

Pedro Henrique Campelo Felix

List of Publications by Year in descending order

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Version: 2024-02-01

94
papers

1,666
citations

279487

23
h-index

344852

36
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96
all docs

96
docs citations

96
times ranked

1770
citing authors

#	ARTICLE	IF	CITATIONS
1	Small Brazilian wild fruits: Nutrients, bioactive compounds, health-promotion properties and commercial interest. <i>Food Research International</i> , 2018, 103, 345-360.	2.9	114
2	Available technologies on improving the stability of polyphenols in food processing. <i>Food Frontiers</i> , 2021, 2, 109-139.	3.7	98
3	Starch nanoparticles: production methods, structure, and properties for food applications. <i>Current Opinion in Food Science</i> , 2020, 33, 136-140.	4.1	71
4	Stability of lime essential oil emulsion prepared using biopolymers and ultrasound treatment. <i>International Journal of Food Properties</i> , 2017, 20, S564-S579.	1.3	66
5	Stability of spray-dried beetroot extract using oligosaccharides and whey proteins. <i>Food Chemistry</i> , 2018, 249, 51-59.	4.2	66
6	Dielectric barrier atmospheric cold plasma applied on camu-camu juice processing: Effect of the excitation frequency. <i>Food Research International</i> , 2020, 131, 109044.	2.9	61
7	Effect of dextrose equivalent on physical and chemical properties of lime essential oil microparticles. <i>Industrial Crops and Products</i> , 2017, 102, 105-114.	2.5	53
8	Bio-nanocomposites for food packaging applications: effect of cellulose nanofibers on morphological, mechanical, optical and barrier properties. <i>Polymer International</i> , 2018, 67, 386-392.	1.6	50
9	Physicochemical and Thermal Stability of Microcapsules of Cinnamon Essential Oil by Spray Drying. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12919.	0.9	47
10	Non-thermal combined treatments in the processing of açaí (<i>Euterpe oleracea</i>) juice. <i>Food Chemistry</i> , 2018, 265, 57-63.	4.2	46
11	Dielectric barrier atmospheric cold plasma applied to the modification of Amaranth (<i>Amaranthus tricolor</i>) starch: Effect of plasma generation voltage. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 1618-1627.	3.6	46
12	Prebiotic Carbohydrates: Effect on Reconstitution, Storage, Release, and Antioxidant Properties of Lime Essential Oil Microparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 445-453.	2.4	41
13	Utility of Blended Polymeric Formulations Containing Cellulose Nanofibrils for Encapsulation and Controlled Release of Sweet Orange Essential Oil. <i>Food and Bioprocess Technology</i> , 2018, 11, 1188-1198.	2.6	39
14	Stability of lime essential oil microparticles produced with protein-carbohydrate blends. <i>Food Research International</i> , 2018, 105, 936-944.	2.9	39
15	Use of burdock root flour as a prebiotic ingredient in cookies. <i>LWT - Food Science and Technology</i> , 2018, 90, 540-546.	2.5	38
16	Non-conventional starch sources. <i>Current Opinion in Food Science</i> , 2021, 39, 93-102.	4.1	38
17	Improvement of the Bioavailability of Amazonian Juices Rich in Bioactive Compounds Using Glow Plasma Technique. <i>Food and Bioprocess Technology</i> , 2020, 13, 670-679.	2.6	33
18	Bioactive compounds-rich powders: Influence of different carriers and drying techniques on the chemical stability of the Hibiscus acetosella extract. <i>Powder Technology</i> , 2020, 360, 383-391.	2.1	32

