Antnio Augusto Martins de Oliveira Soares Vicente

List of Publications by Year in Descending Order

388 papers	17,622 citations	69 h-index	115 g-index
411 ext. papers	20,715 ext. citations	6.1 avg, IF	7.15 L-index

#	Paper	IF	Citations
388	Future food proteinsâTrends and perspectives **2022**, 267-285		0
387	Hydroxypropyl methylcellulose-based micro- and nanostructures for encapsulation of melanoidins: Effect of electrohydrodynamic processing variables on morphological and physicochemical properties.. *International Journal of Biological Macromolecules*, **2022**, 202, 453-467	7.9	0
386	Olive Oil Phenolic Compounds as Antioxidants in Functional Foods: Description, Sources and Stability **2022**, 427-453		1
385	Effects of Emulsion Droplet Size on the Distribution and Efficiency of Antioxidants **2022**, 217-235		
384	Control of Lipid Oxidation in Oil-in Water Emulsions: Effects of Antioxidant Partitioning and Surfactant Concentration **2022**, 201-216		
383	Phaeodactylum tricornutum extracts as structuring agents for food applications: Physicochemical and functional properties. *Food Hydrocolloids*, **2022**, 124, 107276	10.6	3
382	Effect of green propolis extract on functional properties of active pectin-based films. *Food Hydrocolloids*, **2022**, 107746	10.6	1
381	Emerging challenges in assessing bio-based nanosystemsâbehaviour under in vitro digestion focused on food applications âA critical view and future perspectives. *Food Research International*, **2022**, 111417	7	0
380	Polyphenols as Antioxidants for Extending Food Shelf-Life and in the Prevention of Health Diseases: Encapsulation and Interfacial Phenomena.. *Biomedicines*, **2021**, 9,	4.8	4
379	Polyphenolic Antioxidants in Lipid Emulsions: Partitioning Effects and Interfacial Phenomena. *Foods* , **2021**, 10,	4.9	16
378	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	7	2
377	Modulating process parameters to change physical properties of bigels for food applications. *Food Structure*, **2021**, 28, 100173	4.3	7
376	Pineapple (L.) By-Products Valorization: Novel Bio Ingredients for Functional Foods. *Molecules*, **2021**, 26,	4.8	2
375	Heat Treatment and Wounding as Abiotic Stresses to Enhance the Bioactive Composition of Pineapple By-Products. *Applied Sciences (Switzerland)*, **2021**, 11, 4313	2.6	1
374	Effects of the Reactive Moiety of Phenolipids on Their Antioxidant Efficiency in Model Emulsified Systems. *Foods*, **2021**, 10,	4.9	1
373	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	6	11
372	Lipid-based nanostructures as a strategy to enhance curcumin bioaccessibility: Behavior under digestion and cytotoxicity assessment. *Food Research International*, **2021**, 143, 110278	7	9

371	Antimicrobial properties of chitosan and galactomannan composite coatings and physical properties of films made thereof. *Future Foods*, **2021**, 3, 100028	3.3	2
370	Continuous pressurized extraction versus electric fields-assisted extraction of cyanobacterial pigments. *Journal of Biotechnology*, **2021**, 334, 35-42	3.7	3
369	Extraction of Pigments from Microalgae and Cyanobacteriaâ Review on Current Methodologies. *Applied Sciences (Switzerland)*, **2021**, 11, 5187	2.6	10
368	Active Carboxymethylcellulose-Based Edible Films: Influence of Free and Encapsulated Curcumin on Films' Properties. *Foods*, **2021**, 10,	4.9	3
367	Curcumin encapsulation in nanostructures for cancer therapy: A 10-year overview. *International Journal of Pharmaceutics*, **2021**, 604, 120534	6.5	11
366	The role of emergent processing technologies in tailoring plant protein functionality: New insights. *Trends in Food Science and Technology*, **2021**, 113, 219-231	15.3	12
365	Algal proteins: Production strategies and nutritional and functional properties. *Bioresource Technology*, **2021**, 332, 125125	11	16
364	Influence of the addition of different ingredients on the bioaccessibility of glucose released from rice during dynamic gastrointestinal digestion. *International Journal of Food Sciences and Nutrition*, **2021**, 72, 45-56	3.7	4
