

Samantha C. Pinho

List of Publications by Year in descending order

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69
papers

1,899
citations

236925

25
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276875

41
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70
all docs

70
docs citations

70
times ranked

2309
citing authors

#	ARTICLE	IF	CITATIONS
1	Modeling creep/recovery behavior of cold-set gels using different approaches. <i>Food Hydrocolloids</i> , 2022, 123, 107183.	10.7	17
2	Cold-set NaCl-induced gels of soy protein isolate and locust bean gum: How the ageing process affect their microstructure and the stability of incorporated beta-carotene. <i>LWT - Food Science and Technology</i> , 2022, 154, 112677.	5.2	4
3	Co-encapsulation of curcumin and vitamin D3 in mixed phospholipid nanoliposomes using a continuous supercritical CO2 assisted process. <i>Journal of the Taiwan Institute of Chemical Engineers</i> , 2022, 132, 104120.	5.3	31
4	Supercritical CO2 assisted process for the production of mixed phospholipid nanoliposomes: Unloaded and vitamin D3-loaded vesicles. <i>Journal of Food Engineering</i> , 2022, 316, 110851.	5.2	20
5	Emulsion-filled gels of soy protein isolate for vehiculation of vitamin D3: Effect of protein solubility on their mechanical and rheological characteristics. <i>Food Bioscience</i> , 2022, 45, 101455.	4.4	7
6	Nanoliposomes coencapsulating curcumin and vitamin D 3 produced by hydration of proliposomes: Effects of the phospholipid composition in the physicochemical characteristics of vesicles and after incorporation in yoghurts. <i>International Journal of Dairy Technology</i> , 2021, 74, 107-117.	2.8	10
7	Technological and sensory feasibility of enrichment of low-sugar mango jams with curcumin encapsulated in lipid microparticles. <i>Food Science and Technology</i> , 2021, 41, 74-81.	1.7	4
8	Microstructural Analysis of Whey/Soy Protein Isolate Mixed Gels Using Confocal Raman Microscopy. <i>Foods</i> , 2021, 10, 2179.	4.3	7
9	Emulsion-Filled Pectin Gels for Vehiculation of Vitamins D ₃ and B ₁₂ : From Structuring to the Development of Enriched Vegan Gummy Candies. <i>ACS Food Science & Technology</i> , 2021, 1, 1945-1952.	2.7	4
10	Unpurified soybean lecithins impact on the chemistry of proliposomes and liposome dispersions encapsulating vitamin D3. <i>Food Bioscience</i> , 2020, 37, 100700.	4.4	17
11	Microstructural and rheological characterization of NaCl-induced gels of soy protein isolate and the effects of incorporating different galactomannans. <i>Food Structure</i> , 2020, 26, 100158.	4.5	13
12	Physicochemical characterization and sensory evaluation of yogurts incorporated with beta-carotene-loaded solid lipid microparticles stabilized with hydrolyzed soy protein isolate. <i>Food Science and Biotechnology</i> , 2019, 28, 59-66.	2.6	26
13	Î²-carotene and Î±-tocopherol coencapsulated in nanostructured lipid carriers of murumuru (<i>Astrocaryum murumuru</i>) butter produced by phase inversion temperature method: characterisation, dynamic <i>in vitro</i> digestion and cell viability study. <i>Journal of Microencapsulation</i> , 2019, 36, 43-52.	2.8	23
14	Curcumin-loaded proliposomes produced by the coating of micronized sucrose: Influence of the type of phospholipid on the physicochemical characteristics of powders and on the liposomes obtained by hydration. <i>Food Chemistry</i> , 2019, 291, 7-15.	8.2	35
15	Cold-Set Gelation of Commercial Soy Protein Isolate: Effects of the Incorporation of Locust Bean Gum and Solid Lipid Microparticles on the Properties of Gels. <i>Food Biophysics</i> , 2018, 13, 226-239.	3.0	19
16	Structural characterization of multilamellar liposomes coencapsulating curcumin and vitamin D3. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018, 549, 112-121.	4.7	43
17	Technological and sensory evaluation of pineapple ice creams incorporating curcumin-loaded nanoemulsions obtained by the emulsion inversion point method. <i>International Journal of Dairy Technology</i> , 2018, 71, 491-500.	2.8	38
18	Effect of production parameters and stress conditions on beta-carotene-loaded lipid particles produced with palm stearin and whey protein isolate. <i>Brazilian Journal of Food Technology</i> , 2018, 21, .	0.8	1