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19	Improvement of the bioaccessibility of bioactive compounds from Amazon fruits treated using high energy ultrasound. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105148.	3.8	30
20	Encapsulation of <i>Piper aduncum</i> and <i>Piper hispidinervum</i> essential oils in gelatin nanoparticles: a possible sustainable control tool of <i>Aedes aegypti</i> , <i>Tetranychus urticae</i> and <i>Cerataphis lataniae</i> . <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 685-695.	1.7	29
21	Thermosonication applied on camu-camu nectars processing: Effect on bioactive compounds and quality parameters. <i>Food and Bioproducts Processing</i> , 2019, 116, 212-218.	1.8	26
22	Modulation of aroma and flavor using glow discharge plasma technology. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 62, 102363.	2.7	26
23	Production and characterization of polyurethane castor oil (<i>Ricinus communis</i>) foam for nautical fender. <i>Polymer Testing</i> , 2019, 73, 87-93.	2.3	25
24	Evaluation of the nanoscale surface applied to biodegradable nanoparticles containing <i>Allium sativum</i> essential oil. <i>Materials Letters</i> , 2020, 275, 128111.	1.3	25
25	Cold plasma technique as a pretreatment for drying fruits: Evaluation of the excitation frequency on drying process and bioactive compounds. <i>Food Research International</i> , 2021, 147, 110462.	2.9	25
26	Microencapsulation by spray chilling in the food industry: Opportunities, challenges, and innovations. <i>Trends in Food Science and Technology</i> , 2022, 120, 274-287.	7.8	25
27	Physicochemical properties of tucumã (<i>Astrocaryum aculeatum</i>) powders with different carbohydrate biopolymers. <i>LWT - Food Science and Technology</i> , 2018, 94, 79-86.	2.5	23
28	Pedra-ume caçá fruit: An Amazon cherry rich in phenolic compounds with antiglycant and antioxidant properties. <i>Food Research International</i> , 2019, 123, 674-683.	2.9	23
29	Modulation of aroma and flavor using dielectric barrier discharge plasma technology in a juice rich in terpenes and sesquiterpenes. <i>LWT - Food Science and Technology</i> , 2020, 130, 109644.	2.5	23
30	Effect of carrier oil on Î±-tocopherol encapsulation in ora-pro-nobis (<i>Pereskia aculeata</i> Miller) mucilage-whey protein isolate microparticles. <i>Food Hydrocolloids</i> , 2020, 105, 105716.	5.6	21
31	Encapsulation of camu-camu extracts using prebiotic biopolymers: Controlled release of bioactive compounds and effect on their physicochemical and thermal properties. <i>Food Research International</i> , 2020, 137, 109563.	2.9	20
32	Ariã (<i>Goeppertia allouia</i>) Brazilian Amazon tuber as a non-conventional starch source for foods. <i>International Journal of Biological Macromolecules</i> , 2021, 168, 187-194.	3.6	20
33	Development of new functional fermented product: mulberry-whey beverage. <i>Journal of Nutrition Food Research and Technology</i> , 2018, 1, 64-69.	1.1	16
34	Improvement of the characteristics of fish gelatin - gum arabic through the formation of the polyelectrolyte complex. <i>Carbohydrate Polymers</i> , 2019, 223, 115068.	5.1	15
35	The use of different temperatures and inulin:whey protein isolate ratios in the spray drying of beetroot juice. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14113.	0.9	15
36	Stability of camu-camu encapsulated with different prebiotic biopolymers. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3471-3480.	1.7	15

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37	X-ray diffraction and Rietveld characterization of radiation-induced physicochemical changes in <i>Ariã; (Goeppertia allouia)</i> C-type starch. <i>Food Hydrocolloids</i> , 2021, 117, 106682.	5.6	15
38	Evaluation of fruta-do-lobo (<i>Solanum lycocarpum</i> St. Hill) starch on the growth of probiotic strains. <i>Food Research International</i> , 2020, 133, 109187.	2.9	14
39	Rietveld-based quantitative phase analysis of B-type starch crystals subjected to ultrasound and hydrolysis processes. <i>Journal of Applied Polymer Science</i> , 2020, 137, 49529.	1.3	14
40	Use of prebiotic carbohydrate as wall material on lime essential oil microparticles. <i>Journal of Microencapsulation</i> , 2017, 34, 535-544.	1.2	12
41	Development of alginate/inulin carrier systems containing non-conventional Amazonian berry extracts. <i>Food Research International</i> , 2021, 139, 109838.	2.9	12
42	Ultrasound-assisted homogenization and gum Arabic combined to physicochemical quality of cupuaçu juice. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14072.	0.9	11
43	Microwave processing of camu-camu juices: Physicochemical and microbiological parameters. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13989.	0.9	11
44	Effects of Change in PH and Addition of Sucrose and NaCl on the Emulsifying Properties of Mucilage Obtained from <i>Pereskia aculeata</i> Miller. <i>Food and Bioprocess Technology</i> , 2019, 12, 486-498.	2.6	11
45	Tubers and roots as a source of prebiotic fibers. <i>Advances in Food and Nutrition Research</i> , 2020, 94, 267-293.	1.5	11
46	Encapsulation of Amazonian Blueberry juices: Evaluation of bioactive compounds and stability. <i>LWT - Food Science and Technology</i> , 2020, 124, 109152.	2.5	11
47	Alternative Biodefensive based on the Essential Oil from <i>Allium sativum</i> Encapsulated in PCL/Gelatin Nanoparticles. <i>Journal of Food Engineering and Technology</i> , 2019, 8, 65-74.	0.2	11
48	Buriti (<i>Mauritia flexuosa</i> L. f.): An Amazonian fruit with potential health benefits. <i>Food Research International</i> , 2022, 159, 111654.	2.9	11
49	Starch as a Matrix for Incorporation and Release of Bioactive Compounds: Fundamentals and Applications. <i>Polymers</i> , 2022, 14, 2361.	2.0	9
50	Chemically synthesized poly(o-methoxyaniline): Influence of counterions on the structural and electrical properties. <i>Journal of Molecular Structure</i> , 2020, 1205, 127588.	1.8	8
51	Potential use of vegetable proteins to reduce Brazil nut oil oxidation in microparticle systems. <i>Food Research International</i> , 2020, 137, 109526.	2.9	8
52	Tailoring the physicochemical properties of freeze-dried buriti oil microparticles by combining inulin and gum Arabic as encapsulation agents. <i>LWT - Food Science and Technology</i> , 2022, 161, 113372.	2.5	8
53	Effects of ultrasonication on the characteristics of emulsions and microparticles containing Indian clove essential oil. <i>Drying Technology</i> , 2019, 37, 1162-1172.	1.7	7
54	Hygroscopic, structural, and thermal properties of essential oil microparticles of sweet orange added with cellulose nanofibrils. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14365.	0.9	7

