Pedro Miguel Silva

List of Publications by Year in Descending Order

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Version: 2024-04-28

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

9 260 6 9 g-index

9 397 6.1 3.44 L-index

ext. papers ext. citations

#	Paper	IF	Citations
9	Modulation and Characterization of Wax-Based Olive Oil Organogels in View of Their Application in the Food Industry. <i>Gels</i> , 2021 , 7,	4.2	2
8	Electrohydrodynamic processing for the production of zein-based microstructures and nanostructures. <i>Current Opinion in Colloid and Interface Science</i> , 2021 , 56, 101504	7.6	6
7	Quinoa (Willd.): An Overview of the Potentials of the "Golden Grain" and Socio-Economic and Environmental Aspects of Its Cultivation and Marketization. <i>Foods</i> , 2020 , 9,	4.9	51
6	Lactoferrin-based nanoemulsions to improve the physical and chemical stability of omega-3 fatty acids. <i>Food and Function</i> , 2020 , 11, 1966-1981	6.1	15
5	Application of edible nanolaminate coatings with antimicrobial extract of Flourensia cernua to extend the shelf-life of tomato (Solanum lycopersicum L.) fruit. <i>Postharvest Biology and Technology</i> , 2019 , 150, 19-27	6.2	34
4	Hybrid gels: Influence of oleogel/hydrogel ratio on rheological and textural properties. <i>Food Research International</i> , 2019 , 116, 1298-1305	7	32
3	Effect of alginate molecular weight and M/G ratio in beads properties foreseeing the protection of probiotics. <i>Food Hydrocolloids</i> , 2018 , 77, 8-16	10.6	86
2	Emerging opportunities in exploring the nutritional/functional value of amaranth. <i>Food and Function</i> , 2018 , 9, 5499-5512	6.1	32
1	Management of Operational Parameters and Novel Spinneret Configurations for the Electrohydrodynamic Processing of Functional Polymers. <i>Macromolecular Materials and Engineering</i> ,21	00 ⁸ 58	2