

Augusto Tasch Holkem

List of Publications by Year in descending order

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1203
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#	ARTICLE	IF	CITATIONS
1	Probiotics and plant extracts: a promising synergy and delivery systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9561-9579.	10.3	9
2	Chemopreventive Properties of Extracts Obtained from Blueberry (<i>Vaccinium myrtillus</i> L.) and Jaboticaba (<i>Myrciaria cauliflora</i> Berg.) in Combination with Probiotics. <i>Nutrition and Cancer</i> , 2021, 73, 671-685.	2.0	11
3	Elaboration of mayonnaises containing landrace common bean flour as a partial egg yolk substitute. <i>Ciencia Rural</i> , 2021, 51, .	0.5	1
4	Study of extraction kinetics and characterization of proanthocyanidin-rich extract from Ceylon cinnamon (<i>Cinnamomum zeylanicum</i>). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15429.	2.0	3
5	Sugarcane Juice with Co-encapsulated <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BLC1 and Proanthocyanidin-Rich Cinnamon Extract. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 1179-1192.	3.9	10
6	Potential of solid lipid microparticles covered by the protein-polysaccharide complex for protection of probiotics and proanthocyanidin-rich cinnamon extract. <i>Food Research International</i> , 2020, 136, 109520.	6.2	18
7	Study of anticancer properties of proanthocyanidin-rich cinnamon extract in combination with <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BLC1 and resistance of these free and co-encapsulated materials under in vitro simulated gastrointestinal conditions. <i>Food Research International</i> , 2020, 134, 109274.	6.2	9
8	Evaluation of the viability and the preservation of the functionality of microencapsulated <i>Lactobacillus paracasei</i> BGP1 and <i>Lactobacillus rhamnosus</i> 64 in lipid particles coated by polymer electrostatic interaction. <i>Journal of Functional Foods</i> , 2019, 54, 98-108.	3.4	20
9	Production and characterization of solid lipid microparticles loaded with guaraná (<i>Paullinia cupana</i>) seed extract. <i>Food Research International</i> , 2019, 123, 144-152.	6.2	30
10	Production of spray-dried proanthocyanidin-rich cinnamon (<i>Cinnamomum zeylanicum</i>) extract as a potential functional ingredient: Improvement of stability, sensory aspects and technological properties. <i>Food Hydrocolloids</i> , 2018, 79, 343-351.	10.7	39
11	Functional properties and encapsulation of a proanthocyanidin-rich cinnamon extract (<i>Cinnamomum</i>) <i>Food Hydrocolloids</i> , 2018, 77, 297-306.	10.7	100
12	Production of microcapsules containing <i>Bifidobacterium</i> BB-12 by emulsification/internal gelation. <i>LWT - Food Science and Technology</i> , 2017, 76, 216-221.	5.2	56
13	Development and characterization of alginate microcapsules containing <i>Bifidobacterium</i> BB-12 produced by emulsification/internal gelation followed by freeze drying. <i>LWT - Food Science and Technology</i> , 2016, 71, 302-308.	5.2	74
14	Microencapsulated jaboticaba (<i>Myrciaria cauliflora</i>) extract added to fresh sausage as natural dye with antioxidant and antimicrobial activity. <i>Meat Science</i> , 2016, 118, 15-21.	5.5	89
15	Microencapsulation: concepts, mechanisms, methods and some applications in food technology. <i>Ciencia Rural</i> , 2014, 44, 1304-1311.	0.5	126
16	Functional properties and stability of spray-dried pigments from Bordo grape (<i>Vitis labrusca</i>) winemaking pomace. <i>Food Chemistry</i> , 2014, 164, 380-386.	8.2	89
17	Protection of <i>Bifidobacterium lactis</i> and <i>Lactobacillus acidophilus</i> by microencapsulation using spray-chilling. <i>International Dairy Journal</i> , 2012, 26, 127-132.	3.0	122