

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
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96
all docs

96
docs citations

96
times ranked

3564
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	Microencapsulation and controlled release of bioactive compounds from grape pomace. <i>Drying Technology</i> , 2021, 39, 1018-1032.	1.7	16
5	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
6	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
7	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
8	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
9	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
10	Influence of egg albumin and whey protein in the 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
11	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
12	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
13	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
14	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
15	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
16	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
17	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
18	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

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19	Study of osmotic dehydration of kiwi fruit using sucrose solution. Brazilian Journal of Food Technology, 2019, 22, .	0.8	2
20	Effect of spray drying encapsulation of garlic extract on inulin and thiosulfinates contents. Journal of Food Measurement and Characterization, 2019, 13, 2438-2447.	1.6	11
21	Extracting phenolic compounds from Hibiscus sabdariffa L. calyx using microwave assisted extraction. Industrial Crops and Products, 2019, 133, 168-177.	2.5	63
22	Reverse encapsulation using double controlled gelification for the production of spheres with liquid light soy sauce-core. International Journal of Gastronomy and Food Science, 2019, 16, 100137.	1.3	8
23	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. Food and Bioprocess Technology, 2019, 12, 2093-2106.	2.6	51
24	Composition analysis of carotenoids and phenolic compounds and antioxidant activity from hibiscus calyces (<i>Hibiscus sabdariffa</i> L.) by HPLC-MS/MS. Phytochemical Analysis, 2019, 30, 208-217.	1.2	38
25	Encapsulation of garlic extract using complex coacervation with whey protein isolate and chitosan as wall materials followed by spray drying. Food Hydrocolloids, 2019, 89, 360-369.	5.6	109
26	Study of Acidified Aqueous Extraction of Phenolic Compounds from Hibiscus sabdariffa L. calyces. The Open Food Science Journal, 2019, 11, 25-34.	1.0	8
27	Microencapsulation of Bioactive Compounds from Hibiscus Calyces Using Different Encapsulating Materials. International Journal of Food Engineering, 2018, 14, .	0.7	12
28	Mathematical modeling of the capillary rise of liquids in partially soluble particle beds. Powder Technology, 2018, 325, 21-30.	2.1	4
29	Effect of Blanching on Enzyme Activity and Bioactive Compounds of Blackberry. Brazilian Archives of Biology and Technology, 2018, 61, .	0.5	7
30	SEPARATION OF POLYPHENOLIC COMPOUNDS BY ULTRAFILTRATION OF BORDO GRAPE (<i>Vitis labrusca</i> var.) Tj ETQq0 0 0 rgBT /Overlock 10	0.12	1
31	Dielectric Properties of Importance in Operations of Post-harvest of Sorghum. International Journal of Food Engineering, 2017, 13, .	0.7	3
32	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. Food Chemistry, 2017, 230, 257-264.	4.2	42
33	Thermodynamic and kinetics study of phenolics degradation and color of yacon (<i>Smallanthus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.4	20
34	Kinetics of enzymatic inactivation and loss of anthocyanins and antioxidant activity in red cabbage blanched under different conditions. Journal of Food Biochemistry, 2017, 41, e12340.	1.2	8
35	Development and characterization of phosphatidylcholine nanovesicles, containing garlic extract, with antilisterial activity in milk. Food Chemistry, 2017, 220, 470-476.	4.2	60
36	Microencapsulation of palm oil by complex coacervation for application in food systems. Food Chemistry, 2017, 220, 59-66.	4.2	128

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37	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
38	THERMODYNAMIC PROPERTIES OF WATER DESORPTION OF SOYBEAN BRAN. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2016, 33, .	0.2	0
39	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
40	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
41	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
42	Microencapsulation by spray-drying of bioactive compounds extracted from blackberry (<i>rubus</i>) Tj ETQq0 0 0 rgBT /Qverlock 10 Tf 50 542	1.4	59
43	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
44	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
45	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
46	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
47	YACON INULIN LEACHING DURING HOT WATER BLANCHING. <i>Ciencia E Agrotecnologia</i> , 2015, 39, 523-529.	1.5	3
48	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
49	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
50	Thermodynamic analysis of sorption isotherms of dehydrated yacon (<i>Smallanthus sonchifolius</i>) bagasse. <i>Food Bioscience</i> , 2015, 12, 26-33.	2.0	30
51	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
52	Thermodynamic sorption of red cabbage extract (<i>Brassica oleracea</i> L. var. capitata L. f. rubra) encapsulated by spray drying. <i>Journal of Food Science and Technology</i> , 2015, 52, 8180-8187.	1.4	6
53	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
54	THERMODYNAMIC PROPERTIES OF WATER DESORPTION OF SOYBEAN RAN. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2015, 33, .	0.2	0