363	Flaxseed gum-biopolymers interactions driving rheological behaviour of oropharyngeal dysphagia-oriented products. *Food Hydrocolloids*, **2021**, 111, 106257	10.6	9
362	Prebiotic effects of olive pomace powders in the gut: In vitro evaluation of the inhibition of adhesion of pathogens, prebiotic and antioxidant effects. *Food Hydrocolloids*, **2021**, 112, 106312	10.6	13
361	How additive manufacturing can boost the bioactivity of baked functional foods. *Journal of Food Engineering*, **2021**, 294, 110394	6	6
360	Ohmic heating as a new tool for protein scaffold engineering. *Materials Science and Engineering C*, **2021**, 120, 111784	8.3	2
359	A new family of hydroxytyrosol phenolipids for the antioxidant protection of liposomal systems. *Biochimica Et Biophysica Acta - Biomembranes*, **2021**, 1863, 183505	3.8	4
358	Are olive pomace powders a safe source of bioactives and nutrients?. *Journal of the Science of Food and Agriculture*, **2021**, 101, 1963-1978	4.3	17
357	Polymeric micelles using cholinium-based ionic liquids for the encapsulation and release of hydrophobic drug molecules. *Biomaterials Science*, **2021**, 9, 2183-2196	7.4	6
356	Modulation and Characterization of Wax-Based Olive Oil Organogels in View of Their Application in the Food Industry. *Gels*, **2021**, 7,	4.2	2
355	Ohmic Heatingâ An Emergent Technology in Innovative Food Processing **2021**, 107-123		0
354	Effects of Moderate Electric Fields on the Post-harvest Preservation of Chestnuts. *Food and Bioprocess Technology*, **2021**, 14, 920-934	5.1	4

353	Modeling Chemical Reactivity at the Interfaces of Emulsions: Effects of Partitioning and Temperature. *Molecules*, **2021**, 26,	4.8	2
352	Influence of ohmic heating on the structural and immunoreactive properties of soybean proteins. *LWT - Food Science and Technology*, **2021**, 148, 111710	5.4	5
351	Food-grade hydroxypropyl methylcellulose-based formulations for electrohydrodynamic processing: Part I â Role of solution parameters on fibre and particle production. *Food Hydrocolloids* , **2021**, 118, 106761	10.6	10
350	Tackling older adultsâ malnutrition through the development of tailored food products. *Trends in Food Science and Technology*, **2021**, 115, 55-73	15.3	2
349	Interfacial kinetics in olive oil-in-water nanoemulsions: Relationships between rates of initiation of lipid peroxidation, induction times and effective interfacial antioxidant concentrations. *Journal of Colloid and Interface Science*, **2021**, 604, 248-259	9.3	2
348	Electrohydrodynamic processing for the production of zein-based microstructures and nanostructures. *Current Opinion in Colloid and Interface Science*, **2021**, 56, 101504	7.6	6
347	Caffeic acid phenolipids in the protection of cell membranes from oxidative injuries. Interaction with the membrane phospholipid bilayer. *Biochimica Et Biophysica Acta - Biomembranes*, **2021**, 1863, 183727	3.8	1
346	Unraveling the nature of ohmic heating effects in structural aspects of whey proteins â The impact of electrical and electrochemical effects. *Innovative Food Science and Emerging Technologies*, **2021**, 74, 102831	6.8	3
345	Xyloglucan and Concanavalin A based dressings in the topical treatment of mice wound healing process. *Carbohydrate Polymer Technologies and Applications*, **2021**, 2, 100136	1.7	0
344	Factors affecting polyhydroxyalkanoates biodegradation in soil. *Polymer Degradation and Stability*, **2020**, 182, 109408	4.7	18
343	Characterization of Enriched Meat-Based PÃ Manufactured with Oleogels as Fat Substitutes. *Gels*, **2020**, 6,	4.2	24
342	Effects of ohmic heating on the immunoreactivity of Î-lactoglobulin - a relationship towards structural aspects. *Food and Function*, **2020**, 11, 4002-4013	6.1	13
341	Printability, microstructure, and flow dynamics of phase-separated edible 3D inks. *Food Hydrocolloids*, **2020**, 109, 106120	10.6	13
340	Enhancement of PLA-PVA Surface Adhesion in Bilayer Assemblies by PLA Aminolisation. *Food and Bioprocess Technology*, **2020**, 13, 1215-1228	5.1	9
339	Separation and purification of curcumin using novel aqueous two-phase micellar systems composed of amphiphilic copolymer and cholinium ionic liquids. *Separation and Purification Technology*, **2020**, 250, 117262	8.3	12
