Paulo Jose do Amaral Sobral

List of Publications by Year
in descending order

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108	4,606	87723	114278
papers	citations	38 h-index	63 g-index

108	108	108	4610
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of plasticizers and their concentrations on thermal and functional properties of gelatin-based films. Food Hydrocolloids, 2005, 19, 899-907.	5.6	268
2	Isolation and characterization of cellulose nanofibers from banana peels. Cellulose, 2014, 21, 417-432.	2.4	231
3	Comparative study on the properties of flour and starch films of plantain bananas (Musa paradisiaca). Food Hydrocolloids, 2013, 30, 681-690.	5.6	197
4	Gelatin-based films reinforced with montmorillonite and activated with nanoemulsion of ginger essential oil for food packaging applications. Food Packaging and Shelf Life, 2016, 10, 87-96.	3.3	189
5	Phase transitions of pigskin gelatin. Food Hydrocolloids, 2001, 15, 377-382.	5.6	140
6	Nanocomposites based on banana starch reinforced with cellulose nanofibers isolated from banana peels. Journal of Colloid and Interface Science, 2017, 505, 154-167.	5.0	135
7	Isolation and characterization of the flour and starch of plantain bananas (Musa paradisiaca). Starch/Staerke, 2012, 64, 382-391.	1.1	133
8	The effect of the degree of hydrolysis of the PVA and the plasticizer concentration on the color, opacity, and thermal and mechanical properties of films based on PVA and gelatin blends. Journal of Food Engineering, 2008, 87, 191-199.	2.7	118
9	Guarana seed extracts as a useful strategy to extend the shelf life of pork patties: UHPLC-ESI/QTOF phenolic profile and impact on microbial inactivation, lipid and protein oxidation and antioxidant capacity. Food Research International, 2018, 114, 55-63.	2.9	118
10	Influence of the glycerol concentration on some physical properties of feather keratin films. Food Hydrocolloids, 2006, 20, 975-982.	5.6	113
11	Physical properties of edible films based on cassava starch as affected by the plasticizer concentration. Packaging Technology and Science, 2008, 21, 85-89.	1.3	99
12	Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. Food Research International, 2018, 114, 47-54.	2.9	98
13	Effect of protein and plasticizer concentrations in film forming solutions on physical properties of edible films based on muscle proteins of a Thai Tilapia. Journal of Food Engineering, 2005, 70, 93-100.	2.7	97
14	Properties of active gelatin films incorporated with rutin-loaded nanoemulsions. International Journal of Biological Macromolecules, 2017, 98, 39-49.	3.6	95
15	Production and characterization of films based on blends of chitosan from blue crab (Callinectes) Tj ETQq1 1 0.784314 rgBT /Overlock Biological Macromolecules, 2017, 98, 676-683.	3.6	88
16	Development of edible films based on differently processed Atlantic halibut (Hippoglossus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 Td	5.6	82
17	InfluÃªncia da espessura de biofilmes feitos Ã base de proteÃnas miofibrilares sobre suas propriedades funcionais. Pesquisa Agropecuaria Brasileira, 2000, 35, 1251-1259.	0.9	80
18	Nanoemulsions: Using emulsifiers from natural sources replacing synthetic onesâ€"A review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2721-2746.	5.9	77

#	Article	IF	Citations
19	Active gelatin films incorporated with Pickering emulsions encapsulating hesperidin: Preparation and physicochemical characterization. Journal of Food Engineering, 2019, 240, 9-20.	2.7	71
20	Development, Characterization, and Stability of O/W Pepper Nanoemulsions Produced by High-Pressure Homogenization. Food and Bioprocess Technology, 2018, 11, 355-367.	2.6	68
21	Development of films based on blends of gelatin and poly(vinyl alcohol) cross linked with glutaraldehyde. Food Hydrocolloids, 2011, 25, 1751-1757.	5.6	66
