

Caciano Norea

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.

92
papers

2,136
citations

26
h-index

43
g-index

96
ext. papers

2,504
ext. citations

4
avg, IF

5.74
L-index

#	Paper	IF	Citations
92	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	10.6	1
91	Accelerated stability testing and simulated gastrointestinal release of encapsulated betacyanins and phenolic compounds from Bougainvillea glabra bracts extract. <i>Food Chemistry</i> , 2022 , 133391	8.5	1
90	Evaluation of green extraction methods on bioactive compounds and antioxidant capacity from Bougainvillea glabra bracts. <i>Sustainable Chemistry and Pharmacy</i> , 2021 , 19, 100362	3.9	5
89	External ionic gelation as a tool for the encapsulation and stability of betacyanins from Bougainvillea glabra bracts extract in a food model. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15637	2.1	1
88	Microencapsulation and controlled release of bioactive compounds from grape pomace. <i>Drying Technology</i> , 2021 , 39, 1018-1032	2.6	7
87	Characterization of the physicochemical, structural and thermodynamic properties of encapsulated garlic extract in multilayer wall materials. <i>Powder Technology</i> , 2021 , 378, 388-399	5.2	4
86	Microencapsulation and accelerated stability testing of bioactive compounds of Hibiscus sabdariffa. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 1599-1610	2.8	4
85	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	15.3	16
84	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	5.2	11
83	Microwave-assisted extraction of bioactive compounds from Araucaria angustifolia bracts followed by encapsulation. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14484	2.1	0
82	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	10.6	19
81	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	5.1	22
80	Microwave-Assisted Extraction and Ultrasound-Assisted Extraction of Bioactive Compounds from Grape Pomace. <i>International Journal of Food Engineering</i> , 2020 , 16,	1.9	14
79	Extraction of bioactive compounds from Araucaria angustifolia bracts by microwave-assisted extraction. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14481	2.1	1
78	Behavior of inulin, polydextrose, and egg albumin as carriers of Bougainvillea glabra bracts extract: Rheological performance and powder characterization. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14834	2.1	4
77	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	2.1	1
76	Study of osmotic dehydration of kiwi fruit using sucrose solution. <i>Brazilian Journal of Food Technology</i> , 2019 , 22,	1.5	1

75	Effect of spray drying encapsulation of garlic extract on inulin and thiosulfinates contents. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 2438-2447	2.8	5
74	Extracting phenolic compounds from Hibiscus sabdariffa L. calyx using microwave assisted extraction. <i>Industrial Crops and Products</i> , 2019 , 133, 168-177	5.9	44
73	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	2.8	5
72	Study of Acidified Aqueous Extraction of Phenolic Compounds from Hibiscus sabdariffa L. calyces. <i>The Open Food Science Journal</i> , 2019 , 11, 25-34	0.6	4
71	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	5.1	18
70	Composition analysis of carotenoids and phenolic compounds and antioxidant activity from hibiscus calyces (Hibiscus sabdariffa L.) by HPLC-DAD-MS/MS. <i>Phytochemical Analysis</i> , 2019 , 30, 208-217	3.4	28
69	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	10.6	67
68	Microencapsulation of Bioactive Compounds from Hibiscus Calyces Using Different Encapsulating Materials. <i>International Journal of Food Engineering</i> , 2018 , 14,	1.9	9
67	Mathematical modeling of the capillary rise of liquids in partially soluble particle beds. <i>Powder Technology</i> , 2018 , 325, 21-30	5.2	3
66	Effect of Blanching on Enzyme Activity and Bioactive Compounds of Blackberry. <i>Brazilian Archives of Biology and Technology</i> , 2018 , 61,	1.8	4
65	Dielectric Properties of Importance in Operations of Post-harvest of Sorghum. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	2
64	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	8.5	28
63	Thermodynamic and kinetics study of phenolics degradation and color of yacon () microparticles under accelerated storage conditions. <i>Journal of Food Science and Technology</i> , 2017 , 54, 4197-4204	3.3	13
62	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	3.3	5
61	Development and characterization of phosphatidylcholine nanovesicles, containing garlic extract, with antilisterial activity in milk. <i>Food Chemistry</i> , 2017 , 220, 470-476	8.5	47
60	Microencapsulation of palm oil by complex coacervation for application in food systems. <i>Food Chemistry</i> , 2017 , 220, 59-66	8.5	90
59	Polydextrose as Wall Material for Microencapsulation of Yacon Juice by Spray Drying. <i>Food and Bioprocess Technology</i> , 2016 , 9, 2103-2113	5.1	8
58	Microencapsulation by spray-drying of bioactive compounds extracted from blackberry (rubus fruticosus). <i>Journal of Food Science and Technology</i> , 2016 , 53, 1515-24	3.3	31