338	Rheology and soft tribology of thickened dispersions aiming the development of oropharyngeal dysphagia-oriented products. *Current Research in Food Science*, **2020**, 3, 19-29	5.6	16
337	Lactoferrin-based nanoemulsions to improve the physical and chemical stability of omega-3 fatty acids. *Food and Function*, **2020**, 11, 1966-1981	6.1	15
336	Perspective on oleogelator mixtures, structure design and behaviour towards digestibility of oleogels. *Current Opinion in Food Science*, **2020**, 35, 27-35	9.8	21

335	3D printed functional cookies fortified with Arthrospira platensis: Evaluation of its antioxidant potential and physical-chemical characterization. *Food Hydrocolloids*, **2020**, 107, 105893	10.6	32
334	Edible Films Based on Black Chia (Salvia hispanica L.) Seed Mucilage Containing Rhus microphylla Fruit Phenolic Extract. *Coatings*, **2020**, 10, 326	2.9	5
333	Simulated digestion of an olive pomace water-soluble ingredient: relationship between the bioaccessibility of compounds and their potential health benefits. *Food and Function*, **2020**, 11, 2238-2254	6.1	20
332	Design of β-lactoglobulin micro- and nanostructures by controlling gelation through physical variables. *Food Hydrocolloids*, **2020**, 100, 105357	10.6	12
331	Suitability of β-lactoglobulin micro- and nanostructures for loading and release of bioactive compounds. *Food Hydrocolloids*, **2020**, 101, 105492	10.6	10
330	Influence of moderate electric fields in β-lactoglobulin thermal unfolding and interactions. *Food Chemistry*, **2020**, 304, 125442	8.5	20
329	Evaluation of linseed oil oleogels to partially replace pork backfat in fermented sausages. *Journal of the Science of Food and Agriculture*, **2020**, 100, 218-224	4.3	50
328	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. *Food Chemistry*, **2020**, 310, 125716	8.5	24
327	β-lactoglobulin micro- and nanostructures as bioactive compounds vehicle: In vitro studies. *Food Research International*, **2020**, 131, 108979	7	17
326	Physicochemical characterisation and release behaviour of curcumin-loaded lactoferrin nanohydrogels into food simulants. *Food and Function*, **2020**, 11, 305-317	6.1	8
325	Rice in vitro digestion: application of INFOGEST harmonized protocol for glycemic index determination and starch morphological study. *Journal of Food Science and Technology*, **2020**, 57, 1393-1404	3.2	15
324	Electrosprayed whey protein-based nanocapsules for β-carotene encapsulation. *Food Chemistry*, **2020**, 314, 126157	8.5	19
323	Dehydration of protein lactoferrin-glycomacropeptide nanohydrogels. *Food Hydrocolloids*, **2020**, 101, 105550	10.6	7
322	Oleogels for development of health-promoting food products. *Food Science and Human Wellness*, **2020**, 9, 31-39	8.3	43
321	Effects of moderate electric fields on cold-set gelation of whey proteins â€“ From molecular interactions to functional properties. *Food Hydrocolloids*, **2020**, 101, 105505	10.6	16
320	Development and Characterization of Lipid-Based Nanosystems: Effect of Interfacial Composition on Nanoemulsion Behavior. *Food and Bioprocess Technology*, **2020**, 13, 67-87	5.1	7
319	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. *Journal of Colloid and Interface Science*, **2020**, 562, 352-362	9.3	26
318	Total and Sustainable Valorisation of Olive Pomace Using a Fractionation Approach. *Applied Sciences (Switzerland)*, **2020**, 10, 6785	2.6	17

317	Development and Evaluation of Superabsorbent Hydrogels Based on Natural Polymers. *Polymers*, **2020**, 12,	4.5	5
316	Using Ohmic Heating effect on grape skins as a pretreatment for anthocyanins extraction. *Food and Bioproducts Processing*, **2020**, 124, 320-328	4.9	21
315	Green synthesis of lignin nano- and micro-particles: Physicochemical characterization, bioactive properties and cytotoxicity assessment. *International Journal of Biological Macromolecules*, **2020**, 163, 1798-1809	7.9	20
