

Fernando O Q Dourado

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

51
papers

1,473
citations

25
h-index

37
g-index

55
ext. papers

1,747
ext. citations

4.9
avg, IF

4.82
L-index

#	Paper	IF	Citations
51	Bacterial cellulose-lactoferrin as an antimicrobial edible packaging. <i>Food Hydrocolloids</i> , 2016 , 58, 126-140	10.6	94
50	Selective enzyme-mediated extraction of capsaicinoids and carotenoids from chili guajillo puya (<i>Capsicum annum</i> L.) using ethanol as solvent. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 3063-3077	5.7	82
49	Laccase immobilization on bacterial nanocellulose membranes: Antimicrobial, kinetic and stability properties. <i>Carbohydrate Polymers</i> , 2016 , 145, 1-12	10.3	76
48	PHB-PEO electrospun fiber membranes containing chlorhexidine for drug delivery applications. <i>Polymer Testing</i> , 2014 , 34, 64-71	4.5	76
47	NMR structural elucidation of the arabinan from <i>Prunus dulcis</i> immunobiological active pectic polysaccharides. <i>Carbohydrate Polymers</i> , 2006 , 66, 27-33	10.3	68
46	Molecular aspects of bacterial nanocellulose biosynthesis. <i>Microbial Biotechnology</i> , 2019 , 12, 633-649	6.3	59
45	Characterization of cellulose surface free energy. <i>Journal of Adhesion Science and Technology</i> , 1998 , 12, 1081-1090	2	58
44	Thermal and hydrolytic degradation of electrospun fish gelatin membranes. <i>Polymer Testing</i> , 2013 , 32, 995-1000	4.5	55
43	Purification, structure and immunobiological activity of an arabinan-rich pectic polysaccharide from the cell walls of <i>Prunus dulcis</i> seeds. <i>Carbohydrate Research</i> , 2004 , 339, 2555-66	2.9	51
42	Studies on the properties of Celluclast/Eudragit L-100 conjugate. <i>Journal of Biotechnology</i> , 2002 , 99, 121-31	3.7	50
41	Immobilized β -galactosidase onto magnetic particles coated with polyaniline: Support characterization and galactooligosaccharides production. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2011 , 70, 74-80		47
40	Bacterial cellulose as a support for the growth of retinal pigment epithelium. <i>Biomacromolecules</i> , 2015 , 16, 1341-51	6.9	46
39	Nanocellulose Bio-Based Composites for Food Packaging. <i>Nanomaterials</i> , 2020 , 10,	5.4	46
38	Neuronal cells behavior on polypyrrole coated bacterial nanocellulose three-dimensional (3D) scaffolds. <i>Journal of Biomaterials Science, Polymer Edition</i> , 2013 , 24, 1368-77	3.5	43
37	Anatomy and cell wall polysaccharides of almond (<i>Prunus dulcis</i> D. A. Webb) seeds. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1364-70	5.7	42
36	Galactooligosaccharides production by β -galactosidase immobilized onto magnetic polysiloxane-polyaniline particles. <i>Reactive and Functional Polymers</i> , 2009 , 69, 246-251	4.6	41
35	Development of novel bacterial cellulose composites for the textile and shoe industry. <i>Microbial Biotechnology</i> , 2019 , 12, 650-661	6.3	40

