

# Ant3nia Gon§alves

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3758198/publications.pdf>

Version: 2024-02-01

10  
papers

409  
citations

1040056

9  
h-index

1372567

10  
g-index

10  
all docs

10  
docs citations

10  
times ranked

414  
citing authors

#	ARTICLE	IF	CITATIONS
1	Microencapsulation of vitamin A: A review. Trends in Food Science and Technology, 2016, 51, 76-87.	15.1	121
2	Production, properties, and applications of solid self-emulsifying delivery systems (S-SEDS) in the food and pharmaceutical industries. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 538, 108-126.	4.7	66
3	Design and characterization of controlled-release vitamin A microparticles prepared by a spray-drying process. Powder Technology, 2017, 305, 411-417.	4.2	60
4	Polysaccharide-based delivery systems for curcumin and turmeric powder encapsulation using a spray-drying process. Powder Technology, 2020, 370, 137-146.	4.2	40
5	Methodologies for simulation of gastrointestinal digestion of different controlled delivery systems and further uptake of encapsulated bioactive compounds. Trends in Food Science and Technology, 2021, 114, 510-520.	15.1	32
6	Potential food application of resveratrol microparticles: Characterization and controlled release studies. Powder Technology, 2019, 355, 593-601.	4.2	29
7	Characterization of biopolymer-based systems obtained by spray-drying for retinoic acid controlled delivery. Powder Technology, 2019, 345, 758-765.	4.2	23
8	Formulation approaches for improved retinoids delivery in the treatment of several pathologies. European Journal of Pharmaceutics and Biopharmaceutics, 2019, 143, 80-90.	4.3	16
9	Spray-drying of oil-in-water emulsions for encapsulation of retinoic acid: Polysaccharide- and protein-based microparticles characterization and controlled release studies. Food Hydrocolloids, 2022, 124, 107193.	10.7	15
10	Microencapsulation of retinoic acid by atomization into biopolymeric matrices: Binary and ternary blends of alginic acid sodium, xanthan gum and modified chitosan. Food Hydrocolloids, 2022, 124, 107310.	10.7	7