314	Optimization of the Effect of Pineapple By-Products Enhanced in Bromelain by Hydrostatic Pressure on the Texture and Overall Quality of Silverside Beef Cut. *Foods*, **2020**, 9,	4.9	4
313	Electric field effects on proteins - Novel perspectives on food and potential health implications. *Food Research International*, **2020**, 137, 109709	7	13
312	Effect of moderate hydrostatic pressures on the enzymatic activity and bioactive composition of pineapple by-products. *Journal of Food Process Engineering*, **2020**, e13537	2.4	4
311	Candelilla Wax Edible Coating with Bioactives to Prolong the Quality of Tomato Fruits. *Foods*, **2020**, 9,	4.9	14
310	Interfacial Concentrations of Hydroxytyrosol Derivatives in Fish Oil-in-Water Emulsions and Nanoemulsions and Its Influence on Their Lipid Oxidation: Droplet Size Effects. *Foods*, **2020**, 9,	4.9	6
309	Valorisation of Mango Peels: Extraction of Pectin and Antioxidant and Antifungal Polyphenols. *Waste and Biomass Valorization*, **2020**, 11, 89-98	3.2	17
308	Characterization of the behavior of carotenoids from pitanga () and buriti () during microemulsion production and in a dynamic gastrointestinal system. *Journal of Food Science and Technology*, **2020**, 57, 650-662	3.3	8
307	Multi-step thermally induced transitions of lactoglobulin â An in situ spectroscopy approach. *International Dairy Journal*, **2020**, 100, 104562	3.5	3
306	Development of an Organic Culture Medium for Autotrophic Production of Chlorella vulgaris Biomass. *Applied Sciences (Switzerland)*, **2020**, 10, 2156	2.6	4
305	Self-Organizing Structures of Phosphatidylcholine in Nonaqueous Solvents: Tailoring Gel-like Systems. *Journal of Surfactants and Detergents*, **2020**, 23, 725-735	1.9	3
304	Strategy towards Replacing Pork Backfat with a Linseed Oleogel in Frankfurter Sausages and its Evaluation on Physicochemical, Nutritional, and Sensory Characteristics. *Foods*, **2019**, 8,	4.9	41
303	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. *Nanomaterials*, **2019**, 9,	5.4	43
302	Control of antioxidant efficiency of chlorogenates in emulsions: modulation of antioxidant interfacial concentrations. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3917-3925	4.3	19
301	Nanostructures of whey proteins for encapsulation of food ingredients **2019**, 69-100		2
300	Nanoparticles of lactoferrin for encapsulation of food ingredients **2019**, 147-168		5

299	Production of Biomass-Degrading Enzymes by Trichoderma reesei Using Liquid Hot Water-Pretreated Corncob in Different Conditions of Oxygen Transfer. *Bioenergy Research*, **2019**, 12, 583-592	3.1	7
298	Comparison and optimization of different methods for Microcystis aeruginosa's harvesting and the role of zeta potential on its efficiency. *Environmental Science and Pollution Research*, **2019**, 26, 16708-16715	3.1	3
297	Amphiphilic Modified Galactomannan as a Novel Potential Carrier for Hydrophobic Compounds. *Frontiers in Sustainable Food Systems*, **2019**, 3,	4.8	6
296	□carotene and □tocopherol coencapsulated in nanostructured lipid carriers of murumuru () butter produced by phase inversion temperature method: characterisation, dynamic digestion and cell viability study. *Journal of Microencapsulation*, **2019**, 36, 43-52	3.4	13
295	Effect of extraction temperature on rheological behavior and antioxidant capacity of flaxseed gum. *Carbohydrate Polymers*, **2019**, 213, 217-227	10.3	25
294	Protein-Based Nanostructures for Food Applications. *Gels*, **2019**, 5,	4.2	17
293	In vitro gastrointestinal evaluation of a ju□ra-based smoothie: effect of processing on phenolic compounds bioaccessibility. *Journal of Food Science and Technology*, **2019**, 56, 5017-5026	3.3	8
292	Evaluation of disruption/permeabilization methodologies for Microcystis aeruginosa as alternatives to obtain high yields of microcystin release. *Algal Research*, **2019**, 42, 101611	5	1
291	Methods for determining bioavailability and bioaccessibility of bioactive compounds and nutrients **2019**, 23-54		33
290	Emergent food proteins - Towards sustainability, health and innovation. *Food Research International* , **2019**, 125, 108586	7	64
