

Antônio Augusto Martins de Oliveira S

List of Publications by Year in descending order

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388
papers

24,122
citations

6233

80
h-index

12910

131
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412
all docs

412
docs citations

412
times ranked

20406
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of moderate hydrostatic pressures on the enzymatic activity and bioactive composition of pineapple by-products. <i>Journal of Food Process Engineering</i> , 2022, 45, e13537.	1.5	7
2	Phaeodactylum tricornutum extracts as structuring agents for food applications: Physicochemical and functional properties. <i>Food Hydrocolloids</i> , 2022, 124, 107276.	5.6	10
3	Gelation Behavior and Stability of Multicomponent Sterol-Based Oleogels. <i>Gels</i> , 2022, 8, 37.	2.1	12
4	Future food proteins—Trends and perspectives. , 2022, , 267-285.		3
5	Management of Operational Parameters and Novel Spinneret Configurations for the Electrohydrodynamic Processing of Functional Polymers. <i>Macromolecular Materials and Engineering</i> , 2022, 307, .	1.7	8
6	Unexpected Antioxidant Efficiency of Chlorogenic Acid Phenolipids in Fish Oil-in-Water Nanoemulsions: An Example of How Relatively Low Interfacial Concentrations Can Make Antioxidants to Be Inefficient. <i>Molecules</i> , 2022, 27, 861.	1.7	4
7	Hydroxypropyl methylcellulose-based micro- and nanostructures for encapsulation of melanoidins: Effect of electrohydrodynamic processing variables on morphological and physicochemical properties. <i>International Journal of Biological Macromolecules</i> , 2022, 202, 453-467.	3.6	8
8	Olive Oil Phenolic Compounds as Antioxidants in Functional Foods: Description, Sources and Stability. , 2022, , 427-453.		1
9	Control of Lipid Oxidation in Oil-in Water Emulsions: Effects of Antioxidant Partitioning and Surfactant Concentration. , 2022, , 201-216.		1
10	Effect of green propolis extract on functional properties of active pectin-based films. <i>Food Hydrocolloids</i> , 2022, 131, 107746.	5.6	23
11	Emerging challenges in assessing bio-based nanosystems™ behaviour under in vitro digestion focused on food applications – A critical view and future perspectives. <i>Food Research International</i> , 2022, 157, 111417.	2.9	4
12	Exploring the performance of amaranth grain starch and protein microcapsules as β -carotene carrier systems for food applications. <i>Food Structure</i> , 2022, 33, 100287.	2.3	10
13	Influence of the addition of different ingredients on the bioaccessibility of glucose released from rice during dynamic <i>in vitro</i> gastrointestinal digestion. <i>International Journal of Food Sciences and Nutrition</i> , 2021, 72, 45-56.	1.3	9
14	Flaxseed gum-biopolymers interactions driving rheological behaviour of oropharyngeal dysphagia-oriented products. <i>Food Hydrocolloids</i> , 2021, 111, 106257.	5.6	33
15	Prebiotic effects of olive pomace powders in the gut: In vitro evaluation of the inhibition of adhesion of pathogens, prebiotic and antioxidant effects. <i>Food Hydrocolloids</i> , 2021, 112, 106312.	5.6	30
16	How additive manufacturing can boost the bioactivity of baked functional foods. <i>Journal of Food Engineering</i> , 2021, 294, 110394.	2.7	19
17	Ohmic heating as a new tool for protein scaffold engineering. <i>Materials Science and Engineering C</i> , 2021, 120, 111784.	3.8	5
18	A new family of hydroxytyrosol phenolipids for the antioxidant protection of liposomal systems. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2021, 1863, 183505.	1.4	10

