

Eric Keven Silva

List of Publications by Year in descending order

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99
papers

3,185
citations

117571

34
h-index

182361

51
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100
all docs

100
docs citations

100
times ranked

2879
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical changes and microbial inactivation after high-intensity ultrasound processing of prebiotic whey beverage applying different ultrasonic power levels. <i>Ultrasonics Sonochemistry</i> , 2018, 44, 251-260.	3.8	119
2	Ultrasound-assisted formation of annatto seed oil emulsions stabilized by biopolymers. <i>Food Hydrocolloids</i> , 2015, 47, 1-13.	5.6	108
3	Study of ultrasound-assisted emulsions on microencapsulation of ginger essential oil by spray drying. <i>Industrial Crops and Products</i> , 2016, 94, 413-423.	2.5	99
4	Effect of high-intensity ultrasound on the nutritional profile and volatile compounds of a prebiotic soursop whey beverage. <i>Ultrasonics Sonochemistry</i> , 2019, 55, 157-164.	3.8	99
5	Effects of ultrasound energy density on the non-thermal pasteurization of chocolate milk beverage. <i>Ultrasonics Sonochemistry</i> , 2018, 42, 1-10.	3.8	95
6	Ultrasound-assisted encapsulation of annatto seed oil: Whey protein isolate versus modified starch. <i>Food Hydrocolloids</i> , 2016, 56, 71-83.	5.6	86
7	Cashew gum and inulin: New alternative for ginger essential oil microencapsulation. <i>Carbohydrate Polymers</i> , 2016, 153, 133-142.	5.1	85
8	Dairy processing using supercritical carbon dioxide technology: Theoretical fundamentals, quality and safety aspects. <i>Trends in Food Science and Technology</i> , 2017, 64, 94-101.	7.8	84
9	Microencapsulation of Rosemary Essential Oil: Characterization of Particles. <i>Drying Technology</i> , 2013, 31, 1245-1254.	1.7	78
10	Influence of the degree of inulin polymerization on the ultrasound-assisted encapsulation of annatto seed oil. <i>Carbohydrate Polymers</i> , 2015, 133, 578-586.	5.1	73
11	Development of whey protein isolate bio-nanocomposites: Effect of montmorillonite and citric acid on structural, thermal, morphological and mechanical properties. <i>Food Hydrocolloids</i> , 2015, 48, 179-188.	5.6	73
12	Physical and Thermal Properties of Oregano (<i>Oreganum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Td (vulgare</i> 1-10.	1.5	73
13	Whey-grape juice drink processed by supercritical carbon dioxide technology: Physicochemical characteristics, bioactive compounds and volatile profile. <i>Food Chemistry</i> , 2018, 239, 697-703.	4.2	69
14	Ultrasound stabilization of raw milk: Microbial and enzymatic inactivation, physicochemical properties and kinetic stability. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105185.	3.8	64
15	Effect of whey protein isolate films incorporated with montmorillonite and citric acid on the preservation of fresh-cut apples. <i>Food Research International</i> , 2018, 107, 306-313.	2.9	63
16	Supercritical carbon dioxide technology: A promising technique for the non-thermal processing of freshly fruit and vegetable juices. <i>Trends in Food Science and Technology</i> , 2020, 97, 381-390.	7.8	62
17	Ultrasound-assisted encapsulation of annatto seed oil: Retention and release of a bioactive compound with functional activities. <i>Food Research International</i> , 2015, 78, 159-168.	2.9	61
18	Effects of high-intensity ultrasound process parameters on the phenolic compounds recovery from araticum peel. <i>Ultrasonics Sonochemistry</i> , 2019, 50, 82-95.	3.8	61

