Eduardo BasÃ-lio de Oliveira

List of Publications by Year
in descending order

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	Homogenised and pasteurised human milk: lipid profile and effect as a supplement in the enteral diet of Wistar rats. British Journal of Nutrition, 2022, 127, 711-721.	1.2	4
2	Influence of Homogenization in the Physicochemical Quality of Human Milk and Fat Retention in Gastric Tubes. Journal of Human Lactation, 2022, 38, 309-322.	0.8	1
3	pH influence on the mechanisms of interaction between chitosan and ovalbumin: a multi-spectroscopic approach. Food Hydrocolloids, 2022, 123, 107137.	5.6	18
4	Impacts of Ca2+ cation and temperature on bovine Î±-lactalbumin secondary structures and foamability â€“ Insights from computational molecular dynamics. Food Chemistry, 2022, 367, 130733.	4.2	7
5	Polyelectrolyte complexes (PECs) obtained from chitosan and carboxymethylcellulose: A physicochemical and microstructural study. Carbohydrate Polymer Technologies and Applications, 2022, 3, 100197.	1.6	4
6	Ultrasound-assisted enzymatic hydrolysis of goat milk casein: Effects on hydrolysis kinetics and on the solubility and antioxidant activity of hydrolysates. Food Research International, 2022, 157, 111310.	2.9	16
7	Structural and molecular bases of angiotensin-converting enzyme inhibition by bovine casein-derived peptides: an <i>in silico</i> molecular dynamics approach. Journal of Biomolecular Structure and Dynamics, 2021, 39, 1386-1403.	2.0	4
8	Effects of protein concentration during ultrasonic processing on physicochemical properties and techno-functionality of plant food proteins. Food Hydrocolloids, 2021, 113, 106457.	5.6	30
9	Aqueous solutions ofÂglycolic, propionic, or lactic acid in substitution of acetic acid to prepare chitosan dispersions: a study based on rheological and physicochemical properties. Journal of Food Science and Technology, 2021, 58, 1797-1807.	1.4	4
10	Mixed starch/chitosan hydrogels: elastic properties as modelled through simulated annealing algorithm and their ability to strongly reduce yellow sunset (INS 110) release. Carbohydrate Polymers, 2021, 255, 117526.	5.1	9
11	Viability of Lactiplantibacillus plantarum in mixed carrot and acerola juice: Comparing unencapsulated cells Ã— encapsulated cells. Journal of Food Processing and Preservation, 2021, 45, e15620.	0.9	0
12	Optimized extraction of neutral carbohydrates, crude lipids and photosynthetic pigments from the wet biomass of the microalga Scenedesmus obliquus BR003. Separation and Purification Technology, 2021, 269, 118711.	3.9	13
13	Nanostructured conjugates from tara gum and Î±-lactalbumin. Part 1. Structural characterization. International Journal of Biological Macromolecules, 2020, 153, 995-1004.	3.6	8
14	Casein-Derived Peptides with Antihypertensive Potential: Production, Identification and Assessment of Complex Formation with Angiotensin I-Converting Enzyme (ACE) through Molecular Docking Studies. Food Biophysics, 2020, 15, 162-172.	1.4	7
15	Combined adjustment of pH and ultrasound treatments modify techno-functionalities of pea protein concentrates. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 603, 125156.	2.3	41
16	Camuâ€camu (<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>. Journal of the Science of Food and Agriculture, 2019, 99, 624-631.	1.7	27
17	Engineered GH11 xylanases from <i>Orpinomyces</i> sp. PCâ€2 improve technoâ€functional properties of bread dough. Journal of the Science of Food and Agriculture, 2019, 99, 741-747.	1.7	13
18	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. Ultrasonics Sonochemistry, 2019, 59, 104754.	3.8	16