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19	Are olive pomace powders a safe source of bioactives and nutrients?. Journal of the Science of Food and Agriculture, 2021, 101, 1963-1978.	1.7	31
20	Polymeric micelles using cholinium-based ionic liquids for the encapsulation and release of hydrophobic drug molecules. Biomaterials Science, 2021, 9, 2183-2196.	2.6	18
21	Modulation and Characterization of Wax-Based Olive Oil Organogels in View of Their Application in the Food Industry. Gels, 2021, 7, 12.	2.1	14
22	Ohmic Heating – An Emergent Technology in Innovative Food Processing. , 2021, , 107-123.		2
23	Effects of Moderate Electric Fields on the Post-harvest Preservation of Chestnuts. Food and Bioprocess Technology, 2021, 14, 920-934.	2.6	8
24	Polyphenolic Antioxidants in Lipid Emulsions: Partitioning Effects and Interfacial Phenomena. Foods, 2021, 10, 539.	1.9	33
25	Nanoemulsions for Enhancement of Curcumin Bioavailability and Their Safety Evaluation: Effect of Emulsifier Type. Nanomaterials, 2021, 11, 815.	1.9	17
26	Study of olive pomace antioxidant dietary fibre powder throughout gastrointestinal tract as multisource of phenolics, fatty acids and dietary fibre. Food Research International, 2021, 142, 110032.	2.9	12
27	Modulating process parameters to change physical properties of bigels for food applications. Food Structure, 2021, 28, 100173.	2.3	42
28	Pineapple (Ananas comosus L.) By-Products Valorization: Novel Bio Ingredients for Functional Foods. Molecules, 2021, 26, 3216.	1.7	5
29	Heat Treatment and Wounding as Abiotic Stresses to Enhance the Bioactive Composition of Pineapple By-Products. Applied Sciences (Switzerland), 2021, 11, 4313.	1.3	3
30	Effects of the Reactive Moiety of Phenolipids on Their Antioxidant Efficiency in Model Emulsified Systems. Foods, 2021, 10, 1028.	1.9	7
31	Incorporation of olive pomace ingredients into yoghurts as a source of fibre and hydroxytyrosol: Antioxidant activity and stability throughout gastrointestinal digestion. Journal of Food Engineering, 2021, 297, 110476.	2.7	30
32	Lipid-based nanostructures as a strategy to enhance curcumin bioaccessibility: Behavior under digestion and cytotoxicity assessment. Food Research International, 2021, 143, 110278.	2.9	29
33	Antimicrobial properties of chitosan and galactomannan composite coatings and physical properties of films made thereof. Future Foods, 2021, 3, 100028.	2.4	4
34	Continuous pressurized extraction versus electric fields-assisted extraction of cyanobacterial pigments. Journal of Biotechnology, 2021, 334, 35-42.	1.9	12
35	Extraction of Pigments from Microalgae and Cyanobacteria – A Review on Current Methodologies. Applied Sciences (Switzerland), 2021, 11, 5187.	1.3	39
36	Active Carboxymethylcellulose-Based Edible Films: Influence of Free and Encapsulated Curcumin on Films' Properties. Foods, 2021, 10, 1512.	1.9	13

