

Loleny Tavares

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

551
citations

840119

11
h-index

887659

17
g-index

17
all docs

17
docs citations

17
times ranked

435
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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.	5.6	70
3	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
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.	2.6	51
5	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
6	Application of essential oils in meat packaging: A systemic review of recent literature. <i>Food Control</i> , 2022, 132, 108566.	2.8	43
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.	5.6	42
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.	2.1	24
9	Propolis: Encapsulation and application in the food and pharmaceutical industries. <i>Trends in Food Science and Technology</i> , 2022, 127, 169-180.	7.8	17
10	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
11	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.	1.7	12
12	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
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.	1.9	12
14	The control of <i>Fusarium</i> growth and decontamination of produced mycotoxins by lactic acid bacteria. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11125-11152.	5.4	12
15	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> , 2022, 16, 3077-3094.	1.6	10
16	Ginger: a systematic review of clinical trials and recent advances in encapsulation of its bioactive compounds. <i>Food and Function</i> , 2022, 13, 1078-1091.	2.1	7
17	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