# Ana Silvia Prata

List of Publications by Year
in descending order



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|---|---|---|---|
| 48 papers | 863 citations | 516710 16 h-index | 501196 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 îº-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 |

| # | Article | IF | Citations |
|---|---|---|---|
| 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 |