

Carlos Eduardo BarÃ£o

List of Publications by Year in descending order

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68
papers

1,042
citations

430754

18
h-index

477173

29
g-index

71
all docs

71
docs citations

71
times ranked

1208
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of ascorbic acid or oligofructose supplementation on <i>L.Âparacasei</i> viability, physicochemical characteristics and acceptance of probiotic orange juice. <i>LWT - Food Science and Technology</i> , 2017, 75, 195-201.	2.5	82
2	Vegan probiotic products: A modern tendency or the newest challenge in functional foods. <i>Food Research International</i> , 2021, 140, 110033.	2.9	76
3	Yoghurt added with <i>Lactobacillus casei</i> and sweetened with natural sweeteners and/or prebiotics: Implications on quality parameters and probiotic survival. <i>International Dairy Journal</i> , 2019, 97, 139-148.	1.5	66
4	Effects of added <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium lactis</i> probiotics on the quality characteristics of goat ricotta and their survival under simulated gastrointestinal conditions. <i>Food Research International</i> , 2015, 76, 828-838.	2.9	64
5	Effects of probiotics on the content and bioaccessibility of phenolic compounds in red pitaya pulp. <i>Food Research International</i> , 2019, 126, 108681.	2.9	53
6	Orange juice added with <i>L. casei</i> : is there an impact of the probiotic addition methodology on the quality parameters?. <i>LWT - Food Science and Technology</i> , 2019, 106, 186-193.	2.5	48
7	Preferred attribute elicitation methodology compared to conventional descriptive analysis: A study using probiotic yogurt sweetened with xylitol and added with prebiotic components. <i>Journal of Sensory Studies</i> , 2020, 35, e12602.	0.8	42
8	New Insights on the Use of Dietary Polyphenols or Probiotics for the Management of Arterial Hypertension. <i>Frontiers in Physiology</i> , 2016, 7, 448.	1.3	41
9	The effect of storage on nutritional, textural and sensory characteristics of creamy ricotta made from whey as well as cow's milk and goat's milk. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1279-1286.	1.3	32
10	Passion fruit-flavored ice cream processed with water-soluble extract of rice by-product: What is the impact of the addition of different prebiotic components?. <i>LWT - Food Science and Technology</i> , 2020, 128, 109472.	2.5	32
11	The performance of five fruit-derived and freeze-dried potentially probiotic <i>Lactobacillus</i> strains in apple, orange, and grape juices. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5000-5010.	1.7	31
12	Microencapsulation of <i>Lactobacillus acidophilus</i> La-05 and incorporation in vegan milks: Physicochemical characteristics and survival during storage, exposure to stress conditions, and simulated gastrointestinal digestion. <i>Food Research International</i> , 2020, 135, 109295.	2.9	30
13	Influence of the use of Aliquat 336 in the immobilization procedure in sol-gel of lipase from <i>Bacillus</i> sp. ITP-001. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2012, 84, 152-159.	1.8	29
14	Effects of <i>Lactobacillus acidophilus</i> LA-3 on physicochemical and sensory parameters of a and mango based smoothies and its survival following simulated gastrointestinal conditions. <i>Food Research International</i> , 2018, 114, 159-168.	2.9	26
15	Probiotic ice cream: A literature overview of the technological and sensory aspects and health properties. <i>International Journal of Dairy Technology</i> , 2022, 75, 59-76.	1.3	25
16	β -Cyclodextrin complexation of extracts of olive leaves obtained by pressurized liquid extraction. <i>Industrial Crops and Products</i> , 2019, 129, 662-672.	2.5	22
17	Spreadable goat Ricotta cheese added with <i>Lactobacillus acidophilus</i> La-05: Can microencapsulation improve the probiotic survival and the quality parameters?. <i>Food Chemistry</i> , 2021, 346, 128769.	4.2	20
18	Formation of inclusion compounds of (+)catechin with β -cyclodextrin in different complexation media: Spectral, thermal and antioxidant properties. <i>Journal of Supercritical Fluids</i> , 2017, 121, 10-18.	1.6	19

