

# 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

279701

23  
h-index

345118

36  
g-index

96  
all docs

96  
docs citations

96  
times ranked

1770  
citing authors

#	ARTICLE	IF	CITATIONS
1	Semiconducting nanocomposite based on the incorporation of polyaniline on the cellulose extracted from <i>Bambusa vulgaris</i> : structural, thermal and electrical properties. <i>Chemical Papers</i> , 2022, 76, 309-322.	1.0	3
2	<i>Ficus</i> spp. fruits: Bioactive compounds and chemical, biological and pharmacological properties. <i>Food Research International</i> , 2022, 152, 110928.	2.9	7
3	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
4	NMR Spectroscopy and Chemometrics to Evaluate the Effect of Different Non-Thermal Plasma Processing on <i>Sapota-do-Solimões</i> ( <i>Quararibea cordata</i> Vischer) Juice Quality and Composition. <i>Food and Bioprocess Technology</i> , 2022, 15, 875-890.	2.6	5
5	Three-Dimensional Nanoscale Morphological Surface Analysis of Polymeric Particles Containing <i>Allium sativum</i> Essential Oil. <i>Materials</i> , 2022, 15, 2635.	1.3	5
6	Aerobic spore-forming bacteria in powdered infant formula: Enumeration, identification by MALDI-TOF mass spectrometry (MS), presence of toxin genes and <i>rpoB</i> gene typing. <i>International Journal of Food Microbiology</i> , 2022, 368, 109613.	2.1	6
7	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
8	Ultrasound and effect on the surface hydrophobicity of proteins: a meta-analysis. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4015-4026.	1.3	2
9	Positive effects of thermosonication in Jamun fruit dairy dessert processing. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 106040.	3.8	6
10	Poly( <i>o</i> -methoxyaniline) Chain Degradation Based on a Heat Treatment (HT) Process: Combined Experimental and Theoretical Evaluation. <i>Molecules</i> , 2022, 27, 3693.	1.7	1
11	Starch as a Matrix for Incorporation and Release of Bioactive Compounds: Fundamentals and Applications. <i>Polymers</i> , 2022, 14, 2361.	2.0	9
12	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
13	Development of alginate/inulin carrier systems containing non-conventional Amazonian berry extracts. <i>Food Research International</i> , 2021, 139, 109838.	2.9	12
14	Non-conventional starch sources. <i>Current Opinion in Food Science</i> , 2021, 39, 93-102.	4.1	38
15	Ariã (Goepertia allouia) 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
16	Nanocomposites based on the cellulose extracted from the Amazon <i>Peperomia pellucida</i> and polyaniline derivatives: structural and thermal properties. <i>Chemical Papers</i> , 2021, 75, 1809-1821.	1.0	2
17	A ciência de alimentos na sua mesa: o uso da farinha do aãsafrão como ingrediente rico em antioxidantes para melhoria da saudabilidade em massas frescas integrais. <i>Research, Society and Development</i> , 2021, 10, e47610211167.	0.0	1
18	Canine vegan biscuits produced with inulin and blackberry flour. <i>Research, Society and Development</i> , 2021, 10, e57510212987.	0.0	0

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19	Alkaline instant noodles: use of alkaline salts to reduce sodium and assessment of calcium bioaccessibility. <i>Research, Society and Development</i> , 2021, 10, e51210212778.	0.0	0
20	Sustainable and regional gastronomy: cassava leaves as a potential ingredient for gluten-free biscuits. <i>Research, Society and Development</i> , 2021, 10, e12010313071.	0.0	4
21	Technological and antioxidant characteristics of pasta with whole wheat flour and natural colored concentrates. <i>Research, Society and Development</i> , 2021, 10, e7110312072.	0.0	2
22	Available technologies on improving the stability of polyphenols in food processing. <i>Food Frontiers</i> , 2021, 2, 109-139.	3.7	98
23	Farinha de inhame em massa fresca integral: avalia�o da qualidade tecnol�gica e funcional. <i>Research, Society and Development</i> , 2021, 10, e59310213002.	0.0	0
24	Effects of micronized-roasted coffee concentration and temperature process on technological properties of rice-based extruded. <i>Research, Society and Development</i> , 2021, 10, e54510414529.	0.0	0
25	Root and tuber flours to improve nutritional quality in instant noodles. <i>Research, Society and Development</i> , 2021, 10, e23610414086.	0.0	1
26	Gluten free pasta with natural ingredient of color and carotene source. <i>Research, Society and Development</i> , 2021, 10, e21310413959.	0.0	6
27	Effect of Glow and Dielectric Barrier Discharges Plasma on Volatile and Non-volatile Chemical Profiling of Camu-Camu Juice. <i>Food and Bioprocess Technology</i> , 2021, 14, 1275-1286.	2.6	6
28	Fermented beverages based on <i>Hylocereus lemairei</i> (Hook.) fruits: Chemical characterization and antioxidant capacity evaluation. <i>Research, Society and Development</i> , 2021, 10, e12010615490.	0.0	0
29	Disfagia e melhoria do estado nutricional: Caracter�sticas tecno-funcionais de espessantes comerciais. <i>Research, Society and Development</i> , 2021, 10, e50610515244.	0.0	0
30	Micronised-roasted coffee from unripe fruits improves bioactive compounds and fibre contents in rice extruded breakfast cereals. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5688-5697.	1.3	1
31	Altera�es induzidas pela dieta com diferentes concentra�es de amido resistente no metabolismo de carboidratos e de lip�deos, em ratos Wistar. <i>Research, Society and Development</i> , 2021, 10, e18110716448.	0.0	0
32	From Micro to Nanoscale: A Critical Review on the Concept, Production, Characterization, and Application of Starch Nanostructure. <i>Starch/Staerke</i> , 2021, 73, 2100079.	1.1	4
33	Dielectric barrier atmospheric cold plasma applied to the modification of Ari� (Goeppertia allouia) starch: Effect of plasma generation voltage. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 1618-1627.	3.6	46
34	Impacto das micro-ondas na avalia�o colorim�trica e nas caracter�sticas morfol�gicas do trigo, farinha e gl�ten. <i>Research, Society and Development</i> , 2021, 10, e12710817034.	0.0	0
35	Efeito do processamento por micro-ondas nas propriedades f�sicas, f�sico-qu�micas e reol�gicas do gr�o de trigo e sua farinha. <i>Research, Society and Development</i> , 2021, 10, e12610817033.	0.0	0
36	X-ray diffraction and Rietveld characterization of radiation-induced physicochemical changes in Ari� (Goeppertia allouia) C-type starch. <i>Food Hydrocolloids</i> , 2021, 117, 106682.	5.6	15

