

Nilda Ff Soares

List of Publications by Citations

Source: <https://exaly.com/author-pdf/2158275/nilda-ff-soares-publications-by-citations.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

17
papers

904
citations

11
h-index

17
g-index

17
ext. papers

1,082
ext. citations

6.5
avg, IF

4.06
L-index

#	Paper	IF	Citations
17	Edible films from pectin: Physical-mechanical and antimicrobial properties - A review. <i>Food Hydrocolloids</i> , 2014 , 35, 287-296	10.6	367
16	Antimicrobial efficiency of film incorporated with pediocin (ALTA \square 2351) on preservation of sliced ham. <i>Food Control</i> , 2009 , 20, 85-89	6.2	120
15	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	6.8	97
14	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	8.2	65
13	Optimal antimicrobial formulation and physical-mechanical properties of edible films based on α CD and pectin for food preservation. <i>Food Packaging and Shelf Life</i> , 2014 , 2, 38-49	8.2	48
12	Characterization and effect of edible coatings on minimally processed garlic quality. <i>Carbohydrate Polymers</i> , 2008 , 72, 403-409	10.3	47
11	Modelling <i>Bacillus cereus</i> adhesion on stainless steel surface as affected by temperature, pH and time. <i>International Dairy Journal</i> , 2014 , 34, 153-158	3.5	37
10	Development and optimization of pH-responsive PLGA-chitosan nanoparticles for triggered release of antimicrobials. <i>Food Chemistry</i> , 2019 , 295, 671-679	8.5	27
9	Use of Allyl Isothiocyanate-containing Sachets to Reduce <i>Aspergillus flavus</i> Sporulation in Peanuts. <i>Packaging Technology and Science</i> , 2014 , 27, 549-558	2.3	24
8	Starch, cellulose acetate and polyester biodegradable sheets: Effect of composition and processing conditions. <i>Materials Science and Engineering C</i> , 2017 , 78, 932-941	8.3	20
7	Development and characterization of intelligent cellulose acetate-based films using red cabbage extract for visual detection of volatile bases. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109780	5.4	16
6	Immobilization of an alpha-galactosidase from <i>Debaryomyces hansenni</i> UFV-1 in cellulose film and its application in oligosaccharides hydrolysis. <i>Food and Bioprocesses Processing</i> , 2018 , 111, 30-36	4.9	11
5	Influence of multilayer packaging and microfiltration process on milk shelf life. <i>Food Packaging and Shelf Life</i> , 2014 , 1, 151-159	8.2	9
4	Active and Intelligent Packaging for Milk and Milk Products. <i>Contemporary Food Engineering</i> , 2009 , 175-199		8
3	Effect of pH on the intelligent film-forming solutions produced with red cabbage extract and hydroxypropylmethylcellulose. <i>Food Packaging and Shelf Life</i> , 2020 , 26, 100604	8.2	6
2	Ultrastructural and antimicrobial impacts of allyl isothiocyanate incorporated in cellulose, β -cyclodextrin, and carbon nanotubes nanocomposites. <i>Journal of Vinyl and Additive Technology</i> , 2021 , 27, 795	2	2
1	Thermodynamics of multi-walled carbon nanotube biofunctionalization using nisin: The effect of peptide structure. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019 , 578, 123611	5.1	

