

Carvalho, Apa

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

428
citations

840776

11
h-index

996975

15
g-index

15
all docs

15
docs citations

15
times ranked

388
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent advances in biobased and biodegradable polymer nanocomposites, nanoparticles, and natural antioxidants for antibacterial and antioxidant food packaging applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3673-3716.	11.7	65
2	Green strategies for active food packagings: A systematic review on active properties of graphene-based nanomaterials and biodegradable polymers. <i>Trends in Food Science and Technology</i> , 2020, 103, 130-143.	15.1	61
3	Health benefits of phytochemicals from Brazilian native foods and plants: Antioxidant, antimicrobial, anti-cancer, and risk factors of metabolic/endocrine disorders control. <i>Trends in Food Science and Technology</i> , 2021, 111, 534-548.	15.1	50
4	Recent Advances on Nanomaterials to COVID-19 Management: A Systematic Review on Antiviral/Virucidal Agents and Mechanisms of SARS-CoV-2 Inhibition/Inactivation. <i>Global Challenges</i> , 2021, 5, 2000115.	3.6	47
5	Effect of compatibilization in situ on PA/SEBS blends. <i>Polimeros</i> , 2016, 26, 123-128.	0.7	29
6	Organically modified silica (ORMOSIL) bearing imidazolium based ionic liquid prepared by hydrolysis/co-condensation of silane precursors: Synthesis, characterization and use in epoxy networks. <i>European Polymer Journal</i> , 2016, 83, 311-322.	5.4	29
7	Bioactive Compounds from Kefir and Their Potential Benefits on Health: A Systematic Review and Meta-Analysis. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-34.	4.0	26
8	Food-derived biopolymer kefiran composites, nanocomposites and nanofibers: Emerging alternatives to food packaging and potentials in nanomedicine. <i>Trends in Food Science and Technology</i> , 2021, 116, 370-386.	15.1	25
9	Application of UV-C light to improve safety and overall quality of fish: A systematic review and meta-analysis. <i>Trends in Food Science and Technology</i> , 2021, 116, 279-289.	15.1	23
10	Epoxy/imidazolium-based ionic liquid systems: The effect of the hardener on the curing behavior, thermal stability, and microwave absorbing properties. <i>Journal of Applied Polymer Science</i> , 2020, 137, 48326.	2.6	20
11	Sodium replacement on fish meat products A systematic review of microbiological, physicochemical and sensory effects. <i>Trends in Food Science and Technology</i> , 2021, 118, 639-657.	15.1	16
12	Green and Healthier Alternatives to Chemical Additives as Cheese Preservative: Natural Antimicrobials in Active Nanopackaging/Coatings. <i>Polymers</i> , 2021, 13, 2675.	4.5	15
13	A Systematic Review on Nanoencapsulation Natural Antimicrobials in Foods: In Vitro versus In Situ Evaluation, Mechanisms of Action and Implications on Physical-Chemical Quality. <i>International Journal of Molecular Sciences</i> , 2021, 22, 12055.	4.1	11
14	Phosphonium-based ionic liquid as crosslinker/dispersing agent for epoxy/carbon nanotube nanocomposites: electrical and dynamic mechanical properties. <i>Journal of Materials Science</i> , 2020, 55, 2077-2089.	3.7	9
15	Effects of Rotor Speed on Peroxide/Bismaleimide Cured Polypropylene/Nitrile Rubber Thermoplastic Vulcanizates (TPVs). <i>Materials Research</i> , 2018, 21, .	1.3	2