

Chaves, M A

List of Publications by Year in descending order

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12
papers

197
citations

1162889

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h-index

1372474

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12
all docs

12
docs citations

12
times ranked

240
citing authors

#	ARTICLE	IF	CITATIONS
1	Co-encapsulation of curcumin and vitamin D3 in mixed phospholipid nanoliposomes using a continuous supercritical CO2 assisted process. Journal of the Taiwan Institute of Chemical Engineers, 2022, 132, 104120.	2.7	31
2	Supercritical CO2 assisted process for the production of mixed phospholipid nanoliposomes: Unloaded and vitamin D3-loaded vesicles. Journal of Food Engineering, 2022, 316, 110851.	2.7	20
3	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. International Journal of Dairy Technology, 2021, 74, 107-117.	1.3	10
4	Unpurified soybean lecithins impact on the chemistry of proliposomes and liposome dispersions encapsulating vitamin D3. Food Bioscience, 2020, 37, 100700.	2.0	17
5	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. Food Chemistry, 2019, 291, 7-15.	4.2	35
6	Structural characterization of multilamellar liposomes coencapsulating curcumin and vitamin D3. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 549, 112-121.	2.3	43
7	Effect of production parameters and stress conditions on beta-carotene-loaded lipid particles produced with palm stearin and whey protein isolate. Brazilian Journal of Food Technology, 2018, 21, .	0.8	1
8	Wet agglomeration by high shear of binary mixtures of curcumin-loaded lyophilized liposomes and cornstarch: Powder characterization and incorporation in cakes. Food Bioscience, 2018, 25, 74-82.	2.0	14
9	Characterisation of curcumin-loaded proliposomes produced by coating of micronised sucrose and hydration of phospholipid powders to obtain multilamellar liposomes. International Journal of Food Science and Technology, 2017, 52, 772-780.	1.3	19
10	Viscosities and densities of systems containing fatty compounds and alcoholic solvents. Canadian Journal of Chemical Engineering, 2014, 92, 1939-1950.	0.9	7
11	Influence of phospholipid saturation on the physicochemical characteristics of curcumin/vitamin D 3 co-loaded proliposomes obtained by the micronized sucrose coating process. Journal of Food Processing and Preservation, 0, , e16006.	0.9	0
12	Effect of phospholipid composition on the structure and physicochemical stability of proliposomes incorporating curcumin and cholecalciferol. , 0, , .		0