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19	Wet agglomeration by high shear of binary mixtures of curcumin-loaded lyophilized liposomes and cornstarch: Powder characterization and incorporation in cakes. <i>Food Bioscience</i> , 2018, 25, 74-82.	4.4	14
20	Antifungal activity of nanoemulsions encapsulating oregano (<i>Origanum vulgare</i>) essential oil: in vitro study and application in Minas Padrão cheese. <i>Brazilian Journal of Microbiology</i> , 2018, 49, 929-935.	2.0	102
21	Production, physicochemical stability of quercetin-loaded nanoemulsions and evaluation of antioxidant activity in spreadable chicken pâtés. <i>LWT - Food Science and Technology</i> , 2018, 98, 154-161.	5.2	30
22	Characterisation of curcumin-loaded proliposomes produced by coating of micronised sucrose and hydration of phospholipid powders to obtain multilamellar liposomes. <i>International Journal of Food Science and Technology</i> , 2017, 52, 772-780.	2.7	19
23	Encapsulation of Beta-carotene in Lipid Microparticles Stabilized with Hydrolyzed Soy Protein Isolate: Production Parameters, Alpha-tocopherol Coencapsulation and Stability Under Stress Conditions. <i>Journal of Food Science</i> , 2017, 82, 659-669.	3.1	30
24	Nanoemulsions encapsulating oregano essential oil: Production, stability, antibacterial activity and incorporation in chicken pâté. <i>LWT - Food Science and Technology</i> , 2017, 77, 233-240.	5.2	127
25	Encapsulation of quercetin in liposomes by ethanol injection and physicochemical characterization of dispersions and lyophilized vesicles. <i>Food Bioscience</i> , 2017, 19, 17-25.	4.4	57
26	Feasibility of incorporating buriti (<i>Mauritia flexuosa</i> L.) oil nanoemulsions in isotonic sports drink. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2201-2209.	2.7	28
27	Stability of curcumin encapsulated in solid lipid microparticles incorporated in cold-set emulsion filled gels of soy protein isolate and xanthan gum. <i>Food Research International</i> , 2017, 102, 759-767.	6.2	47
28	Production of Cornstarch Granules Enriched with Quercetin Liposomes by Aggregation of Particulate Binary Mixtures Using High Shear Process. <i>Journal of Food Science</i> , 2017, 82, 2626-2633.	3.1	6
29	Rheological and mechanical characterization of curcumin-loaded emulsion-filled gels produced with whey protein isolate and xanthan gum. <i>LWT - Food Science and Technology</i> , 2017, 86, 166-173.	5.2	72
30	Physico-chemical stability and in vitro digestibility of beta-carotene-loaded lipid nanoparticles of cupuacu butter (<i>Theobroma grandiflorum</i>) produced by the phase inversion temperature (PIT) method. <i>Journal of Food Engineering</i> , 2017, 192, 93-102.	5.2	37
31	Effect of different stress conditions on the stability of quercetin-loaded lipid microparticles produced with babacu (<i>Orbignya speciosa</i>) oil: evaluation of their potential use in food applications. <i>Food Science and Technology</i> , 2016, 36, 9-17.	1.7	12
32	Characterization and evaluation of sensory acceptability of ice creams incorporated with beta-carotene encapsulated in solid lipid microparticles. <i>Food Science and Technology</i> , 2016, 36, 664-671.	1.7	22
33	Rheology of Emulsion-Filled Gels Applied to the Development of Food Materials. <i>Gels</i> , 2016, 2, 22.	4.5	75
34	Curcumin-loaded nanoemulsions produced by the emulsion inversion point (EIP) method: An evaluation of process parameters and physico-chemical stability. <i>Journal of Food Engineering</i> , 2016, 169, 1-9.	5.2	74
35	Lipid Matrices for Nanoencapsulation in Food: Liposomes and Lipid Nanoparticles. <i>Food Engineering Series</i> , 2015, , 99-143.	0.7	5
36	Hybrid encapsulation structures based on β -carotene-loaded nanoliposomes within electrospun fibers. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 134, 475-482.	5.0	88

