Carlos Eduardo BarÃ£o

List of Publications by Year
in descending order

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	PLATAFORMA COMPUTACIONAL PARA AVALIAÃ‡ÃƒO DE DESEMPENHO LOGÃSTICO. Revista Mundi Engenharia Tecnologia E GestÃ£o (ISSN 2525-4782), 2023, 3, .	0.0	0
2	Lacticaseibacillus casei 01 improves the sensory characteristics in goat milk yogurt added with xique-xique (Pilosocereus gounellei) jam through changes in volatiles concentration. LWT - Food Science and Technology, 2022, 154, 112598.	2.5	7
3	Probiotic ice cream: A literature overview of the technological and sensory aspects and health properties. International Journal of Dairy Technology, 2022, 75, 59-76.	1.3	25
4	Composition and oxidative stability of oils extracted from Zophobas morio and Tenebrio molitor using pressurized n-propane. Journal of Supercritical Fluids, 2022, 181, 105504.	1.6	3
5	Prebiotics in non-dairy products: Technological and physiological functionality, challenges, and perspectives. Food Bioscience, 2022, 46, 101585.	2.0	15
6	Eixo de produÃ§Ã£o alimentÃcia: HistÃ³rico e perspectivas. , 2022, , .		0
7	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
8	Vegan probiotic products: A modern tendency or the newest challenge in functional foods. Food Research International, 2021, 140, 110033.	2.9	76
9	Wheat-durum pasta added of inactivated Bifidobacterium animalis 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
10	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
11	Development of a semi-dynamic in vitro model and its testing using probiotic Bacillus coagulans GBI-30, 6086 in orange juice and yogurt. Journal of Microbiological Methods, 2021, 183, 106187.	0.7	14
12	Orange Juice and Yogurt Carrying Probiotic Bacillus coagulans 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
13	Production of blends of edible oil and carrot carotenoids using compressed propane: Enhancement of stability and nutritional characteristics. Journal of Supercritical Fluids, 2021, 171, 105189.	1.6	6
14	Pressurized mixture of CO2 and propane for enhanced extraction of non-edible vegetable oil. Journal of Supercritical Fluids, 2021, 171, 105171.	1.6	9
15	Spreadable goat Ricotta cheese added with Lactobacillus acidophilus La-05: Can microencapsulation improve the probiotic survival and the quality parameters?. Food Chemistry, 2021, 346, 128769.	4.2	20
16	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
17	Potentially synbiotic fermented beverages processed with water-soluble extract of Baru almond. Food Bioscience, 2021, 42, 101200.	2.0	10
18	Health benefits and technological effects of Lacticaseibacillus casei-01: An overview of the scientific literature. Trends in Food Science and Technology, 2021, 114, 722-737.	7.8	15

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19	Biotransformation of the Brazilian Caatinga fruit-derived phenolics by Lactobacillus acidophilus La-5 and Lacticaseibacillus casei 01 impacts bioaccessibility and antioxidant activity. Food Research International, 2021, 146, 110435.	2.9	14
20	Prebiotic frozen dessert processed with waterâ€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
21	Techno-Economic assessment of Î±-Lactalbumin and Î²-Lactoglobulin fractionation from whey protein isolated solution using supercritical carbon dioxide in a continuous reactor. Journal of the Taiwan Institute of Chemical Engineers, 2021, 118, 87-96.	2.7	7
22	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
23	Preferred attribute elicitation methodology compared to conventional descriptive analysis: A study using probiotic yogurt sweetened with xylitol and added with prebiotic components. Journal of Sensory Studies, 2020, 35, e12602.	0.8	42
24	Microencapsulation of Lactobacillus acidophilus La-05 and incorporation in vegan milks: Physicochemical characteristics and survival during storage, exposure to stress conditions, and simulated gastrointestinal digestion. Food Research International, 2020, 135, 109295.	2.9	30
25	Evaluation of the effects of pressurized solvents and extraction process parameters on seed oil extraction in Pachira aquatica. Journal of Supercritical Fluids, 2020, 161, 104823.	1.6	7
26	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?. LWT - Food Science and Technology, 2020, 128, 109472.	2.5	32
27	Estudo comparativo de metodologias diferenciadas aplicadas na extraÃ§ao de cafeÃna em bebidas energÃ©ticas. Brazilian Journal of Development, 2020, 6, 8592-8608.	0.0	1
28	AplicaÃ§Ã£o do biopolÃmero de amido de cassava e amido de milho na conservaÃ§Ã£o pÃ³s-colheita de guava. Brazilian Journal of Development, 2020, 6, 6658-6680.	0.0	2
29	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
30	CaracterÃsticas fÃsico-quÃmicas e aceitaÃ§Ã£o sensorial de tomates secos adicionados de pimenta doce. Brazilian Journal of Development, 2020, 6, 8617-8630.	0.0	0
31	Amido de mandioca modificado por oxidaÃ§Ã£o: propriedades fÃsicas e quÃmicas e perfil de textura de gÃ©is. Research, Society and Development, 2020, 9, e9089108238.	0.0	1
32	Impact of the addition of Lactobacillus casei 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
33	Effects of probiotics on the content and bioaccessibility of phenolic compounds in red pitaya pulp. Food Research International, 2019, 126, 108681.	2.9	53
34	Continuous fractionation of whey protein isolates by using supercritical carbon dioxide. Journal of CO2 Utilization, 2019, 30, 112-122.	3.3	14
35	Fruit Juices as Probiotic Foods. , 2019, , 483-513.		14
36	Yoghurt added with Lactobacillus casei and sweetened with natural sweeteners and/or prebiotics: Implications on quality parameters and probiotic survival. International Dairy Journal, 2019, 97, 139-148.	1.5	66

