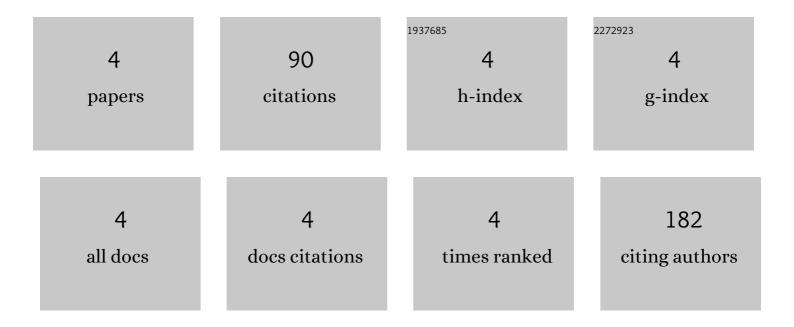
Graziele Gustinelli

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/367579/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Effect of anthocyanins on lipid oxidation and microbial spoilage in value-added emulsions with bilberry seed oil, anthocyanins and cold set whey protein hydrogels. Food Chemistry, 2019, 272, 273-278.	8.2	11
2	Design of microcapsules with bilberry seed oil, cold-set whey protein hydrogels and anthocyanins: Effect of pH and formulation on structure formation kinetics and resulting microstructure during purification processing and storage. Food Chemistry, 2019, 280, 146-153.	8.2	5
3	Supercritical CO2 extraction of bilberry (Vaccinium myrtillus L.) seed oil: Fatty acid composition and antioxidant activity. Journal of Supercritical Fluids, 2018, 135, 91-97.	3.2	49
4	Supercritical Fluid Extraction of Berry Seeds: Chemical Composition and Antioxidant Activity. Journal of Food Quality, 2018, 2018, 1-10.	2.6	25