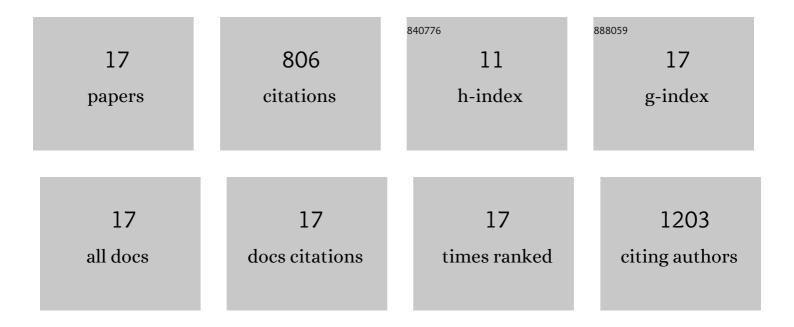
Augusto Tasch Holkem

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Probiotics and plant extracts: a promising synergy and delivery systems. Critical Reviews in Food Science and Nutrition, 2023, 63, 9561-9579.	10.3	9
2	Chemopreventive Properties of Extracts Obtained from Blueberry (<i>Vaccinium myrtillus</i> L.) and Jabuticaba (<i>Myrciaria cauliflora</i> Berg.) in Combination with Probiotics. Nutrition and Cancer, 2021, 73, 671-685.	2.0	11
3	Elaboration of mayonnaises containing landrace common bean flour as a partial egg yolk substitute. Ciencia Rural, 2021, 51, .	0.5	1
4	Study of extraction kinetics and characterization of proanthocyanidinâ€rich extract from Ceylon cinnamon (<i>Cinnamomum zeylanicum</i>). Journal of Food Processing and Preservation, 2021, 45, e15429.	2.0	3
5	Sugarcane Juice with Co-encapsulated Bifidobacterium animalis subsp. lactis BLC1 and Proanthocyanidin-Rich Cinnamon Extract. Probiotics and Antimicrobial Proteins, 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. Food Research International, 2020, 136, 109520.	6.2	18
7	Study of anticancer properties of proanthocyanidin-rich cinnamon extract in combination with Bifidobacterium animalis subsp. lactis BLC1 and resistance of these free and co-encapsulated materials under in vitro simulated gastrointestinal conditions. Food Research International, 2020, 134, 109274.	6.2	9
8	Evaluation of the viability and the preservation of the functionality of microencapsulated Lactobacillus paracasei BGP1 and Lactobacillus rhamnosus 64 in lipid particles coated by polymer electrostatic interaction. Journal of Functional Foods, 2019, 54, 98-108.	3.4	20
9	Production and characterization of solid lipid microparticles loaded with guaranÃ; (Paullinia cupana) seed extract. Food Research International, 2019, 123, 144-152.	6.2	30
10	Production of spray-dried proanthocyanidin-rich cinnamon (Cinnamomum zeylanicum) extract as a potential functional ingredient: Improvement of stability, sensory aspects and technological properties. Food Hydrocolloids, 2018, 79, 343-351.	10.7	39
11	Functional properties and encapsulation of a proanthocyanidin-rich cinnamon extract (Cinnamomum) Tj ETQq1 1 Hydrocolloids, 2018, 77, 297-306.	0.784314 10.7	1 rgBT /Over 100
12	Production of microcapsules containing Bifidobacterium BB-12 by emulsification/internal gelation. LWT - Food Science and Technology, 2017, 76, 216-221.	5.2	56
13	Development and characterization of alginate microcapsules containing Bifidobacterium BB-12 produced by emulsification/internal gelation followed by freeze drying. LWT - Food Science and Technology, 2016, 71, 302-308.	5.2	74
14	Microencapsulated jabuticaba (Myrciaria cauliflora) extract added to fresh sausage as natural dye with antioxidant and antimicrobial activity. Meat Science, 2016, 118, 15-21.	5.5	89
15	Microencapsulation: concepts, mechanisms, methods and some applications in food technology. Ciencia Rural, 2014, 44, 1304-1311.	0.5	126
16	Functional properties and stability of spray-dried pigments from Bordo grape (Vitis labrusca) winemaking pomace. Food Chemistry, 2014, 164, 380-386.	8.2	89
17	Protection of Bifidobacterium lactis and Lactobacillus acidophilus by microencapsulation using spray-chilling. International Dairy Journal, 2012, 26, 127-132.	3.0	122