

Paulo Jose do Amaral Sobral

List of Publications by Year in descending order

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Version: 2024-02-01

108
papers

4,606
citations

87723

38
h-index

114278

63
g-index

108
all docs

108
docs citations

108
times ranked

4610
citing authors

#	ARTICLE	IF	CITATIONS
1	Stable and bioactive W/O/W emulsion loaded with "Pitanga"(Eugenia uniflora L.) leaf hydroethanolic extract. <i>Journal of Dispersion Science and Technology</i> , 2022, 43, 1890-1900.	1.3	3
2	Rheological and viscoelastic properties of colloidal solutions based on gelatins and chitosan as affected by pH. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2365-2375.	1.3	5
3	Application of bi-layers active gelatin films for sliced dried-cured Coppa conservation. <i>Meat Science</i> , 2022, 189, 108821.	2.7	4
4	Plant Protein-Based Delivery Systems: An Emerging Approach for Increasing the Efficacy of Lipophilic Bioactive Compounds. <i>Molecules</i> , 2022, 27, 60.	1.7	27
5	Determination of mechanical properties of whey protein films during accelerated aging: Application of FTIR profiles and chemometric tools. <i>Journal of Food Process Engineering</i> , 2021, 44, e13477.	1.5	6
6	Effects of nisin concentration on properties of gelatin film-forming solutions and their films. <i>International Journal of Food Science and Technology</i> , 2021, 56, 587-599.	1.3	15
7	Gelatin and/or chitosan-based films activated with "Pitanga"(Eugenia uniflora L.) leaf hydroethanolic extract encapsulated in double emulsion. <i>Food Hydrocolloids</i> , 2021, 113, 106523.	5.6	40
8	Biodegradation of Films Based on Natural and Synthetic Biopolymers Using an Aquatic System from Active Sludge. <i>Journal of Polymers and the Environment</i> , 2021, 29, 1380-1395.	2.4	11
9	Bi-layer Gelatin Film: Activating Film by Incorporation of "Pitanga" Leaf Hydroethanolic Extract and/or Nisin in the Second Layer. <i>Food and Bioprocess Technology</i> , 2021, 14, 106-119.	2.6	13
10	Advances in biopolymeric active films incorporated with emulsified lipophilic compounds: a review. <i>RSC Advances</i> , 2021, 11, 28148-28168.	1.7	4
11	Wettability of gelatin-based films: The effects of hydrophilic or hydrophobic plasticizers and nanoparticle loads. <i>Journal of Food Engineering</i> , 2021, 297, 110480.	2.7	28
12	Bi-layer gelatin active films with "Pitanga" leaf hydroethanolic extract and/or natamycin in the second layer. <i>Journal of Applied Polymer Science</i> , 2021, 138, 51246.	1.3	0
13	Gelatin/chitosan based films loaded with nanocellulose from soybean straw and activated with "Pitanga"(Eugenia uniflora L.) leaf hydroethanolic extract in W/O/W emulsion. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 328-340.	3.6	22
14	Hunger, Obesity, Public Policies, and Food-Based Dietary Guidelines: A Reflection Considering the Socio-Environmental World Context. <i>Frontiers in Nutrition</i> , 2021, 8, 805569.	1.6	12
15	Quinoa starch nanocrystals production by acid hydrolysis: Kinetics and properties. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 93-101.	3.6	42
16	Biodegradability in aquatic system of thin materials based on chitosan, PBAT and HDPE polymers: Respirometric and physical-chemical analysis. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1399-1412.	3.6	26
17	Nanoemulsions: Using emulsifiers from natural sources replacing synthetic ones" A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2721-2746.	5.9	77
18	Characterization of whey protein-based films incorporated with natamycin and nanoemulsion of α -tocopherol. <i>Heliyon</i> , 2020, 6, e03809.	1.4	44