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37	Curcumin encapsulation in nanostructures for cancer therapy: A 10-year overview. <i>International Journal of Pharmaceutics</i> , 2021, 604, 120534.	2.6	32
38	The role of emergent processing technologies in tailoring plant protein functionality: New insights. <i>Trends in Food Science and Technology</i> , 2021, 113, 219-231.	7.8	51
39	Algal proteins: Production strategies and nutritional and functional properties. <i>Bioresource Technology</i> , 2021, 332, 125125.	4.8	90
40	Modeling Chemical Reactivity at the Interfaces of Emulsions: Effects of Partitioning and Temperature. <i>Molecules</i> , 2021, 26, 4703.	1.7	11
41	Development and Characterization of Pectin Films with <i>Salicornia ramosissima</i> : Biodegradation in Soil and Seawater. <i>Polymers</i> , 2021, 13, 2632.	2.0	18
42	Influence of ohmic heating on the structural and immunoreactive properties of soybean proteins. <i>LWT - Food Science and Technology</i> , 2021, 148, 111710.	2.5	23
43	Food-grade hydroxypropyl methylcellulose-based formulations for electrohydrodynamic processing: Part I – Role of solution parameters on fibre and particle production. <i>Food Hydrocolloids</i> , 2021, 118, 106761.	5.6	22
44	Tackling older adults' malnutrition through the development of tailored food products. <i>Trends in Food Science and Technology</i> , 2021, 115, 55-73.	7.8	9
45	Interfacial kinetics in olive oil-in-water nanoemulsions: Relationships between rates of initiation of lipid peroxidation, induction times and effective interfacial antioxidant concentrations. <i>Journal of Colloid and Interface Science</i> , 2021, 604, 248-259.	5.0	20
46	Electrohydrodynamic processing for the production of zein-based microstructures and nanostructures. <i>Current Opinion in Colloid and Interface Science</i> , 2021, 56, 101504.	3.4	17
47	Caffeic acid phenolipids in the protection of cell membranes from oxidative injuries. Interaction with the membrane phospholipid bilayer. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2021, 1863, 183727.	1.4	9
48	Unraveling the nature of ohmic heating effects in structural aspects of whey proteins – The impact of electrical and electrochemical effects. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102831.	2.7	11
49	Xyloglucan and Concanavalin A based dressings in the topical treatment of mice wound healing process. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100136.	1.6	6
50	Effects of Surfactant Volume Fraction on the Antioxidant Efficiency and on The Interfacial Concentrations of Octyl and Tetradecyl p-Coumarates in Corn Oil-in-Water Emulsions. <i>Molecules</i> , 2021, 26, 6058.	1.7	2
51	Polyphenols as Antioxidants for Extending Food Shelf-Life and in the Prevention of Health Diseases: Encapsulation and Interfacial Phenomena. <i>Biomedicines</i> , 2021, 9, 1909.	1.4	25
52	Valorisation of Mango Peels: Extraction of Pectin and Antioxidant and Antifungal Polyphenols. <i>Waste and Biomass Valorization</i> , 2020, 11, 89-98.	1.8	30
53	Characterization of the behavior of carotenoids from pitanga (<i>Eugenia uniflora</i>) and buriti (<i>Mauritia</i>) Tj ETQq1 1 0.784314 rgBT /Over Food Science and Technology, 2020, 57, 650-662.	1.4	15
54	Multi-step thermally induced transitions of β -lactoglobulin – An in situ spectroscopy approach. <i>International Dairy Journal</i> , 2020, 100, 104562.	1.5	6

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55	Design of β -lactoglobulin micro- and nanostructures by controlling gelation through physical variables. <i>Food Hydrocolloids</i> , 2020, 100, 105357.	5.6	13
56	Suitability of β -lactoglobulin micro- and nanostructures for loading and release of bioactive compounds. <i>Food Hydrocolloids</i> , 2020, 101, 105492.	5.6	17
57	Influence of moderate electric fields in β -lactoglobulin thermal unfolding and interactions. <i>Food Chemistry</i> , 2020, 304, 125442.	4.2	36
58	Evaluation of linseed oil oleogels to partially replace pork backfat in fermented sausages. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 218-224.	1.7	89
59	Influence of AO chain length, droplet size and oil to water ratio on the distribution and on the activity of gallates in fish oil-in-water emulsified systems: Emulsion and nanoemulsion comparison. <i>Food Chemistry</i> , 2020, 310, 125716.	4.2	38
60	β -lactoglobulin micro- and nanostructures as bioactive compounds vehicle: In vitro studies. <i>Food Research International</i> , 2020, 131, 108979.	2.9	30
61	Physicochemical characterisation and release behaviour of curcumin-loaded lactoferrin nanohydrogels into food simulants. <i>Food and Function</i> , 2020, 11, 305-317.	2.1	19
62	Rice in vitro digestion: application of INFOGEST harmonized protocol for glycemic index determination and starch morphological study. <i>Journal of Food Science and Technology</i> , 2020, 57, 1393-1404.	1.4	30
63	Electrosprayed whey protein-based nanocapsules for β -carotene encapsulation. <i>Food Chemistry</i> , 2020, 314, 126157.	4.2	36
64	Dehydration of protein lactoferrin-glycomacropeptide nanohydrogels. <i>Food Hydrocolloids</i> , 2020, 101, 105550.	5.6	16
65	Oleogels for development of health-promoting food products. <i>Food Science and Human Wellness</i> , 2020, 9, 31-39.	2.2	96
66	Effects of moderate electric fields on cold-set gelation of whey proteins α From molecular interactions to functional properties. <i>Food Hydrocolloids</i> , 2020, 101, 105505.	5.6	38
67	Development and Characterization of Lipid-Based Nanosystems: Effect of Interfacial Composition on Nanoemulsion Behavior. <i>Food and Bioprocess Technology</i> , 2020, 13, 67-87.	2.6	10
68	Effects of droplet size on the interfacial concentrations of antioxidants in fish and olive oil-in-water emulsions and nanoemulsions and on their oxidative stability. <i>Journal of Colloid and Interface Science</i> , 2020, 562, 352-362.	5.0	43
69	Total and Sustainable Valorisation of Olive Pomace Using a Fractionation Approach. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 6785.	1.3	35
70	Development and Evaluation of Superabsorbent Hydrogels Based on Natural Polymers. <i>Polymers</i> , 2020, 12, 2173.	2.0	16
71	Using Ohmic Heating effect on grape skins as a pretreatment for anthocyanins extraction. <i>Food and Bioprocess Technology</i> , 2020, 124, 320-328.	1.8	36
72	Green synthesis of lignin nano- and micro-particles: Physicochemical characterization, bioactive properties and cytotoxicity assessment. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 1798-1809.	3.6	46

