Renata V Tonon

List of Publications by Year
in descending order

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Version: 2024-02-01

66 papers	5,322 citations	159525 30 h-index	110317 64 g-index
66 all docs	66 docs citations	66 times ranked	5082 citing authors

#	Article	IF	Citations
1	Anthocyanin-sensitized gelatin-ZnO nanocomposite based film for meat quality assessment. Food Chemistry, 2022, 372, 131228.	4.2	7
2	In vitro digestion and colonic fermentation of an Alicante Bouschet (Vitis vinifera L.) skin extract. LWT - Food Science and Technology, 2022, 157, 113083.	2.5	5
3	Microencapsulation of pomegranate (Punica granatum L.) seed oil by complex coacervation: Stability and application in an instant caffÃ¨ latte beverage. Food Chemistry, 2022, 381, 132199.	4.2	5
4	Anthocyanin Extraction from Jaboticaba Skin (Myrciaria cauliflora Berg.) Using Conventional and Non-Conventional Methods. Foods, 2022, 11, 885.	1.9	6
5	Lycopene-rich watermelon concentrate used as a natural food colorant: Stability during processing and storage. Food Research International, 2022, 160, 111691.	2.9	5
6	Combination of enzyme-assisted extraction and high hydrostatic pressure for phenolic compounds recovery from grape pomace. Journal of Food Engineering, 2021, 288, 110128.	2.7	52
7	Characterization of spray-dried nanofibrillated cellulose and effect of different homogenization methods on the stability and rheological properties of the reconstituted suspension. Cellulose, 2021, 28, 207-221.	2.4	7
8	Polymeric nanoparticles as oral delivery systems for a grape pomace extract towards the improvement of biological activities. Materials Science and Engineering C, 2021, 119, 111551.	3.8	22
9	Composition of different media for enzyme production and its effect on the recovery of phenolic compounds from grape pomace. Biocatalysis and Agricultural Biotechnology, 2021, 35, 102067.	1.5	2
10	Electrical gas sensors for meat freshness assessment and quality monitoring: A review. Trends in Food Science and Technology, 2021, 118, 36-44.	7.8	53
11	Fortification of coconut water with microencapsulated grape pomace extract towards a novel electrolyte beverage: Biological, sensorial and quality aspects. Future Foods, 2021, 4, 100079.	2.4	8
12	Effect ofÂmicroencapsulated extract of pitaya (HylocereusÂcostaricensis) peelÂon oxidative quality parametersÂof refrigerated ground pork patties subjected to UVâ€€ radiation. Journal of Food Processing and Preservation, 2021, 45, e15272.	0.9	13
13	Designing healthier foods: Reducing the content or digestibility of key nutrients. Trends in Food Science and Technology, 2021, 118, 459-470.	7.8	15
14	Spray drying of juÃ§ara pulp aiming to obtain a â€œpureâ€•powdered pulp without using carrier agents. Drying Technology, 2020, 38, 1175-1185.	1.7	25
15	The free listing task for describing the sensory profiling of dairy foods: A case study with microfiltered goat whey orange juice beverage. Journal of Sensory Studies, 2020, 35, e12594.	0.8	25
16	Valorization of Agricultural Lignocellulosic Plant Byproducts through Enzymatic and Enzyme-Assisted Extraction of High-Value-Added Compounds: A Review. ACS Sustainable Chemistry and Engineering, 2020, 8, 13112-13125.	3.2	39
17	Storage time evaluation of a residue from wine industry as a microencapsulated corrosion inhibitor for 1ÂM HCl. Materials Chemistry and Physics, 2020, 256, 123739.	2.0	6
18	Advantages of microfiltration processing of goat whey orange juice beverage. Food Research International, 2020, 132, 109060.	2.9	20

