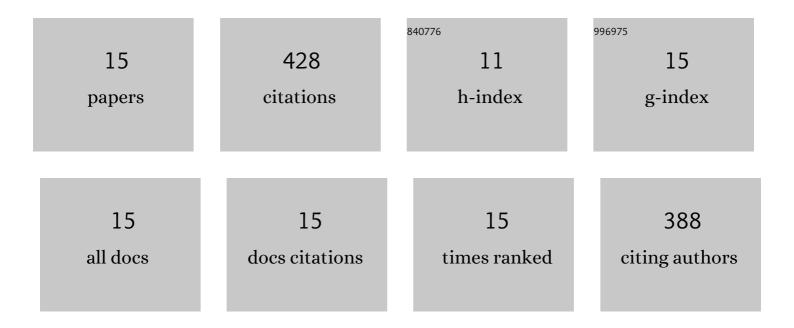
Carvalho, Apa

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2039979/publications.pdf Version: 2024-02-01



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