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19	Understanding the potential of fruits, flowers, and ethnic beverages as valuable sources of techno-functional and probiotics strains: Current scenario and main challenges. Trends in Food Science and Technology, 2021, 114, 25-59.	7.8	18
20	What to expect from different drugs used in the treatment of COVID-19: A study on applications and in vivo and in vitro results. European Journal of Pharmacology, 2020, 887, 173467.	1.7	16
21	Impact of the addition of <i>Lactobacillus casei</i> and oligofructose on the quality parameters of orange juice and hibiscus tea mixed beverage. Journal of Food Processing and Preservation, 2019, 43, e14249.	0.9	15
22	Health benefits and technological effects of <i>Lactobacillus casei</i> -01: An overview of the scientific literature. Trends in Food Science and Technology, 2021, 114, 722-737.	7.8	15
23	Prebiotics in non-dairy products: Technological and physiological functionality, challenges, and perspectives. Food Bioscience, 2022, 46, 101585.	2.0	15
24	Continuous fractionation of whey protein isolates by using supercritical carbon dioxide. Journal of CO2 Utilization, 2019, 30, 112-122.	3.3	14
25	Fruit Juices as Probiotic Foods. , 2019, , 483-513.		14
26	Development of a semi-dynamic in vitro model and its testing using probiotic <i>Bacillus coagulans</i> GBI-30, 6086 in orange juice and yogurt. Journal of Microbiological Methods, 2021, 183, 106187.	0.7	14
27	Biotransformation of the Brazilian Caatinga fruit-derived phenolics by <i>Lactobacillus acidophilus</i> La-5 and <i>Lactobacillus casei</i> 01 impacts bioaccessibility and antioxidant activity. Food Research International, 2021, 146, 110435.	2.9	14
28	Prebiotic frozen dessert processed with water-soluble extract of rice byproduct: Vegan and nonvegan consumers perception using preferred attribute elicitation methodology and acceptance. Journal of Food Science, 2021, 86, 523-530.	1.5	14
29	Orange Juice and Yogurt Carrying Probiotic <i>Bacillus coagulans</i> GBI-30 6086: Impact of Intake on Wistar Male Rats Health Parameters and Gut Bacterial Diversity. Frontiers in Microbiology, 2021, 12, 623951.	1.5	13
30	Prebiotic green tea beverage added inclusion complexes of catechin and β -cyclodextrin: Physicochemical characteristics during storage. LWT - Food Science and Technology, 2017, 85, 212-217.	2.5	12
31	Wheat-durum pasta added of inactivated <i>Bifidobacterium animalis</i> decreases glucose and total cholesterol levels and modulates gut microbiota in healthy rats. International Journal of Food Sciences and Nutrition, 2021, 72, 781-793.	1.3	12
32	Potentially synbiotic fermented beverages processed with water-soluble extract of Baru almond. Food Bioscience, 2021, 42, 101200.	2.0	10
33	Simultaneous extraction of sunflower oil and active compounds from olive leaves using pressurized propane. Current Research in Food Science, 2022, 5, 531-544.	2.7	10
34	Pressurized mixture of CO2 and propane for enhanced extraction of non-edible vegetable oil. Journal of Supercritical Fluids, 2021, 171, 105171.	1.6	9
35	Probiotic Greek yogurt: effect of the addition of prebiotic fat substitutes on the physicochemical characteristics, probiotic survival, and sensory acceptance. Journal of Dairy Research, 2021, 88, 98-104.	0.7	8
36	Influence of alcohol: oil molar ratio on the production of ethyl esters by enzymatic transesterification of canola oil. African Journal of Biotechnology, 2013, 12, 6968-6979.	0.3	7

