

Lenilton Santos Soares

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

214
citations

1163117

8
h-index

1058476

14
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all docs

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docs citations

18
times ranked

234
citing authors

#	ARTICLE	IF	CITATIONS
1	Physical and morphological properties of hydroxypropyl methylcellulose films with curcumin polymorphs. <i>Food Hydrocolloids</i> , 2019, 97, 105217.	10.7	44
2	Hydroxypropyl methylcellulose-TiO ₂ and gelatin-TiO ₂ nanocomposite films: Physicochemical and structural properties. <i>International Journal of Biological Macromolecules</i> , 2020, 151, 944-956.	7.5	36
3	Flavonoids, anthocyanins, betalains, curcumin, and carotenoids: Sources, classification and enhanced stabilization by encapsulation and adsorption. <i>Food Research International</i> , 2022, 153, 110929.	6.2	34
4	Changes in the physico-chemical characteristics of a protein solution in the presence of magnetic field and the consequences on the ultrafiltration performance. <i>Journal of Food Engineering</i> , 2019, 242, 84-93.	5.2	18
5	A review on TiO ₂ -based photocatalytic systems applied in fruit postharvest: Set-ups and perspectives. <i>Food Research International</i> , 2021, 144, 110378.	6.2	18
6	Performance of nanofiltration process during concentration of strawberry juice. <i>Journal of Food Science and Technology</i> , 2019, 56, 2312-2319.	2.8	17
7	Pervaporation as an alternative for adding value to residues of oyster (<i>Crassostrea gigas</i>) processing. <i>Separation and Purification Technology</i> , 2020, 232, 115968.	7.9	9
8	Application of CO ₂ in <i>Perna perna</i> Mussel: Evaluation of Absorption Mechanism During Soluble Gas Stabilization (SGS) Process. <i>Food Engineering Reviews</i> , 2015, 7, 250-257.	5.9	8
9	Evaluation of CO ₂ absorption and desorption rate in oysters (<i>Crassostrea gigas</i>) using the soluble gas stabilisation method. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1089-1094.	2.7	7
10	Mussel (<i>Perna perna</i>) Processing by an Alternative Method and Packaging Under Modified Atmosphere to Improve Physicochemical and Microbiological Characteristics. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12923.	2.0	6
11	Volatile Organic Compounds Profile Obtained from Processing Steps of Pacific Oysters (<i>Crassostrea gigas</i>) . <i>Journal of Food Science and Technology</i> , 2020, 29, 194-206.	1.4	6
12	Concentration of skim milk by reverse osmosis: characterization and flow decline modelling. <i>Brazilian Journal of Food Technology</i> , 0, 22, .	0.8	4
13	Effect of supercritical carbon dioxide processing on <i>Vibrio parahaemolyticus</i> in nutrient broth and in oysters (<i>Crassostrea gigas</i>). <i>Journal of Food Science and Technology</i> , 2018, 55, 4090-4098.	2.8	3
14	Physiological changes in green and red cherry tomatoes after photocatalytic ethylene degradation using continuous air flux. <i>Food Science and Technology International</i> , 2023, 29, 3-12.	2.2	3
15	Vacuum curcumin infusion in cooked oysters (<i>Crassostrea gigas</i>) to increase their shelf life. <i>Journal of Food Process Engineering</i> , 2019, 42, e13234.	2.9	1
16	CONSERVATION OF MINIMALLY PROCESSED SWISS CHARD, AMERICAN LETTUCE AND PURPLE LETTUCE IN DIFFERENT PACKAGING ALONE AND AS MIXED SALAD. <i>Acta Horticulturae</i> , 2012, , 649-656.	0.2	0
17	Stability evaluation of quail egg powder obtained by freeze-drying. <i>Research, Society and Development</i> , 2021, 10, e184101420930.	0.1	0
18	Mass transfer and physicochemical characteristics of turkey neck meat during dry salting. <i>Scientia Plena</i> , 2020, 16, .	0.2	0