

Lorena de Oliveira Felipe

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

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citations

1307366

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h-index

1199470

12
g-index

18
all docs

18
docs citations

18
times ranked

374
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioaromas " Perspectives for sustainable development. Trends in Food Science and Technology, 2017, 62, 141-153.	7.8	72
2	Production, Properties, and Applications of α -Terpineol. Food and Bioprocess Technology, 2020, 13, 1261-1279.	2.6	66
3	Recent advances in the microbial and enzymatic production of aroma compounds. Current Opinion in Food Science, 2021, 37, 98-106.	4.1	40
4	Production of Food Aroma Compounds (Microbial and Enzymatic Methodologies). , 2019, , 293-306.		24
5	Lactoferrin, chitosan and Melaleuca alternifolia "natural products that show promise in candidiasis treatment. Brazilian Journal of Microbiology, 2018, 49, 212-219.	0.8	19
6	Microfibrillated cellulose from Argania spinosa shells as sustainable solid particles for O/W Pickering emulsions. Carbohydrate Polymers, 2021, 251, 116990.	5.1	19
7	Potential of bagasse obtained using hydrothermal liquefaction pre-treatment as a natural emulsifier. International Journal of Food Science and Technology, 2020, 55, 1485-1496.	1.3	13
8	Terpenos, aromas e a química dos compostos naturais. Química Nova Na Escola, 2017, 39, .	0.0	13
9	Biotechnological production of non-volatile flavor compounds. Current Opinion in Food Science, 2021, 41, 26-35.	4.1	8
10	Surfactantes sintéticos e biossurfactantes: vantagens e desvantagens. Química Nova Na Escola, 2017, 39, .	0.0	6
11	Elaboration and Properties of an Oil-in-Water Nanoemulsion Loaded with a Terpene-Enriched Oil Mixture Obtained Biotechnologically. ACS Agricultural Science and Technology, 0, , .	1.0	4
12	Comprehensive study of α -terpineol-loaded oil-in-water (O/W) nanoemulsion: interfacial property, formulation, physical and chemical stability. Npj Science of Food, 2021, 5, 31.	2.5	4
13	ATUAÇÃO DO NÚCLEO DE INOVAÇÃO TECNOLÓGICA DO CENTRO DE DESENVOLVIMENTO DA TECNOLOGIA NUCLEAR: UM ESTUDO DE CASO. Cadernos De Prospecção, 2018, 11, 813.	0.0	3
14	Formulation and physicochemical stability of oil-in-water nanoemulsion loaded with α -terpineol as flavor oil using Quillaja saponins as natural emulsifier. Food Research International, 2022, 153, 110894.	2.9	3
15	Isolamento e Seleção de Micro-organismos produtores de bioaromas. , 0, , .		0
16	Análise da sinergia entre biocarvão, fertilizante mineral e Rhizobium tropici. Revista Brasileira De Agropecuária Sustentável, 2016, 6, .	0.1	0
17	Quitosana: da Química Básica À Bioengenharia. Química Nova Na Escola, 2017, 39, .	0.0	0
18	Limnophila aromatica Crude Extracts as Natural Emulsifiers for Formation and Stabilizing of Oil-in-Water (O/W) Emulsions. Colloids and Interfaces, 2022, 6, 26.	0.9	0