

Loleny Tavares

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.

14
papers

202
citations

8
h-index

14
g-index

17
ext. papers

359
ext. citations

7.5
avg, IF

4.5
L-index

#	Paper	IF	Citations
14	Application of essential oils in meat packaging: A systemic review of recent literature. <i>Food Control</i> , 2022 , 132, 108566	6.2	13
13	Application of eco-friendly active films and coatings based on natural antioxidant in meat products: A review. <i>Progress in Organic Coatings</i> , 2022 , 166, 106780	4.8	3
12	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
11	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
10	Physicochemical and microstructural properties of composite edible film obtained by complex coacervation between chitosan and whey protein isolate. <i>Food Hydrocolloids</i> , 2021 , 113, 106471	10.6	22
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	15.3	16
8	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
7	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
6	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
5	Dye-doped starch microparticles as a novel fluorescent agent for the visualization of latent fingerprints on porous and non-porous substrates. <i>Forensic Chemistry</i> , 2020 , 20, 100264	2.8	3
4	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
3	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
2	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> , 1	2.8	1
1	Extraction and encapsulation of bioactive compounds from olive mill pomace: influence of loading content on the physicochemical and structural properties of microparticles. <i>Journal of Food Measurement and Characterization</i> , 1	2.8	0