

Eduardo Baslio de Oliveira

List of Publications by Citations

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50
papers

908
citations

16
h-index

28
g-index

50
ext. papers

1,171
ext. citations

5.3
avg, IF

4.39
L-index

#	Paper	IF	Citations
50	Food Protein-polysaccharide Conjugates Obtained via the Maillard Reaction: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 1108-25	11.5	285
49	Potential Antileukemia Effect and Structural Analyses of SRPK Inhibition by N-(2-(Piperidin-1-yl)-5-(Trifluoromethyl)Phenyl)Isonicotinamide (SRPIN340). <i>PLoS ONE</i> , 2015 , 10, e0134882	3.7	49
48	Use of gelatin and gum arabic for microencapsulation of probiotic cells from <i>Lactobacillus plantarum</i> by a dual process combining double emulsification followed by complex coacervation. <i>International Journal of Biological Macromolecules</i> , 2019 , 133, 722-731	7.9	43
47	A molecular modelling study to rationalize the regioselectivity in acylation of flavonoid glycosides catalyzed by <i>Candida antarctica</i> lipase B. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2009 , 59, 96-105		41
46	Optimization of pectin extraction from <i>Ulm</i> mango peel through surface response methodology. <i>International Journal of Biological Macromolecules</i> , 2018 , 113, 395-402	7.9	35
45	Increased thermal stability of anthocyanins at pH 4.0 by guar gum in aqueous dispersions and in double emulsions W/O/W. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 665-672	7.9	32
44	Rheology and fluid dynamics properties of sugarcane juice. <i>Biochemical Engineering Journal</i> , 2011 , 53, 260-265	4.2	27
43	Combined docking and molecular dynamics simulations to enlighten the capacity of <i>Pseudomonas cepacia</i> and <i>Candida antarctica</i> lipases to catalyze quercetin acetylation. <i>Journal of Biotechnology</i> , 2011 , 156, 203-10	3.7	22
42	Insights on physicochemical aspects of chitosan dispersion in aqueous solutions of acetic, glycolic, propionic or lactic acid. <i>International Journal of Biological Macromolecules</i> , 2019 , 128, 140-148	7.9	21
41	Extraction, identification and enzymatic synthesis of acylated derivatives of anthocyanins from jaboticaba (<i>Myrciaria cauliflora</i>) fruits. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 196-204	3.8	21
40	Liquid-Liquid Equilibria of Aqueous Two-Phase Systems Containing Sodium Hydroxide + Poly(ethylene glycol) of (1450, 4000, or 10 000) g/mol at (288.2, 298.2, and 308.2) K. <i>Journal of Chemical & Engineering Data</i> , 2012 , 57, 280-283	2.8	21
39	Performance of Quillaja bark saponin and β -lactoglobulin mixtures on emulsion formation and stability. <i>Food Hydrocolloids</i> , 2017 , 67, 178-188	10.6	20
38	Combined adjustment of pH and ultrasound treatments modify techno-functionalities of pea protein concentrates. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020 , 603, 125156	5.1	19
37	An approach based on Density Functional Theory (DFT) calculations to assess the <i>Candida antarctica</i> lipase B selectivity in rutin, isoquercitrin and quercetin acetylation. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2010 , 66, 325-331		19
36	Rheological Properties of Aqueous Dispersions of Xanthan Gum Containing Different Chloride Salts Are Impacted by both Sizes and Net Electric Charges of the Cations. <i>Food Biophysics</i> , 2018 , 13, 186-197	3.2	18
35	Rheological and Physicochemical Studies on Emulsions Formulated with Chitosan Previously Dispersed in Aqueous Solutions of Lactic Acid. <i>Food Biophysics</i> , 2017 , 12, 109-118	3.2	16
34	Physicochemical Aspects of Chitosan Dispersibility in Acidic Aqueous Media: Effects of the Food Acid Counter-Anion. <i>Food Biophysics</i> , 2016 , 11, 388-399	3.2	16

