Ana Silvia Prata

List of Publications by Year
in descending order

48 papers	863 citations	516681 16 h-index	501174 28 g-index
48 all docs	48 docs citations	48 times ranked	1192 citing authors

#	Article	IF	Citations
1	Encapsulated thyme (Thymus vulgaris) essential oil used as a natural preservative in bakery product. Food Research International, 2017, 96, 154-160.	6.2	108
2	Release properties of chemical and enzymatic crosslinked gelatin-gum Arabic microparticles containing a fluorescent probe plus vetiver essential oil. Colloids and Surfaces B: Biointerfaces, 2008, 67, 171-178.	5.0	92
3	Production of microparticles with gelatin and chitosan. Carbohydrate Polymers, 2015, 116, 292-299.	10.2	73
4	Chitosan coated nanostructured lipid carriers (NLCs) for loading Vitamin D: A physical stability study. International Journal of Biological Macromolecules, 2018, 119, 902-912.	7.5	61
5	Complexation of chitosan with gum Arabic, sodium alginate and Î¹-carrageenan: Effects of pH, polymer ratio and salt concentration. Carbohydrate Polymers, 2019, 223, 115120.	10.2	42
6	Obtaining functional powder tea from Brazilian ginseng roots: Effects of freeze and spray drying processes on chemical and nutritional quality, morphological and redispersion properties. Food Research International, 2019, 116, 932-941.	6.2	30
7	Impact of vacuum spray drying on encapsulation of fish oil: Oxidative stability and encapsulation efficiency. Food Research International, 2021, 143, 110283.	6.2	30
8	Influence of the Oil Phase on the Microencapsulation by Complex Coacervation. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1063-1072.	1.9	29
9	Development of a control system to anticipate agglomeration in fluidised bed coating. Powder Technology, 2012, 224, 168-174.	4.2	28
10	Improved activity of thyme essential oil (Thymus vulgaris) against Aedes aegypti larvae using a biodegradable controlled release system. Industrial Crops and Products, 2019, 136, 110-120.	5.2	28
11	Comparison of microparticles produced with combinations of gelatin, chitosan and gum Arabic. Carbohydrate Polymers, 2018, 196, 427-432.	10.2	25
12	Enzyme immobilization: what have we learned in the past five years?. Biofuels, Bioproducts and Biorefining, 2022, 16, 587-608.	3.7	25
13	Encapsulation and release of a fluorescent probe, khusimyl dansylate, obtained from vetiver oil by complex coacervation. Flavour and Fragrance Journal, 2008, 23, 7-15.	2.6	24
14	Assessing the Vacuum Spray Drying Effects on the Properties of Orange Essential Oil Microparticles. Food and Bioprocess Technology, 2019, 12, 1917-1927.	4.7	22
15	Coating approach for a Phase Change Material (PCM). Powder Technology, 2019, 341, 147-156.	4.2	20
16	Controlled Release of Protein from Hydrocolloid Gel Microbeads Before and After Drying. Current Drug Delivery, 2004, 1, 265-273.	1.6	20
17	Drying of Maltodextrin solution in a vacuum spray dryer. Chemical Engineering Research and Design, 2019, 146, 78-86.	5.6	17
18	Performance of oil-in-water emulsions stabilized by different types of surface-active components. Colloids and Surfaces B: Biointerfaces, 2020, 190, 110939.	5.0	16