289	Fourier Transform Infrared (FT-IR) Spectroscopy as a Possible Rapid Tool to Evaluate Abiotic Stress Effects on Pineapple By-Products. *Applied Sciences (Switzerland)*, **2019**, 9, 4141	2.6	17
288	Omega-3 and Polyunsaturated Fatty Acids-Enriched Hamburgers Using Sterol-Based Oleogels. *European Journal of Lipid Science and Technology*, **2019**, 121, 1900111	3	29
287	Ohmic heating for preservation, transformation, and extraction **2019**, 159-191		1
286	Evaluating the effect of chitosan layer on bioaccessibility and cellular uptake of curcumin nanoemulsions. *Journal of Food Engineering*, **2019**, 243, 89-100	6	47
285	Effect of Ohmic heating on functionality of sodium caseinate - A relationship with protein gelation. *Food Research International*, **2019**, 116, 628-636	7	17
284	Sterol-based oleogels' characterization envisioning food applications. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3318-3325	4.3	15
283	Application of edible nanolaminate coatings with antimicrobial extract of Flourensia cernua to extend the shelf-life of tomato (Solanum lycopersicum L.) fruit. *Postharvest Biology and Technology*, **2019**, 150, 19-27	6.2	34
282	Banana starch nanocomposite with cellulose nanofibers isolated from banana peel by enzymatic treatment: In vitro cytotoxicity assessment. *Carbohydrate Polymers*, **2019**, 207, 169-179	10.3	50

281	Liposomes loaded with phenolic extracts of Spirulina LEB-18: Physicochemical characterization and behavior under simulated gastrointestinal conditions. *Food Research International*, **2019**, 120, 656-667	7	31
280	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	6.8	24
279	New Insights on Bio-Based Micro- and Nanosystems in Food **2019**, 708-714		3
278	Optimization of a chitosan solution as potential carrier for the incorporation of Santolina chamaecyparissus L. solid by-product in an edible vegetal coating on "Manchego" cheese. *Food Hydrocolloids*, **2019**, 89, 272-282	10.6	19
277	Hybrid gels: Influence of oleogel/hydrogel ratio on rheological and textural properties. *Food Research International*, **2019**, 116, 1298-1305	7	32
276	One-step chromatographic method to purify α-lactalbumin from whey for nanotube synthesis purposes. *Food Chemistry*, **2019**, 275, 480-488	8.5	7
275	Pistachio nut allergy: An updated overview. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 546-562	10.5	22
274	Cashew Nut Allergy: Clinical Relevance and Allergen Characterisation. *Clinical Reviews in Allergy and Immunology*, **2019**, 57, 1-22	12.3	31
273	Influence of Cassia grandis galactomannan on the properties of sponge cakes: a substitute for fat. *Food and Function*, **2018**, 9, 2456-2468	6.1	5
272	Construction of a Biocompatible and Antioxidant Multilayer Coating by Layer-by-Layer Assembly of κ-Carrageenan and Quercetin Nanoparticles. *Food and Bioprocess Technology*, **2018**, 11, 1050-1060	5.1	19
271	Electric field-based technologies for valorization of bioresources. *Bioresource Technology*, **2018**, 254, 325-339	11	83
270	Use of edible films and coatings in cheese preservation: Opportunities and challenges. *Food Research International*, **2018**, 107, 84-92	7	98
269	Ohmic heating for the dairy industry: a potential technology to develop probiotic dairy foods in association with modifications of whey protein structure. *Current Opinion in Food Science*, **2018**, 22, 95-101	9.8	42
268	Edible oleogels: an opportunity for fat replacement in foods. *Food and Function*, **2018**, 9, 758-773	6.1	105
267	Synergistic interactions between lecithin and fruit wax in oleogel formation. *Food and Function*, **2018**, 9, 1755-1767	6.1	52
266	Antioxidant Compounds Recovery from Juçara Residue by Thermal Assisted Extraction. *Plant Foods for Human Nutrition*, **2018**, 73, 68-73	3.9	13
265	Thermodynamic, rheological and structural properties of edible oils structured with LMOGs: Influence of gelator and oil phase. *Food Structure*, **2018**, 16, 50-58	4.3	19
264	Cellulose nanocrystals from grape pomace: Production, properties and cytotoxicity assessment. *Carbohydrate Polymers*, **2018**, 192, 327-336	10.3	69