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19	Manufacturing a prebiotic whey beverage exploring the influence of degree of inulin polymerization. <i>Food Hydrocolloids</i> , 2018, 77, 787-795.	5.6	59
20	Whey protein isolate biodegradable films: Influence of the citric acid and montmorillonite clay nanoparticles on the physical properties. <i>Food Hydrocolloids</i> , 2015, 43, 252-258.	5.6	57
21	Natural blue food colorants: Consumer acceptance, current alternatives, trends, challenges, and future strategies. <i>Trends in Food Science and Technology</i> , 2021, 112, 163-173.	7.8	57
22	Proposing Novel Encapsulating Matrices for Spray-Dried Ginger Essential Oil from the Whey Protein Isolate-Inulin/Maltodextrin Blends. <i>Food and Bioprocess Technology</i> , 2017, 10, 115-130.	2.6	55
23	Xylooligosaccharides chemical stability after high-intensity ultrasound processing of prebiotic orange juice. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104942.	3.8	51
24	Non-thermal emerging technologies and their effects on the functional properties of dairy products. <i>Current Opinion in Food Science</i> , 2018, 22, 62-66.	4.1	48
25	Whey-grape juice drink processed by supercritical carbon dioxide technology: Physical properties and sensory acceptance. <i>LWT - Food Science and Technology</i> , 2018, 92, 80-86.	2.5	47
26	Biopolymer-prebiotic carbohydrate blends and their effects on the retention of bioactive compounds and maintenance of antioxidant activity. <i>Carbohydrate Polymers</i> , 2016, 144, 149-158.	5.1	46
27	Matrix structure selection in the microparticles of essential oil oregano produced by spray dryer. <i>Journal of Microencapsulation</i> , 2013, 30, 717-727.	1.2	44
28	Ultrasound-assisted formation of emulsions stabilized by biopolymers. <i>Current Opinion in Food Science</i> , 2015, 5, 50-59.	4.1	44
29	Replacing modified starch by inulin as prebiotic encapsulant matrix of lipophilic bioactive compounds. <i>Food Research International</i> , 2016, 85, 26-35.	2.9	44
30	Microencapsulation of Swiss cheese bioaroma by spray-drying: Process optimization and characterization of particles. <i>Powder Technology</i> , 2015, 274, 296-304.	2.1	42
31	Microencapsulation of lipophilic bioactive compounds using prebiotic carbohydrates: Effect of the degree of inulin polymerization. <i>Carbohydrate Polymers</i> , 2016, 152, 775-783.	5.1	40
32	High-intensity ultrasound-assisted recovery of anthocyanins from jaboticaba by-products using green solvents: Effects of ultrasound intensity and solvent composition on the extraction of phenolic compounds. <i>Food Research International</i> , 2021, 140, 110048.	2.9	40
33	Obtaining a novel mucilage from mutamba seeds exploring different high-intensity ultrasound process conditions. <i>Ultrasonics Sonochemistry</i> , 2019, 55, 332-340.	3.8	39
34	Innovative technologies for manufacturing plant-based non-dairy alternative milk and their impact on nutritional, sensory and safety aspects. <i>Future Foods</i> , 2022, 5, 100098.	2.4	39
35	Water adsorption in rosemary essential oil microparticles: Kinetics, thermodynamics and storage conditions. <i>Journal of Food Engineering</i> , 2014, 140, 39-45.	2.7	36
36	Non-thermal microbial inactivation by using supercritical carbon dioxide: Synergic effect of process parameters. <i>Journal of Supercritical Fluids</i> , 2018, 139, 97-104.	1.6	35