#	Article	IF	Citations
19	Prospection of the use of encapsulation in food packaging. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2309-2334.	11.7	15
20	Alginate and whey protein based-multilayered particles: production, characterisation and resistance to pH, ionic strength and artificial gastric/intestinal fluid. Journal of Microencapsulation, 2017, 34, 151-161.	2.8	14
21	An investigation of operational parameters of jet cutting method on the size of Caâ€alginate beads. Journal of Food Process Engineering, 2017, 40, e12591.	2.9	14
22	Composition and physicochemical properties of two protein fractions of bovine blood serum. Food Science and Technology, 2008, 28, 964-972.	1.7	11
23	Improving the performance of transglutaminase-crosslinked microparticles for enteric delivery. Food Research International, 2016, 88, 153-158.	6.2	10
24	Xylooligosaccharides as an innovative carrier matrix of spray-dried natural blue colorant. Food Hydrocolloids, 2021, 121, 107017.	10.7	10
25	Wall Material Selection for Encapsulation by Spray Drying. Journal of Colloid Science and Biotechnology, 2013, 2, 86-92.	0.2	10
26	Physical aspects of orange essential oil-contaning particles after vacuum spray drying processing. Food Chemistry: X, 2021, 12, 100142.	4.3	10
27	Immobilization Techniques on Bioprocesses: Current Applications Regarding Enzymes, Microorganisms, and Essential Oils. Food and Bioprocess Technology, 2022, 15, 1449-1476.	4.7	10
28	Fructans with different degrees of polymerization and their performance as carrier matrices of spray dried blue colorant. Carbohydrate Polymers, 2021, 270, 118374.	10.2	8
29	Analysis of the effect of sugars and organic acids on the ice melting behavior of pitanga and araza pulp by differential scanning calorimetry (DSC). Thermochimica Acta, 2021, 700, 178934.	2.7	7
30	Investigation of Phase Change Material Encapsulation by Complex Coacervation. Journal of Colloid Science and Biotechnology, 2013, 2, 78-85.	0.2	7
31	The porosity of carbohydrate-based spray-dried microparticles containing limonene stabilized by pea protein: Correlation between porosity and oxidative stability. Current Research in Food Science, 2022, 5, 878-885.	5.8	7
32	Assessment of differences between products obtained in conventional and vacuum spray dryer. Food Science and Technology, 2016, 36, 724-729.	1.7	5
33	Antimicrobial Activity of Cashew Gumâ€“Gelatin Coacervates as a Food Ingredient. ACS Agricultural Science and Technology, 2021, 1, 597-605.	2.3	5
34	Fluid dynamics performance of phase change material particles in a Wurster spoutâ€“fluid bed. Particuology, 2019, 42, 163-175.	3.6	4
35	Development and application of a liquid chromatography-mass spectrometry method for the determination of sugars and organics acids in araza, ceriguela, guava, mango and pitanga. Brazilian Journal of Food Technology, 0, 24, .	0.8	4
36	Barrier properties of spray-dried emulsions containing flavorings or unsaturated triglycerides. LWT - Food Science and Technology, 2021, 142, 111040.	5.2	3

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37	Biodegradable thermoactive packaging using phase change material particles on cellulosic materials. Cellulose, 2021, 28, 6427.	4.9	3
38	A Special Issue on Applications of Microencapsulation. Journal of Colloid Science and Biotechnology, 2013, 2, 77-77.	0.2	3
39	Flavoring properties that affect the retention of volatile components during encapsulation process. Food Chemistry: X, 2022, 13, 100230.	4.3	3
40	Carnauba Wax Particles: Investigation of Dripping and Coldâ€Extrusion Processes. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 847-859.	1.9	2
41	Effect of molar weight of gelatin in the coating of alginate microparticles. Polimeros, 2021, 31, .	0.7	2
42	ObtenÃ§Ã£o e caracterizaÃ§Ã£o quÃmica e nutricional in vitro das proteÃnas do soro de sangue bovino. Food Science and Technology, 2005, 25, 327-332.	1.7	2
43	Potential for the processing of Brazilian fruits - A review of approaches based on the state diagram. LWT - Food Science and Technology, 2022, 156, 113013.	5.2	2
44	Spherification of Hydrocolloids by Jet Cutter. Journal of Culinary Science and Technology, 0, , 1-14.	1.4	2
45	Warburgâ€™s method as a simple tool for measuring oxygen uptake in spray-dried emulsions. Food Structure, 2020, 25, 100143.	4.5	0
46	Biodegradable starch particles for controlled release applications: Swelling and leaching mechanisms. Journal of Applied Polymer Science, 2020, 137, 49007.	2.6	0
47	ENCAPSULAÃ‡ÃƒO DE Ã“LEO ESSENCIAL DE TOMILHO PARA AUMENTO DA ATIVIDADE ANTIMICROBIANA. , 0, , .		0
48	Designing polymeric interactions towards smart particles. Current Opinion in Food Science, 2022, 46, 100867.	8.0	0