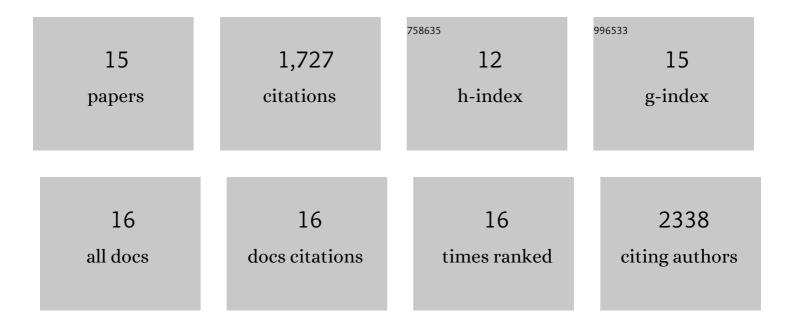
Hélder D Silva

List of Publications by Year in descending order

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| # | Article | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Nanoemulsions for Food Applications: Development and Characterization. Food and Bioprocess Technology, 2012, 5, 854-867. | 2.6 | 483 |
| 2 | Physico-mechanical properties of chitosan films with carvacrol and grape seed extract. Journal of Food Engineering, 2013, 115, 466-474. | 2.7 | 279 |
| 3 | Nanoemulsions of β-carotene using a high-energy emulsification–evaporation technique. Journal of Food Engineering, 2011, 102, 130-135. | 2.7 | 174 |
| 4 | Influence of surfactant and processing conditions in the stability of oil-in-water nanoemulsions. Journal of Food Engineering, 2015, 167, 89-98. | 2.7 | 131 |
| 5 | Biorefinery valorization of autohydrolysis wheat straw hemicellulose to be applied in a polymer-blend film. Carbohydrate Polymers, 2013, 92, 2154-2162. | 5.1 | 109 |
| 6 | Design of Bio-nanosystems for Oral Delivery of Functional Compounds. Food Engineering Reviews, 2014, 6, 1-19. | 3.1 | 99 |
| 7 | Development and Characterization of an Active Chitosan-Based Film Containing Quercetin. Food and Bioprocess Technology, 2015, 8, 2183-2191. | 2.6 | 85 |
| 8 | Unravelling the behaviour of curcumin nanoemulsions during in vitro digestion: effect of the surface charge. Soft Matter, 2013, 9, 3147. | 1.2 | 81 |
| 9 | Evaluating the effect of chitosan layer on bioaccessibility and cellular uptake of curcumin nanoemulsions. Journal of Food Engineering, 2019, 243, 89-100. | 2.7 | 73 |
| 10 | Evaluating the behaviour of curcumin nanoemulsions and multilayer nanoemulsions during dynamic in vitro digestion. Journal of Functional Foods, 2018, 48, 605-613. | 1.6 | 70 |
| 11 | Formation, stability and antioxidant activity of food-grade multilayer emulsions containing resveratrol. Food Hydrocolloids, 2017, 71, 207-215. | 5.6 | 62 |
| 12 | Edible Bio-Based Nanostructures: Delivery, Absorption and Potential Toxicity. Food Engineering Reviews, 2015, 7, 491-513. | 3.1 | 41 |
| 13 | Advances in Food Nanotechnology. , 2017, , 11-38. | | 17 |
| 14 | Development and Characterization of Lipid-Based Nanosystems: Effect of Interfacial Composition on Nanoemulsion Behavior. Food and Bioprocess Technology, 2020, 13, 67-87. | 2.6 | 10 |
| 15 | Morphological transition of <i>Helicobacter pylori</i> adapted to water. Future Microbiology, 2017, 12, 1167-1179. | 1.0 | 7 |