57	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, 569-76	8.5	164
56	OBTAINING FRUCTOOLIGOSACCHARIDES FROM YACON (<i>Smallanthus sonchifolius</i>) BY AN ULTRAFILTRATION PROCESS. <i>Brazilian Journal of Chemical Engineering</i> , 2016 , 33, 1011-1020	1.7	2
55	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	1.6	6
54	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	5.1	13
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	3.2	11
52	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	5.2	29
51	Thermodynamic analysis of sorption isotherms of dehydrated yacon (<i>Smallanthus sonchifolius</i>) bagasse. <i>Food Bioscience</i> , 2015 , 12, 26-33	4.9	22
50	Osmotic Dehydration of Yacon Using Glycerol and Sorbitol as Solutes: Water Effective Diffusivity Evaluation. <i>Food and Bioprocess Technology</i> , 2015 , 8, 623-636	5.1	28
49	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, 8180-7	3.3	6
48	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	3.3	14
47	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	1.8	9
46	Concentration and Purification of Yacon(?) Root Fructooligosaccharides?Using Membrane Technology. <i>Food Technology and Biotechnology</i> , 2015 , 53, 190-200	2.1	5
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	1.8	14
44	YACON INULIN LEACHING DURING HOT WATER BLANCHING. <i>Ciencia E Agrotecnologia</i> , 2015 , 39, 523-529.	1.6	3
43	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	5.1	22
42	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	5.1	12
41	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	5.4	53
40	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	5.1	20

39	STUDY OF ENZYME INACTIVATION USING STEAM IN YACON (SMALLANTHUS SONCHIFOLIUS) ROOTS. <i>Journal of Food Processing and Preservation</i> , 2013 , 37, 16-24	2.1	14
38	Water Absorption and Temperature Changes in Poultry Carcasses during Chilling by Immersion. <i>International Journal of Food Engineering</i> , 2013 , 9, 129-134	1.9	4
37	Thermodynamic sorption properties of potato and sweet potato flakes. <i>Food and Bioprocess Processing</i> , 2013 , 91, 389-395	4.9	24
36	Water adsorption isotherms of microcapsules with hydrolyzed pinh [^] b̄ (Araucaria angustifolia seeds) starch as wall material. <i>Journal of Food Engineering</i> , 2013 , 114, 64-69	6	27
35	Physicochemical characterization of saccharides powder obtained from yacon roots (Smallanthus sonchifolius) by membrane technology. <i>Brazilian Archives of Biology and Technology</i> , 2013 , 56, 1024-1033 ^{1.8}	1.8	7
34	The effect of acid hydrolysis on the technological functional properties of pinh [^] b̄ (Araucaria brasiliensis) starch. <i>Food Science and Technology</i> , 2013 , 33, 89-94	2	21
33	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	6	57
32	Study on the stability of β-carotene microencapsulated with pinh [^] b̄ (Araucaria angustifolia seeds) starch. <i>Carbohydrate Polymers</i> , 2012 , 89, 1166-73	10.3	73
31	Characterization of Powdered Yacon (<i>Smallanthus sonchifolius</i>) Juice and Pulp. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2183-2191	5.1	20
30	Antimicrobial activity of chitosan films containing nisin, peptide P34, and natamycin. <i>CYTA - Journal of Food</i> , 2012 , 10, 21-26	2.3	44
29	Microencapsulation of β-carotene using native pinh [^] b̄ starch, modified pinh [^] b̄ starch and gelatin by freeze-drying. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 186-194	3.8	35
28	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 ^{2.4}	2.4	7
27	Effects of ozonized water and heat treatment on the papaya fruit epidermis. <i>Food and Bioprocess Processing</i> , 2012 , 90, 118-122	4.9	13
26	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	2.4	5
25	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	5.4	71
24	MODELING WATER ADSORPTION ISOTHERMS OF PINH [^] b̄ (ARAUCARIA ANGUSTIFOLIA SEEDS) FLOUR AND THERMODYNAMIC ANALYSIS OF THE ADSORPTION PROCESS. <i>Journal of Food Process Engineering</i> , 2011 , 34, 826-843	2.4	26
23	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, 305-11	3.3	25
22	Mass transfer kinetics during osmotic dehydration of bananas (<i>Musa sapientum</i> , shum.). <i>International Journal of Food Science and Technology</i> , 2010 , 45, 2281-2289	3.8	23

