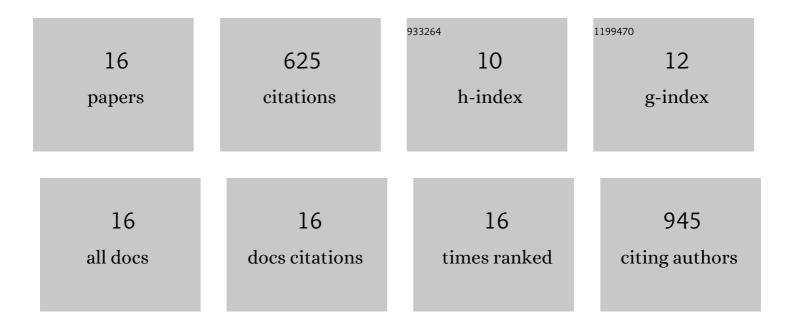
Volnei Brito de Souza

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Production of vitex (Vitex agnus ―castus L.) extract in powder form using sprayâ€drying: Potential for the production of functional foods. Journal of Food Processing and Preservation, 2021, 45, e15333.	0.9	0
2	Study of extraction kinetics and characterization of proanthocyanidinâ€rich extract from Ceylon cinnamon (<i>Cinnamomum zeylanicum</i>). Journal of Food Processing and Preservation, 2021, 45, e15429.	0.9	3
3	Microencapsulation by complex coacervation as a tool to protect bioactive compounds and to reduce astringency and strong flavor of vegetable extracts. Food Hydrocolloids, 2020, 98, 105244.	5.6	25
4	ANÃLISE FÃSICO-QUÃMICA E SENSORIAL DE PÃFES ENRIQUECIDOS COM DIFERENTES PROPORÇà ES DE FARIN DE SOJA (GLYCINE MAX) / CHEMICAL-PHYSICAL AND SENSORY ANALYSIS OF BREADS ENRICHED WITH DIFFERENT PROPORTIONS OF SOYBEAN FLOUR (GLYCINE MAX). Brazilian Journal of Development, 2020, 6, 87049-87060.	HA 0.0	0
5	Production of spray-dried proanthocyanidin-rich cinnamon (Cinnamomum zeylanicum) extract as a potential functional ingredient: Improvement of stability, sensory aspects and technological properties. Food Hydrocolloids, 2018, 79, 343-351.	5.6	39
6	Functional properties and encapsulation of a proanthocyanidin-rich cinnamon extract (Cinnamomum) Tj ETQq0 0 Hydrocolloids, 2018, 77, 297-306.	0 rgBT /O 5.6	verlock 10 T 100
7	Characterization of antioxidant and antimicrobial properties of spray-dried extracts from peanut skins. Food and Bioproducts Processing, 2017, 105, 215-223.	1.8	31
8	Trametes villosa Lignin Peroxidase (TvLiP): Genetic and Molecular Characterization. Journal of Microbiology and Biotechnology, 2017, 27, 179-188.	0.9	12
9	Development of solid lipid microparticles loaded with a proanthocyanidin-rich cinnamon extract () Tj ETQq1 1 0.74 diabetic population. Food Research International, 2016, 85, 10-18.	84314 rgB 2.9	8T /Overlock 41
10	Production of solid lipid microparticles loaded with lycopene by spray chilling: Structural characteristics of particles and lycopene stability. Food and Bioproducts Processing, 2016, 98, 86-94.	1.8	51
11	Effect of spray drying on the physicochemical properties and color stability of the powdered pigment obtained from vinification byproducts of the Bordo grape (Vitis labrusca). Food and Bioproducts Processing, 2015, 93, 39-50.	1.8	152
12	Use of the jabuticaba (Myrciaria cauliflora) depulping residue toÂproduce a natural pigment powder with functional properties. LWT - Food Science and Technology, 2014, 55, 203-209.	2.5	70
13	Functional properties and stability of spray-dried pigments from Bordo grape (Vitis labrusca) winemaking pomace. Food Chemistry, 2014, 164, 380-386.	4.2	89
14	Extending the kinetic solution of the classic Michaelis–Menten model of enzyme action. Journal of Mathematical Chemistry, 2011, 49, 1976-1995.	0.7	10
15	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. Journal of Culinary Science and Technology, 0, , 1-11.	0.6	1
16	Physicochemical and sensory analyses of sequilhos produced with non-conventional food plants: arrowroot, licuri and wild passion fruit shell. Food Science and Technology, 0, 42, .	0.8	1