

Victor Gomes Lauriano de Souza

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

1,885
citations

393982

19
h-index

610482

24
g-index

29
all docs

29
docs citations

29
times ranked

2140
citing authors

#	ARTICLE	IF	CITATIONS
1	Strategies to Improve the Barrier and Mechanical Properties of Pectin Films for Food Packaging: Comparing Nanocomposites with Bilayers. <i>Coatings</i> , 2022, 12, 108.	1.2	19
2	Methodologies to Assess the Biodegradability of Bio-Based Polymersâ€”Current Knowledge and Existing Gaps. <i>Polymers</i> , 2022, 14, 1359.	2.0	43
3	Micro and nanocellulose extracted from energy crops as reinforcement agents in chitosan films. <i>Industrial Crops and Products</i> , 2022, 186, 115247.	2.5	13
4	Novel Active Food Packaging Films Based on Whey Protein Incorporated with Seaweed Extract: Development, Characterization, and Application in Fresh Poultry Meat. <i>Coatings</i> , 2021, 11, 229.	1.2	41
5	Understanding the Barrier and Mechanical Behavior of Different Nanofillers in Chitosan Films for Food Packaging. <i>Polymers</i> , 2021, 13, 721.	2.0	63
6	Bio-Based Sensors for Smart Food Packagingâ€”Current Applications and Future Trends. <i>Sensors</i> , 2021, 21, 2148.	2.1	69
7	Biodegradable Chitosan Films with ZnO Nanoparticles Synthesized Using Food Industry By-Productsâ€”Production and Characterization. <i>Coatings</i> , 2021, 11, 646.	1.2	21
8	Development of cranberry extract films for the enhancement of food packaging antimicrobial properties. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100646.	3.3	26
9	Structure and Applications of Pectin in Food, Biomedical, and Pharmaceutical Industry: A Review. <i>Coatings</i> , 2021, 11, 922.	1.2	107
10	Chitosan Composites in Packaging Industryâ€”Current Trends and Future Challenges. <i>Polymers</i> , 2020, 12, 417.	2.0	105
11	Eco-Friendly ZnO/Chitosan Bionanocomposites Films for Packaging of Fresh Poultry Meat. <i>Coatings</i> , 2020, 10, 110.	1.2	70
12	Production of Nanocellulose from Lignocellulosic Biomass Wastes: Prospects and Limitations. <i>Lecture Notes in Electrical Engineering</i> , 2019, , 719-725.	0.3	14
13	In vitro bioactivity of novel chitosan bionanocomposites incorporated with different essential oils. <i>Industrial Crops and Products</i> , 2019, 140, 111563.	2.5	38
14	Valorization of energy crops as a source for nanocellulose production â€” Current knowledge and future prospects. <i>Industrial Crops and Products</i> , 2019, 140, 111642.	2.5	69
15	Physical and Morphological Characterization of Chitosan/Montmorillonite Films Incorporated with Ginger Essential Oil. <i>Coatings</i> , 2019, 9, 700.	1.2	60
16	Activity of chitosan-montmorillonite bionanocomposites incorporated with rosemary essential oil: From in vitro assays to application in fresh poultry meat. <i>Food Hydrocolloids</i> , 2019, 89, 241-252.	5.6	132
17	Bionanocomposites of chitosan/montmorillonite incorporated with <i>Rosmarinus officinalis</i> essential oil: Development and physical characterization. <i>Food Packaging and Shelf Life</i> , 2018, 16, 148-156.	3.3	60
18	Antioxidant Migration Studies in Chitosan Films Incorporated with Plant Extracts. <i>Journal of Renewable Materials</i> , 2018, , .	1.1	12

#	ARTICLE	IF	CITATIONS
19	Nisin and other antimicrobial peptides: Production, mechanisms of action, and application in active food packaging. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 179-194.	2.7	154
20	Chitosan/montmorillonite bionanocomposites incorporated with rosemary and ginger essential oil as packaging for fresh poultry meat. <i>Food Packaging and Shelf Life</i> , 2018, 17, 142-149.	3.3	115
21	Shelf Life Assessment of Fresh Poultry Meat Packaged in Novel Bionanocomposite of Chitosan/Montmorillonite Incorporated with Ginger Essential Oil. <i>Coatings</i> , 2018, 8, 177.	1.2	76
22	Physical properties of chitosan films incorporated with natural antioxidants. <i>Industrial Crops and Products</i> , 2017, 107, 565-572.	2.5	229
23	Nanoparticles in food packaging: Biodegradability and potential migration to food – A review. <i>Food Packaging and Shelf Life</i> , 2016, 8, 63-70.	3.3	250
24	Cellulose acetate active films incorporated with oregano (<i>Origanum vulgare</i>) essential oil and organophilic montmorillonite clay control the growth of phytopathogenic fungi. <i>Food Packaging and Shelf Life</i> , 2016, 9, 69-78.	3.3	96
25	Pre-Treatment of Lignocellulosic Biomass (Empty Fruit Bunch) using Ionic Liquids as Solvents. , 2014, , .		0