

# Graziele Gustinelli

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/367579/publications.pdf>

Version: 2024-02-01

4  
papers

90  
citations

1937685

4  
h-index

2272923

4  
g-index

4  
all docs

4  
docs citations

4  
times ranked

182  
citing authors

#	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 CO <sub>2</sub> extraction of bilberry ( <i>Vaccinium myrtillus</i> 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