33	Acacia gum as modifier of thermal stability, solubility and emulsifying properties of β -lactalbumin. <i>Carbohydrate Polymers</i> , 2015 , 119, 210-8	10.3	15
32	Design of bio-based supramolecular structures through self-assembly of β -lactalbumin and lysozyme. <i>Food Hydrocolloids</i> , 2016 , 58, 60-74	10.6	14
31	Camu-camu (<i>Myrciaria dubia</i>) from commercial cultivation has higher levels of bioactive compounds than native cultivation (Amazon Forest) and presents antimutagenic effects in vivo. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 624-631	4.3	13
30	The W/O/W emulsion containing FeSO ₄ in the different phases alters the hedonic thresholds in milk-based dessert. <i>LWT - Food Science and Technology</i> , 2019 , 99, 98-104	5.4	12
29	Evaluating Strategies to Control Enzymatic Browning of Minimally Processed Yacon (<i>Smallanthus sonchifolius</i>). <i>Food and Bioprocess Technology</i> , 2015 , 8, 1982-1994	5.1	11
28	Formation and characterization of supramolecular structures of β -lactoglobulin and lactoferrin proteins. <i>Food Research International</i> , 2017 , 100, 674-681	7	11
27	Chitosan dispersed in aqueous solutions of acetic, glycolic, propionic or lactic acid as a thickener/stabilizer agent of O/W emulsions produced by ultrasonic homogenization. <i>Ultrasonics Sonochemistry</i> , 2019 , 59, 104754	8.9	10
26	Recovery of casein-derived peptides with in vitro inhibitory activity of angiotensin converting enzyme (ACE) using aqueous two-phase systems. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014 , 973C, 84-88	3.2	10
25	Evaluation of potential interfering agents on in vitro methods for the determination of the antioxidant capacity in anthocyanin extracts. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 511-518	3.8	10
24	Anti-Hypertensive Peptides Derived from Caseins: Mechanism of Physiological Action, Production Bioprocesses, and Challenges for Food Applications. <i>Applied Biochemistry and Biotechnology</i> , 2018 , 185, 884-908	3.2	9
23	Effects of protein concentration during ultrasonic processing on physicochemical properties and techno-functionality of plant food proteins. <i>Food Hydrocolloids</i> , 2021 , 113, 106457	10.6	9
22	W/O/W emulsions applied for conveying FeSO ₄ : Physical characteristics and intensity of metallic taste perception. <i>LWT - Food Science and Technology</i> , 2019 , 100, 278-286	5.4	8
21	Engineered GH11 xylanases from <i>Orpinomyces</i> sp. PC-2 improve techno-functional properties of bread dough. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 741-747	4.3	7
20	Double emulsions (W/O/W): physical characteristics and perceived intensity of salty taste. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 475-483	3.8	7
19	Emulsifying properties of β -lactoglobulin and Quillaja bark saponin mixtures: Effects of number of homogenization passes, pH, and NaCl concentration. <i>International Journal of Food Properties</i> , 2017 , 20, 1643-1654	3	6
18	Thermophysical and rheological properties of dulce de leche with and without coconut flakes as a function of temperature. <i>Food Science and Technology</i> , 2013 , 33, 93-98	2	6
17	Rheological Behavior of Binary Aqueous Solutions of Poly(ethylene glycol) of 1500 g/mol as Affected by Temperature and Polymer Concentration. <i>Journal of Chemical & Engineering Data</i> , 2013 , 58, 838-844	2.8	5
16	Casein-Derived Peptides with Antihypertensive Potential: Production, Identification and Assessment of Complex Formation with Angiotensin I-Converting Enzyme (ACE) through Molecular Docking Studies. <i>Food Biophysics</i> , 2020 , 15, 162-172	3.2	5

15	Friction factors, convective heat transfer coefficients and the Colburn analogy for industrial sugarcane juices. <i>Biochemical Engineering Journal</i> , 2012 , 60, 111-118	4.2	4
14	Physical Properties of Red Guava (<i>Psidium guajava</i> L.) Pulp as Affected by Soluble Solids Content and Temperature. <i>International Journal of Food Engineering</i> , 2014 , 10, 437-445	1.9	4
13	Nanostructured conjugates from tara gum and β -lactalbumin. Part 1. Structural characterization. <i>International Journal of Biological Macromolecules</i> , 2020 , 153, 995-1004	7.9	4
12	Teor de vitamina C, β -caroteno e minerais em camu-camu cultivado em diferentes ambientes. <i>Ciencia Rural</i> , 2016 , 46, 567-572	1.3	4
11	pH influence on the mechanisms of interaction between chitosan and ovalbumin: a multi-spectroscopic approach. <i>Food Hydrocolloids</i> , 2022 , 123, 107137	10.6	4
10	Aqueous solutions of glycolic, propionic, or lactic acid in substitution of acetic acid to prepare chitosan dispersions: a study based on rheological and physicochemical properties. <i>Journal of Food Science and Technology</i> , 2021 , 58, 1797-1807	3.3	3
9	Mixed starch/chitosan hydrogels: elastic properties as modelled through simulated annealing algorithm and their ability to strongly reduce yellow sunset (INS 110) release. <i>Carbohydrate Polymers</i> , 2021 , 255, 117526	10.3	3
8	Optimized extraction of neutral carbohydrates, crude lipids and photosynthetic pigments from the wet biomass of the microalga <i>Scenedesmus obliquus</i> BR003. <i>Separation and Purification Technology</i> , 2021 , 269, 118711	8.3	3
7	Homogenised and pasteurised human milk: lipid profile and effect as a supplement in the enteral diet of Wistar rats. <i>British Journal of Nutrition</i> , 2021 , 1-11	3.6	2
6	Structural and molecular bases of angiotensin-converting enzyme inhibition by bovine casein-derived peptides: an molecular dynamics approach. <i>Journal of Biomolecular Structure and Dynamics</i> , 2021 , 39, 1386-1403	3.6	2
5	Impacts of Ca cation and temperature on bovine β -lactalbumin secondary structures and foamability - Insights from computational molecular dynamics. <i>Food Chemistry</i> , 2022 , 367, 130733	8.5	1
4	Ultrasound-assisted enzymatic hydrolysis of goat milk casein: Effects on hydrolysis kinetics and on the solubility and antioxidant activity of hydrolysates. <i>Food Research International</i> , 2022 , 157, 111310	7	1
3	Polyelectrolyte complexes (PECs) obtained from chitosan and carboxymethylcellulose: A physicochemical and microstructural study. <i>Carbohydrate Polymer Technologies and Applications</i> , 2022 , 3, 100197	1.7	0
2	Influence of Homogenization in the Physicochemical Quality of Human Milk and Fat Retention in Gastric Tubes. <i>Journal of Human Lactation</i> , 2021 , 8903344211031456	2.6	
1	Viability of <i>Lactiplantibacillus plantarum</i> in mixed carrot and acerola juice: Comparing unencapsulated cells to encapsulated cells. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15620	2.1	