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37	Physico-chemical stability and structural characterization of thickened multilamellar beta-carotene-loaded liposome dispersions produced using a proliposome method. <i>Colloid and Polymer Science</i> , 2015, 293, 2171-2179.	2.1	20
38	Essential Oils as Active Ingredients of Lipid Nanocarriers for Chemotherapeutic Use. <i>Current Pharmaceutical Biotechnology</i> , 2015, 16, 365-370.	1.6	34
39	Characterization, physicochemical stability, and evaluation of in vitro digestibility of solid lipid microparticles produced with palm kernel oil and tristearin. <i>Food Science and Technology</i> , 2014, 34, 532-538.	1.7	7
40	Î²-carotene-loaded liposome dispersions stabilized with xanthan and guar gums: Physico-chemical stability and feasibility of application in yogurt. <i>LWT - Food Science and Technology</i> , 2014, 59, 1265-1273.	5.2	124
41	Liposomes encapsulating beta-carotene produced by the proliposomes method: characterisation and shelf life of powders and phospholipid vesicles. <i>International Journal of Food Science and Technology</i> , 2013, 48, 274-282.	2.7	72
42	Hydrophilic coating of mitotane-loaded lipid nanoparticles: Preliminary studies for mucosal adhesion. <i>Pharmaceutical Development and Technology</i> , 2013, 18, 577-581.	2.4	37
43	Characterization and shelf life of Î²-carotene loaded solid lipid microparticles produced with stearic acid and sunflower oil. <i>Brazilian Archives of Biology and Technology</i> , 2013, 56, 663-671.	0.5	28
44	Viability of the microencapsulation of a casein hydrolysate in lipid microparticles of cupuacu butter and stearic acid. <i>International Journal of Food Studies</i> , 2013, 2, .	0.8	9
45	Treatment of wastewater from dairy plants using Anaerobic Sequencing Batch Reactor (ASBR) following by Aerobic Sequencing Batch Reactor (SBR) aiming the removal of organic matter and nitrification. <i>Water Practice and Technology</i> , 2012, 7, .	2.0	14
46	Characterization of lyophilized liposomes produced with non-purified soy lecithin: a case study of casein hydrolysate microencapsulation. <i>Brazilian Journal of Chemical Engineering</i> , 2012, 29, 325-335.	1.3	67
47	Crystallinity of Dynasan®114 and Dynasan®118 matrices for the production of stable Miglyol®-loaded nanoparticles. <i>Journal of Thermal Analysis and Calorimetry</i> , 2012, 108, 101-108.	3.6	23
48	Nanopartículas de lipídios sólidos: métodos de produção laboratorial. <i>Quimica Nova</i> , 2011, . .	0.3	7
49	Polímeros sintéticos biodegradáveis: matérias-primas e métodos de produção de micropartículas para uso em drug delivery e liberação controlada. <i>Polímeros</i> , 2011, 21, 286-292.	0.7	4
50	Polymorphism, crystallinity and hydrophilic-lipophilic balance of stearic acid and stearic acid-capric/caprylic triglyceride matrices for production of stable nanoparticles. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011, 86, 125-130.	5.0	112
51	Effect of agitation on the performance of an anaerobic sequencing batch biofilm reactor in the treatment of dairy effluents. <i>Water Science and Technology</i> , 2011, 63, 995-1003.	2.5	11
52	A comparison of two bench-scale anaerobic systems used for the treatment of dairy effluents. <i>International Journal of Dairy Technology</i> , 2010, 63, 290-296.	2.8	8
53	Liposomes incorporating essential oil of Brazilian cherry (<i>Eugenia uniflora</i>): Characterization of aqueous dispersions and lyophilized formulations. <i>Journal of Microencapsulation</i> , 2010, 27, 416-425.	2.8	50
54	Simplified Mathematical Model for an Anaerobic Sequencing Batch Biofilm Reactor Treating Lipid-Rich Wastewater Subject to Rising Organic Loading Rates. <i>Environmental Engineering Science</i> , 2009, 26, 1197-1206.	1.6	12

