

# Andr a Ribeiro

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7828401/publications.pdf>

Version: 2024-02-01

12  
papers

312  
citations

1464605

7  
h-index

1336881

12  
g-index

12  
all docs

12  
docs citations

12  
times ranked

603  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanohydroxyapatite (n-HAp) as a pickering stabilizer in oil-in-water (O/W) emulsions: a stability study. <i>Journal of Dispersion Science and Technology</i> , 2022, 43, 814-826.	1.3	6
2	Antimony removal from water by pine bark tannin resin: Batch and fixed-bed adsorption. <i>Journal of Environmental Management</i> , 2022, 302, 114100.	3.8	7
3	Development of water-in-oil Pickering emulsions from sodium oleate surface-modified nano-hydroxyapatite. <i>Surfaces and Interfaces</i> , 2022, 29, 101759.	1.5	3
4	Effect of temperature, pH and ionic strength on hydroxyapatite stabilised Pickering emulsions produced in batch and continuous mode. <i>Food Biophysics</i> , 2022, 17, 422-436.	1.4	5
5	Continuous production of hydroxyapatite Pickering emulsions using a mesostructured reactor. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 616, 126365.	2.3	14
6	Antiangiogenic compounds: well-established drugs versus emerging natural molecules. <i>Cancer Letters</i> , 2018, 415, 86-105.	3.2	21
7	Evaluation of <i>Arenaria montana</i> L. hydroethanolic extract as a chemopreventive food ingredient: A case study focusing a dairy product (yogurt). <i>Journal of Functional Foods</i> , 2017, 38, 214-220.	1.6	5
8	Phenolic Compounds as Nutraceuticals or Functional Food Ingredients. <i>Current Pharmaceutical Design</i> , 2017, 23, 2787-2806.	0.9	91
9	Rosemary extracts in functional foods: extraction, chemical characterization and incorporation of free and microencapsulated forms in cottage cheese. <i>Food and Function</i> , 2016, 7, 2185-2196.	2.1	58
10	Tarragon phenolic extract as a functional ingredient for pizza dough: Comparative performance with ascorbic acid (E300). <i>Journal of Functional Foods</i> , 2016, 26, 268-278.	1.6	11
11	Cottage cheeses functionalized with fennel and chamomile extracts: Comparative performance between free and microencapsulated forms. <i>Food Chemistry</i> , 2016, 199, 720-726.	4.2	36
12	Spray-drying microencapsulation of synergistic antioxidant mushroom extracts and their use as functional food ingredients. <i>Food Chemistry</i> , 2015, 188, 612-618.	4.2	55