Santos, S S

List of Publications by Year
in descending order

19	141	1684188 5	1372567 10
papers	citations	h-index	g-index

20	20	20	190
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant compounds from blackberry (Rubus fruticosus) pomace: Microencapsulation by spray-dryer and pH stability evaluation. Food Packaging and Shelf Life, 2019, 20, 100177.	7.5	38
2	Antioxidant activity, extraction and application of psyllium mucilage in chocolate drink. Nutrition and Food Science, 2020, 50, 1175-1185.	0.9	18
3	Ultrasound assisted extraction of hibiscus (Hibiscus sabdariffa L.) bioactive compounds for application as potential functional ingredient. Journal of Food Science and Technology, 2019, 56, 4667-4677.	2.8	17
4	Hibiscus sabdariffa L. Extract: Characterization (FTIR-ATR), Storage Stability and Food Application. Emirates Journal of Food and Agriculture, 0, , 55.	1.0	14
5	Microcapsules of â€˜jabuticabaâ€™ byproduct: Storage stability and application in gelatin. Revista Brasileira De Engenharia Agricola E Ambiental, 2018, 22, 424-429.	1.1	11
6	Microencapsulation of Bioactive Compounds from Blackberry Pomace (Rubus fruticosus) by Spray Drying Technique. International Journal of Food Engineering, 2017, 13, .	1.5	10
7	Comparative studies on chemical stability, antioxidant and antimicrobial activity from hot and cold hibiscus (Hibiscus sabdariffa L.) calyces tea infusions. Journal of Food Measurement and Characterization, 2021, 15, 3531-3538.	3.2	6
8	Jaboticaba byproduct encapsulation by lyophilization: pH and food application stability. Journal of Food Process Engineering, 2018, 41, e12639.	2.9	5
9	Enhanced conditions for anthocyanin extraction from blackberry pomace under ultrasound irradiation. Journal of Food Process Engineering, 2023, 46, .	2.9	5
10	Performance of asymmetric spinel hollow fiber membranes for hibiscus (Hibiscus sabdariffaL.) extract clarification: Flux modeling and extract stability. Journal of Food Processing and Preservation, 2020, 44, e14948.	2.0	3
11	AvaliaÃ§Ã£o da GestÃ£o da Qualidade e suas ferramentas: aplicabilidade em indÃºstria de alimentos de origem animal. Research, Society and Development, 2021, 10, e20210111248.	0.1	3
12	Blackberry pomace microspheres: An approach on anthocyanin degradation. Ciencia E Agrotecnologia, 0, 44, .	1.5	3
13	Clove and cinnamon essential oils in dulce de leche. Nutrition and Food Science, 2017, 47, 101-107.	0.9	1
14	Technological Use of Cassava and Passion Fruit Flours in Preparing Cookies. Journal of Culinary Science and Technology, 2017, 15, 54-63.	1.4	1
15	Microcapsules of CajÃ¡-manga (Spondias dulcis Parkinson): Influence of Different Types of Encapsulating Agents and Drying Technology. Current Nutrition and Food Science, 2019, 15, 557-564.	0.6	1
16	Agro-industrial waste as a source of bioactive compounds: ultrasound-assisted extraction from blueberry (Vaccinium myrtillus) and raspberry (Rubus idaeus) pomace. Acta Scientiarum - Technology, 0, 43, e55564.	0.4	1
17	Efeito do uso de ultrassom no processo de ultrafiltraÃ§Ã£o de polpa de cajÃ¡-manga. Research, Society and Development, 2021, 10, e9510413874.	0.1	0
18	AplicaÃ§Ã£o de tecnologias para melhoramento das caracterÃsticas funcionais da clara de ovo desidratada: Uma revisÃ£o. Research, Society and Development, 2021, 10, e39410716787.	0.1	0

#	Article	IF	Citations
19	Influence of Pretreatment on Microfiltration of CajÃ¡-Manga (Spondias-dulcis). Revista Virtual De Quimica, 2018, 10, 116-123.	0.4	0