. <i>Journal of Food Biochemistry</i> , 2017, 41, e12340.	1.2	8
68	Reverse encapsulation using double controlled gelification for the production of spheres with liquid light soy sauce-core. <i>International Journal of Gastronomy and Food Science</i> , 2019, 16, 100137.	1.3	8
69	Study of Acidified Aqueous Extraction of Phenolic Compounds from <i>Hibiscus sabdariffa</i> L. calyces. <i>The Open Food Science Journal</i> , 2019, 11, 25-34.	1.0	8
70	Drying Characteristics of Textured Soy Protein: A Comparison between Three Different Products. <i>Drying Technology</i> , 2007, 25, 2047-2054.	1.7	7
71	Concentration and Purification of Yacon (<i>Smallanthus sonchifolius</i>) Root Fructooligosaccharides Using Membrane Technology. <i>Food Technology and Biotechnology</i> , 2015, 53, 190-200.	0.9	7
72	Effect of Blanching on Enzyme Activity and Bioactive Compounds of Blackberry. <i>Brazilian Archives of Biology and Technology</i> , 2018, 61, .	0.5	7

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73	Evaluation of green extraction methods on bioactive compounds and antioxidant capacity from <i>Bougainvillea glabra</i> bracts. <i>Sustainable Chemistry and Pharmacy</i> , 2021, 19, 100362.	1.6	7
74	Effects of Ozone in Combination with Hydrothermal Treatment and Wax on Physical and Chemical Properties of Papayas. <i>Ozone: Science and Engineering</i> , 2012, 34, 57-63.	1.4	6
75	Thermodynamic sorption of red cabbage extract (<i>Brassica oleracea</i> L. var. <i>capitata</i> L. f. <i>rubra</i>) encapsulated by spray drying. <i>Journal of Food Science and Technology</i> , 2015, 52, 8180-8187.	1.4	6
76	Accelerated stability testing and simulated gastrointestinal release of encapsulated betacyanins and phenolic compounds from <i>Bougainvillea glabra</i> bracts extract. <i>Food Chemistry</i> , 2022, 393, 133391.	4.2	6
77	Water Absorption and Temperature Changes in Poultry Carcasses during Chilling by Immersion. <i>International Journal of Food Engineering</i> , 2013, 9, 129-134.	0.7	4
78	Mathematical modeling of the capillary rise of liquids in partially soluble particle beds. <i>Powder Technology</i> , 2018, 325, 21-30.	2.1	4
79	KINETICS OF PIGMENT DEGRADATION IN SLICED COOKED HAM. <i>Journal of Muscle Foods</i> , 2003, 14, 221-231.	0.5	3
80	Drying characteristics of textured soy protein. <i>International Journal of Food Science and Technology</i> , 2006, 41, 1047-1053.	1.3	3
81	YACON INULIN LEACHING DURING HOT WATER BLANCHING. <i>Ciencia E Agrotecnologia</i> , 2015, 39, 523-529.	1.5	3
82	OBTAINING FRUCTOOLIGOSACCHARIDES FROM YACON (<i>Smallanthus sonchifolius</i>) BY AN ULTRAFILTRATION PROCESS. <i>Brazilian Journal of Chemical Engineering</i> , 2016, 33, 1011-1020.	0.7	3
83	Dielectric Properties of Importance in Operations of Post-harvest of Sorghum. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	3
84	Application of gum Arabic, β -cyclodextrin, and hydroxypropyl- β -cyclodextrin to microencapsulation by molecular inclusion of grape skin extract (<i>Vitis labrusca</i> var. Isabel). <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13874.	0.9	3
85	External ionic gelation as a tool for the encapsulation and stability of betacyanins from <i>Bougainvillea glabra</i> bracts extract in a food model. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15637.	0.9	3
86	Characterization of rheological properties of complex coacervates composed by whey protein isolate, chitosan and garlic essential oil. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 295-306.	1.6	3
87	Study of osmotic dehydration of kiwi fruit using sucrose solution. <i>Brazilian Journal of Food Technology</i> , 2019, 22, .	0.8	2
88	Microwave-assisted extraction of bioactive compounds from <i>Araucaria angustifolia</i> bracts followed by encapsulation. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14484.	0.9	2
89	Extraction of bioactive compounds from <i>Araucaria angustifolia</i> bracts by microwave-assisted extraction. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14481.	0.9	2
90	Influence of egg albumin and whey protein in the co-encapsulation of betalains and phenolic compounds from <i>Bougainvillea glabra</i> bracts in Ca(II)-alginate beads. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15918.	0.9	2

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91	Production of crystallized fruit from watermelon rind. <i>Ciencia E Investigacion Agraria</i> , 2010, 37, .	0.2	1
92	SEPARATION OF POLYPHENOLIC COMPOUNDS BY ULTRAFILTRATION OF BORDO GRAPE (<i>Vitis labrusca</i> var.) Tj ETQq 0 0 rgBT /Overlo	0.2	1
93	Viabilidade de c�lulas de levedura em massas congeladas de p�o franc�s. <i>Ciencia Rural</i> , 2010, 40, 1193-1198.	0.3	0
94	THERMODYNAMIC PROPERTIES OF WATER DESORPTION OF SOYBEAN BRAN. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2016, 33, .	0.2	0
95	THERMODYNAMIC PROPERTIES OF WATER DESORPTION OF SOYBEAN RAN. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2015, 33, .	0.2	0
96	Effect of UV-C Irradiation on Quality from Fresh Grapes var. Bord�. <i>Brazilian Archives of Biology and Technology</i> , 0, 64, .	0.5	0