263	Physiological protection of probiotic microcapsules by coatings. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 1864-1877	11.5	53
262	Cold gel-like emulsions of lactoferrin subjected to ohmic heating. *Food Research International*, **2018**, 103, 371-379	7	24
261	Xyloglucan from Hymenaea courbaril var. courbaril seeds as encapsulating agent of l-ascorbic acid. *International Journal of Biological Macromolecules*, **2018**, 107, 1559-1566	7.9	16
260	Cellulose nanofibers produced from banana peel by chemical and mechanical treatments: Characterization and cytotoxicity assessment. *Food Hydrocolloids*, **2018**, 75, 192-201	10.6	79
259	Modulating the interfacial concentration of gallates to improve the oxidative stability of fish oil-in-water emulsions. *Food Research International*, **2018**, 112, 192-198	7	27
258	Edible films and coatings based on mango (var. Ataulfo) by-products to improve gas transfer rate of peach. *LWT - Food Science and Technology*, **2018**, 97, 624-631	5.4	53
257	Bio-Based Nanocomposites for Food Packaging and Their Effect in Food Quality and Safety **2018**, 271-306		11
256	Characterization of Particle Properties in Nanoemulsions **2018**, 519-546		5
255	Evaluating the behaviour of curcumin nanoemulsions and multilayer nanoemulsions during dynamic in vitro digestion. *Journal of Functional Foods*, **2018**, 48, 605-613	5.1	40
254	Lignin from an integrated process consisting of liquid hot water and ethanol organosolv: Physicochemical and antioxidant properties. *International Journal of Biological Macromolecules*, **2018**, 120, 159-169	7.9	51
253	In vitro digestion of lactoferrin-glycomacropeptide nanohydrogels incorporating bioactive compounds: Effect of a chitosan coating. *Food Hydrocolloids*, **2018**, 84, 267-275	10.6	16
252	Lignocellulosic Materials and Their Use in Bio-based Packaging. *Springer Briefs in Molecular Science*, **2018**,	0.6	8
251	Lignocellulosic Materials: Sources and Processing Technologies. *Springer Briefs in Molecular Science*, **2018**, 13-33	0.6	3
250	Functional Properties of Lignocellulosic Materials. *Springer Briefs in Molecular Science*, **2018**, 35-47	0.6	1
249	Processing, Production Methods and Characterization of Bio-Based Packaging Materials. *Springer Briefs in Molecular Science*, **2018**, 49-63	0.6	
248	Use of Lignocellulosic Materials in Bio-based Packaging. *Springer Briefs in Molecular Science*, **2018**, 65-85	0.6	4
247	Food Applications of Lignocellulosic-Based Packaging Materials. *Springer Briefs in Molecular Science*, **2018**, 87-94	0.6	0
246	Conclusion and Future Trends. *Springer Briefs in Molecular Science*, **2018**, 95-97	0.6	1

245	Effect of alginate molecular weight and M/G ratio in beads properties foreseeing the protection of probiotics. *Food Hydrocolloids*, **2018**, 77, 8-16	10.6	86
244	Development, Characterization, and Stability of O/W Pepper Nanoemulsions Produced by High-Pressure Homogenization. *Food and Bioprocess Technology*, **2018**, 11, 355-367	5.1	48
243	Preparation and characterization of a chitosan film with grape seed extract-carvacrol microcapsules and its effect on the shelf-life of refrigerated Salmon (Salmo salar). *LWT - Food Science and Technology*, **2018**, 89, 525-534	5.4	70
242	Emerging opportunities in exploring the nutritional/functional value of amaranth. *Food and Function*, **2018**, 9, 5499-5512	6.1	32
241	Protein-Based Structures for Food Applications: From Macro to Nanoscale. *Frontiers in Sustainable Food Systems*, **2018**, 2,	4.8	24
240	Electric Field Processing: Novel Perspectives on Allergenicity of Milk Proteins. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 11227-11233	5.7	10
239	Enhanced Mechanical and Thermal Strength in Mixed-Enantiomers-Based Supramolecular Gel. *Langmuir*, **2018**, 34, 12957-12967	4	15
238	Lecithin and phytosterols-based mixtures as hybrid structuring agents in different organic phases. *Food Research International*, **2018**, 111, 168-177	7	21
237	In vitro digestibility and fermentability of fructo-oligosaccharides produced by Aspergillus ibericus. *Journal of Functional Foods*, **2018**, 46, 278-287	5.1	26