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37	Encapsulation of Food Compounds Using Supercritical Technologies: Applications of Supercritical Carbon Dioxide as an Antisolvent. <i>Food and Public Health</i> , 2014, 4, 247-258.	2.0	35
38	Effects of supercritical carbon dioxide and thermal treatment on the inulin chemical stability and functional properties of prebiotic-enriched apple juice. <i>Food Research International</i> , 2019, 125, 108561.	2.9	34
39	Physicochemical, morphological, thermal and pasting properties of a novel native starch obtained from annatto seeds. <i>Food Hydrocolloids</i> , 2019, 89, 321-329.	5.6	34
40	Mutamba seed mucilage as a novel emulsifier: Stabilization mechanisms, kinetic stability and volatile compounds retention. <i>Food Hydrocolloids</i> , 2019, 97, 105190.	5.6	33
41	High-intensity ultrasound energy density: How different modes of application influence the quality parameters of a dairy beverage. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104928.	3.8	33
42	High-intensity ultrasound-assisted formation of cellulose nanofiber scaffold with low and high lignin content and their cytocompatibility with gingival fibroblast cells. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 104759.	3.8	32
43	Obtaining functional powder tea from Brazilian ginseng roots: Effects of freeze and spray drying processes on chemical and nutritional quality, morphological and redispersion properties. <i>Food Research International</i> , 2019, 116, 932-941.	2.9	30
44	Anthocyanins Recovered from Agri-Food By-Products Using Innovative Processes: Trends, Challenges, and Perspectives for Their Application in Food Systems. <i>Molecules</i> , 2021, 26, 2632.	1.7	30
45	Clove essential oil emulsion-filled cellulose nanofiber hydrogel produced by high-intensity ultrasound technology for tissue engineering applications. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 104845.	3.8	29
46	How does the degree of inulin polymerization affect the bioaccessibility of bioactive compounds from soursop whey beverage during in vitro gastrointestinal digestion?. <i>Food Hydrocolloids</i> , 2020, 101, 105511.	5.6	28
47	High-intensity ultrasound-assisted recovery of cinnamyl alcohol glycosides from <i>Rhodiola rosea</i> roots: Effect of probe diameter on the ultrasound energy performance for the extraction of bioactive compounds. <i>Food and Bioproducts Processing</i> , 2020, 122, 245-253.	1.8	27
48	Inulin/fructooligosaccharides/pectin-based structured systems: Promising encapsulating matrices of polyphenols recovered from jaboticaba peel. <i>Food Hydrocolloids</i> , 2021, 111, 106387.	5.6	25
49	Biorefinery of turmeric (<i>Curcuma longa</i> L.) using non-thermal and clean emerging technologies: an update on the curcumin recovery step. <i>RSC Advances</i> , 2020, 10, 112-121.	1.7	24
50	Obtaining annatto seed oil miniemulsions by ultrasonication using aqueous extract from Brazilian ginseng roots as a biosurfactant. <i>Journal of Food Engineering</i> , 2016, 168, 68-78.	2.7	23
51	Technological characterization of biomass obtained from the turmeric and annatto processing by using green technologies. <i>Journal of Cleaner Production</i> , 2018, 189, 231-239.	4.6	22
52	Coupling of high-intensity ultrasound and mechanical stirring for producing food emulsions at low-energy densities. <i>Ultrasonics Sonochemistry</i> , 2018, 47, 114-121.	3.8	22
53	Sonoprocessing of freshly squeezed orange juice: Ascorbic acid content, pectin methylesterase activity, rheological properties and cloud stability. <i>Food Control</i> , 2022, 131, 108391.	2.8	22
54	Advances and innovations associated with the use of acoustic energy in food processing: An updated review. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102863.	2.7	22