34	Virtual laboratories in (bio)chemical engineering education. <i>Education for Chemical Engineers</i> , 2010 , 5, e22-e27	2.4	38
33	Production and Characterization of a New Bacterial Cellulose/Poly(Vinyl Alcohol) Nanocomposite. <i>Materials</i> , 2013 , 6, 1956-1966	3.5	37
32	Response surface statistical optimization of bacterial nanocellulose fermentation in static culture using a low-cost medium. <i>New Biotechnology</i> , 2019 , 49, 19-27	6.4	33
31	Acetylated bacterial cellulose coated with urinary bladder matrix as a substrate for retinal pigment epithelium. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016 , 139, 1-9	6	31
30	Friction and wear behaviour of bacterial cellulose against articular cartilage. <i>Wear</i> , 2011 , 271, 2328-2333	3.5	30
29	A Review on the toxicology and dietetic role of bacterial cellulose. <i>Toxicology Reports</i> , 2017 , 4, 543-553	4.8	28
28	Effect of Guar Gum on the Physicochemical, Thermal, Rheological and Textural Properties of Green Edam Cheese. <i>Food and Bioprocess Technology</i> , 2011 , 4, 1414-1421	5.1	28
27	Physicochemical and biological evaluation of poly(ethylene glycol) methacrylate grafted onto poly(dimethyl siloxane) surfaces for prosthetic devices. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013 , 109, 228-35	6	25
26	Antibacterial performance of bovine lactoferrin-fish gelatine electrospun membranes. <i>International Journal of Biological Macromolecules</i> , 2015 , 81, 608-14	7.9	22
25	Trends on the Cellulose-Based Textiles: Raw Materials and Technologies. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021 , 9, 608826	5.8	19
24	Modifying Fish Gelatin Electrospun Membranes for Biomedical Applications: Cross-Linking and Swelling Behavior. <i>Soft Materials</i> , 2014 , 12, 247-252	1.7	15
23	A dry and fully dispersible bacterial cellulose formulation as a stabilizer for oil-in-water emulsions. <i>Carbohydrate Polymers</i> , 2020 , 230, 115657	10.3	15
22	Effect of cellulase adsorption on the surface and interfacial properties of cellulose. <i>Cellulose</i> , 1999 , 6, 265-282	5.5	14
21	Optoelectronic Devices from Bacterial NanoCellulose 2016 , 179-197		14
20	Processing and characterization of Elastin electrospun membranes. <i>Applied Physics A: Materials Science and Processing</i> , 2014 , 115, 1291-1298	2.6	11
19	Nata de coco Industry in Vietnam, Thailand, and Indonesia 2016 , 231-236		10
18	Characterisation of Rosa Mosqueta seeds: cell wall polysaccharide composition and light microscopy observations. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1859-1865	4.3	9
17	Celluloses as Food Ingredients/Additives: Is There a Room for BNC? 2016 , 123-133		9

16	Effect of hot calendering on physical properties and water vapor transfer resistance of bacterial cellulose films. <i>Journal of Materials Science</i> , 2016 , 51, 9562-9572	4-3	9
15	Optimization of bacterial nanocellulose fermentation using recycled paper sludge and development of novel composites. <i>Applied Microbiology and Biotechnology</i> , 2019 , 103, 9143-9154	5-7	8
14	Characterisation of Chilean hazelnut (<i>Gevuina avellana</i>) tissues: light microscopy and cell wall polysaccharides. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 158-165	4-3	8
13	Bacterial Cellulose and Emulsified AESO Biocomposites as an Ecological Alternative to Leather. <i>Nanomaterials</i> , 2019 , 9,	5-4	7
12	Process Modeling and Techno-Economic Evaluation of an Industrial Bacterial NanoCellulose Fermentation Process 2016 , 199-214		6
11	Dry Bacterial Cellulose and Carboxymethyl Cellulose Formulations with interfacial-active performance: processing conditions and redispersion. <i>Cellulose</i> , 2020 , 27, 6505-6520	5-5	5
10	Taxonomic Review and Microbial Ecology in Bacterial NanoCellulose Fermentation 2016 , 1-17		5
9	Effect of bacterial nanocellulose binding on the bactericidal activity of bovine lactoferrin. <i>Heliyon</i> , 2020 , 6, e04372	3-6	5
8	Physicochemical, functional and structural characterization of fibre from defatted <i>Rosa rubiginosa</i> and <i>Gevuina avellana</i> seeds. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1951-1959	4-3	4
7	Application of Bacterial Cellulose in the Textile and Shoe Industry: Development of Biocomposites. <i>Polysaccharides</i> , 2021 , 2, 566-581	3	4
6	Optimization and characterization of bacterial nanocellulose produced by <i>Komagataeibacter rhaeticus</i> K3. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021 , 2, 100022	1-7	2
5	Study and valorisation of wastewaters generated in the production of bacterial nanocellulose. <i>Biodegradation</i> , 2020 , 31, 47-56	4-1	1
4	Overview on Cell-Biomaterial Interactions 2015 , 91-128		1
3	Functionalization of Silicone Rubber Surfaces towards Biomedical Applications 2014 , 111-122		1
2	European Regulatory Framework on Novel Foods and Novel Food Additives 2016 , 135-144		1
1	Development of a layered bacterial nanocellulose-PHBV composite for food packaging.. <i>Journal of the Science of Food and Agriculture</i> , 2022 ,	4-3	1