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19	Insights on physicochemical aspects of chitosan dispersion in aqueous solutions of acetic, glycolic, propionic or lactic acid. International Journal of Biological Macromolecules, 2019, 128, 140-148.	3.6	36
20	Use of gelatin and gum arabic for microencapsulation of probiotic cells from Lactobacillus plantarum by a dual process combining double emulsification followed by complex coacervation. International Journal of Biological Macromolecules, 2019, 133, 722-731.	3.6	92
21	W/O/W emulsions applied for conveying FeSO4: Physical characteristics and intensity of metallic taste perception. LWT - Food Science and Technology, 2019, 100, 278-286.	2.5	12
22	The W/O/W emulsion containing FeSO4 in the different phases alters the hedonic thresholds in milk-based dessert. LWT - Food Science and Technology, 2019, 99, 98-104.	2.5	14
23	Optimization of pectin extraction from UbÃ¡ mango peel through surface response methodology. International Journal of Biological Macromolecules, 2018, 113, 395-402.	3.6	56
24	Anti-Hypertensive Peptides Derived from Caseins: Mechanism of Physiological Action, Production Bioprocesses, and Challenges for Food Applications. Applied Biochemistry and Biotechnology, 2018, 185, 884-908.	1.4	15
25	Rheological Properties of Aqueous Dispersions of Xanthan Gum Containing Different Chloride Salts Are Impacted by both Sizes and Net Electric Charges of the Cations. Food Biophysics, 2018, 13, 186-197.	1.4	22
26	Double emulsions (W/O/W): physical characteristics and perceived intensity of salty taste. International Journal of Food Science and Technology, 2018, 53, 475-483.	1.3	10
27	Increased thermal stability of anthocyanins at pHâ€¯4.0 by guar gum in aqueous dispersions and in double emulsions W/O/W. International Journal of Biological Macromolecules, 2018, 117, 665-672.	3.6	56
28	Rheological and Physicochemical Studies on Emulsions Formulated with Chitosan Previously Dispersed in Aqueous Solutions of Lactic Acid. Food Biophysics, 2017, 12, 109-118.	1.4	21
29	Performance of Quillaja bark saponin and Î²-lactoglobulin mixtures on emulsion formation and stability. Food Hydrocolloids, 2017, 67, 178-188.	5.6	30
30	Formation and characterization of supramolecular structures of Î²-lactoglobulin and lactoferrin proteins. Food Research International, 2017, 100, 674-681.	2.9	14
31	Emulsifying properties of Î²-lactoglobulin and <i>Quillaja</i> bark saponin mixtures: Effects of number of homogenization passes, pH, and NaCl concentration. International Journal of Food Properties, 2017, 20, 1643-1654.	1.3	9
32	Evaluation of potential interfering agents on <i>inÂvitro</i> methods for the determination of the antioxidant capacity in anthocyanin extracts. International Journal of Food Science and Technology, 2017, 52, 511-518.	1.3	11
33	Teor de vitamina C, Î²-caroteno e minerais em camu-camu cultivado em diferentes ambientes. Ciencia Rural, 2016, 46, 567-572.	0.3	9
34	Physicochemical Aspects of Chitosan Dispersibility in Acidic Aqueous Media: Effects of the Food Acid Counter-Anion. Food Biophysics, 2016, 11, 388-399.	1.4	17
35	Food Protein-polysaccharide Conjugates Obtained via the Maillard Reaction: A Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 1108-1125.	5.4	417
36	Design of bio-based supramolecular structures through self-assembly of Î±-lactalbumin and lysozyme. Food Hydrocolloids, 2016, 58, 60-74.	5.6	19

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37	Potential Antileukemia Effect and Structural Analyses of SRPK Inhibition by N-(2-(Piperidin-1-yl)-5-(Trifluoromethyl)Phenyl)Isonicotinamide (SRPIN340). PLoS ONE, 2015, 10, e0134882.	1.1	67
38	Evaluating Strategies to Control Enzymatic Browning of Minimally Processed Yacon (Smallanthus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.6	16
39	Acacia gum as modifier of thermal stability, solubility and emulsifying properties of Î±-lactalbumin. Carbohydrate Polymers, 2015, 119, 210-218.	5.1	18
40	Extraction, identification and enzymatic synthesis of acylated derivatives of anthocyanins from jaboticaba (<i><scp>M</scp>yrciaria cauliflora</i>) fruits. International Journal of Food Science and Technology, 2014, 49, 196-204.	1.3	25
41	Physical Properties of Red Guava (<i>Psidium guajava</i> L.) Pulp as Affected by Soluble Solids Content and Temperature. International Journal of Food Engineering, 2014, 10, 437-445.	0.7	6
42	Recovery of casein-derived peptides with in vitro inhibitory activity of angiotensin converting enzyme (ACE) using aqueous two-phase systems. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 973, 84-88.	1.2	14
43	Rheological Behavior of Binary Aqueous Solutions of Poly(ethylene glycol) of 1500 gÂ·mol^{â€“1} as Affected by Temperature and Polymer Concentration. Journal of Chemical & Engineering Data, 2013, 58, 838-844.	1.0	5
44	Thermophysical and rheological properties of dulce de leche with and without coconut flakes as a function of temperature. Food Science and Technology, 2013, 33, 93-98.	0.8	6
45	Liquidâ€“Liquid Equilibria of Aqueous Two-Phase Systems Containing Sodium Hydroxide + Poly(ethylene) Tj ETQq1 1 0.784314 rgBT /Ov & Engineering Data, 2012, 57, 280-283.	1.0	23
46	Friction factors, convective heat transfer coefficients and the Colburn analogy for industrial sugarcane juices. Biochemical Engineering Journal, 2012, 60, 111-118.	1.8	5
47	Combined docking and molecular dynamics simulations to enlighten the capacity of Pseudomonas cepacia and Candida antarctica lipases to catalyze quercetin acetylation. Journal of Biotechnology, 2011, 156, 203-210.	1.9	30
48	Rheology and fluid dynamics properties of sugarcane juice. Biochemical Engineering Journal, 2011, 53, 260-265.	1.8	35
49	An approach based on Density Functional Theory (DFT) calculations to assess the Candida antarctica lipase B selectivity in rutin, isoquercitrin and quercetin acetylation. Journal of Molecular Catalysis B: Enzymatic, 2010, 66, 325-331.	1.8	21
50	A molecular modelling study to rationalize the regioselectivity in acylation of flavonoid glycosides catalyzed by Candida antarctica lipase B. Journal of Molecular Catalysis B: Enzymatic, 2009, 59, 96-105.	1.8	48