

Karen Cristina Guedes Silva

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

321
citations

1163117

8
h-index

1125743

13
g-index

13
all docs

13
docs citations

13
times ranked

491
citing authors

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