# Flavia Maria Netto

List of Publications by Year
in descending order



| 36 | 1,449 | 346980 22 | 388640 36 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 36 | 36 | 36 | 2090 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Recovery of Components from Shrimp (Xiphopenaeus kroyeri) Processing Waste by Enzymatic Hydrolysis. Journal of Food Science, 2006, 71, C298. | 1.5 | 145 |
| 2 | Effect of Encapsulating Materials on Water Sorption, Glass Transition and Stability of Juice From Immature Acerola. International Journal of Food Properties, 2005, 8, 337-346. | 1.3 | 135 |
| 3 | Effect of heat and enzymatic treatment on the antihypertensive activity of whey protein hydrolysates. International Dairy Journal, 2007, 17, 632-640. | 1.5 | 106 |
| 4 | Assessing the potential of whey protein fibril as emulsifier. Journal of Food Engineering, 2018, 223, 99-108. | 2.7 | 80 |
| 5 | Stability and in vitro digestibility of emulsions containing lecithin and whey proteins. Food and Function, 2013, 4, 1322. | 2.1 | 69 |
| 6 | Identification of peptides released from flaxseed (Linum usitatissimum) protein by AlcalaseÂ® hydrolysis: Antioxidant activity. LWT - Food Science and Technology, 2017, 76, 140-146. | 2.5 | 65 |
| 7 | Peptide-metal complexes: obtention and role in increasing bioavailability and decreasing the pro-oxidant effect of minerals. Critical Reviews in Food Science and Nutrition, 2021, 61, 1470-1489. | 5.4 | 52 |
| 8 | Evaluation of in vitro iron bioavailability in free form and as whey peptide-iron complexes. Journal of Food Composition and Analysis, 2018, 68, 95-100. | 1.9 | 50 |
| 9 | Iron-binding peptides from whey protein hydrolysates: Evaluation, isolation and sequencing by LCâ€“MS/MS. Food Research International, 2015, 71, 132-139. | 2.9 | 49 |
| 10 | Influence of Proteinâ€“Phenolic Complex on the Antioxidant Capacity of Flaxseed (Linum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 | 2.4 | 48 |
| 11 | Acceptability and preference drivers of red wines produced from Vitis labrusca and hybrid grapes. Food Research International, 2014, 62, 456-466. | 2.9 | 46 |
| 12 | Physicochemical and functional properties of soy protein isolate as a function of water activity and storage. Food Research International, 2006, 39, 145-153. | 2.9 | 42 |
| 13 | The effect of transglutaminase-induced polymerization in the presence of cysteine on Î²-lactoglobulin antigenicity. International Dairy Journal, 2010, 20, 386-392. | 1.5 | 41 |
| 14 | Vitamin C stability in encapsulated green West Indian cherry juice and in encapsulated synthetic ascorbic acid. Journal of the Science of Food and Agriculture, 2006, 86, 1202-1208. | 1.7 | 40 |
| 15 | Reduction of the process time in the achieve of rice bran protein through ultrasound-assisted extraction and microwave-assisted extraction. Separation Science and Technology, 2020, 55, 300-312. | 1.3 | 40 |
| 16 | Synthesis of whey peptide-iron complexes: Influence of using different iron precursor compounds. Food Research International, 2017, 101, 73-81. | 2.9 | 35 |
| 17 | Effect of combined treatment of hydrolysis and polymerization with transglutaminase on Î²-lactoglobulin antigenicity. European Food Research and Technology, 2012, 235, 801-809. | 1.6 | 31 |
| 18 | Assessing the potential of flaxseed protein as an emulsifier combined with whey protein isolate. Food Research International, 2014, 58, 89-97. | 2.9 | 31 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Effect of polymerization with transglutaminase on inÂvitro digestion and antigenicity of Î²-lactoglobulin. International Dairy Journal, 2012, 25, 123-131. | 1.5 | 29 |
| 20 | Influence of proteinâ€“pectin electrostatic interaction on the foam stability mechanism. Carbohydrate Polymers, 2014, 103, 55-61. | 5.1 | 27 |
| 21 | Antioxidant capacity of amaranth products: effects of thermal and enzymatic treatments. Food Science and Technology, 2013, 33, 485-493. | 0.8 | 25 |
| 22 | Elaboration of sausage using minced fish of Nile tilapia filleting waste. Brazilian Archives of Biology and Technology, 2010, 53, 1383-1391. | 0.5 | 24 |
| 23 | Epitopes resistance to the simulated gastrointestinal digestion of Î²-lactoglobulin submitted to two-step enzymatic modification. Food Research International, 2015, 72, 191-197. | 2.9 | 24 |
| 24 | Examining the role of regional culture and geographical distances on the representation of unfamiliar foods in a continental-size country. Food Quality and Preference, 2020, 79, 103779. | 2.3 | 23 |
| 25 | Production of whey protein isolate â€“ gellan microbeads for encapsulation and release of flaxseed bioactive compounds. Journal of Food Engineering, 2019, 247, 104-114. | 2.7 | 22 |
| 26 | Structural and rheological properties of amaranth protein concentrate gels obtained by different processes. Food Hydrocolloids, 2010, 24, 602-610. | 5.6 | 21 |
| 27 | Whey Peptideâ€“Iron Complexes Increase the Oxidative Stability of Oil-in-Water Emulsions in Comparison to Iron Salts. Journal of Agricultural and Food Chemistry, 2018, 66, 1981-1989. | 2.4 | 21 |
| 28 | Chemical and structural characteristics of proteins of non-vital and vital wheat glutens. Food Hydrocolloids, 2022, 125, 107383. | 5.6 | 21 |
| 29 | Physicochemical characteristics and antigenicity of whey protein hydrolysates obtained with and without pH control. International Dairy Journal, 2017, 71, 24-34. | 1.5 | 20 |
| 30 | Evaluation of the Hypotensive Potential of Bovine and Porcine Collagen Hydrolysates. Journal of Medicinal Food, 2008, 11, 560-567. | 0.8 | 16 |
| 31 | Physicochemical changes and bitterness of whey protein hydrolysates after transglutaminase cross-linking. LWT - Food Science and Technology, 2019, 113, 108291. | 2.5 | 16 |
| 32 | Effect of alternative processes on the yield and physicochemical characterization of protein concentrates from Amaranthus cruentus. LWT - Food Science and Technology, 2010, 43, 736-743. | 2.5 | 15 |
| 33 | In search of a tolerance-induction strategy for cowâ€™s milk allergies: significant reduction of beta-lactoglobulin allergenicity via transglutaminase/cysteine polymerization. Clinics, 2012, 67, 1171-1179. | 0.6 | 13 |
| 34 | Chemical Composition and Bile Acid Binding Activity of Products Obtained from Amaranth (Amaranthus cruentus) Seeds. Plant Foods for Human Nutrition, 2011, 66, 370-375. | 1.4 | 11 |
| 35 | Allergenicity of Bos d 5 in Children with Cow's Milk Allergy is Reduced by Transglutaminase Polymerization. Pediatric, Allergy, Immunology, and Pulmonology, 2012, 25, 30-33. | 0.3 | 9 |
| 36 | Efeito da concentraÃ§Ã£o de enzima e de substrato no grau de hidrÃ³lise e nas propriedades funcionais de hidrolisados proteicos de corvina (Micropogonias furnieri). Quimica Nova, 2009, 32, 1792-1798. | 0.3 | 7 |