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55	Ficus spp. fruits: Bioactive compounds and chemical, biological and pharmacological properties. Food Research International, 2022, 152, 110928.	2.9	7
56	Characterization and DFT calculation of poly(m-anisidine) synthesized with different dopant acids. Journal of Molecular Structure, 2020, 1201, 127182.	1.8	6
57	Gluten free pasta with natural ingredient of color and carotene source. Research, Society and Development, 2021, 10, e21310413959.	0.0	6
58	Effect of Glow and Dielectric Barrier Discharges Plasma on Volatile and Non-volatile Chemical Profiling of Camu-Camu Juice. Food and Bioprocess Technology, 2021, 14, 1275-1286.	2.6	6
59	HYGROSCOPIC, THERMAL AND CHEMICAL PROPERTIES OF CINNAMON ESSENTIAL OIL MICROPARTICLE OBTAINED BY SPRAY DRYING. Emirates Journal of Food and Agriculture, 0, , 884.	1.0	6
60	Aerobic spore-forming bacteria in powdered infant formula: Enumeration, identification by MALDI-TOF mass spectrometry (MS), presence of toxin genes and rpoB gene typing. International Journal of Food Microbiology, 2022, 368, 109613.	2.1	6
61	Positive effects of thermosonication in Jamun fruit dairy dessert processing. Ultrasonics Sonochemistry, 2022, 86, 106040.	3.8	6
62	Aniline-oriented polymerization over nano-SiO ₂ particles. Journal of Molecular Structure, 2018, 1167, 118-126.	1.8	5
63	Edible flowers from Theobroma speciosum: Aqueous extract rich in antioxidant compounds. Food Chemistry, 2021, 356, 129723.	4.2	5
64	NMR Spectroscopy and Chemometrics to Evaluate the Effect of Different Non-Thermal Plasma Processing on Sapota-do-Solimões (Quararibea cordata Vischer) Juice Quality and Composition. Food and Bioprocess Technology, 2022, 15, 875-890.	2.6	5
65	Three-Dimensional Nanoscale Morphological Surface Analysis of Polymeric Particles Containing Allium sativum Essential Oil. Materials, 2022, 15, 2635.	1.3	5
66	Sustainable and regional gastronomy: cassava leaves as a potential ingredient for gluten-free biscuits. Research, Society and Development, 2021, 10, e12010313071.	0.0	4
67	From Micro to Nanoscale: A Critical Review on the Concept, Production, Characterization, and Application of Starch Nanostructure. Starch/Staerke, 2021, 73, 2100079.	1.1	4
68	Production and Stability of Carnauba Wax Nanoemulsion. Advanced Science, Engineering and Medicine, 2017, 9, 977-985.	0.3	4
69	Semiconducting nanocomposite based on the incorporation of polyaniline on the cellulose extracted from Bambusa vulgaris: structural, thermal and electrical properties. Chemical Papers, 2022, 76, 309-322.	1.0	3
70	Nanocomposites based on the cellulose extracted from the Amazon Peperomia pellucida and polyaniline derivatives: structural and thermal properties. Chemical Papers, 2021, 75, 1809-1821.	1.0	2
71	Technological and antioxidant characteristics of pasta with whole wheat flour and natural colored concentrates. Research, Society and Development, 2021, 10, e7110312072.	0.0	2
72	Ultrasound-Assisted Preparation of Brazil Nut Oil-in-Water Emulsions Stabilized by Arabic Gum. Journal of Food Engineering and Technology, 2019, 8, 1-9.	0.2	2

