

Volnei Brito de Souza

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

625
citations

933264

10
h-index

1199470

12
g-index

16
all docs

16
docs citations

16
times ranked

945
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of spray drying on the physicochemical properties and color stability of the powdered pigment obtained from vinification byproducts of the Bordo grape (<i>Vitis labrusca</i>). <i>Food and Bioproducts Processing</i> , 2015, 93, 39-50.	1.8	152
2	Functional properties and encapsulation of a proanthocyanidin-rich cinnamon extract (<i>Cinnamomum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf <i>Hydrocolloids</i> , 2018, 77, 297-306.	5.6	100
3	Functional properties and stability of spray-dried pigments from Bordo grape (<i>Vitis labrusca</i>) winemaking pomace. <i>Food Chemistry</i> , 2014, 164, 380-386.	4.2	89
4	Use of the jabuticaba (<i>Myrciaria cauliflora</i>) depulping residue to produce a natural pigment powder with functional properties. <i>LWT - Food Science and Technology</i> , 2014, 55, 203-209.	2.5	70
5	Production of solid lipid microparticles loaded with lycopene by spray chilling: Structural characteristics of particles and lycopene stability. <i>Food and Bioproducts Processing</i> , 2016, 98, 86-94.	1.8	51
6	Development of solid lipid microparticles loaded with a proanthocyanidin-rich cinnamon extract () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 diabetic population. <i>Food Research International</i> , 2016, 85, 10-18.	2.9	41
7	Production of spray-dried proanthocyanidin-rich cinnamon (<i>Cinnamomum zeylanicum</i>) extract as a potential functional ingredient: Improvement of stability, sensory aspects and technological properties. <i>Food Hydrocolloids</i> , 2018, 79, 343-351.	5.6	39
8	Characterization of antioxidant and antimicrobial properties of spray-dried extracts from peanut skins. <i>Food and Bioproducts Processing</i> , 2017, 105, 215-223.	1.8	31
9	Microencapsulation by complex coacervation as a tool to protect bioactive compounds and to reduce astringency and strong flavor of vegetable extracts. <i>Food Hydrocolloids</i> , 2020, 98, 105244.	5.6	25
10	<i>Trametes villosa</i> Lignin Peroxidase (TvLiP): Genetic and Molecular Characterization. <i>Journal of Microbiology and Biotechnology</i> , 2017, 27, 179-188.	0.9	12
11	Extending the kinetic solution of the classic Michaelis-Menten model of enzyme action. <i>Journal of Mathematical Chemistry</i> , 2011, 49, 1976-1995.	0.7	10
12	Study of extraction kinetics and characterization of proanthocyanidin-rich extract from Ceylon cinnamon (<i>Cinnamomum zeylanicum</i>). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15429.	0.9	3
13	Evaluation of the Nutritional Composition of Cocoa Bean Shell Waste (<i>Theobroma cacao</i>) and Application in the Production of a Phenolic-rich Iced Tea. <i>Journal of Culinary Science and Technology</i> , 0, 1-11.	0.6	1
14	Physicochemical and sensory analyses of sequilhos produced with non-conventional food plants: arrowroot, licuri and wild passion fruit shell. <i>Food Science and Technology</i> , 0, 42, .	0.8	1
15	Production of vitex (<i>Vitex agnus castus</i> L.) extract in powder form using spray-drying: Potential for the production of functional foods. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15333.	0.9	0
16	ANÁLISE FÍSICO-QUÍMICA E SENSORIAL DE PÃES ENRIQUECIDOS COM DIFERENTES PROPORÇÕES DE FARINHA DE SOJA (GLYCINE MAX) / CHEMICAL-PHYSICAL AND SENSORY ANALYSIS OF BREADS ENRICHED WITH DIFFERENT PROPORTIONS OF SOYBEAN FLOUR (GLYCINE MAX). <i>Brazilian Journal of Development</i> , 2020, 6, 87049-87060.	0.0	0