

Chaves, M A

List of Publications by Year in descending order

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12
papers

197
citations

1162889

8
h-index

1372474

10
g-index

12
all docs

12
docs citations

12
times ranked

240
citing authors

#	ARTICLE	IF	CITATIONS
1	Structural characterization of multilamellar liposomes coencapsulating curcumin and vitamin D3. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018, 549, 112-121.	2.3	43
2	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.	4.2	35
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.	2.7	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.	2.7	20
5	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.	1.3	19
6	Unpurified soybean lecithins impact on the chemistry of proliposomes and liposome dispersions encapsulating vitamin D3. <i>Food Bioscience</i> , 2020, 37, 100700.	2.0	17
7	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.	2.0	14
8	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.	1.3	10
9	Viscosities and densities of systems containing fatty compounds and alcoholic solvents. <i>Canadian Journal of Chemical Engineering</i> , 2014, 92, 1939-1950.	0.9	7
10	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
11	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.	0.9	0
12	Effect of phospholipid composition on the structure and physicochemical stability of proliposomes incorporating curcumin and cholecalciferol. , 0, , .		0