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55	Trends and Challenges in the Industrialization of Natural Colorants. <i>Food and Public Health</i> , 2019, 9, 33-44.	2.0	21
56	Inulin thermal stability in prebiotic carbohydrate-enriched araticum whey beverage. <i>LWT - Food Science and Technology</i> , 2020, 128, 109418.	2.5	20
57	Physical and Thermal Stability of Spray-Dried Swiss Cheese Bioaroma Powder. <i>Drying Technology</i> , 2015, 33, 346-354.	1.7	19
58	Non-thermal processing of inulin-enriched soursop whey beverage using supercritical carbon dioxide technology. <i>Journal of Supercritical Fluids</i> , 2019, 154, 104635.	1.6	19
59	Microencapsulated ginger oil properties: Influence of operating parameters. <i>Drying Technology</i> , 2017, 35, 1098-1107.	1.7	18
60	Specific Energy: A New Approach to Ultrasound-assisted Extraction of Natural Colorants. <i>Food and Public Health</i> , 2019, 9, 45-52.	2.0	18
61	Low-frequency and high-power ultrasound-assisted production of natural blue colorant from the milk and unripe <i>Genipa americana</i> L. <i>Ultrasonics Sonochemistry</i> , 2020, 66, 105068.	3.8	17
62	Survival variability of 12 strains of <i>Bacillus cereus</i> yielded to spray drying of whole milk. <i>International Journal of Food Microbiology</i> , 2018, 286, 80-89.	2.1	16
63	Mechanism, kinetics, and physicochemical properties of ultrasound-produced emulsions stabilized by lentil protein: a non-dairy alternative in food systems. <i>European Food Research and Technology</i> , 2022, 248, 185-196.	1.6	16
64	Ultrasound-assisted production of emulsion-filled pectin hydrogels to encapsulate vitamin complex: Impact of the addition of xylooligosaccharides, ascorbic acid and supercritical CO ₂ drying. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 76, 102907.	2.7	15
65	Low-Frequency Ultrasound Coupled with High-Pressure Technologies: Impact of Hybridized Techniques on the Recovery of Phytochemical Compounds. <i>Molecules</i> , 2021, 26, 5117.	1.7	14
66	Supercritical CO ₂ Processing of a Functional Beverage Containing Apple Juice and Aqueous Extract of <i>Pfaffia glomerata</i> Roots: Fructooligosaccharides Chemical Stability after Non-Thermal and Thermal Treatments. <i>Molecules</i> , 2020, 25, 3911.	1.7	13
67	Milk colloidal system as a reaction medium and carrier for the natural blue colorant obtained from the cross-linking between genipin and milk proteins. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 61, 102333.	2.7	13
68	Impact of Thermosonication Processing on Food Quality and Safety: a Review. <i>Food and Bioprocess Technology</i> , 2022, 15, 1700-1728.	2.6	12
69	A techno-economic evaluation for the genipin recovery from <i>Genipa americana</i> L. employing non-thermal and thermal high-intensity ultrasound treatments. <i>Separation and Purification Technology</i> , 2021, 258, 117978.	3.9	11
70	Thermosonication Process Design for Recovering Bioactive Compounds from Fennel: A Comparative Study with Conventional Extraction Techniques. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 12104.	1.3	11
71	Spray Drying of Green Corn Pulp. <i>Drying Technology</i> , 2014, 32, 861-868.	1.7	10
72	Xylooligosaccharides as an innovative carrier matrix of spray-dried natural blue colorant. <i>Food Hydrocolloids</i> , 2021, 121, 107017.	5.6	10

