Ana Carla Kawazoe Sato

List of Publications by Year
in descending order

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34 papers	959 citations	471509 17 h-index	434195 31 g-index
36 all docs	36 docs citations	36 times ranked	1305 citing authors

#	Article	IF	Citations
1	The effect of homogenisation on the stability of pineapple pulp. International Journal of Food Science and Technology, 2010, 45, 2127-2133.	2.7	89
2	Effect of particle size on rheological properties of jaboticaba pulp. Journal of Food Engineering, 2009, 91, 566-570.	5.2	88
3	Development of gelled emulsions with improved oxidative and pH stability. Food Hydrocolloids, 2014, 34, 184-192.	10.7	72
4	Preparation, characterization and in vitro digestibility of gellan and chitosanâ€“gellan microgels. Carbohydrate Polymers, 2015, 117, 54-62.	10.2	66
5	Symbiotic microencapsulation to enhance Lactobacillus acidophilus survival. LWT - Food Science and Technology, 2018, 89, 503-509.	5.2	63
6	Emulsifying properties of collagen fibers: Effect of pH, protein concentration and homogenization pressure. Food Hydrocolloids, 2011, 25, 604-612.	10.7	43
7	Protection and targeted delivery of Î²-carotene by starch-alginate-gelatin emulsion-filled hydrogels. Journal of Food Engineering, 2021, 290, 110205.	5.2	43
8	Rheology of Mixed Pectin Solutions. Food Biophysics, 2008, 3, 100-109.	3.0	42
9	Cross-linking proteins by laccase: Effects on the droplet size and rheology of emulsions stabilized by sodium caseinate. Food Research International, 2015, 75, 244-251.	6.2	42
10	InfluÃªncia da temperatura no comportamento reolÃ³gico da polpa de jabuticaba. Food Science and Technology, 2007, 27, 890-896.	1.7	36
11	Utilization of Plant Dietary Fibers to Reinforce Low-Calorie Dairy Dessert Structure. Food and Bioprocess Technology, 2017, 10, 914-925.	4.7	35
12	Alginate and corn starch mixed gels: Effect of gelatinization and amylose content on the properties and in vitro digestibility. Food Research International, 2020, 132, 109069.	6.2	35
13	Sonication technique to produce emulsions: The impact of ultrasonic power and gelatin concentration. Ultrasonics Sonochemistry, 2019, 52, 286-293.	8.2	34
14	Emulsions stabilized by heat-treated collagen fibers. Food Hydrocolloids, 2012, 26, 73-81.	10.7	30
15	Î¹-Carrageenanâ€“sodium caseinate microgel production by atomization: Critical analysis of the experimental procedure. Journal of Food Engineering, 2011, 104, 123-133.	5.2	28
16	Functional characterization of commercial plant proteins and their application on stabilization of emulsions. Journal of Food Engineering, 2021, 292, 110277.	5.2	28
17	Structure of gellan gumâ€“hydrolyzed collagen particles: Effect of starch addition and coating layer. Food Research International, 2019, 121, 394-403.	6.2	18
18	Density and rheology of acid suspensions of peanut waste in different conditions: An engineering basis for bioethanol production. Powder Technology, 2016, 294, 168-176.	4.2	15

#	Article	IF	Citations
19	The effect of addition of calcium and processing temperature on the quality of guava in syrup. International Journal of Food Science and Technology, 2006, 41, 417-424.	2.7	14
20	Structures design for protection and vehiculation of bioactives. Current Opinion in Food Science, 2015, 5, 67-75.	8.0	14
21	Biopolymer gels containing fructooligosaccharides. Food Research International, 2017, 101, 88-95.	6.2	14
22	Effect of process variables on the osmotic dehydration of star-fruit slices. Food Science and Technology, 2012, 32, 357-365.	1.7	13
23	From solvent extraction to the concurrent extraction of lipids and proteins from green coffee: An eco-friendly approach to improve process feasibility. Food and Bioproducts Processing, 2021, 129, 144-156.	3.6	13
24	Microbeads of Sodium Caseinate and Î²-Carrageenan as a Î²-Carotene Carrier in Aqueous Systems. Food and Bioprocess Technology, 2020, 13, 661-669.	4.7	12
25	Influence of Dispersing Media and Particle Characteristics on Rheological Behavior of Noncolloidal Suspensions. Journal of Dispersion Science and Technology, 2012, 33, 437-446.	2.4	11
26	Evaluating the addition of xylooligosaccharides into alginate-gelatin hydrogels. Food Research International, 2021, 147, 110516.	6.2	11
27	Modulating porosity and mechanical properties of pectin hydrogels by starch addition. Journal of Food Science and Technology, 2021, 58, 302-310.	2.8	10
28	Xylo-oligosaccharide microparticles with synbiotic potential obtained from enzymatic hydrolysis of sugarcane straw. Food Research International, 2021, 140, 109827.	6.2	10
29	Emulsion-filled hydrogels for food applications: influence of pH on emulsion stability and a coating on microgel protection. Food and Function, 2020, 11, 8331-8341.	4.6	8
30	Biopolymer interactions on emulsion-filled hydrogels: chemical, mechanical properties and microstructure. Food Research International, 2021, 141, 110059.	6.2	8
31	Gelled Double-Layered Emulsions for Protection of Flaxseed Oil. Food Biophysics, 2018, 13, 316-323.	3.0	6
32	Polysaccharide-Peptides-Based Microgels: Characterization, In Vitro Digestibility, and Rheological Behavior of their Suspensions. Food Biophysics, 2021, 16, 440-450.	3.0	3
33	Stability and viability of synbiotic microgels incorporated into liquid, Greek and frozen yogurts. Journal of Food Science, 2022, 87, 1796-1809.	3.1	2
34	Scaling up the Two-Stage Countercurrent Extraction of Oil and Protein from Green Coffee Beans: Impact of Proteolysis on Extractability, Protein Functionality, and Oil Recovery. Food and Bioprocess Technology, 2022, 15, 1794-1809.	4.7	2