22	Biodegradable Films Based on Blends of Gelatin and Poly (Vinyl Alcohol): Effect of PVA Type or Concentration on Some Physical Properties of Films. Journal of Polymers and the Environment, 2008, 16, 276-285.	2.4	63
23	Characterization of a polyhydroxyalkanoate obtained from pineapple peel waste using Ralsthonia eutropha. Journal of Biotechnology, 2016, 231, 232-238.	1.9	62
24	Film forming solutions based on gelatin and poly(vinyl alcohol) blends: Thermal and rheological characterizations. Journal of Food Engineering, 2009, 95, 588-596.	2.7	56
25	Properties of films produced from blends of pectin and gluten. Food Packaging and Shelf Life, 2018, 18, 221-229.	3.3	56
26	Formulation optimization of lecithin-enhanced pickering emulsions stabilized by chitosan nanoparticles for hesperidin encapsulation. Journal of Food Engineering, 2018, 229, 2-11.	2.7	54
27	Characterization of gelatin/chitosan scaffold blended with aloe vera and snail mucus for biomedical purpose. International Journal of Biological Macromolecules, 2016, 92, 645-653.	3.6	53
28	Effect of the thermal treatment of the filmogenic solution on the mechanical properties, color and opacity of films based on muscle proteins of two varieties of Tilapia. LWT - Food Science and Technology, 2005, 38, 289-296.	2.5	52
29	Glass Transition Study of Nile Tilapia Myofibrillar Protein Films Plasticized by Glycerin and Water. Magyar AprÃ³vad KÃ¶zlemÃ©nyek, 2002, 67, 499-504.	1.4	50
30	Preparo e caracterizaÃ§Ã£o de proteÃnas miofibrilares de tilÃ¡pia-do-nilo para elaboraÃ§Ã£o de biofilmes. Pesquisa Agropecuaria Brasileira, 2000, 35, 179-189.	0.9	49
31	Physical and morphological properties of nanocomposite films based on gelatin and Laponite. Applied Clay Science, 2016, 124-125, 260-266.	2.6	47
32	Influence of pitanga (Eugenia uniflora L.) leaf extract and/or natamycin on properties of cassava starch/chitosan active films. Food Packaging and Shelf Life, 2020, 24, 100498.	3.3	47
33	Optimization of process conditions for the production of films based on the flour from plantain bananas (Musa paradisiaca). LWT - Food Science and Technology, 2013, 52, 1-11.	2.5	46
34	Morphological and physical properties of nano-biocomposite films based on collagen loaded with laponiteÂ®. Food Packaging and Shelf Life, 2019, 19, 24-30.	3.3	46
35	Characterization of whey protein-based films incorporated with natamycin and nanoemulsion of Î±-tocopherol. Heliyon, 2020, 6, e03809.	1.4	44
36	Investigation into the physicochemical stability and rheological properties of rutin emulsions stabilized by chitosan and lecithin. Journal of Food Engineering, 2018, 229, 12-20.	2.7	42

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37	Quinoa starch nanocrystals production by acid hydrolysis: Kinetics and properties. International Journal of Biological Macromolecules, 2020, 143, 93-101.	3.6	42
38	Properties of gelatin-based films incorporated with chitosan-coated microparticles charged with rutin. International Journal of Biological Macromolecules, 2017, 101, 643-652.	3.6	41
39	Gelatinâ€chitosan edible film activated with Boldo extract for improving microbiological and antioxidant stability of sliced Prato cheese. International Journal of Food Science and Technology, 2019, 54, 1617-1624.	1.3	40
40	Gelatin and/or chitosan-based films activated with â€œPitangaâ€•(Eugenia uniflora L.) leaf hydroethanolic extract encapsulated in double emulsion. Food Hydrocolloids, 2021, 113, 106523.	5.6	40
41	Films based on castor bean (Ricinus communis L.) proteins crosslinked with glutaraldehyde and glyoxal. Industrial Crops and Products, 2013, 50, 375-382.	2.5	37
42	Microstructure and physical properties of nano-biocomposite films based on cassava starch and laponite. International Journal of Biological Macromolecules, 2018, 107, 1576-1583.	3.6	37