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37	Orange juice added with L. casei: is there an impact of the probiotic addition methodology on the quality parameters?. LWT - Food Science and Technology, 2019, 106, 186-193.	2.5	48
38	Complexation and physicochemical analysis of hydrophobic molecules of methyl jasmonate with Hydroxypropyl-Î²â€“Cyclodextrin. Acta Scientiarum - Technology, 2019, 41, 39611.	0.4	2
39	Î²-Cyclodextrin complexation of extracts of olive leaves obtained by pressurized liquid extraction. Industrial Crops and Products, 2019, 129, 662-672.	2.5	22
40	The performance of five fruitâ€derived and freezeâ€dried potentially probiotic Lactobacillus strains in apple, orange, and grape juices. Journal of the Science of Food and Agriculture, 2018, 98, 5000-5010.	1.7	31
41	Effects of Lactobacillus acidophilus LA-3 on physicochemical and sensory parameters of aÃ§aÃ-and mango based smoothies and its survival following simulated gastrointestinal conditions. Food Research International, 2018, 114, 159-168.	2.9	26
42	Cassava Bagasse as a Substrate to Produce Cyclodextrins. Starch/Staerke, 2018, 70, 1800073.	1.1	6
43	Minas Frescal Cheese as a Probiotic Carrier. Reference Series in Phytochemistry, 2018, , 1-32.	0.2	2
44	Formation of inclusion compounds of (+)catechin with Î²-cyclodextrin in different complexation media: Spectral, thermal and antioxidant properties. Journal of Supercritical Fluids, 2017, 121, 10-18.	1.6	19
45	Mathematical modelling and kinetic study for CD production catalysed by ToruzymeÂ® and CGTase from Bacillus firmus strain 37. Bioprocess and Biosystems Engineering, 2017, 40, 1305-1316.	1.7	3
46	Prebiotic green tea beverage added inclusion complexes of catechin and Î²-cyclodextrin: Physicochemical characteristics during storage. LWT - Food Science and Technology, 2017, 85, 212-217.	2.5	12
47	Effect of ascorbic acid or oligofructose supplementation on L.Âparacasei viability, physicochemical characteristics and acceptance of probiotic orange juice. LWT - Food Science and Technology, 2017, 75, 195-201.	2.5	82
48	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
49	New Insights on the Use of Dietary Polyphenols or Probiotics for the Management of Arterial Hypertension. Frontiers in Physiology, 2016, 7, 448.	1.3	41
50	Determination of the Association Constant of Alpha and Beta Cyclodextrins Using Methyl Orange. Industrial Biotechnology, 2016, 12, 317-322.	0.5	2
51	Application of an ultrasound process to extract catechins from green tea wastes. Brazilian Journal of Food Research, 2016, 7, 29.	0.0	1
52	Cereal bar with cassava bagasse: chemical composition and sensory acceptance. Brazilian Journal of Food Research, 2016, 7, 42.	0.0	2
53	Effects of added Lactobacillus acidophilus and Bifidobacterium lactis probiotics on the quality characteristics of goat ricotta and their survival under simulated gastrointestinal conditions. Food Research International, 2015, 76, 828-838.	2.9	64
54	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. International Journal of Food Science and Technology, 2014, 49, 1279-1286.	1.3	32

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55	Characterization of Biocatalysts Prepared with Thermomyces lanuginosus Lipase and Different Silica Precursors, Dried using Aerogel and Xerogel Techniques. Applied Biochemistry and Biotechnology, 2014, 172, 263-274.	1.4	6
56	Characterization of Free and Immobilized Thermomyces lanuginosus Lipase for Use in Transesterification Reactions. Industrial Biotechnology, 2014, 10, 305-309.	0.5	2
57	Determination of the inclusion complex constant between oleuropein and cyclodextrins by complexation theory. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2014, 78, 465-470.	0.9	5
58	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
59	Influence of the use of Aliquat 336 in the immobilization procedure in solâ€“gel of lipase from Bacillus sp. ITP-001. Journal of Molecular Catalysis B: Enzymatic, 2012, 84, 152-159.	1.8	29
60	Molecular inclusion of butylated hydroxyanisole (BHA) into alpha and beta cyclodextrins. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2011, 71, 179-187.	1.6	4
61	DETERMINAÃ‡ÃƒO DAS CONSTANTES DE EQUILÃBRIO DE FORMAÃ‡ÃƒO DE COMPLEXO DO Ã€CIDO OLEICO COM AS CICLODEXTRINAS Î± e Î². , 0, , .		0
62	DETERMINAÃ‡ÃƒO DAS CONSTANTES DE EQUILÃBRIO DE FORMAÃ‡ÃƒO ENTRE A CATEQUINA COM Î± e Î²-CICLODEXTRINAS. , 0, , .		0
63	AceitaÃ§Ã£o de Cervejas Artesanais Produzidas com SubstituiÃ§Ã£o de Malte por BagaÃ§o de Mandioca. , 0, , .		0
64	AnÃ¡lise do Comportamento de Morangos Revestidos com PelÃcula BiodegradÃ¡vel a Base de Amido de Mandioca. , 0, , .		0
65	CaracterizaÃ§Ã£o FÃsico-QuÃmica de Mostos para a FabricaÃ§Ã£o de Cerveja Artesanal com SubstituiÃ§Ã£o de Malte por BagaÃ§o de Mandioca. , 0, , .		0
66	Tamanho de NanopartÃculas de PolÃmero Polimetil Metacrilato-Progesterona. , 0, , .		0
67	ProduÃ§Ã£o de Ciclodextrinas a partir de BagaÃ§o de Mandioca. , 0, , .		0
68	EquilÃbrio de Fases de um Sistema TernÃ¡rio. , 0, , .		0