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73	Study of the reaction between genipin and amino acids, dairy proteins, and milk to form a blue colorant ingredient. <i>Food Research International</i> , 2022, 157, 111240.	2.9	10
74	Thermodynamic properties, kinetics and adsorption mechanisms of Swiss cheese bioaroma powder. <i>Powder Technology</i> , 2015, 272, 181-188.	2.1	9
75	Impact of thermosonication pretreatment on the production of plant protein-based natural blue colorants. <i>Journal of Food Engineering</i> , 2021, 299, 110512.	2.7	9
76	Recovering phenolic compounds from <i>Eugenia calycina</i> Cambess employing high-intensity ultrasound treatments: A comparison among its leaves, fruit pulp, and seed as promising sources of bioactive compounds. <i>Separation and Purification Technology</i> , 2021, 272, 118920.	3.9	9
77	Impact of thermosonication processing on the phytochemicals, fatty acid composition and volatile organic compounds of almond-based beverage. <i>LWT - Food Science and Technology</i> , 2022, 154, 112579.	2.5	9
78	Influence of the addition of microencapsulated Swiss cheese bioaroma on the technical and sensory qualities of cheese bread. <i>International Journal of Dairy Technology</i> , 2017, 70, 372-379.	1.3	8
79	Fructans with different degrees of polymerization and their performance as carrier matrices of spray dried blue colorant. <i>Carbohydrate Polymers</i> , 2021, 270, 118374.	5.1	8
80	Xylooligosaccharides and their chemical stability under high-pressure processing combined with heat treatment. <i>Food Hydrocolloids</i> , 2022, 124, 107167.	5.6	8
81	Effects of ultrasonication on the characteristics of emulsions and microparticles containing Indian clove essential oil. <i>Drying Technology</i> , 2019, 37, 1162-1172.	1.7	7
82	Effect of carrier agents on the physical and thermal stability of freeze-dried passion fruit (<i>Passiflora edulis</i> f. <i>flavicarpa</i>) pulp. <i>Drying Technology</i> , 2016, 34, 713-722.	1.7	6
83	Optical and structural properties of biodegradable whey protein isolate nanocomposite films for active packaging. <i>International Journal of Food Properties</i> , 0, , 1-10.	1.3	6
84	Manufacturing natural blue colorant from genipin-crosslinked milk proteins: Does the heat treatment applied to raw milk influence the production of blue compounds?. <i>Future Foods</i> , 2021, 4, 100059.	2.4	6
85	Ultrasound emulsification energy strategies impact the encapsulation efficiency of essential oils in colloidal systems. <i>Journal of Molecular Liquids</i> , 2022, 358, 119179.	2.3	6
86	Nanoencapsulation of flavors and aromas by emerging technologies. , 2016, , 89-126.		5
87	Low-frequency ultrasound-assisted esterification of <i>Bixa orellana</i> L. seed starch with octenyl succinic anhydride. <i>International Journal of Biological Macromolecules</i> , 2022, 207, 1-8.	3.6	5
88	Análise de Modos e Efeitos de Falha na avaliação dos impactos ambientais provenientes do abate animal. <i>Engenharia Sanitaria E Ambiental</i> , 2014, 19, 79-86.	0.1	4
89	Recent Developments in Particle Formation with Supercritical Fluid Extraction of Emulsions Process for Encapsulation. <i>SpringerBriefs in Applied Sciences and Technology</i> , 2019, , 51-64.	0.2	4
90	Encapsulation of Bioactive Compounds Using Ultrasonic Technology. , 2017, , 323-350.		3

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91	Green Processes in Foodomics: Biorefineries in the Food Industry. , 2021, , 808-824.		3
92	Understanding the Influence of Encapsulating Matrix on the Physical and Thermal Properties of Oregano Essential Oil Powder. International Journal of Horticulture & Agriculture, 2017, 2, 1-8.	0.1	2
93	Whey Beverage Emulsified System as Carrying Matrix of Fennel Seed Extract Obtained by Supercritical CO2 Extraction: Impact of Thermosonication Processing and Addition of Prebiotic Fibers. Foods, 2022, 11, 1332.	1.9	2
94	Process Engineering Applying Supercritical Technology for Obtaining Functional and Therapeutic Products. , 2018, , 327-358.		1
95	Supercritical Antisolvent Precipitation Process. SpringerBriefs in Applied Sciences and Technology, 2019, , .	0.2	1
96	Economical Effects of Supercritical Antisolvent Precipitation Process Conditions. SpringerBriefs in Applied Sciences and Technology, 2019, , 75-82.	0.2	1
97	Precipitation of Particles Using Combined High Turbulence Extraction Assisted by Ultrasound and Supercritical Antisolvent Fractionation. SpringerBriefs in Applied Sciences and Technology, 2019, , 35-49.	0.2	0
98	Effect of Process Conditions on the Morphological Characteristics of Particles Obtained by Supercritical Antisolvent Precipitation. SpringerBriefs in Applied Sciences and Technology, 2019, , 17-33.	0.2	0
99	Supercritical Fluid Extraction of Emulsion Obtained by Ultrasound Emulsification Assisted by Nitrogen Hydrostatic Pressure Using Novel Biosurfactant. SpringerBriefs in Applied Sciences and Technology, 2019, , 65-74.	0.2	0