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73	Optimization of the Effect of Pineapple By-Products Enhanced in Bromelain by Hydrostatic Pressure on the Texture and Overall Quality of Silverside Beef Cut. <i>Foods</i> , 2020, 9, 1752.	1.9	15
74	Electric field effects on proteins – Novel perspectives on food and potential health implications. <i>Food Research International</i> , 2020, 137, 109709.	2.9	30
75	8th International symposium on delivery of functionality in complex food systems (DOF 2019). <i>Food and Function</i> , 2020, 11, 9316-9316.	2.1	0
76	Candelilla Wax Edible Coating with <i>Flourensia cernua</i> Bioactives to Prolong the Quality of Tomato Fruits. <i>Foods</i> , 2020, 9, 1303.	1.9	31
77	Interfacial Concentrations of Hydroxytyrosol Derivatives in Fish Oil-in-Water Emulsions and Nanoemulsions and Its Influence on Their Lipid Oxidation: Droplet Size Effects. <i>Foods</i> , 2020, 9, 1897.	1.9	10
78	Factors affecting polyhydroxyalkanoates biodegradation in soil. <i>Polymer Degradation and Stability</i> , 2020, 182, 109408.	2.7	45
79	Characterization of Enriched Meat-Based Pectin Manufactured with Oleogels as Fat Substitutes. <i>Gels</i> , 2020, 6, 17.	2.1	57
80	Effects of ohmic heating on the immunoreactivity of β -lactoglobulin – a relationship towards structural aspects. <i>Food and Function</i> , 2020, 11, 4002-4013.	2.1	26
81	Printability, microstructure, and flow dynamics of phase-separated edible 3D inks. <i>Food Hydrocolloids</i> , 2020, 109, 106120.	5.6	36
82	Enhancement of PLA-PVA Surface Adhesion in Bilayer Assemblies by PLA Aminolisation. <i>Food and Bioprocess Technology</i> , 2020, 13, 1215-1228.	2.6	19
83	Separation and purification of curcumin using novel aqueous two-phase micellar systems composed of amphiphilic copolymer and cholinium ionic liquids. <i>Separation and Purification Technology</i> , 2020, 250, 117262.	3.9	23
84	Rheology and soft tribology of thickened dispersions aiming the development of oropharyngeal dysphagia-oriented products. <i>Current Research in Food Science</i> , 2020, 3, 19-29.	2.7	41
85	Lactoferrin-based nanoemulsions to improve the physical and chemical stability of omega-3 fatty acids. <i>Food and Function</i> , 2020, 11, 1966-1981.	2.1	34
86	Perspective on oleogelator mixtures, structure design and behaviour towards digestibility of oleogels. <i>Current Opinion in Food Science</i> , 2020, 35, 27-35.	4.1	50
87	3D printed functional cookies fortified with <i>Arthrospira platensis</i> : Evaluation of its antioxidant potential and physical-chemical characterization. <i>Food Hydrocolloids</i> , 2020, 107, 105893.	5.6	76
88	Edible Films Based on Black Chia (<i>Salvia hispanica</i> L.) Seed Mucilage Containing <i>Rhus microphylla</i> Fruit Phenolic Extract. <i>Coatings</i> , 2020, 10, 326.	1.2	15
89	Development of an Organic Culture Medium for Autotrophic Production of <i>Chlorella vulgaris</i> Biomass. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 2156.	1.3	7
90	Self-Organizing Structures of Phosphatidylcholine in Nonaqueous Solvents: Tailoring Gel-like Systems. <i>Journal of Surfactants and Detergents</i> , 2020, 23, 725-735.	1.0	5

