Karen Cristina Guedes Silva

List of Publications by Year
in descending order

13	321	1163117 8	1125743 13
papers	citations	h-index	g-index

13	13	13	491
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Preparation, characterization and in vitro digestibility of gellan and chitosanâ€“gellan microgels. Carbohydrate Polymers, 2015, 117, 54-62.	10.2	66
2	Symbiotic microencapsulation to enhance Lactobacillus acidophilus survival. LWT - Food Science and Technology, 2018, 89, 503-509.	5.2	63
3	Protection and targeted delivery of Î²-carotene by starch-alginate-gelatin emulsion-filled hydrogels. Journal of Food Engineering, 2021, 290, 110205.	5.2	43
4	Thermal and microstructural stability of a powdered gum derived from Pereskia aculeata Miller leaves. Food Hydrocolloids, 2014, 40, 104-114.	10.7	42
5	Sonication technique to produce emulsions: The impact of ultrasonic power and gelatin concentration. Ultrasonics Sonochemistry, 2019, 52, 286-293.	8.2	34
6	Structure of gellan gumâ€“hydrolyzed collagen particles: Effect of starch addition and coating layer. Food Research International, 2019, 121, 394-403.	6.2	18
7	Biopolymer gels containing fructooligosaccharides. Food Research International, 2017, 101, 88-95.	6.2	14
8	Modulating porosity and mechanical properties of pectin hydrogels by starch addition. Journal of Food Science and Technology, 2021, 58, 302-310.	2.8	10
9	Xylo-oligosaccharide microparticles with synbiotic potential obtained from enzymatic hydrolysis of sugarcane straw. Food Research International, 2021, 140, 109827.	6.2	10
10	Emulsion-filled hydrogels for food applications: influence of pH on emulsion stability and a coating on microgel protection. Food and Function, 2020, 11, 8331-8341.	4.6	8
11	Biopolymer interactions on emulsion-filled hydrogels: chemical, mechanical properties and microstructure. Food Research International, 2021, 141, 110059.	6.2	8
12	Polysaccharide-Peptides-Based Microgels: Characterization, In Vitro Digestibility, and Rheological Behavior of their Suspensions. Food Biophysics, 2021, 16, 440-450.	3.0	3
13	Stability and viability of synbiotic microgels incorporated into liquid, Greek and frozen yogurts. Journal of Food Science, 2022, 87, 1796-1809.	3.1	2