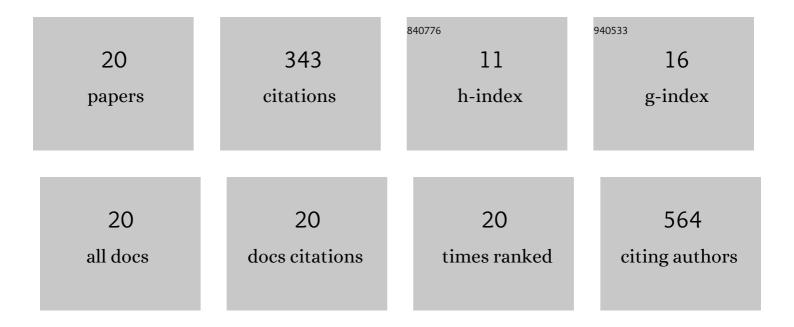
Guilherme Calligaris

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4202051/publications.pdf Version: 2024-02-01



CITIL HEDME CALLICADIS

#	Article	IF	CITATIONS
1	Phonon scattering mechanism in thermoelectric materials revised via resonant x-ray dynamical diffraction. MRS Communications, 2020, 10, 265-271.	1.8	2
2	Flexible optical layouts based on cylindrical mirrors with sagittal curvature for high-stability beamlines. , 2020, , .		0
3	Physical approach for a quantitative analysis of the phytosterols in free phytosterol-oil blends by X-ray Rietveld method. Food Research International, 2019, 124, 2-15.	6.2	13
4	Delaying fat bloom formation in dark chocolate by adding sorbitan monostearate or cocoa butter stearin. Food Chemistry, 2018, 256, 390-396.	8.2	22
5	On the quantitative phase analysis and amorphous content of triacylglycerols materials by X-ray Rietveld method. Chemistry and Physics of Lipids, 2018, 212, 51-60.	3.2	26
6	Characterization of the Structural Environment of Dithionate Ions Associated with Their Role in the Crystal Habit Modification of Sodium Chlorate. Crystal Growth and Design, 2018, 18, 3328-3338.	3.0	7
7	Crystallinity properties and crystallization behavior of chocolate fat blends. Journal of Food Science and Technology, 2017, 54, 1979-1989.	2.8	18
8	X-ray dynamical diffraction in amino acid crystals: a step towards improving structural resolution of biological molecules <i>via</i> physical phase measurements. Journal of Applied Crystallography, 2017, 50, 689-700.	4.5	5
9	Study of the phase transitions of Nickel Platinum Silicide obtained by sputtering and rapid thermal processing. , 2017, , .		0
10	Experimental evidence of transition between dynamical and kinematical diffraction regimes in ion-implanted Si observed through X-ray multiple-beam diffraction mappings. Applied Physics Letters, 2016, 109, 141901.	3.3	2
11	Acceleration of polymorphic transition of cocoa butter and cocoa butter equivalent by addition ofd-limonene. European Journal of Lipid Science and Technology, 2016, 118, 716-723.	1.5	13
12	Solid lipid microparticles of hardfats produced by spray cooling as promising crystallization modifiers in lipid systems. European Journal of Lipid Science and Technology, 2015, 117, 1733-1744.	1.5	13
13	Assessing the pozzolanic activity of cements with added sugar cane straw ash by synchrotron X-ray diffraction and Rietveld analysis. Construction and Building Materials, 2015, 98, 44-50.	7.2	31
14	Effect of diacylglycerol addition on crystallization properties of pure triacylglycerols. Food Research International, 2014, 55, 436-444.	6.2	38
15	Study of wet etching thin films of indium tin oxide in oxalic acid by monitoring the resistance. Thin Solid Films, 2014, 567, 20-31.	1.8	21
16	Rietveld Method Applied for Triacylglycerol Polymorphism Analysis. Acta Crystallographica Section A: Foundations and Advances, 2014, 70, C1764-C1764.	0.1	0
17	X-ray n-beam diffraction to study nanodefects of Xe+ implantation in Si(001). Acta Crystallographica Section A: Foundations and Advances, 2014, 70, C1726-C1726.	0.1	0
18	On the effect of Au ²⁺ ion irradiation in an amorphous Fe–Si thin layer synthesized by ion implantation: a high resolution X-ray diffraction study. CrystEngComm, 2013, 15, 2251-2259.	2.6	1

#	Article	IF	CITATIONS
19	Hardfats as crystallization modifiers of cocoa butter. European Journal of Lipid Science and Technology, 2013, 115, 1462-1473.	1.5	31
20	Theoretical and experimental developments for accurate determination of crystallinity of cellulose I materials. Journal of Applied Crystallography, 2011, 44, 184-192.	4.5	100