236	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. *Food Packaging and Shelf Life*, **2018**, 17, 39-49	8.2	45
235	Nanotechnology in Food Packaging: Opportunities and Challenges **2018**, 1-11		13
234	Advances in nutraceutical delivery systems: From formulation design for bioavailability enhancement to efficacy and safety evaluation. *Trends in Food Science and Technology*, **2018**, 78, 270-291	15.3	94
233	Electrotechnologies applied to microalgal biotechnology â Applications, techniques and future trends. *Renewable and Sustainable Energy Reviews*, **2018**, 94, 656-668	16.2	46
232	Design of whey protein nanostructures for incorporation and release of nutraceutical compounds in food. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 1377-1393	11.5	72
231	Physical evidence that the variations in the efficiency of homologous series of antioxidants in emulsions are a result of differences in their distribution. *Journal of the Science of Food and Agriculture*, **2017**, 97, 564-571	4.3	35
230	Immobilization of bioactive compounds in Cassia grandis galactomannan-based films: Influence on physicochemical properties. *International Journal of Biological Macromolecules*, **2017**, 96, 727-735	7.9	16
229	Advances in Food Nanotechnology **2017**, 11-38		12
228	Development of a novel user-friendly platform to couple light regime characterization with particle tracking - cells' light history determination during phototrophic cultivations. *Algal Research*, **2017**, 24, 276-283	5	4

227	Formation, stability and antioxidant activity of food-grade multilayer emulsions containing resveratrol. *Food Hydrocolloids*, **2017**, 71, 207-215	10.6	49
226	Development of iron-rich whey protein hydrogels following application of ohmic heating - Effects of moderate electric fields. *Food Research International*, **2017**, 99, 435-443	7	25
225	Micro- and nano bio-based delivery systems for food applications: In vitro behavior. *Advances in Colloid and Interface Science*, **2017**, 243, 23-45	14.3	157
224	Structural and mechanical properties of organogels: Role of oil and gelator molecular structure. *Food Research International*, **2017**, 96, 161-170	7	58
223	Fortified beeswax oleogels: effect of □carotene on the gel structure and oxidative stability. *Food and Function*, **2017**, 8, 4241-4250	6.1	55
222	Assessment of synergistic interactions between environmental factors on Microcystis aeruginosa growth and microcystin production. *Algal Research*, **2017**, 27, 235-243	5	8
221	Cyanobacterial toxins as a high value-added product **2017**, 401-428		1
220	The QUIC Transport Protocol **2017**,		231
219	Effect of moderate electric fields in the properties of starch and chitosan films reinforced with microcrystalline cellulose. *Carbohydrate Polymers*, **2017**, 174, 1181-1191	10.3	32
218	Towards the understanding of the behavior of bio-based nanostructures during in vitro digestion. *Current Opinion in Food Science*, **2017**, 15, 79-86	9.8	12
217	In vitro digestion of oil-in-water emulsions stabilized by whey protein nanofibrils. *Food Research International*, **2017**, 99, 790-798	7	25
216	Creating functional nanostructures: Encapsulation of caffeine into □actalbumin nanotubes. *Innovative Food Science and Emerging Technologies*, **2017**, 40, 10-17	6.8	35
215	Physico-chemical stability and in vitro digestibility of beta-carotene-loaded lipid nanoparticles of cupuacu butter (Theobroma grandiflorum) produced by the phase inversion temperature (PIT) method. *Journal of Food Engineering*, **2017**, 192, 93-102	6	27
214	Comparing the effects of glazing and chitosan-based coating applied on frozen salmon on its organoleptic and physicochemical characteristics over six-months storage. *Journal of Food Engineering*, **2017**, 194, 79-86	6	19
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212	Perspectives on Utilization of Edible Coatings and Nano-laminate Coatings for Extension of Postharvest Storage of Fruits and Vegetables. *Food Engineering Reviews*, **2016**, 8, 292-305	6.5	81
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