Rafael Augustus de Oliveira

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6210201/publications.pdf

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40	808	623734	501196
papers	citations	14 h-index	28 g-index

41	41	41	1043
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Extraction and characterization of arrowroot (Maranta arundinaceae L.) starch and its application in edible films. Carbohydrate Polymers, 2018, 186, 64-72.	10.2	116
2	Influence of different combinations of wall materials on the microencapsulation of jussara pulp (Euterpe edulis) by spray drying. Food Chemistry, 2016, 212, 1-9.	8.2	84
3	Bioactive films of arrowroot starch and blackberry pulp: Physical, mechanical and barrier properties and stability to pH and sterilization. Food Chemistry, 2019, 275, 417-425.	8.2	80
4	Methods of Incorporating Plant-Derived Bioactive Compounds into Films Made with Agro-Based Polymers for Application as Food Packaging: A Brief Review. Polymers, 2020, 12, 2518.	4.5	66
5	Influence of Process Conditions on the Physicochemical Properties of Pequi Powder Produced by Spray Drying. Drying Technology, 2013, 31, 825-836.	3.1	65
6	Effects of high pressure processing on cocoyam, Peruvian carrot, and sweet potato: Changes in microstructure, physical characteristics, starch, and drying rate. Innovative Food Science and Emerging Technologies, 2015, 31, 45-53.	5.6	45
7	Effect of incorporation of blackberry particles on the physicochemical properties of edible films of arrowroot starch. Drying Technology, 2019, 37, 448-457.	3.1	33
8	Spray drying of babassu coconut milk using different carrier agents. Drying Technology, 2017, 35, 76-87.	3.1	29
9	Active Edible Films Based on Arrowroot Starch with Microparticles of Blackberry Pulp Obtained by Freeze-Drying for Food Packaging. Polymers, 2019, 11, 1382.	4.5	27
10	Incorporation of spray dried and freeze dried blackberry particles in edible films: Morphology, stability to pH, sterilization and biodegradation. Food Packaging and Shelf Life, 2019, 20, 100313.	7.5	27
11	Microencapsulation of pequi pulp by spray drying: use of modified starches as encapsulating agent. Engenharia Agricola, 2014, 34, 980-991.	0.7	24
12	DeterminaÃ§Ã£o da difusividade efetiva de raiz de chicÃ³ria. Engenharia Agricola, 2006, 26, 181-189.	0.7	20
13	Microencapsulation of babassu coconut milk. Food Science and Technology, 2013, 33, 737-744.	1.7	19
14	Bioactive Edible Films Based on Arrowroot Starch Incorporated with Cranberry Powder: Microstructure, Thermal Properties, Ascorbic Acid Content and Sensory Analysis. Polymers, 2019, 11, 1650.	4.5	19
15	Drying Operational Parameters Influence on Chicory Roots Drying and Inulin Extraction. Food and Bioproducts Processing, 2007, 85, 184-192.	3.6	14
16	Influence of spray drying on bioactive compounds of blackberry pulp microencapsulated with arrowroot starch and gum arabic mixture. Journal of Microencapsulation, 2020, 37, 65-76.	2.8	14
17	UtilizaÃ§Ã£o de energia elÃ©trica em diferentes sistemas de aquecimento para leitÃµes desmamados. Engenharia Agricola, 2010, 30, 1003-1011.	0.7	13
18	Microencapsulation of blackberry pulp with arrowroot starch and gum arabic mixture by spray drying. Journal of Microencapsulation, 2018, 35, 482-493.	2.8	13

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19	Edible Films and Coatings Formulated with Arrowroot Starch as a Non-Conventional Starch Source for Plums Packaging. Polysaccharides, 2021, 2, 373-386.	4.8	13
20	Effective Diffusivity Determination Considering Shrinkage by Means of Explicit Finite Difference Method. Drying Technology, 2007, 25, 1313-1319.	3.1	12
21	OtimizaÃ§Ã£o da prensagem de grÃ£os de girassol e sua caracterizaÃ§Ã£o. Revista Brasileira De Engenharia Agricola E Ambiental, 2009, 13, 63-67.	1.1	12
22	Development and Characterization of Arrowroot Starch Films Incorporated with Grape Pomace Extract. Polysaccharides, 2022, 3, 250-263.	4.8	12
23	Effect of ultraviolet-C radiation on â€œKumagaiâ€•guavas infested by Ceratitis capitata (Dipteraâ€”Tephritidae) and on physical parameters of postharvest. Scientia Horticulturae, 2014, 165, 295-302.	3.6	8
24	Thermodynamic Properties of Water Desorption of Papaya. Journal of Food Processing and Preservation, 2015, 39, 2412-2420.	2.0	7
25	Modelagem matemÃ¡tica da secagem convectiva com radiaÃ§Ã£o infravermelha de grÃ£os de Moringa oleifera. Revista Brasileira De Engenharia Agricola E Ambiental, 2015, 19, 686-692.	1.1	7
26	Nocturnal thermal comfort in facilities for growing swines. Engenharia Agricola, 2012, 32, 1034-1040.	0.7	5
27	Influence of process conditions on the physicochemical properties of jussara pulp (Euterpe edulis) powder produced by spray drying. Brazilian Journal of Food Technology, 2017, 21, .	0.8	4
28	CaracterizaciÃ³n de subproductos agroindustriales: naranja y maracuyÃ¡. IngenierÃa Y RegiÃ³n, 0, 20, 59-66.	0.0	3
29	TransferÃªncia de massa e secagem em leitos vibrofluidizados: uma revisÃ£o. Engenharia Agricola, 2006, 26, 840-855.	0.7	2
30	HTST Pre-Drying Influence on Vacuum Drying Kinetics and Carrot Slices Quality Parameters Evaluation. Journal of Food Processing and Preservation, 2015, 39, 1636-1646.	2.0	2
31	Mathematical modeling of the drying of orange bagasse associating the convective method and infrared radiation. Revista Brasileira De Engenharia Agricola E Ambiental, 2015, 19, 1178-1184.	1.1	2
32	OTIMIZAÃ‡ÃƒO DE EXTRAÃ‡ÃƒO DE INULINA DE RAÃZES DE CHICÃ“RIA. Revista Brasileira De Produtos Agroindustriais, 2004, 6, 131-140.	0.0	2
33	Adaptation of "Niagara Rosada" grape must to winemaking by partial cluster dehydration. Engenharia Agricola, 2014, 34, 86-92.	0.7	1
34	Evaluation of Chicory Roots Submitted to <scp>HTST</scp> Drying Process and Its Optimization. Journal of Food Process Engineering, 2015, 38, 57-66.	2.9	1
35	Infrared radiation drying of Moringa oleifera grains for use in water treatment. Revista Brasileira De Engenharia Agricola E Ambiental, 2019, 23, 768-775.	1.1	1
36	Indirect determination of moisture using biospeckle technique. Revista Ciencia Agronomica, 2020, 51, .	0.3	1

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37	AerodinÃ¢mica de leitos vibrofluidizados: uma revisÃ£o. Engenharia Agricola, 2006, 26, 856-869.	0.7	0
38	MudanÃ§as fÃsico-quÃmicas de uvas â€œNiÃ¡gara Rosadaâ€•apÃ³s secagem parcial. Revista Brasileira De Energias RenovÃ¡veis, 2013, 1, .	0.1	0
39	Effect of incorporation of blackberry particles obtained by freeze drying on physicochemical properties of edible films. , 0, , .		0
40	Blackberry pulp microencapsulation with arrowroot starch and gum arabic mixture by spray drying and freeze drying. , 0, , .		0