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91	Simulated digestion of an olive pomace water-soluble ingredient: relationship between the bioaccessibility of compounds and their potential health benefits. <i>Food and Function</i> , 2020, 11, 2238-2254.	2.1	40
92	In vitro gastrointestinal evaluation of a juçara-based smoothie: effect of processing on phenolic compounds bioaccessibility. <i>Journal of Food Science and Technology</i> , 2019, 56, 5017-5026.	1.4	14
93	Evaluation of disruption/permeabilization methodologies for <i>Microcystis aeruginosa</i> as alternatives to obtain high yields of microcystin release. <i>Algal Research</i> , 2019, 42, 101611.	2.4	11
94	Methods for determining bioavailability and bioaccessibility of bioactive compounds and nutrients. , 2019, , 23-54.		53
95	Emergent food proteins – Towards sustainability, health and innovation. <i>Food Research International</i> , 2019, 125, 108586.	2.9	141
96	Fourier Transform Infrared (FT-IR) Spectroscopy as a Possible Rapid Tool to Evaluate Abiotic Stress Effects on Pineapple By-Products. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 4141.	1.3	28
97	Omega-3 and Polyunsaturated Fatty Acids-Enriched Hamburgers Using Sterol-Based Oleogels. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1900111.	1.0	54
98	Strategy towards Replacing Pork Backfat with a Linseed Oleogel in Frankfurter Sausages and Its Evaluation on Physicochemical, Nutritional, and Sensory Characteristics. <i>Foods</i> , 2019, 8, 366.	1.9	80
99	Antimicrobial and Antioxidant Performance of Various Essential Oils and Natural Extracts and Their Incorporation into Biowaste Derived Poly(3-hydroxybutyrate-co-3-hydroxyvalerate) Layers Made from Electrospun Ultrathin Fibers. <i>Nanomaterials</i> , 2019, 9, 144.	1.9	62
100	Control of antioxidant efficiency of chlorogenates in emulsions: modulation of antioxidant interfacial concentrations. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3917-3925.	1.7	29
101	Nanostructures of whey proteins for encapsulation of food ingredients. , 2019, , 69-100.		3
102	Nanoparticles of lactoferrin for encapsulation of food ingredients. , 2019, , 147-168.		6
103	Production of Biomass-Degrading Enzymes by <i>Trichoderma reesei</i> Using Liquid Hot Water-Pretreated Corn cob in Different Conditions of Oxygen Transfer. <i>Bioenergy Research</i> , 2019, 12, 583-592.	2.2	10
104	Comparison and optimization of different methods for <i>Microcystis aeruginosa</i> 's harvesting and the role of zeta potential on its efficiency. <i>Environmental Science and Pollution Research</i> , 2019, 26, 16708-16715.	2.7	8
105	Amphiphilic Modified Galactomannan as a Novel Potential Carrier for Hydrophobic Compounds. <i>Frontiers in Sustainable Food Systems</i> , 2019, 3, .	1.8	9
106	β -carotene and α -tocopherol coencapsulated in nanostructured lipid carriers of murumuru (<i>Astrocaryum murumuru</i>) butter produced by phase inversion temperature method: characterisation, dynamic in vitro digestion and cell viability study. <i>Journal of Microencapsulation</i> , 2019, 36, 43-52.	1.2	23
107	Effect of extraction temperature on rheological behavior and antioxidant capacity of flaxseed gum. <i>Carbohydrate Polymers</i> , 2019, 213, 217-227.	5.1	41
108	Protein-Based Nanostructures for Food Applications. <i>Gels</i> , 2019, 5, 9.	2.1	33

