

Hã©lder D Silva

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6865064/publications.pdf>

Version: 2024-02-01

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