21	Degradation kinetics of anthocyanin in blueberry juice during thermal treatment. <i>Journal of Food Science</i> , 2010 , 75, C173-6	3.4	97
20	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	1.8	13
19	Viabilidade de c^ lulas de levedura em massas congeladas de p^ b franc^ b. <i>Ciencia Rural</i> , 2010 , 40, 1193-1198		
18	Production of crystallized fruit from watermelon rind. <i>Ciencia E Investigacion Agraria</i> , 2010 , 37,		1
17	Adsorption isotherms of pinh^ b (<i>Araucaria angustifolia</i> seeds) starch and thermodynamic analysis. <i>Journal of Food Engineering</i> , 2010 , 100, 468-473	6	41
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	3.8	48
15	ACID AND THERMAL RESISTANCE OF A SALMONELLA ENTERITIDIS STRAIN INVOLVED IN SEVERAL FOODBORNE OUTBREAKS. <i>Journal of Food Safety</i> , 2009 , 29, 302-317	2	28
14	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	5.4	56
13	Thermodynamic properties of moisture desorption of raw pinh^ b (<i>Araucaria angustifolia</i> seeds). <i>International Journal of Food Science and Technology</i> , 2008 , 43, 900-907	3.8	26
12	Effect of the alkaline treatment on the ultrastructure of C-type starch granules. <i>Biomacromolecules</i> , 2008 , 9, 1894-901	6.9	53
11	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	4.2	107
10	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	4.3	9
9	Drying Characteristics of Textured Soy Protein: A Comparison between Three Different Products. <i>Drying Technology</i> , 2007 , 25, 2047-2054	2.6	7
8	OSMOTIC DEHYDRATION OF MUSKMELON (CUCUMIS MELO): INFLUENCE OF BLANCHING AND SYRUP CONCENTRATION. <i>Journal of Food Processing and Preservation</i> , 2007 , 31, 392-405	2.1	10
7	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	2.6	20
6	Drying characteristics of textured soy protein. <i>International Journal of Food Science and Technology</i> , 2006 , 41, 1047-1053	3.8	3
5	Water adsorption isotherms of texturized soy protein. <i>Journal of Food Engineering</i> , 2006 , 77, 194-199	6	65
4	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, 143-53	12.8	94

- 3 KINETICS OF PIGMENT DEGRADATION IN SLICED COOKED HAM. *Journal of Muscle Foods*, **2003**, 14, 221-231 3
- 2 Influence of egg albumin and whey protein in the co-encapsulation of betalains and phenolic compounds from *Bougainvillea glabra* bracts in Ca(II)-alginate beads. *Journal of Food Processing and Preservation*, e15918 2.1 1
- 1 Characterization of rheological properties of complex coacervates composed by whey protein isolate, chitosan and garlic essential oil. *Journal of Food Measurement and Characterization*, 1 2.8 1