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109	Ohmic heating for preservation, transformation, and extraction. , 2019, , 159-191.		2
110	Evaluating the effect of chitosan layer on bioaccessibility and cellular uptake of curcumin nanoemulsions. Journal of Food Engineering, 2019, 243, 89-100.	2.7	73
111	Effect of Ohmic heating on functionality of sodium caseinate " A relationship with protein gelation. Food Research International, 2019, 116, 628-636.	2.9	34
112	Sterol-based oleogels' characterization envisioning food applications. Journal of the Science of Food and Agriculture, 2019, 99, 3318-3325.	1.7	39
113	Application of edible nanolaminate coatings with antimicrobial extract of <i>Flourensia cernua</i> to extend the shelf-life of tomato (<i>Solanum lycopersicum</i> L.) fruit. Postharvest Biology and Technology, 2019, 150, 19-27.	2.9	63
114	Banana starch nanocomposite with cellulose nanofibers isolated from banana peel by enzymatic treatment: In vitro cytotoxicity assessment. Carbohydrate Polymers, 2019, 207, 169-179.	5.1	84
115	Liposomes loaded with phenolic extracts of <i>Spirulina</i> LEB-18: Physicochemical characterization and behavior under simulated gastrointestinal conditions. Food Research International, 2019, 120, 656-667.	2.9	70
116	Electric field effects on β -lactoglobulin thermal unfolding as a function of pH " Impact on protein functionality. Innovative Food Science and Emerging Technologies, 2019, 52, 1-7.	2.7	42
117	New Insights on Bio-Based Micro- and Nanosystems in Food. , 2019, , 708-714.		4
118	Optimization of a chitosan solution as potential carrier for the incorporation of <i>Santolina chamaecyparissus</i> L. solid by-product in an edible vegetal coating on "Manchego"™ cheese. Food Hydrocolloids, 2019, 89, 272-282.	5.6	43
119	Hybrid gels: Influence of oleogel/hydrogel ratio on rheological and textural properties. Food Research International, 2019, 116, 1298-1305.	2.9	96
120	One-step chromatographic method to purify β -lactalbumin from whey for nanotube synthesis purposes. Food Chemistry, 2019, 275, 480-488.	4.2	16
121	Pistachio nut allergy: An updated overview. Critical Reviews in Food Science and Nutrition, 2019, 59, 546-562.	5.4	30
122	Cashew Nut Allergy: Clinical Relevance and Allergen Characterisation. Clinical Reviews in Allergy and Immunology, 2019, 57, 1-22.	2.9	47
123	Influence of <i>Cassia grandis</i> galactomannan on the properties of sponge cakes: a substitute for fat. Food and Function, 2018, 9, 2456-2468.	2.1	12
124	Construction of a Biocompatible and Antioxidant Multilayer Coating by Layer-by-Layer Assembly of β -Carrageenan and Quercetin Nanoparticles. Food and Bioprocess Technology, 2018, 11, 1050-1060.	2.6	27
125	Electric field-based technologies for valorization of bioresources. Bioresource Technology, 2018, 254, 325-339.	4.8	108
126	Use of edible films and coatings in cheese preservation: Opportunities and challenges. Food Research International, 2018, 107, 84-92.	2.9	144