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19	Disintegrability under composting conditions of films based on gelatin, chitosan and/or sodium caseinate containing boldo-of-Chile leaves extract. <i>International Journal of Biological Macromolecules</i> , 2020, 151, 178-185.	3.6	24
20	Effect of Laponite® on the structure, thermal stability and barrier properties of nanocomposite gelatin films. <i>Food Bioscience</i> , 2020, 35, 100596.	2.0	32
21	Influence of pitanga (<i>Eugenia uniflora</i> L.) leaf extract and/or natamycin on properties of cassava starch/chitosan active films. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100498.	3.3	47
22	Active gelatin films incorporated with Pickering emulsions encapsulating hesperidin: Preparation and physicochemical characterization. <i>Journal of Food Engineering</i> , 2019, 240, 9-20.	2.7	71
23	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. <i>Journal of Food Science and Technology</i> , 2019, 56, 1155-1164.	1.4	12
24	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. <i>Materials Chemistry and Physics</i> , 2019, 234, 268-280.	2.0	11
25	Active gelatin films incorporated with eugenol nanoemulsions: effect of emulsifier type on films properties. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2725-2735.	1.3	20
26	Assessment of the Suitability of Pitanga Leaf Extract as a Natural Antioxidant for Enhancing Canola Oil Stability: Monitoring Lipid Oxidation Parameters. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800447.	1.0	15
27	Application of active films with natural extract for beef hamburger preservation. <i>Ciencia Rural</i> , 2019, 49, .	0.3	10
28	Gelatin-chitosan edible film activated with Boldo extract for improving microbiological and antioxidant stability of sliced Prato cheese. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1617-1624.	1.3	40
29	Morphological and physical properties of nano-biocomposite films based on collagen loaded with laponite®. <i>Food Packaging and Shelf Life</i> , 2019, 19, 24-30.	3.3	46
30	Biodegradable pressure sensitive adhesives produced from vital wheat gluten: Effect of glycerol as plasticizer. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 560, 42-49.	2.3	19
31	Influence of Extraction Method on the Rheological Properties of Jackfruit (<i>Artocarpus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2	1.4	9
32	Food Industry and Processing Technology: On Time to Harmonize Technology and Social Drivers. <i>Food Engineering Reviews</i> , 2018, 10, 1-13.	3.1	27
33	Investigation into the physicochemical stability and rheological properties of rutin emulsions stabilized by chitosan and lecithin. <i>Journal of Food Engineering</i> , 2018, 229, 12-20.	2.7	42
34	Microstructure and physical properties of nano-biocomposite films based on cassava starch and laponite. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1576-1583.	3.6	37
35	Active edible coatings with Boldo extract added and their application on nut products: reducing the oxidative rancidity rate. <i>International Journal of Food Science and Technology</i> , 2018, 53, 700-708.	1.3	21
36	Development, Characterization, and Stability of O/W Pepper Nanoemulsions Produced by High-Pressure Homogenization. <i>Food and Bioprocess Technology</i> , 2018, 11, 355-367.	2.6	68

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37	Formulation optimization of lecithin-enhanced pickering emulsions stabilized by chitosan nanoparticles for hesperidin encapsulation. <i>Journal of Food Engineering</i> , 2018, 229, 2-11.	2.7	54
38	Properties of films produced from blends of pectin and gluten. <i>Food Packaging and Shelf Life</i> , 2018, 18, 221-229.	3.3	56
39	Evaluation of the Antioxidant Capacity of a Guarana Seed Extract on Canola Oil Lipid Stability Using Accelerated Storage. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, .	1.0	3
40	Effect of different biopolymers on the stability of hesperidin-encapsulating O/W emulsions. <i>Journal of Food Engineering</i> , 2018, 237, 33-43.	2.7	31
41	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. <i>Food Research International</i> , 2018, 114, 55-63.	2.9	118
42	Influence of pitanga leaf extracts on lipid and protein oxidation of pork burger during shelf-life. <i>Food Research International</i> , 2018, 114, 47-54.	2.9	98
43	Recent Trends on Nano-biocomposite Polymers for Food Packaging. , 2018, , 101-130.		12
44	Comparison of Stunning Methods on the Physicochemical Properties of Frozen Nile Tilapia (<i>Oreochromis niloticus</i>) Fillets. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 325-334.	0.6	4
45	Formulation and Stability Characterization of Rutin-Loaded Oil-in-Water Emulsions. <i>Food and Bioprocess Technology</i> , 2017, 10, 926-939.	2.6	35
46	Properties of active gelatin films incorporated with rutin-loaded nanoemulsions. <i>International Journal of Biological Macromolecules</i> , 2017, 98, 39-49.	3.6	95
47	Production and characterization of films based on blends of chitosan from blue crab (<i>Callinectes</i>) Tj ETQq1 1 0.784314 rgBT /Overload <i>Biological Macromolecules</i> , 2017, 98, 676-683.	3.6	88
48	Thermal analysis of gelatin-chitosan edible film mixed with plant ethanolic extracts. <i>Journal of Thermal Analysis and Calorimetry</i> , 2017, 130, 1221-1227.	2.0	28
49	Nanocomposites based on banana starch reinforced with cellulose nanofibers isolated from banana peels. <i>Journal of Colloid and Interface Science</i> , 2017, 505, 154-167.	5.0	135
50	Properties of gelatin-based films incorporated with chitosan-coated microparticles charged with rutin. <i>International Journal of Biological Macromolecules</i> , 2017, 101, 643-652.	3.6	41
51	Evaluation of extraction method on the structure and physicochemical properties of starch from seeds of two jackfruit varieties. <i>Starch/Staerke</i> , 2017, 69, 1700078.	1.1	19
52	Antioxidant and physicochemical properties of blended films based on gelatin-sodium caseinate activated with natural extracts. <i>Journal of Applied Polymer Science</i> , 2017, 134, .	1.3	28
53	Antioxidant and antimicrobial properties of ethanolic extracts of guarana, boldo, rosemary and cinnamon. <i>Brazilian Journal of Food Technology</i> , 2017, 20, .	0.8	24
54	Comportamento mecânico e estrutural de diferentes cortes cárneos em teste de determinação da força de cisalhamento. <i>Brazilian Journal of Food Technology</i> , 2016, 19, .	0.8	0

