## **Caroline Borges**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6447346/publications.pdf

Version: 2024-02-01

		1683934	1872570	
8	249	5	6	
papers	citations	h-index	g-index	
8	8	8	323	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	CITATIONS
1	Encapsulation of olive leaf extract (Olea europaea L.) in gelatin/tragacanth gum by complex coacervation for application in sheep meat hamburger. Food Control, 2022, 131, 108426.	2.8	21
2	<i>Pinhão</i> coat extract encapsulated in starch ultrafine fibers: Thermal, antioxidant, and antimicrobial properties and <i>in vitro</i> biological digestion. Journal of Food Science, 2021, 86, 2886-2897.	1.5	8
3	Antimicrobial potential of a bioactive coating based on chitosan incorporated with clove essential oil in hamburger-like meat product. Research, Society and Development, 2021, 10, e73101119373.	0.0	2
4	Electrospun Starch Fibers Loaded with Pinh $\tilde{A}$ £o (Araucaria angustifolia) Coat Extract Rich in Phenolic Compounds. Food Biophysics, 2020, 15, 355-367.	1.4	24
5	Aerogels from Native and Anionic Corn Starches Loaded with Pinhão ( Araucaria angustifolia ) Coat Extract: Anti‶umor Activity in C6 Rat Glioma Cells and In Vitro Digestibility. Starch/Staerke, 2020, 72, 1900280.	1.1	6
6	Storage stability of minimally processed pinh $\tilde{A}$ by using edible coatings with antimicrobial characteristics. Semina: Ciencias Agrarias, 2020, 41, 3093-3106.	0.1	1
7	Antimicrobial and antioxidant activity of unencapsulated and encapsulated clove (Syzygium) Tj ETQq1 1 0.7843	14 rgBT /0 4:2	Overlock 10 Tf
8	Conservation of minimally processed pinh $\tilde{A}$ £o using chitosan and gelatin coatings. Brazilian Journal of Food Technology, 0, 25, .	0.8	1