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37	Evaluation of the effects of pressurized solvents and extraction process parameters on seed oil extraction in <i>Pachira aquatica</i> . <i>Journal of Supercritical Fluids</i> , 2020, 161, 104823.	1.6	7
38	Techno-Economic assessment of α -Lactalbumin and β -Lactoglobulin fractionation from whey protein isolated solution using supercritical carbon dioxide in a continuous reactor. <i>Journal of the Taiwan Institute of Chemical Engineers</i> , 2021, 118, 87-96.	2.7	7
39	<i>Lactococcus casei</i> O1 improves the sensory characteristics in goat milk yogurt added with xique-xique (<i>Pilosocereus gounellei</i>) jam through changes in volatiles concentration. <i>LWT - Food Science and Technology</i> , 2022, 154, 112598.	2.5	7
40	Characterization of Biocatalysts Prepared with <i>Thermomyces lanuginosus</i> Lipase and Different Silica Precursors, Dried using Aerogel and Xerogel Techniques. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 263-274.	1.4	6
41	Cassava Bagasse as a Substrate to Produce Cyclodextrins. <i>Starch/Staerke</i> , 2018, 70, 1800073.	1.1	6
42	Production of blends of edible oil and carrot carotenoids using compressed propane: Enhancement of stability and nutritional characteristics. <i>Journal of Supercritical Fluids</i> , 2021, 171, 105189.	1.6	6
43	Determination of the inclusion complex constant between oleuropein and cyclodextrins by complexation theory. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2014, 78, 465-470.	0.9	5
44	Molecular inclusion of butylated hydroxyanisole (BHA) into alpha and beta cyclodextrins. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2011, 71, 179-187.	1.6	4
45	Mathematical modelling and kinetic study for CD production catalysed by Toruzyme® and CGTase from <i>Bacillus firmus</i> strain 37. <i>Bioprocess and Biosystems Engineering</i> , 2017, 40, 1305-1316.	1.7	3
46	Composition and oxidative stability of oils extracted from <i>Zophobas morio</i> and <i>Tenebrio molitor</i> using pressurized n-propane. <i>Journal of Supercritical Fluids</i> , 2022, 181, 105504.	1.6	3
47	Characterization of Free and Immobilized <i>Thermomyces lanuginosus</i> Lipase for Use in Transesterification Reactions. <i>Industrial Biotechnology</i> , 2014, 10, 305-309.	0.5	2
48	Determination of the Association Constant of Alpha and Beta Cyclodextrins Using Methyl Orange. <i>Industrial Biotechnology</i> , 2016, 12, 317-322.	0.5	2
49	Complexation and physicochemical analysis of hydrophobic molecules of methyl jasmonate with Hydroxypropyl- β -Cyclodextrin. <i>Acta Scientiarum - Technology</i> , 2019, 41, 39611.	0.4	2
50	Minas Frescal Cheese as a Probiotic Carrier. <i>Reference Series in Phytochemistry</i> , 2018, , 1-32.	0.2	2
51	Cereal bar with cassava bagasse: chemical composition and sensory acceptance. <i>Brazilian Journal of Food Research</i> , 2016, 7, 42.	0.0	2
52	Aplicação do biopolímero de amido de cassava e amido de milho na conservação pós-colheita de guava. <i>Brazilian Journal of Development</i> , 2020, 6, 6658-6680.	0.0	2
53	Application of an ultrasound process to extract catechins from green tea wastes. <i>Brazilian Journal of Food Research</i> , 2016, 7, 29.	0.0	1
54	Estudo comparativo de metodologias diferenciadas aplicadas na extração de cafeína em bebidas energéticas. <i>Brazilian Journal of Development</i> , 2020, 6, 8592-8608.	0.0	1

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55	Amido de mandioca modificado por oxidação: propriedades físicas e químicas e perfil de textura de gels. Research, Society and Development, 2020, 9, e9089108238.	0.0	1
56	Easy Method for Removal of Cyanogens from Cassava Leaves with Retention of Vitamins and Omega-3 Fatty Acids. Journal of the Brazilian Chemical Society, 2016, , .	0.6	0
57	DETERMINAÇÃO DAS CONSTANTES DE EQUILÍBRIO DE FORMAÇÃO DE COMPLEXO DO ÁCIDO OLEICO COM AS CICLODEXTRINAS β e γ . , 0, , .		0
58	DETERMINAÇÃO DAS CONSTANTES DE EQUILÍBRIO DE FORMAÇÃO ENTRE A CATEQUINA COM β e γ -CICLODEXTRINAS. , 0, , .		0
59	Aceitação de Cervejas Artesanais Produzidas com Substituição de Malte por Bagaço de Mandioca. , 0, , .		0
60	Análise do Comportamento de Morangos Revestidos com Película Biodegradável a Base de Amido de Mandioca. , 0, , .		0
61	Caracterização Físico-Química de Mostos para a Fabricação de Cerveja Artesanal com Substituição de Malte por Bagaço de Mandioca. , 0, , .		0
62	Tamanho de Nanopartículas de Polímero Polimetil Metacrilato-Progesterona. , 0, , .		0
63	Produção de Ciclodextrinas a partir de Bagaço de Mandioca. , 0, , .		0
64	Equilíbrio de Fases de um Sistema Ternário. , 0, , .		0
65	PLATAFORMA COMPUTACIONAL PARA AVALIAÇÃO DE DESEMPENHO LOGÍSTICO. Revista Mundi Engenharia Tecnologia E Gestão (ISSN 2525-4782), 2023, 3, .	0.0	0
66	Desenvolvimento de uma bala de gelatina adicionada de resveratrol como alternativa de combate ao colesterol infantil. Brazilian Journal of Development, 2020, 6, 8585-8591.	0.0	0
67	Características físico-químicas e aceitação sensorial de tomates secos adicionados de pimenta doce. Brazilian Journal of Development, 2020, 6, 8617-8630.	0.0	0
68	Eixo de produção alimentícia: Histórico e perspectivas. , 2022, , .		0