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55	Rosemary and Pitanga Aqueous Leaf Extracts On Beef Patties Stability under Cold Storage. Brazilian Archives of Biology and Technology, 2016, 59, .	0.5	15
56	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
57	Characterization of a polyhydroxyalkanoate obtained from pineapple peel waste using <i>Ralstonia eutropha</i> . Journal of Biotechnology, 2016, 231, 232-238.	1.9	62
58	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
59	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
60	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
61	Physical and morphological properties of nanocomposite films based on gelatin and Laponite. Applied Clay Science, 2016, 124-125, 260-266.	2.6	47
62	Biodegradable Films Based on Gelatin and Montmorillonite Produced by Spreading. International Journal of Polymer Science, 2015, 2015, 1-9.	1.2	20
63	Physicochemical, morphological, and functional properties of flour and starch from peach palm (<i>Bactris gasipaes</i> K.) fruit. Starch/Staerke, 2015, 67, 163-173.	1.1	28
64	Physicochemical Properties of Maranta (<i>Maranta arundinacea</i> L.) Starch. International Journal of Food Properties, 2015, 18, 1990-2001.	1.3	28
65	Nanocomposite-forming solutions based on cassava starch and laponite: Viscoelastic and rheological characterization. Journal of Food Engineering, 2015, 166, 174-181.	2.7	26
66	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
67	Cellulose fiber reinforced biodegradable films based on proteins extracted from castor bean (<i>Ricinus</i>) Tj ETQq1 1 0.784314 rgBT /Over 2.5 26	2.5	26
68	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
69	Viscoelastic and rheological properties of nanocomposite-forming solutions based on gelatin and montmorillonite. Journal of Food Engineering, 2014, 120, 81-87.	2.7	30
70	Development of active gelatin-based nanocomposite films produced in an automatic spreader. Food Research International, 2014, 63, 16-24.	2.9	24
71	Isolation and characterization of cellulose nanofibers from banana peels. Cellulose, 2014, 21, 417-432.	2.4	231
72	Comparative study on the properties of flour and starch films of plantain bananas (<i>Musa paradisiaca</i>). Food Hydrocolloids, 2013, 30, 681-690.	5.6	197