43	Formulation and Stability Characterization of Rutin-Loaded Oil-in-Water Emulsions. Food and Bioprocess Technology, 2017, 10, 926-939.	2.6	35
44	Study of some physical properties of biodegradable films based on blends of gelatin and poly(vinyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.8	32
45	Effect of LaponiteÂ® on the structure, thermal stability and barrier properties of nanocomposite gelatin films. Food Bioscience, 2020, 35, 100596.	2.0	32
46	Recent patents on the application of bioactive compounds in food: a short review. Current Opinion in Food Science, 2015, 5, 1-7.	4.1	31
47	Effect of different biopolymers on the stability of hesperidin-encapsulating O/W emulsions. Journal of Food Engineering, 2018, 237, 33-43.	2.7	31
48	Viscoelastic and rheological properties of nanocomposite-forming solutions based on gelatin and montmorillonite. Journal of Food Engineering, 2014, 120, 81-87.	2.7	30
49	Physicochemical, morphological, and functional properties of flour and starch from peach palm (Bactris gasipaes K.) fruit. Starch/Staerke, 2015, 67, 163-173.	1.1	28
50	Physicochemical Properties of Maranta (Maranta arundinaceaL.) Starch. International Journal of Food Properties, 2015, 18, 1990-2001.	1.3	28
51	Thermal analysis of gelatinâ€“chitosan edible film mixed with plant ethanolic extracts. Journal of Thermal Analysis and Calorimetry, 2017, 130, 1221-1227.	2.0	28
52	Antioxidant and physicochemical properties of blended films based on gelatinâ€sodium caseinate activated with natural extracts. Journal of Applied Polymer Science, 2017, 134, .	1.3	28
53	Wettability of gelatin-based films: The effects of hydrophilic or hydrophobic plasticizers and nanoparticle loads. Journal of Food Engineering, 2021, 297, 110480.	2.7	28
54	Effect of process conditions on the production of nanocomposite films based on amaranth flour and montmorillonite. LWT - Food Science and Technology, 2015, 61, 70-79.	2.5	27

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55	The Effect of Processing Parameters and Solid Concentration on the Microstructure and Pore Architecture of Gelatin-Chitosan Scaffolds Produced by Freeze-Drying. Materials Research, 2016, 19, 839-845.	0.6	27
56	Food Industry and Processing Technology: On Time to Harmonize Technology and Social Drivers. Food Engineering Reviews, 2018, 10, 1-13.	3.1	27
57	Plant Protein-Based Delivery Systems: An Emerging Approach for Increasing the Efficacy of Lipophilic Bioactive Compounds. Molecules, 2022, 27, 60.	1.7	27
58	Nanocomposite-forming solutions based on cassava starch and laponite: Viscoelastic and rheological characterization. Journal of Food Engineering, 2015, 166, 174-181.	2.7	26
59	Cellulose fiber reinforced biodegradable films based on proteins extracted from castor bean (Ricinus) Tj ETQq1 1 0.784314 rgBT /Overlo	2.5	26
60	Biodegradability in aquatic system of thin materials based on chitosan, PBAT and HDPE polymers: Respirometric and physical-chemical analysis. International Journal of Biological Macromolecules, 2020, 164, 1399-1412.	3.6	26
61	Development of active gelatin-based nanocomposite films produced in an automatic spreader. Food Research International, 2014, 63, 16-24.	2.9	24
62	Antioxidant and antimicrobial properties of ethanolic extracts of guarana, boldo, rosemary and cinnamon. Brazilian Journal of Food Technology, 2017, 20, .	0.8	24
63	Disintegrability under composting conditions of films based on gelatin, chitosan and/or sodium caseinate containing boldo-of-Chile leafs extract. International Journal of Biological Macromolecules, 2020, 151, 178-185.	3.6	24
64	Gelatin/chitosan based films loaded with nanocellulose from soybean straw and activated with â€œPitangaâ€•(Eugenia uniflora L.) leaf hydroethanolic extract in W/O/W emulsion. International Journal of Biological Macromolecules, 2021, 186, 328-340.	3.6	22