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37	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
38	Edible flowers from <i>Theobroma speciosum</i> : Aqueous extract rich in antioxidant compounds. <i>Food Chemistry</i> , 2021, 356, 129723.	4.2	5
39	Efeitos do tratamento de plasma no trmico gerado por micro-ondas aplicado em farinha e farelo de trigo. <i>Research, Society and Development</i> , 2021, 10, e12810817035.	0.0	2
40	Characterization and DFT calculation of poly(m-anisidine) synthesized with different dopant acids. <i>Journal of Molecular Structure</i> , 2020, 1201, 127182.	1.8	6
41	Bioactive compounds-rich powders: Influence of different carriers and drying techniques on the chemical stability of the <i>Hibiscus acetosella</i> extract. <i>Powder Technology</i> , 2020, 360, 383-391.	2.1	32
42	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
43	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
44	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
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 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
47	Trace Elements and Radionuclides in Brazil Nuts from the Brazilian Amazon. <i>Journal of Agricultural Studies</i> , 2020, 8, 795.	0.2	0
48	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
49	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
50	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
51	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
52	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
53	Encapsulation of Amazonian Blueberry juices: Evaluation of bioactive compounds and stability. <i>LWT - Food Science and Technology</i> , 2020, 124, 109152.	2.5	11
54	Effect of carrier oil on $\alpha$ -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

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55	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
56	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
57	Modulation of aroma and flavor using glow discharge plasma technology. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 62, 102363.	2.7	26
58	Starch nanoparticles: production methods, structure, and properties for food applications. <i>Current Opinion in Food Science</i> , 2020, 33, 136-140.	4.1	71
59	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
60	AvaliaÃ§Ã£o sensorial por mÃ©todo descritivo de cerveja artesanal com casca do guaranÃ¡ (Paullinia) Tj ETQqO 0 0 rgBT /Overlock 10 T	0.8	2
61	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
62	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
63	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
64	Ultrasound-assisted homogenization and gum Arabic combined to physicochemical quality of cupuaÃ§u juice. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14072.	0.9	11
65	Pedra-ume caÃ¡ 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
66	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
67	Microwave processing of camu-camu juices: Physicochemical and microbiological parameters. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13989.	0.9	11
68	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
69	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
70	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
71	Ultrasound-Assisted Preparation of Brazil Nut Oil-in-Water Emulsions Stabilized by Arabic Gum. <i>Journal of Food Engineering and Technology</i> , 2019, 8, 1-9.	0.2	2
72	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

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73	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
74	Stability of spray-dried beetroot extract using oligosaccharides and whey proteins. <i>Food Chemistry</i> , 2018, 249, 51-59.	4.2	66
75	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
76	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
77	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
78	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
79	Stability of lime essential oil microparticles produced with protein-carbohydrate blends. <i>Food Research International</i> , 2018, 105, 936-944.	2.9	39
80	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
81	Aniline-oriented polymerization over nano-SiO <sub>2</sub> particles. <i>Journal of Molecular Structure</i> , 2018, 1167, 118-126.	1.8	5
82	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
83	Rheological behavior of cupuaçu and tapereba juice with added inulin. <i>Brazilian Journal of Food Research</i> , 2018, 9, 34.	0.0	0
84	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
85	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
86	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
87	Use of prebiotic carbohydrate as wall material on lime essential oil microparticles. <i>Journal of Microencapsulation</i> , 2017, 34, 535-544.	1.2	12
88	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
89	Production and Stability of Carnauba Wax Nanoemulsion. <i>Advanced Science, Engineering and Medicine</i> , 2017, 9, 977-985.	0.3	4
90	PRODUÇÃO E AVALIAÇÃO DA QUALIDADE DE DOCE CRISTALIZADO DE CUPUAÇU (THEOBROMA) Tj ETQq0 0 0 rgBT /Qoverlock 10		

#	ARTICLE	IF	CITATIONS
91	ESTUDO DA ADSORÇÃO DAS ANTOCIANINAS DO AÇAÍ (EUTERPE PRECATORIA MART.) EM BENTONITA POR DRX. , 0, , 191-203.		0
92	POTENCIAL DO USO DE BENTONITA PARA PURIFICAÇÃO DE ANTOCIANINAS DO CAMU-CAMU (MYRCIARIA) Tj ETQq0 0 0 rgBT /Overl		
93	ANÁLISE FÍSICO-QUÍMICO DO AMIDO DE ÁRIA (GOEPPERTIA ALLOUIA (AUBL.) BORCHS. & S. SUÁREZ). , 0, , 255-265.		1
94	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