

Hugo M Lisboa

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

488
citations

687363

13
h-index

713466

21
g-index

27
all docs

27
docs citations

27
times ranked

607
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of spray drying conditions on the properties of avocado powder drink. <i>Food Chemistry</i> , 2018, 266, 284-291.	8.2	79
2	Influence of enzymatic hydrolysis on the properties of red rice starch. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 1210-1219.	7.5	55
3	Modeling of food drying processes in industrial spray dryers. <i>Food and Bioprocess Technology</i> , 2018, 107, 49-60.	3.6	40
4	Physical characterization and modeling of chitosan/peg blends for injectable scaffolds. <i>Carbohydrate Polymers</i> , 2018, 189, 238-249.	10.2	32
5	Production of Probiotic Passion Fruit (<i>Passiflora edulis</i> Sims f. <i>flavicarpa</i> Deg.) Drink Using <i>Lactobacillus reuteri</i> and Microencapsulation via Spray Drying. <i>Foods</i> , 2020, 9, 335.	4.3	31
6	Solid-state fermentation for single-cell protein enrichment of guava and cashew by-products and inclusion on cereal bars. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 25, 101576.	3.1	31
7	Physicochemical, morphological and antioxidant properties of spray-dried mango kernel starch. <i>Journal of Agriculture and Food Research</i> , 2019, 1, 100012.	2.5	23
8	Coating process of <i>Phyllanthus niruri</i> Linn granules using spouted bed. <i>Powder Technology</i> , 2018, 336, 85-91.	4.2	20
9	Injectable bone substitute based on chitosan with polyethylene glycol polymeric solution and biphasic calcium phosphate microspheres. <i>Carbohydrate Polymers</i> , 2020, 245, 116575.	10.2	20
10	Modeling and optimization of combustion synthesis for hydroxyapatite production. <i>Ceramics International</i> , 2020, 46, 11638-11646.	4.8	18
11	Construction of a design space for goat milk powder production using moisture sorption isotherms. <i>Journal of Food Process Engineering</i> , 2019, 42, e13228.	2.9	16
12	Influence of spray drying conditions on the properties of whole goat milk. <i>Drying Technology</i> , 2021, 39, 726-737.	3.1	16
13	A new approach to the traditional drying models for the thin-layer drying kinetics of chickpeas. <i>Journal of Food Process Engineering</i> , 2020, 43, e13569.	2.9	15
14	Determination of characteristic properties of mulatto beans (<i>Phaseolus vulgaris</i> L.) during convective drying. <i>Journal of Agriculture and Food Research</i> , 2019, 1, 100003.	2.5	14
15	Role of chitosan and transglutaminase on the elaboration of gluten-free bread. <i>Journal of Food Science and Technology</i> , 2020, 57, 1877-1886.	2.8	14
16	Anti-inflammatory and antioxidant properties of blend formulated with compounds of <i>Malpighia emarginata</i> D.C (acerola) and <i>Camellia sinensis</i> L. (green tea) in lipopolysaccharide-stimulated RAW 264.7 macrophages. <i>Biomedicine and Pharmacotherapy</i> , 2020, 128, 110277.	5.6	14
17	Microencapsulation of <i>Cymbopogon citratus</i> D.C. Stapf Essential Oil with Spray Drying: Development, Characterization, and Antioxidant and Antibacterial Activities. <i>Foods</i> , 2022, 11, 1111.	4.3	10
18	Effect of different carboxylic acids as solvent on chitosan fibers production by wet spinning. <i>Revista Materia</i> , 2016, 21, 525-531.	0.2	8

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19	Impact of Spray Drying Parameters on Lactose-Free Milk Powder Properties and Composition. Journal of Agricultural Studies, 2020, 8, 32.	0.1	8
20	Modeling the combinatory effects of parboiling and cooking on red paddy rice (Oryza sativa L.) properties. LWT - Food Science and Technology, 2021, 147, 111607.	5.2	8
21	Reinforcement of poly (vinyl alcohol) films with alpha-chitin nanowhiskers. Polimeros, 2018, 28, 69-75.	0.7	6
22	Retention of vitamin A after goat milk processing into cheese: a nutritional strategy. Journal of Food Science and Technology, 2020, 57, 4364-4370.	2.8	3
23	Morphological Characterization of Chitin Extraction. Journal of Chitin and Chitosan Science, 2013, 1, 157-160.	0.3	3
24	Study of the Red Rice Parboilization Process. Journal of Agricultural Studies, 2020, 8, 531.	0.1	2
25	Seasonality Study of Penaeus vannamei Shrimp Shells from Aquaculture. Revista Brasileira De Produtos Agroindustriais, 2016, 18, 487-493.	0.0	2
26	Comportamento reológico do soro de leite desnatado reticulado por transglutaminase em diferentes quantidades e tempos de reação. Research, Society and Development, 2021, 10, e14310716447.	0.1	0
27	Efeito de diferentes concentrações de leite de cabra em pH ³ na reologia do leite de cabra reconstituído. Research, Society and Development, 2022, 11, e42911125145.	0.1	0