65	Active edible coatings with Boldo extract added and their application on nut products: reducing the oxidative rancidity rate. International Journal of Food Science and Technology, 2018, 53, 700-708.	1.3	21
66	Biodegradable Films Based on Gelatin and Montmorillonite Produced by Spreading. International Journal of Polymer Science, 2015, 2015, 1-9.	1.2	20
67	Active gelatin films incorporated with eugenol nanoemulsions: effect of emulsifier type on films properties. International Journal of Food Science and Technology, 2019, 54, 2725-2735.	1.3	20
68	Evaluation of extraction method on the structure and physicochemical properties of starch from seeds of two jackfruit varieties. Starch/Staerke, 2017, 69, 1700078.	1.1	19
69	Biodegradable pressure sensitive adhesives produced from vital wheat gluten: Effect of glycerol as plasticizer. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 560, 42-49.	2.3	19
70	Phase transitions of cassava starch dispersions prepared with glycerol solutions. Journal of Thermal Analysis and Calorimetry, 2008, 93, 599-604.	2.0	18
71	InfluÃªncia do grau de hidrÃ³lise do poli(vinil Ã¡lcool) nas propriedades fÃsicas de filmes Ã base de blendas de gelatina e poli(vinil Ã¡lcool) plastificados com glicerol. Food Science and Technology, 2008, 28, 738-745.	0.8	18
72	Potential of Amaranthus cruentus BRS Alegria in the production of flour, starch and protein concentrate: chemical, thermal and rheological characterization. Journal of the Science of Food and Agriculture, 2010, 90, 1185-1193.	1.7	18

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73	Rosemary and Pitanga Aqueous Leaf Extracts On Beef Patties Stability under Cold Storage. Brazilian Archives of Biology and Technology, 2016, 59, .	0.5	15
74	Assessment of the Suitability of Pitanga Leaf Extract as a Natural Antioxidant for Enhancing Canola Oil Stability: Monitoring Lipid Oxidation Parameters. European Journal of Lipid Science and Technology, 2019, 121, 1800447.	1.0	15
75	Effects of nisin concentration on properties of gelatin filmâ€forming solutions and their films. International Journal of Food Science and Technology, 2021, 56, 587-599.	1.3	15
76	Water desorption of cassava starch granules: A study based on thermogravimetric analysis of aqueous suspensions and humid powders. Carbohydrate Polymers, 2016, 147, 533-541.	5.1	13
77	Bi-layer Gelatin Film: Activating Film by Incorporation of â€œPitangaâ€•Leaf Hydroethanolic Extract and/or Nisin in the Second Layer. Food and Bioprocess Technology, 2021, 14, 106-119.	2.6	13
78	Physical properties of honeys produced in the Northeast of Brazil. International Journal of Food Studies, 2013, 2, .	0.5	13
79	Phase transitions in biodegradable films based on blends of gelatin and poly (vinyl alcohol). Food Science and Technology, 2011, 31, 372-379.	0.8	12
80	Development and characterization of orally-disintegrating films for propolis delivery. Food Science and Technology, 2013, 33, 28-33.	0.8	12
81	Recent Trends on Nano-biocomposite Polymers for Food Packaging. , 2018, , 101-130.		12
82	Echium oil with oxidative stability increased by emulsion preparation in the presence of the phenolic compound sinapic acid followed by dehydration by spray and freeze drying processes. Journal of Food Science and Technology, 2019, 56, 1155-1164.	1.4	12
83	Propriedades de filmes comestÃveis produzidos com diferentes concentraÃ§Ãµes de plastificantes e de proteÃnas do mÃºsculo de tilÃ¡pia-do-nilo. Pesquisa Agropecuaria Brasileira, 2004, 39, 255-262.	0.9	12
84	Hunger, Obesity, Public Policies, and Food-Based Dietary Guidelines: A Reflection Considering the Socio-Environmental World Context. Frontiers in Nutrition, 2021, 8, 805569.	1.6	12
85	Minas-type fresh cheese developed from buffalo milk with addition of L. acidophilus. Scientia Agricola, 2009, 66, 481-485.	0.6	11