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55	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
56	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
57	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
58	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
59	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
60	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
61	Thermodynamic sorption properties of potato and sweet potato flakes. <i>Food and Bioprocess Technology</i> , 2013, 91, 389-395.	1.8	33
62	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
63	Physicochemical characterization of saccharides powder obtained from yacon roots (<i>Smallanthus</i>) <i>Trends in Food Science and Technology</i> , 2013, 1024-1033.	0.5	8
64	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
65	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
66	Characterization of Powdered Yacon (<i>Smallanthus sonchifolius</i>) Juice and Pulp. <i>Food and Bioprocess Technology</i> , 2012, 5, 2183-2191.	2.6	23
67	Antimicrobial activity of chitosan films containing nisin, peptide P34, and natamycin. <i>CYTA - Journal of Food</i> , 2012, 10, 21-26.	0.9	51
68	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
69	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
70	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
71	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
72	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

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73	MODELING WATER ADSORPTION ISOTHERMS OF PINHÃO (ARAUCARIA ANGUSTIFOLIA SEEDS) FLOUR AND THERMODYNAMIC ANALYSIS OF THE ADSORPTION PROCESS. Journal of Food Process Engineering, 2011, 34, 826-843.	1.5	31
74	Changes in the color of white chocolate during storage: potential roles of lipid oxidation and non-enzymatic browning reactions. Journal of Food Science and Technology, 2011, 48, 305-311.	1.4	33
75	Adsorption isotherms of pinhão (Araucaria angustifolia seeds) starch and thermodynamic analysis. Journal of Food Engineering, 2010, 100, 468-473.	2.7	54
76	Mass transfer kinetics during osmotic dehydration of bananas (<i>Musa sapientum</i> , <i>M. shum.</i>). International Journal of Food Science and Technology, 2010, 45, 2281-2289.	1.3	30
77	Degradation Kinetics of Anthocyanin in Blueberry Juice during Thermal Treatment. Journal of Food Science, 2010, 75, C173-6.	1.5	122
78	Efficacy of modified atmosphere packaging to control <i>Sitophilus</i> spp. in organic maize grain. Brazilian Archives of Biology and Technology, 2010, 53, 1469-1476.	0.5	17
79	Viabilidade de células de levedura em massas congeladas de pão francês. Ciencia Rural, 2010, 40, 1193-1198.	0.3	0
80	Production of crystallized fruit from watermelon rind. Ciencia E Investigacion Agraria, 2010, 37, .	0.2	1
81	Hot air drying of yacon (<i>Smallanthus sonchifolius</i>) and its effect on sugar concentrations. International Journal of Food Science and Technology, 2009, 44, 2169-2175.	1.3	59
82	ACID AND THERMAL RESISTANCE OF A <i>SALMONELLA ENTERITIDIS</i> STRAIN INVOLVED IN SEVERAL FOODBORNE OUTBREAKS. Journal of Food Safety, 2009, 29, 302-317.	1.1	33
83	Casein peptides with inhibitory activity on lipid oxidation in beef homogenates and mechanically deboned poultry meat. LWT - Food Science and Technology, 2009, 42, 862-867.	2.5	63
84	Application of Brazilian-pine fruit coat as a biosorbent to removal of Cr(VI) from aqueous solution—Kinetics and equilibrium study. Biochemical Engineering Journal, 2008, 42, 67-76.	1.8	117
85	Nutritional evaluation of <i>Araucaria angustifolia</i> seed flour as a protein complement for growing rats. Journal of the Science of Food and Agriculture, 2008, 88, 1166-1171.	1.7	11
86	Thermodynamic properties of moisture desorption of raw pinhão (Araucaria angustifolia seeds). International Journal of Food Science and Technology, 2008, 43, 900-907.	1.3	36
87	Effect of the Alkaline Treatment on the Ultrastructure of C-Type Starch Granules. Biomacromolecules, 2008, 9, 1894-1901.	2.6	55
88	Inactivation of Trypsin Inhibitor Activity from Brazilian Varieties of Beans (<i>Phaseolus vulgaris</i> L.). Food Science and Technology International, 2007, 13, 195-198.	1.1	22
89	Drying Characteristics of Textured Soy Protein: A Comparison between Three Different Products. Drying Technology, 2007, 25, 2047-2054.	1.7	7
90	OSMOTIC DEHYDRATION OF MUSKMELON (CUCUMIS MELO): INFLUENCE OF BLANCHING AND SYRUP CONCENTRATION. Journal of Food Processing and Preservation, 2007, 31, 392-405.	0.9	11

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91	Drying characteristics of textured soy protein. International Journal of Food Science and Technology, 2006, 41, 1047-1053.	1.3	3
92	Water adsorption isotherms of texturized soy protein. Journal of Food Engineering, 2006, 77, 194-199.	2.7	78
93	Statistical design of experiments as a tool for optimizing the batch conditions to Cr(VI) biosorption on Araucaria angustifolia wastes. Journal of Hazardous Materials, 2006, 133, 143-153.	6.5	103
94	KINETICS OF PIGMENT DEGRADATION IN SLICED COOKED HAM. Journal of Muscle Foods, 2003, 14, 221-231.	0.5	3
95	The effect of acid hydrolysis on the technological functional properties of pinhão (Araucaria) Tj ETQq1 1 0.784314 rgBT / Overlock 10 T	0.8	24
96	Effect of UV-C Irradiation on Quality from Fresh Grapes var. Bordão. Brazilian Archives of Biology and Technology, 0, 64, .	0.5	0