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73	Films based on castor bean (<i>Ricinus communis</i> L.) proteins crosslinked with glutaraldehyde and glyoxal. <i>Industrial Crops and Products</i> , 2013, 50, 375-382.	2.5	37
74	Optimization of process conditions for the production of films based on the flour from plantain bananas (<i>Musa paradisiaca</i>). <i>LWT - Food Science and Technology</i> , 2013, 52, 1-11.	2.5	46
75	Development and characterization of orally-disintegrating films for propolis delivery. <i>Food Science and Technology</i> , 2013, 33, 28-33.	0.8	12
76	Physical properties of honeys produced in the Northeast of Brazil. <i>International Journal of Food Studies</i> , 2013, 2, .	0.5	13
77	Isolation and characterization of the flour and starch of plantain bananas (<i>Musa paradisiaca</i>). <i>Starch/Staerke</i> , 2012, 64, 382-391.	1.1	133
78	Edible Films: Use of Lycopene as Optical Properties Enhancer. , 2012, , 361-380.		1
79	Phase transitions in biodegradable films based on blends of gelatin and poly (vinyl alcohol). <i>Food Science and Technology</i> , 2011, 31, 372-379.	0.8	12
80	Development of films based on blends of gelatin and poly(vinyl alcohol) cross linked with glutaraldehyde. <i>Food Hydrocolloids</i> , 2011, 25, 1751-1757.	5.6	66
81	Potential of <i>Amaranthus cruentus</i> BRS Alegria in the production of flour, starch and protein concentrate: chemical, thermal and rheological characterization. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1185-1193.	1.7	18
82	Physical Properties of Edible Gelatin Films Colored with Chlorophyllide. <i>Food Engineering Series</i> , 2010, , 661-678.	0.3	1
83	Minas-type fresh cheese developed from buffalo milk with addition of <i>L. acidophilus</i> . <i>Scientia Agricola</i> , 2009, 66, 481-485.	0.6	11
84	Isotermas de dessecamento de filão de bonito (Sarda sarda) desidratado osmoticamente e defumado. <i>Revista Brasileira De Engenharia Agrícola E Ambiental</i> , 2009, 13, 305-311.	0.4	8
85	Study of some physical properties of biodegradable films based on blends of gelatin and poly(vinyl) Tj ETQq1 1 0.784314 rgBTJ/Overl	3.8	32
86	Film forming solutions based on gelatin and poly(vinyl alcohol) blends: Thermal and rheological characterizations. <i>Journal of Food Engineering</i> , 2009, 95, 588-596.	2.7	56
87	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. <i>Journal of Food Engineering</i> , 2008, 87, 191-199.	2.7	118
88	Phase transitions of cassava starch dispersions prepared with glycerol solutions. <i>Journal of Thermal Analysis and Calorimetry</i> , 2008, 93, 599-604.	2.0	18
89	Biodegradable Films Based on Blends of Gelatin and Poly (Vinyl Alcohol): Effect of PVA Type or Concentration on Some Physical Properties of Films. <i>Journal of Polymers and the Environment</i> , 2008, 16, 276-285.	2.4	63
90	Physical properties of edible films based on cassava starch as affected by the plasticizer concentration. <i>Packaging Technology and Science</i> , 2008, 21, 85-89.	1.3	99

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91	Development of edible films based on differently processed Atlantic halibut (Hippoglossus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tt5	5.6	82
92	Influência do grau de hidratação do poli(vinil Álcool) nas propriedades físicas de filmes à base de blendas de gelatina e poli(vinil Álcool) plastificados com glicerol. Food Science and Technology, 2008, 28, 738-745.	0.8	18
93	Qualidade da carne de suínos de três linhagens genéticas comerciais em diferentes pesos de abate. Ciencia Rural, 2008, 38, 1394-1401.	0.3	3
94	Características de carcaça de suínos de três linhagens genéticas em diferentes idades ao abate. Ciencia Rural, 2008, 38, 1718-1724.	0.3	6
95	Influence of the glycerol concentration on some physical properties of feather keratin films. Food Hydrocolloids, 2006, 20, 975-982.	5.6	113
96	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
97	Effects of plasticizers and their concentrations on thermal and functional properties of gelatin-based films. Food Hydrocolloids, 2005, 19, 899-907.	5.6	268
98	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
99	Propriedades físicas de misturas para sherbet de mangaba. Pesquisa Agropecuaria Brasileira, 2005, 40, 581-586.	0.9	6
100	Propriedades de filmes comestíveis produzidos com diferentes concentrações de plastificantes e de proteínas do músculo de tilápia-do-nilo. Pesquisa Agropecuaria Brasileira, 2004, 39, 255-262.	0.9	12
101	Class Transition Study of Nile Tilapia Myofibrillar Protein Films Plasticized by Glycerin and Water. Magyar Árvad Kémlemlenyek, 2002, 67, 499-504.	1.4	50
102	Phase transitions of pigskin gelatin. Food Hydrocolloids, 2001, 15, 377-382.	5.6	140
103	Influência da espessura de biofilmes feitos à base de proteínas miofibrilares sobre suas propriedades funcionais. Pesquisa Agropecuaria Brasileira, 2000, 35, 1251-1259.	0.9	80
104	Preparo e caracterização de proteínas miofibrilares de tilápia-do-nilo para elaboração de biofilmes. Pesquisa Agropecuaria Brasileira, 2000, 35, 179-189.	0.9	49
105	Dehydration of "dedo de moça" pepper: kinetics and phytochemical concentration. Food Science and Technology, 0, 33, 134-141.	0.8	9
106	Development of W/O emulsion for encapsulation of Eugenia uniflora (Eugenia uniflora L.) leaf hydroethanolic extract: droplet size, physical stability and rheology. Food Science and Technology, 0, , ,	0.8	3
107	Boldo (Peumus boldus) leaf's hydroethanolic extracts on gelatin-based active films. Journal of Food Processing and Preservation, 0, , e15936.	0.9	1
108	Castor Bean Cake Protein-based Biodegradable Films: Gallic Acid Effect. Brazilian Archives of Biology and Technology, 0, 63, .	0.5	0