86	Fabrication, characterization and in vitro cell study of gelatin-chitosan scaffolds: New perspectives of use of aloe vera and snail mucus for soft tissue engineering. Materials Chemistry and Physics, 2019, 234, 268-280.	2.0	11
87	Biodegradation of Films Based on Natural and Synthetic Biopolymers Using an Aquatic System from Active Sludge. Journal of Polymers and the Environment, 2021, 29, 1380-1395.	2.4	11
88	Application of active films with natural extract for beef hamburger preservation. Ciencia Rural, 2019, 49, .	0.3	10
89	Dehydration of "dedo de moÃ§a" pepper: kinetics and phytochemical concentration. Food Science and Technology, 0, 33, 134-141.	0.8	9
90	Influence of Extraction Method on the Rheological Properties of Jackfruit (Artocarpus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Td (hete	1.4	9

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91	Isotermas de dessorÃ§Ã£o de filÃ© de bonito (Sarda sarda) desidratado osmoticamente e defumado. Revista Brasileira De Engenharia Agricola E Ambiental, 2009, 13, 305-311.	0.4	8
92	Determination of mechanical properties of whey protein films during accelerated aging: Application of FTIR profiles and chemometric tools. Journal of Food Process Engineering, 2021, 44, e13477.	1.5	6
93	Propriedades fÃsicas de misturas para sherbet de mangaba. Pesquisa Agropecuaria Brasileira, 2005, 40, 581-586.	0.9	6
94	CaracterÃsticas de carcaÃ§a de suÃnos de trÃªs linhagens genÃ©ticas em diferentes idades ao abate. Ciencia Rural, 2008, 38, 1718-1724.	0.3	6
95	Rheological and viscoelastic properties of colloidal solutions based on gelatins and chitosan as affected by pH. International Journal of Food Science and Technology, 2022, 57, 2365-2375.	1.3	5
96	Comparison of Stunning Methods on the Physicochemical Properties of Frozen Nile Tilapia (Oreochromis niloticus) Fillets. Journal of Aquatic Food Product Technology, 2017, 26, 325-334.	0.6	4
97	Advances in biopolymeric active films incorporated with emulsified lipophilic compounds: a review. RSC Advances, 2021, 11, 28148-28168.	1.7	4
98	Application of bi-layers active gelatin films for sliced dried-cured Coppa conservation. Meat Science, 2022, 189, 108821.	2.7	4
99	Evaluation of the Antioxidant Capacity of a Guarana Seed Extract on Canola Oil Lipid Stability Using Accelerated Storage. European Journal of Lipid Science and Technology, 2018, 120, .	1.0	3
100	Development of W/O emulsion for encapsulation of â€œPitangaâ€•(Eugenia uniflora L.) leaf hydroethanolic extract: droplet size, physical stability and rheology. Food Science and Technology, 0, , .	0.8	3
101	Stable and bioactive W/O/W emulsion loaded with â€œPitangaâ€•(Eugenia uniflora L.) leaf hydroethanolic extract. Journal of Dispersion Science and Technology, 2022, 43, 1890-1900.	1.3	3
102	Qualidade da carne de suÃnos de trÃªs linhagens genÃ©ticas comerciais em diferentes pesos de abate. Ciencia Rural, 2008, 38, 1394-1401.	0.3	3
103	Physical Properties of Edible Gelatin Films Colored with Chlorophyllide. Food Engineering Series, 2010, , 661-678.	0.3	1
104	Boldo (Peumus boldus) leafâ€™s hydroethanolic extracts on gelatinâ€based active films. Journal of Food Processing and Preservation, 0, , e15936.	0.9	1
105	Edible Films: Use of Lycopene as Optical Properties Enhancer. , 2012, , 361-380.		1
106	Comportamento mecÃ¢nico e estrutural de diferentes cortes cÃ¡rneos em teste de determinaÃ§Ã£o da forÃ§a de cisalhamento. Brazilian Journal of Food Technology, 2016, 19, .	0.8	0
107	Biâ€layer gelatin active films with â€œPitangaâ€•leaf hydroethanolic extract and/or natamycin in the second layer. Journal of Applied Polymer Science, 2021, 138, 51246.	1.3	0
108	Castor Bean Cake Protein-based Biodegradable Films: Gallic Acid Effect. Brazilian Archives of Biology and Technology, 0, 63, .	0.5	0