

# Renata S Rabelo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5611653/publications.pdf>

Version: 2024-02-01

11  
papers

425  
citations

1039880

9  
h-index

1281743

11  
g-index

11  
all docs

11  
docs citations

11  
times ranked

535  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bacterial volatile organic compounds induce adverse ultrastructural changes and <sc>DNA</sc> damage to the sugarcane pathogenic fungus <i>Thielaviopsis ethacetica</i>. Environmental Microbiology, 2022, 24, 1430-1453.	1.8	15
2	Effect of pH and Pea Protein: Xanthan Gum Ratio on Emulsions with High Oil Content and High Internal Phase Emulsion Formation. Molecules, 2021, 26, 5646.	1.7	15
3	Application of Complex Chitosan Hydrogels Added With Canola Oil in Partial Substitution of Cocoa Butter in Dark Chocolate. Frontiers in Sustainable Food Systems, 2020, 4, .	1.8	5
4	High internal phase emulsions (HIPE) using pea protein and different polysaccharides as stabilizers. Food Hydrocolloids, 2020, 105, 105775.	5.6	78
5	Complexation of chitosan with gum Arabic, sodium alginate and $\hat{\text{I}}^{\text{e}}$ -carrageenan: Effects of pH, polymer ratio and salt concentration. Carbohydrate Polymers, 2019, 223, 115120.	5.1	42
6	Sacha inchi oil encapsulation: Emulsion and alginate beads characterization. Food and Bioproducts Processing, 2019, 116, 118-129.	1.8	24
7	Concentration of hydroalcoholic extracts of graviola ( <i>Annona muricata</i> L.) pruning waste by ultra and nanofiltration: Recovery of bioactive compounds and prediction of energy consumption. Journal of Cleaner Production, 2018, 174, 1412-1421.	4.6	11
8	Chitosan coated nanostructured lipid carriers (NLCs) for loading Vitamin D: A physical stability study. International Journal of Biological Macromolecules, 2018, 119, 902-912.	3.6	61
9	Comparison of microparticles produced with combinations of gelatin, chitosan and gum Arabic. Carbohydrate Polymers, 2018, 196, 427-432.	5.1	25
10	Sodium caseinate-corn starch hydrolysates conjugates obtained through the Maillard reaction as stabilizing agents in resveratrol-loaded emulsions. Food Hydrocolloids, 2018, 84, 458-472.	5.6	83
11	Ultrasound assisted extraction and nanofiltration of phenolic compounds from artichoke solid wastes. Journal of Food Engineering, 2016, 178, 170-180.	2.7	66