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55	Surface-modified magnetic colloids for affinity adsorption of immunoglobulins. <i>Journal of Magnetism and Magnetic Materials</i> , 2008, 320, 1867-1870.	2.3	5
56	Adsorption of antiphospholipid antibodies on affinity magnetoliposomes. <i>Colloids and Surfaces B: Biointerfaces</i> , 2008, 63, 249-253.	5.0	6
57	Degradation of Partially Soluble Wastewater in an Anaerobic Sequencing Batch Biofilm Reactor Role of Impeller Type. <i>Environmental Engineering Science</i> , 2006, 23, 803-813.	1.6	5
58	Influence of bioparticle size on the degradation of partially soluble wastewater in an anaerobic sequencing batch biofilm reactor (ASBBR). <i>Process Biochemistry</i> , 2005, 40, 3206-3212.	3.7	6
59	Feasibility of treating partially soluble wastewater in anaerobic sequencing batch biofilm reactor (ASBBR) with mechanical stirring. <i>Bioresource Technology</i> , 2005, 96, 517-519.	9.6	12
60	Feasibility of Treating Swine Manure in an Anaerobic Sequencing Batch Biofilm Reactor With Mechanical Stirring. <i>Applied Biochemistry and Biotechnology</i> , 2005, 120, 109-120.	2.9	6
61	Influence of the agitation rate on the treatment of partially soluble wastewater in anaerobic sequencing batch biofilm reactor. <i>Water Research</i> , 2004, 38, 4117-4124.	11.3	30
62	Preparation and characterization of affinity magnetoliposomes useful for the detection of antiphospholipid antibodies. <i>Journal of Magnetism and Magnetic Materials</i> , 2001, 225, 101-108.	2.3	17
63	Characterization of coatings for open-heart surgery tubing with heparin and lipid. <i>Journal of Materials Science: Materials in Medicine</i> , 1998, 9, 793-796.	3.6	5
64	Brazil nut (<i>Bertholletia excelsa</i>) oil emulsions stabilized with thermally treated soy protein isolate for vitamin D3 encapsulation. <i>Food Science and Technology</i> , 0, , .	1.7	2
65	Influence of phospholipid saturation on the physicochemical characteristics of curcumin/vitamin D 3 co-loaded proliposomes obtained by the micronized sucrose coating process. <i>Journal of Food Processing and Preservation</i> , 0, , e16006.	2.0	0
66	PRODUÇÃO E CARACTERIZAÇÃO DE LIPOSSOMAS LIOFILIZADOS ENCAPSULANDO QUERCETINA. , 0, , .		0
67	PRODUÇÃO E CARACTERIZAÇÃO DE PROLIPOSSOMAS POR RECOBRIMENTO DE SACAROSE MICRONIZADA. , 0, , .		0
68	Effect of phospholipid composition on the structure and physicochemical stability of proliposomes incorporating curcumin and cholecalciferol. , 0, , .		0
69	Emulsions Can Replace Artificial Dyes in Beverages. <i>Frontiers for Young Minds</i> , 0, 6, .	0.8	0