

Eduardo Basílio de Oliveira

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3510586/publications.pdf>

Version: 2024-02-01

50
papers

1,401
citations

430754

18
h-index

345118

36
g-index

50
all docs

50
docs citations

50
times ranked

1997
citing authors

#	ARTICLE	IF	CITATIONS
1	Food Protein-polysaccharide Conjugates Obtained via the Maillard Reaction: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1108-1125.	5.4	417
2	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.	3.6	92
3	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.	1.1	67
4	Optimization of pectin extraction from <i>Ubatuba</i> mango peel through surface response methodology. <i>International Journal of Biological Macromolecules</i> , 2018, 113, 395-402.	3.6	56
5	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.	3.6	56
6	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.	1.8	48
7	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.	2.3	41
8	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.	3.6	36
9	Rheology and fluid dynamics properties of sugarcane juice. <i>Biochemical Engineering Journal</i> , 2011, 53, 260-265.	1.8	35
10	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, 203-210.	1.9	30
11	Performance of Quillaja bark saponin and β -lactoglobulin mixtures on emulsion formation and stability. <i>Food Hydrocolloids</i> , 2017, 67, 178-188.	5.6	30
12	Effects of protein concentration during ultrasonic processing on physicochemical properties and techno-functionality of plant food proteins. <i>Food Hydrocolloids</i> , 2021, 113, 106457.	5.6	30
13	<i>Camu-camu</i> (<i>Myrciaria dubia</i>) from commercial cultivation has higher levels of bioactive compounds than native cultivation (Amazon Forest) and presents antimutagenic effects <i>in vivo</i> . <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 624-631.	1.7	27
14	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.	1.3	25
15	Liquid-Liquid Equilibria of Aqueous Two-Phase Systems Containing Sodium Hydroxide + Poly(ethylene Terephthalate). <i>Engineering Data</i> , 2012, 57, 280-283.	1.0	23
16	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.	1.4	22
17	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.	1.8	21
18	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.	1.4	21

#	ARTICLE	IF	CITATIONS
19	Design of bio-based supramolecular structures through self-assembly of $\hat{\pm}$ -lactalbumin and lysozyme. <i>Food Hydrocolloids</i> , 2016, 58, 60-74.	5.6	19
20	Acacia gum as modifier of thermal stability, solubility and emulsifying properties of $\hat{\pm}$ -lactalbumin. <i>Carbohydrate Polymers</i> , 2015, 119, 210-218.	5.1	18
21	pH influence on the mechanisms of interaction between chitosan and ovalbumin: a multi-spectroscopic approach. <i>Food Hydrocolloids</i> , 2022, 123, 107137.	5.6	18
22	Physicochemical Aspects of Chitosan Dispersibility in Acidic Aqueous Media: Effects of the Food Acid Counter-Anion. <i>Food Biophysics</i> , 2016, 11, 388-399.	1.4	17
23	Evaluating Strategies to Control Enzymatic Browning of Minimally Processed Yacon (<i>Smallanthus</i>) Tj ETQq1 1 0.784314 rgBT /Overlook	2.6	16
24	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.	3.8	16
25	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.	2.9	16
26	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.	1.4	15
27	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, 973, 84-88.	1.2	14
28	Formation and characterization of supramolecular structures of $\hat{2}$ -lactoglobulin and lactoferrin proteins. <i>Food Research International</i> , 2017, 100, 674-681.	2.9	14
29	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.	2.5	14
30	Engineered GH11 xylanases from <i>Orpinomyces</i> sp. PCâ€ improve technoâ€functional properties of bread dough. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 741-747.	1.7	13
31	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.	3.9	13
32	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.	2.5	12
33	Evaluation of potential interfering agents on <i>in vitro</i> methods for the determination of the antioxidant capacity in anthocyanin extracts. <i>International Journal of Food Science and Technology</i> , 2017, 52, 511-518.	1.3	11
34	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.	1.3	10
35	Teor de vitamina C, $\hat{2}$ -caroteno e minerais em camu-camu cultivado em diferentes ambientes. <i>Ciencia Rural</i> , 2016, 46, 567-572.	0.3	9
36	Emulsifying properties of $\hat{2}$ -lactoglobulin and <i>Quillaja</i> bark saponin mixtures: Effects of number of homogenization passes, pH, and NaCl concentration. <i>International Journal of Food Properties</i> , 2017, 20, 1643-1654.	1.3	9

#	ARTICLE	IF	CITATIONS
37	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.	5.1	9
38	Nanostructured conjugates from tara gum and $\hat{\iota}$ -lactalbumin. Part 1. Structural characterization. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 995-1004.	3.6	8
39	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.	1.4	7
40	Impacts of Ca ²⁺ cation and temperature on bovine $\hat{\iota}$ -lactalbumin secondary structures and foamability – Insights from computational molecular dynamics. <i>Food Chemistry</i> , 2022, 367, 130733.	4.2	7
41	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.	0.8	6
42	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.	0.7	6
43	Friction factors, convective heat transfer coefficients and the Colburn analogy for industrial sugarcane juices. <i>Biochemical Engineering Journal</i> , 2012, 60, 111-118.	1.8	5
44	Rheological Behavior of Binary Aqueous Solutions of Poly(ethylene glycol) of 1500 g·mol ⁻¹ as Affected by Temperature and Polymer Concentration. <i>Journal of Chemical & Engineering Data</i> , 2013, 58, 838-844.	1.0	5
45	Structural and molecular bases of angiotensin-converting enzyme inhibition by bovine casein-derived peptides: an <i>in silico</i> molecular dynamics approach. <i>Journal of Biomolecular Structure and Dynamics</i> , 2021, 39, 1386-1403.	2.0	4
46	Aqueous solutions of $\hat{\alpha}$ -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.	1.4	4
47	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> , 2022, 127, 711-721.	1.2	4
48	Polyelectrolyte complexes (PECs) obtained from chitosan and carboxymethylcellulose: A physicochemical and microstructural study. <i>Carbohydrate Polymer Technologies and Applications</i> , 2022, 3, 100197.	1.6	4
49	Influence of Homogenization in the Physicochemical Quality of Human Milk and Fat Retention in Gastric Tubes. <i>Journal of Human Lactation</i> , 2022, 38, 309-322.	0.8	1
50	Viability of <i>Lactiplantibacillus plantarum</i> in mixed carrot and acerola juice: Comparing unencapsulated cells – encapsulated cells. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15620.	0.9	0