

Hugo M Lisboa

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

488
citations

687363

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h-index

713466

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27
all docs

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docs citations

27
times ranked

607
citing authors

#	ARTICLE	IF	CITATIONS
1	Efeito de diferentes concentrações de leite de cabra em p ³ na reologia do leite de cabra reconstituído. Research, Society and Development, 2022, 11, e42911125145.	0.1	0
2	Microencapsulation of Cymbopogon citratus D.C. Stapf Essential Oil with Spray Drying: Development, Characterization, and Antioxidant and Antibacterial Activities. Foods, 2022, 11, 1111.	4.3	10
3	Influence of spray drying conditions on the properties of whole goat milk. Drying Technology, 2021, 39, 726-737.	3.1	16
4	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
5	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
6	Role of chitosan and transglutaminase on the elaboration of gluten-free bread. Journal of Food Science and Technology, 2020, 57, 1877-1886.	2.8	14
7	A new approach to the traditional drying models for the thin-layer drying kinetics of chickpeas. Journal of Food Process Engineering, 2020, 43, e13569.	2.9	15
8	Anti-inflammatory and antioxidant properties of blend formulated with compounds of Malpighia emarginata D.C (acerola) and Camellia sinensis L. (green tea) in lipopolysaccharide-stimulated RAW 264.7 macrophages. Biomedicine and Pharmacotherapy, 2020, 128, 110277.	5.6	14
9	Injectable bone substitute based on chitosan with polyethylene glycol polymeric solution and biphasic calcium phosphate microspheres. Carbohydrate Polymers, 2020, 245, 116575.	10.2	20
10	Production of Probiotic Passion Fruit (Passiflora edulis Sims f. flavicarpa Deg.) Drink Using Lactobacillus reuteri and Microencapsulation via Spray Drying. Foods, 2020, 9, 335.	4.3	31
11	Impact of Spray Drying Parameters on Lactose-Free Milk Powder Properties and Composition. Journal of Agricultural Studies, 2020, 8, 32.	0.1	8
12	Modeling and optimization of combustion synthesis for hydroxyapatite production. Ceramics International, 2020, 46, 11638-11646.	4.8	18
13	Solid-state fermentation for single-cell protein enrichment of guava and cashew by-products and inclusion on cereal bars. Biocatalysis and Agricultural Biotechnology, 2020, 25, 101576.	3.1	31
14	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
15	Study of the Red Rice Parboilization Process. Journal of Agricultural Studies, 2020, 8, 531.	0.1	2
16	Construction of a design space for goat milk powder production using moisture sorption isotherms. Journal of Food Process Engineering, 2019, 42, e13228.	2.9	16
17	Influence of enzymatic hydrolysis on the properties of red rice starch. International Journal of Biological Macromolecules, 2019, 141, 1210-1219.	7.5	55
18	Determination of characteristic properties of mulatto beans (Phaseolus vulgaris L.) during convective drying. Journal of Agriculture and Food Research, 2019, 1, 100003.	2.5	14

#	ARTICLE	IF	CITATIONS
19	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
20	Physical characterization and modeling of chitosan/peg blends for injectable scaffolds. <i>Carbohydrate Polymers</i> , 2018, 189, 238-249.	10.2	32
21	Modeling of food drying processes in industrial spray dryers. <i>Food and Bioproducts Processing</i> , 2018, 107, 49-60.	3.6	40
22	Coating process of <i>Phyllanthus niruri</i> Linn granules using spouted bed. <i>Powder Technology</i> , 2018, 336, 85-91.	4.2	20
23	Reinforcement of poly (vinyl alcohol) films with alpha-chitin nanowhiskers. <i>Polimeros</i> , 2018, 28, 69-75.	0.7	6
24	Influence of spray drying conditions on the properties of avocado powder drink. <i>Food Chemistry</i> , 2018, 266, 284-291.	8.2	79
25	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
26	Seasonality Study of <i>Penaeus vannamei</i> Shrimp Shells from Aquaculture. <i>Revista Brasileira De Produtos Agroindustriais</i> , 2016, 18, 487-493.	0.0	2
27	Morphological Characterization of Chitin Extraction. <i>Journal of Chitin and Chitosan Science</i> , 2013, 1, 157-160.	0.3	3