Rafael Augustus de Oliveira

List of Publications by Year
in descending order

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Version: 2024-02-01

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	Development and Characterization of Arrowroot Starch Films Incorporated with Grape Pomace Extract. Polysaccharides, 2022, 3, 250-263.	4.8	12
2	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
3	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
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	Indirect determination of moisture using biospeckle technique. Revista Ciencia Agronomica, 2020, 51, .	0.3	1
6	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
7	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
8	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
9	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
10	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
11	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
12	Extraction and characterization of arrowroot (Maranta arundinaceae L.) starch and its application in edible films. Carbohydrate Polymers, 2018, 186, 64-72.	10.2	116
13	Microencapsulation of blackberry pulp with arrowroot starch and gum arabic mixture by spray drying. Journal of Microencapsulation, 2018, 35, 482-493.	2.8	13
14	Spray drying of babassu coconut milk using different carrier agents. Drying Technology, 2017, 35, 76-87.	3.1	29
15	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
16	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
17	Thermodynamic Properties of Water Desorption of Papaya. Journal of Food Processing and Preservation, 2015, 39, 2412-2420.	2.0	7
18	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

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19	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
20	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
21	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
22	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
23	Microencapsulation of pequi pulp by spray drying: use of modified starches as encapsulating agent. Engenharia Agricola, 2014, 34, 980-991.	0.7	24
24	Adaptation of "Niagara Rosada" grape must to winemaking by partial cluster dehydration. Engenharia Agricola, 2014, 34, 86-92.	0.7	1
25	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
26	Influence of Process Conditions on the Physicochemical Properties of Pequi Powder Produced by Spray Drying. Drying Technology, 2013, 31, 825-836.	3.1	65
27	Microencapsulation of babassu coconut milk. Food Science and Technology, 2013, 33, 737-744.	1.7	19
28	MudanÃ§as fÃsico-quÃmicas de uvas â€œNiÃ¡gara Rosadaâ€•apÃ³s secagem parcial. Revista Brasileira De Energias RenovÃ¡veis, 2013, 1, .	0.1	0
29	Nocturnal thermal comfort in facilities for growing swines. Engenharia Agricola, 2012, 32, 1034-1040.	0.7	5
30	UtilizaÃ§Ã£o de energia elÃ©trica em diferentes sistemas de aquecimento para leitÃµes desmamados. Engenharia Agricola, 2010, 30, 1003-1011.	0.7	13
31	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
32	Effective Diffusivity Determination Considering Shrinkage by Means of Explicit Finite Difference Method. Drying Technology, 2007, 25, 1313-1319.	3.1	12
33	Drying Operational Parameters Influence on Chicory Roots Drying and Inulin Extraction. Food and Bioproducts Processing, 2007, 85, 184-192.	3.6	14
34	TransferÃªncia de massa e secagem em leitos vibrofluidizados: uma revisÃ£o. Engenharia Agricola, 2006, 26, 840-855.	0.7	2
35	AerodinÃ¢mica de leitos vibrofluidizados: uma revisÃ£o. Engenharia Agricola, 2006, 26, 856-869.	0.7	0
36	DeterminaÃ§Ã£o da difusividade efetiva de raiz de chicÃ³ria. Engenharia Agricola, 2006, 26, 181-189.	0.7	20

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37	OTIMIZAÃ‡ÃƒO DE EXTRAÃ‡ÃƒO DE INULINA DE RAÃZES DE CHICÃ“RIA. Revista Brasileira De Produtos Agroindustriais, 2004, 6, 131-140.	0.0	2
38	CaracterizaciÃ³n de subproductos agroindustriales: naranja y maracuyÃ¡. IngenierÃa Y RegiÃ³n, 0, 20, 59-66.	0.0	3
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