Elton Bonafe

List of Publications by Year in descending order

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FLITON RONAEF

#	Article	IF	CITATIONS
1	New magnetic chitosan/alginate/Fe3O4@SiO2 hydrogel composites applied for removal of Pb(II) ions from aqueous systems. Chemical Engineering Journal, 2018, 337, 595-608.	12.7	118
2	Scaffolds based on chitosan/pectin thermosensitive hydrogels containing gold nanoparticles. International Journal of Biological Macromolecules, 2017, 102, 1186-1194.	7.5	73
3	Preparation and cytotoxicity of N-modified chitosan nanoparticles applied in curcumin delivery. International Journal of Biological Macromolecules, 2016, 87, 237-245.	7.5	63
4	Proximate Composition, Mineral Contents and Fatty Acid Composition of the Different Parts and Dried Peels of Tropical Fruits Cultivated in Brazil. Journal of the Brazilian Chemical Society, 2016, , .	0.6	51
5	Properties of a commercial κ-carrageenan food ingredient and its durable superabsorbent hydrogels. Carbohydrate Research, 2020, 487, 107883.	2.3	49
6	Polyelectrolyte complexes based on alginate/tanfloc: Optimization, characterization and medical application. International Journal of Biological Macromolecules, 2017, 103, 129-138.	7.5	46
7	Bactericidal activity of hydrogel beads based on N,N,N-trimethyl chitosan/alginate complexes loaded with silver nanoparticles. Chinese Chemical Letters, 2015, 26, 1129-1132.	9.0	41
8	Chitosan content modulates durability and structural homogeneity of chitosan-gellan gum assemblies. International Journal of Biological Macromolecules, 2019, 128, 114-123.	7.5	37
9	Pectin-capped gold nanoparticles synthesis in-situ for producing durable, cytocompatible, and superabsorbent hydrogel composites with chitosan. International Journal of Biological Macromolecules, 2020, 147, 138-149.	7.5	36
10	Polyelectrolyte complex containing silver nanoparticles with antitumor property on Caco-2 colon cancer cells. International Journal of Biological Macromolecules, 2015, 79, 748-755.	7.5	33
11	Polysaccharide-Based Materials Associated with or Coordinated to Gold Nanoparticles: Synthesis and Medical Application. Current Medicinal Chemistry, 2017, 24, 2701-2735.	2.4	33
12	Chemical characterization and use of artichoke parts for protection from oxidative stress in canola oil. LWT - Food Science and Technology, 2015, 61, 346-351.	5.2	25
13	Sensorial and fatty acid profile of ice cream manufactured with milk of crossbred cows fed palm oil and coconut fat. Journal of Dairy Science, 2014, 97, 6745-6753.	3.4	22
14	Purified glycerol is produced from the frying oil transesterification by combining a pre-purification strategy performed with condensed tannin polymer derivative followed by ionic exchange. Fuel Processing Technology, 2019, 187, 73-83.	7.2	18
15	The impact of dietary sugarcane addition to finishing diets on performance, apparent digestibility, and fatty acid composition of Holstein × Zebu bulls1. Journal of Animal Science, 2014, 92, 2641-2653.	0.5	15
16	Ultra-high-performance liquid chromatography supports a new reaction mechanism between free radicals and ferulic acid with antimicrobial and antioxidant activities. Industrial Crops and Products, 2020, 154, 112701.	5.2	15
17	Removal of Cu(II) from aqueous solutions imparted by a pectin-based film: Cytocompatibility, antimicrobial, kinetic, and equilibrium studies. International Journal of Biological Macromolecules, 2020, 152, 77-89.	7.5	15
18	Electrospinning-electrospraying of poly(acid lactic) solutions in binary chloroform/formic acid and chloroform/acetic acid mixtures. Journal of Molecular Liquids, 2020, 320, 114448.	4.9	14

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19	SPR platform based on image acquisition for HER2 antigen detection. Nanotechnology, 2017, 28, 045206.	2.6	13
20	Quantification of essential fatty acids in the heads of nile tilapia (Oreochromis niloticus) fed with linseed oil. Journal of the Brazilian Chemical Society, 2011, 22, 643-647.	0.6	12
21	Natural carbohydrate-based thermosensitive chitosan/pectin adsorbent for removal of Pb(II) from aqueous solutions. International Journal of Biological Macromolecules, 2021, 193, 1813-1822.	7.5	11
22	Antioxidant Capacity, Total Phenolic Content, Fatty Acids and Correlation by Principal Component Analysis of Exotic and Native Fruits from Brazil. Journal of the Brazilian Chemical Society, 2013, , .	0.6	9
23	Composite filter with antimicrobial and anti-adhesive properties based on electrospun poly(butylene) Tj ETQq1 Journal of Membrane Science, 2022, 650, 120426.	1 0.784314 8.2	rgBT /Overlo 9
24	Incorporation of conjugated fatty acids into Nile tilapia (<i>Oreochromis niloticus</i>). Journal of the Science of Food and Agriculture, 2017, 97, 3469-3475.	3.5	6
25	A Simple, Fast and Efficient Method for Transesterification of Fatty Acids in Foods Assisted by Ultrasound Energy. Journal of the Brazilian Chemical Society, 2014, , .	0.6	4
26	Quantification of EPA and DHA in seafood of the south coast of Brazil. Nutrition and Food Science, 2011, 41, 401-411.	0.9	3
27	Efficiencies of Acid and Base-Catalyzed Methylation of Vegetable Oils by Ambient Mass Spectrometry. Journal of the Brazilian Chemical Society, 2013, , .	0.6	1
28	Sensitivity of phenolic compounds evaluated by a new approach of analytical methods. Chemical Papers, 2021, 75, 4849.	2.2	0
29	Glycerin and cashew and castor oils inclusion in the diets of Purunã bulls finished in feedlot on fatty acid percentage in the Longissimus dorsi. Research, Society and Development, 2021, 10, e66101319844.	0.1	0
30	Effects of Different Numbers of Fungicide Application on the Proximate Composition of Soybean. Journal of the Brazilian Chemical Society, 2016, , .	0.6	0