HÃ©lder D Silva

List of Publications by Year
in descending order

15 papers	1,727 citations	758635 12 h-index	996533 15 g-index
16 all docs	16 docs citations	16 times ranked	2338 citing authors

#	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 Î²-carotene using a high-energy emulsificationâ€“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 Helicobacter pylori adapted to water. Future Microbiology, 2017, 12, 1167-1179.	1.0	7