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19	Gelatin-Based Nanobiocomposite Films as Sensitive Layers for Monitoring Relative Humidity in Food Packaging. Food and Bioprocess Technology, 2020, 13, 1063-1073.	2.6	26
20	Microencapsulation of pomegranate (Punica granatum L.) seed oil by complex coacervation: Development of a potential functional ingredient for food application. LWT - Food Science and Technology, 2020, 131, 109519.	2.5	18
21	Enzymatic production of xylooligosaccharides from Brazilian Syrah grape pomace flour: a green alternative to conventional methods for adding value to agricultural byâ€•products. Journal of the Science of Food and Agriculture, 2019, 99, 1250-1257.	1.7	17
22	Syrah grape skin valorisation using ultrasoundâ€assisted extraction: Phenolic compounds recovery, antioxidant capacity and phenolic profile. International Journal of Food Science and Technology, 2019, 54, 641-650.	1.3	29
23	Encapsulation of a lycopene-rich watermelon concentrate in alginate and pectin beads: Characterization and stability. LWT - Food Science and Technology, 2019, 116, 108589.	2.5	27
24	Coupling membrane processes to obtain a lycopeneâ€rich extract. Journal of Food Processing and Preservation, 2019, 43, e14164.	0.9	4
25	Influence of processing conditions on bioactive compound extraction from Vitis vinifera L. var. Alicante Bouschet grape skin. Journal of Food Science and Technology, 2019, 56, 1066-1072.	1.4	5
26	Influence of the emulsion homogenization method on the stability of chia oil microencapsulated by spray drying. Powder Technology, 2019, 354, 877-885.	2.1	56
27	Impact ofin vitrogastrointestinal digestion on the chemical composition, bioactive properties, and cytotoxicity ofVitis viniferaL. cv.Syrahgrape pomace extract. Food and Function, 2019, 10, 1856-1869.	2.1	38
28	Grape seed pomace as a valuable source of antioxidant fibers. Journal of the Science of Food and Agriculture, 2019, 99, 4593-4601.	1.7	29
29	Use of grape pomace for the production of hydrolytic enzymes by solid-state fermentation and recovery of its bioactive compounds. Food Research International, 2019, 120, 441-448.	2.9	57
30	Microencapsulation by spray drying of a lycopene-rich tomato concentrate: Characterization and stability. LWT - Food Science and Technology, 2018, 91, 286-292.	2.5	98
31	Antioxidant Compounds Recovery from JuÃ§ara Residue by Thermal Assisted Extraction. Plant Foods for Human Nutrition, 2018, 73, 68-73.	1.4	16
32	Cellulose nanocrystals from grape pomace: Production, properties and cytotoxicity assessment. Carbohydrate Polymers, 2018, 192, 327-336.	5.1	108
33	Phenolic compounds recovery from grape skin using conventional and non-conventional extraction methods. Industrial Crops and Products, 2018, 111, 86-91.	2.5	158
34	Moisture sorption isotherms of raw and extruded wholemeal sorghum flours studied by the dynamic and salt slurry methods. Brazilian Journal of Food Technology, 2018, 21, .	0.8	3
35	Effect of microencapsulated extract of pitaya (Hylocereus costaricensis) peel on color, texture and oxidative stability of refrigerated ground pork patties submitted to high pressure processing. Innovative Food Science and Emerging Technologies, 2018, 49, 136-145.	2.7	45
36	Towards integral utilization of grape pomace from winemaking process: A review. Waste Management, 2017, 68, 581-594.	3.7	356