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73	Avaliação sensorial por método descritivo de cerveja artesanal com casca do guaraná (Paullinia Tj ETQq1 1 0,784314 rgBT /Overlock 2	0,0	2
74	Efeitos do tratamento de plasma não térmico gerado por micro-ondas aplicado em farinha e farelo de trigo. Research, Society and Development, 2021, 10, e12810817035.	0.0	2
75	Ultrasound and effect on the surface hydrophobicity of proteins: a meta-analysis. International Journal of Food Science and Technology, 2022, 57, 4015-4026.	1.3	2
76	A ciência de alimentos na sua mesa: o uso da farinha do amido de milho como ingrediente rico em antioxidantes para melhoria da saudabilidade em massas frescas integrais. Research, Society and Development, 2021, 10, e47610211167.	0.0	1
77	Root and tuber flours to improve nutritional quality in instant noodles. Research, Society and Development, 2021, 10, e23610414086.	0.0	1
78	Micronised-roasted coffee from unripe fruits improves bioactive compounds and fibre contents in rice extruded breakfast cereals. International Journal of Food Science and Technology, 2021, 56, 5688-5697.	1.3	1
79	ANÁLISE FÍSICO-QUÍMICO DO AMIDO DE ÁRIA (GOEPPERTIA ALLOUIA (AUBL.) BORCHS. & S. SUÁREZ). , 0, , 255-265.		1
80	Poly(o-methoxyaniline) Chain Degradation Based on a Heat Treatment (HT) Process: Combined Experimental and Theoretical Evaluation. Molecules, 2022, 27, 3693.	1.7	1
81	Trace Elements and Radionuclides in Brazil Nuts from the Brazilian Amazon. Journal of Agricultural Studies, 2020, 8, 795.	0.2	0
82	PRODUÇÃO E AVALIAÇÃO DA QUALIDADE DE DOCE CRISTALIZADO DE CUPUAÇU (THEOBROMA) Tj ETQq0 0 0 rgBT /Overlock 10		0
83	ESTUDO DA ADSORÇÃO DAS ANTOCIANINAS DO AÇAÍ (EUTERPE PRECATORIA MART.) EM BENTONITA POR DRX. , 0, , 191-203.		0
84	POTENCIAL DO USO DE BENTONITA PARA PURIFICAÇÃO DE ANTOCIANINAS DO CAMU-CAMU (MYRCIARIA) Tj ETQq0 0 0 rgBT /Overlock 8		0
85	Canine vegan biscuits produced with inulin and blackberry flour. Research, Society and Development, 2021, 10, e57510212987.	0.0	0
86	Alkaline instant noodles: use of alkaline salts to reduce sodium and assessment of calcium bioaccessibility. Research, Society and Development, 2021, 10, e51210212778.	0.0	0
87	Farinha de inhame em massa fresca integral: avaliação da qualidade tecnológica e funcional. Research, Society and Development, 2021, 10, e59310213002.	0.0	0
88	Effects of micronized-roasted coffee concentration and temperature process on technological properties of rice-based extruded. Research, Society and Development, 2021, 10, e54510414529.	0.0	0
89	Fermented beverages based on Hylocereus lemairei (Hook.) fruits: Chemical characterization and antioxidant capacity evaluation. Research, Society and Development, 2021, 10, e12010615490.	0.0	0
90	Disfagia e melhoria do estado nutricional: Características tecno-funcionais de espessantes comerciais. Research, Society and Development, 2021, 10, e50610515244.	0.0	0

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91	Alterações induzidas pela dieta com diferentes concentrações de amido resistente no metabolismo de carboidratos e de lipídeos, em ratos Wistar. Research, Society and Development, 2021, 10, e18110716448.	0.0	0
92	Impacto das micro-ondas na avaliação colorimétrica e nas características morfológicas do trigo, farinha e glúten. Research, Society and Development, 2021, 10, e12710817034.	0.0	0
93	Efeito do processamento por micro-ondas nas propriedades físicas, físico-químicas e reológicas do grão de trigo e sua farinha. Research, Society and Development, 2021, 10, e12610817033.	0.0	0
94	Rheological behavior of cupuaçu and tapereba juice with added inulin. Brazilian Journal of Food Research, 2018, 9, 34.	0.0	0