

Talita A Comunian

List of Publications by Year in descending order

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Version: 2024-02-01

36
papers

1,379
citations

304743

22
h-index

395702

33
g-index

36
all docs

36
docs citations

36
times ranked

1631
citing authors

#	ARTICLE	IF	CITATIONS
1	Advances of plant-based structured food delivery systems on the in vitro digestibility of bioactive compounds. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6485-6504.	10.3	10
2	Protection and controlled release of vitamin C by different micro/nanocarriers. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3301-3322.	10.3	31
3	Physicochemical Properties of Capsicum Oleoresin Emulsions Stabilized by Gum Arabic, OSA-Modified Corn Starch, and Modified Malt. <i>Food and Bioprocess Technology</i> , 2022, 15, 474-485.	4.7	3
4	Effect of chia oil and pea protein content on stability of emulsions obtained by ultrasound and powder production by spray drying. <i>Journal of Food Science and Technology</i> , 2021, 58, 3765-3779.	2.8	7
5	Effect of modified starches and gum arabic on the stability of carotenoids in paprika oleoresin microparticles. <i>Drying Technology</i> , 2021, 39, 1927-1940.	3.1	11
6	Barley Malt Esterification after Ultrasound and Stearic Acid Treatment: Characterization and Use as Stabilizing Agent in Oil-in-Water Emulsions. <i>Food and Bioprocess Technology</i> , 2021, 14, 310-323.	4.7	4
7	Application of nano/microencapsulated ingredients in oil/fat-based products. , 2021, , 387-434.		0
8	The use of food by-products as a novel for functional foods: Their use as ingredients and for the encapsulation process. <i>Trends in Food Science and Technology</i> , 2021, 108, 269-280.	15.1	81
9	Reducing carotenoid loss during storage by co-encapsulation of pequi and buriti oils in oil-in-water emulsions followed by freeze-drying: Use of heated and unheated whey protein isolates as emulsifiers. <i>Food Research International</i> , 2020, 130, 108901.	6.2	29
10	Encapsulation of Pomegranate Seed Oil by Emulsification Followed by Spray Drying: Evaluation of Different Biopolymers and Their Effect on Particle Properties. <i>Food and Bioprocess Technology</i> , 2020, 13, 53-66.	4.7	45
11	Complex coacervates of cashew gum and gelatin as carriers of green coffee oil: The effect of microcapsule application on the rheological and sensorial quality of a fruit juice. <i>Food Research International</i> , 2020, 131, 109047.	6.2	33
12	Maillard conjugates from spent brewer's yeast by-product as an innovative encapsulating material. <i>Food Research International</i> , 2020, 136, 109365.	6.2	27
13	Microencapsulation as a tool to producing an extruded functional food. <i>LWT - Food Science and Technology</i> , 2020, 128, 109433.	5.2	13
14	Influence of heated, unheated whey protein isolate and its combination with modified starch on improvement of encapsulated pomegranate seed oil oxidative stability. <i>Food Chemistry</i> , 2020, 326, 126995.	8.2	20
15	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.	2.8	12
16	Production of food bioactive-loaded nanostructures by micro-/nanofluidics. , 2019, , 213-250.		5
17	Microencapsulation of lactase by W/O/W emulsion followed by complex coacervation: Effects of enzyme source, addition of potassium and core to shell ratio on encapsulation efficiency, stability and kinetics of release. <i>Food Research International</i> , 2019, 121, 754-764.	6.2	22
18	Enhancing stability of echium seed oil and beta-sitosterol by their coencapsulation by complex coacervation using different combinations of wall materials and crosslinkers. <i>Food Chemistry</i> , 2018, 252, 277-284.	8.2	29

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19	Water-in-oil-in-water emulsion obtained by glass microfluidic device for protection and heat-triggered release of natural pigments. <i>Food Research International</i> , 2018, 106, 945-951.	6.2	42
20	Production of spray-dried proanthocyanidin-rich cinnamon (<i>Cinnamomum zeylanicum</i>) extract as a potential functional ingredient: Improvement of stability, sensory aspects and technological properties. <i>Food Hydrocolloids</i> , 2018, 79, 343-351.	10.7	39
21	Thermoresponsive, water-dispersible microcapsules with a lipid-polysaccharide shell to protect heat-sensitive colorants. <i>Food Hydrocolloids</i> , 2018, 81, 419-428.	10.7	20
22	Influence of the protein type on the stability of fish oil in water emulsion obtained by glass microfluidic device. <i>Food Hydrocolloids</i> , 2018, 77, 96-106.	10.7	38
23	Optimization of microcapsules shell structure to preserve labile compounds: A comparison between microfluidics and conventional homogenization method. <i>Food Chemistry</i> , 2018, 241, 460-467.	8.2	43
24	Physico-Chemical Properties, Stability, and Potential Food Applications of Shrimp Lipid Extract Encapsulated by Complex Coacervation. <i>Food and Bioprocess Technology</i> , 2018, 11, 1596-1604.	4.7	25
25	Improving oxidative stability of echium oil emulsions fabricated by Microfluidics: Effect of ionic gelation and phenolic compounds. <i>Food Chemistry</i> , 2017, 233, 125-134.	8.2	50
26	Development of functional yogurt containing free and encapsulated echium oil, phytosterol and sinapic acid. <i>Food Chemistry</i> , 2017, 237, 948-956.	8.2	79
27	Effect of feed preparation on the properties and stability of ascorbic acid microparticles produced by spray chilling. <i>LWT - Food Science and Technology</i> , 2017, 75, 251-260.	5.2	25
28	Encapsulation of an astaxanthin-containing lipid extract from shrimp waste by complex coacervation using a novel gelatin-cashew gum complex. <i>Food Hydrocolloids</i> , 2016, 61, 155-162.	10.7	98
29	Microencapsulation using biopolymers as an alternative to produce food enhanced with phytosterols and omega-3 fatty acids: A review. <i>Food Hydrocolloids</i> , 2016, 61, 442-457.	10.7	129
30	Protection of echium oil by microencapsulation with phenolic compounds. <i>Food Research International</i> , 2016, 88, 114-121.	6.2	38
31	Effect of different polysaccharides and crosslinkers on echium oil microcapsules. <i>Carbohydrate Polymers</i> , 2016, 150, 319-329.	10.2	40
32	Fabrication of solid lipid microcapsules containing ascorbic acid using a microfluidic technique. <i>Food Chemistry</i> , 2014, 152, 271-275.	8.2	78
33	Effect of Incorporating Free or Encapsulated Ascorbic Acid in Chicken Frankfurters on Physicochemical and Sensory Stability. <i>Journal of Food Science and Engineering</i> , 2014, 4, .	0.1	0
34	Controlled droplet coalescence in miniemulsions to synthesize zinc oxide nanoparticles by precipitation. <i>Chemical Engineering Science</i> , 2013, 92, 126-133.	3.8	14
35	Microencapsulation of ascorbic acid by complex coacervation: Protection and controlled release. <i>Food Research International</i> , 2013, 52, 373-379.	6.2	174
36	Assessment of production efficiency, physicochemical properties and storage stability of spray-dried chlorophyllide, a natural food colourant, using gum Arabic, maltodextrin and soy protein isolate-based carrier systems. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1259-1265.	2.7	65