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37	Grape byâ€product extracts against microbial proliferation and lipid oxidation: a review. Journal of the Science of Food and Agriculture, 2017, 97, 1055-1064.	1.7	90
38	The Effects of Non-Equilibrium States and Storage Conditions on Glass Transitions in Food. , 2017, , 379-403.		4
39	Chemical composition and oxidative stability of jussara (Euterpe edulis M.) oil extracted by cold and hot mechanical pressing. Grasas Y Aceites, 2017, 68, 218.	0.3	5
40	Coupling of ultrafiltration and enzymatic hydrolysis aiming at valorizing shrimp wastewater. Food Chemistry, 2016, 198, 20-27.	4.2	24
41	Integrated membrane separation processes aiming to concentrate and purify lycopene from watermelon juice. Innovative Food Science and Emerging Technologies, 2016, 38, 149-154.	2.7	21
42	Microencapsulation of probiotic jussara (Euterpe edulis M.) juice by spray drying. LWT - Food Science and Technology, 2016, 74, 21-25.	2.5	62
43	Effect of Process Variables on the Production of Flaxseed Oil Emulsions by Cross-Flow Membrane Emulsification. Food Engineering Reviews, 2015, 7, 258-264.	3.1	3
44	Spray Drying of Blue Shark Skin Protein Hydrolysate: Physical, Morphological, and Antioxidant Properties. Drying Technology, 2014, 32, 1986-1996.	1.7	17
45	Concentration of camuâ€“camu juice by the coupling of reverse osmosis and osmotic evaporation processes. Journal of Food Engineering, 2013, 119, 7-12.	2.7	39
46	Watermelon juice pretreatment with microfiltration process for obtaining lycopene. International Journal of Food Science and Technology, 2013, 48, 601-608.	1.3	27
47	Encapsulation efficiency and oxidative stability of flaxseed oil microencapsulated by spray drying using different combinations of wall materials. Journal of Food Engineering, 2013, 115, 443-451.	2.7	702
48	Estabilidade da polpa de morango atomizada utilizando diferentes agentes carreadores. Brazilian Journal of Food Technology, 2013, 16, 310-318.	0.8	29
49	Wall Material Selection for Encapsulation by Spray Drying. Journal of Colloid Science and Biotechnology, 2013, 2, 86-92.	0.2	10
50	Influence of Emulsion Properties on the Microencapsulation of Orange Essential Oil by Spray Drying. Journal of Colloid Science and Biotechnology, 2013, 2, 130-139.	0.2	25
51	Physicochemical and sensory properties of apple juice concentrated by reverse osmosis and osmotic evaporation. Innovative Food Science and Emerging Technologies, 2012, 16, 137-142.	2.7	54
52	Effect of process conditions on the microencapsulation of coffee oil by spray drying. Food and Bioproducts Processing, 2012, 90, 413-424.	1.8	298
53	Effect of Homogenization Pressure and Oil Load on the Emulsion Properties and the Oil Retention of Microencapsulated Basil Essential Oil (Ocimum basilicum L.). Drying Technology, 2012, 30, 1413-1421.	1.7	43
54	Microencapsulation of Flaxseed Oil by Spray Drying: Effect of Oil Load and Type of Wall Material. Drying Technology, 2012, 30, 1491-1501.	1.7	138

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55	Determination of critical storage conditions of coffee oil microcapsules by coupling water sorption isotherms and glass transition temperature. International Journal of Food Science and Technology, 2012, 47, 1044-1054.	1.3	32
56	Influence of emulsion composition and inlet air temperature on the microencapsulation of flaxseed oil by spray drying. Food Research International, 2011, 44, 282-289.	2.9	421
57	SPRAY DRYING OF AÃ‡AI (EUTERPE OLERACEAE MART.) JUICE: EFFECT OF INLET AIR TEMPERATURE AND TYPE OF CARRIER AGENT. Journal of Food Processing and Preservation, 2011, 35, 691-700.	0.9	114
58	Anthocyanin stability and antioxidant activity of spray-dried aÃ§ai (Euterpe oleracea Mart.) juice produced with different carrier agents. Food Research International, 2010, 43, 907-914.	2.9	438
59	Water sorption and glass transition temperature of spray dried aÃ§ai (Euterpe oleracea Mart.) juice. Journal of Food Engineering, 2009, 94, 215-221.	2.7	197
60	Effect of osmotic dehydration on the drying kinetics and quality of cashew apple. International Journal of Food Science and Technology, 2009, 44, 980-986.	1.3	49
61	Physicochemical and morphological characterisation of aÃ§ai (Euterpe oleraceae Mart.) powder produced with different carrier agents. International Journal of Food Science and Technology, 2009, 44, 1950-1958.	1.3	221
62	Steady and dynamic shear rheological properties of aÃ§ai pulp (Euterpe oleraceae Mart.). Journal of Food Engineering, 2009, 92, 425-431.	2.7	64
63	Influence of process conditions on the physicochemical properties of aÃ§ai (Euterpe oleraceae Mart.) powder produced by spray drying. Journal of Food Engineering, 2008, 88, 411-418.	2.7	681
64	Influence of Process Conditions on the Mass Transfer Kinetics of Pulsed Vacuum Osmotically Dehydrated Mango Slices. Drying Technology, 2007, 25, 1769-1777.	1.7	37
65	Osmotic dehydration of tomato in ternary solutions: Influence of process variables on mass transfer kinetics and an evaluation of the retention of carotenoids. Journal of Food Engineering, 2007, 82, 509-517.	2.7	69
66	Towards chemical characterization and possible applications of juÃ§ara fruit: an approach to remove Euterpe edulis Martius from the extinction list. Journal of Food Science and Technology, 0, , 1.	1.4	3