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127	Ohmic heating for the dairy industry: a potential technology to develop probiotic dairy foods in association with modifications of whey protein structure. <i>Current Opinion in Food Science</i> , 2018, 22, 95-101.	4.1	57
128	Edible oleogels: an opportunity for fat replacement in foods. <i>Food and Function</i> , 2018, 9, 758-773.	2.1	181
129	Synergistic interactions between lecithin and fruit wax in oleogel formation. <i>Food and Function</i> , 2018, 9, 1755-1767.	2.1	91
130	Antioxidant Compounds Recovery from Juçara Residue by Thermal Assisted Extraction. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 68-73.	1.4	16
131	Thermodynamic, rheological and structural properties of edible oils structured with LMOGs: Influence of gelator and oil phase. <i>Food Structure</i> , 2018, 16, 50-58.	2.3	32
132	Cellulose nanocrystals from grape pomace: Production, properties and cytotoxicity assessment. <i>Carbohydrate Polymers</i> , 2018, 192, 327-336.	5.1	108
133	Physiological protection of probiotic microcapsules by coatings. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1864-1877.	5.4	89
134	Cold gel-like emulsions of lactoferrin subjected to ohmic heating. <i>Food Research International</i> , 2018, 103, 371-379.	2.9	35
135	Xyloglucan from <i>Hymenaea courbaril</i> var. <i>courbaril</i> seeds as encapsulating agent of l-ascorbic acid. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1559-1566.	3.6	25
136	Cellulose nanofibers produced from banana peel by chemical and mechanical treatments: Characterization and cytotoxicity assessment. <i>Food Hydrocolloids</i> , 2018, 75, 192-201.	5.6	138
137	Effect of alginate molecular weight and M/G ratio in beads properties foreseeing the protection of probiotics. <i>Food Hydrocolloids</i> , 2018, 77, 8-16.	5.6	134
138	Development, Characterization, and Stability of O/W Pepper Nanoemulsions Produced by High-Pressure Homogenization. <i>Food and Bioprocess Technology</i> , 2018, 11, 355-367.	2.6	68
139	Preparation and characterization of a chitosan film with grape seed extract-carvacrol microcapsules and its effect on the shelf-life of refrigerated Salmon (<i>Salmo salar</i>). <i>LWT - Food Science and Technology</i> , 2018, 89, 525-534.	2.5	105
140	Emerging opportunities in exploring the nutritional/functional value of amaranth. <i>Food and Function</i> , 2018, 9, 5499-5512.	2.1	58
141	Protein-Based Structures for Food Applications: From Macro to Nanoscale. <i>Frontiers in Sustainable Food Systems</i> , 2018, 2, .	1.8	42
142	Electric Field Processing: Novel Perspectives on Allergenicity of Milk Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11227-11233.	2.4	26
143	Enhanced Mechanical and Thermal Strength in Mixed-Enantiomers-Based Supramolecular Gel. <i>Langmuir</i> , 2018, 34, 12957-12967.	1.6	25
144	Lecithin and phytosterols-based mixtures as hybrid structuring agents in different organic phases. <i>Food Research International</i> , 2018, 111, 168-177.	2.9	42

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145	In vitro digestibility and fermentability of fructo-oligosaccharides produced by <i>Aspergillus ibericus</i> . <i>Journal of Functional Foods</i> , 2018, 46, 278-287.	1.6	38
146	Melt processability, characterization, and antibacterial activity of compression-molded green composite sheets made of poly(3-hydroxybutyrate-co-3-hydroxyvalerate) reinforced with coconut fibers impregnated with oregano essential oil. <i>Food Packaging and Shelf Life</i> , 2018, 17, 39-49.	3.3	56
147	Nanotechnology in Food Packaging: Opportunities and Challenges. , 2018, , 1-11.		26
148	Advances in nutraceutical delivery systems: From formulation design for bioavailability enhancement to efficacy and safety evaluation. <i>Trends in Food Science and Technology</i> , 2018, 78, 270-291.	7.8	160
149	Electrotechnologies applied to microalgal biotechnology – Applications, techniques and future trends. <i>Renewable and Sustainable Energy Reviews</i> , 2018, 94, 656-668.	8.2	80
150	Modulating the interfacial concentration of gallates to improve the oxidative stability of fish oil-in-water emulsions. <i>Food Research International</i> , 2018, 112, 192-198.	2.9	38
151	Edible films and coatings based on mango (var. Ataulfo) by-products to improve gas transfer rate of peach. <i>LWT - Food Science and Technology</i> , 2018, 97, 624-631.	2.5	95
152	Bio-Based Nanocomposites for Food Packaging and Their Effect in Food Quality and Safety. , 2018, , 271-306.		16
153	Characterization of Particle Properties in Nanoemulsions. , 2018, , 519-546.		6
154	Evaluating the behaviour of curcumin nanoemulsions and multilayer nanoemulsions during dynamic in vitro digestion. <i>Journal of Functional Foods</i> , 2018, 48, 605-613.	1.6	70
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