

# Nilda Ff Soares

## List of Publications by Year in Descending Order

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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.

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	Ultrastructural and antimicrobial impacts of allyl isothiocyanate incorporated in cellulose, Cyclodextrin, and carbon nanotubes nanocomposites. <i>Journal of Vinyl and Additive Technology</i> , <b>2021</b> , 27, 795	2	2
16	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> , <b>2020</b> , 132, 109780	5.4	16
15	Effect of pH on the intelligent film-forming solutions produced with red cabbage extract and hydroxypropylmethylcellulose. <i>Food Packaging and Shelf Life</i> , <b>2020</b> , 26, 100604	8.2	6
14	Development and optimization of pH-responsive PLGA-chitosan nanoparticles for triggered release of antimicrobials. <i>Food Chemistry</i> , <b>2019</b> , 295, 671-679	8.5	27
13	Thermodynamics of multi-walled carbon nanotube biofunctionalization using nisin: The effect of peptide structure. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2019</b> , 578, 123611	5.1	
12	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> , <b>2018</b> , 111, 30-36	4.9	11
11	Nisin and other antimicrobial peptides: Production, mechanisms of action, and application in active food packaging. <i>Innovative Food Science and Emerging Technologies</i> , <b>2018</b> , 48, 179-194	6.8	97
10	Starch, cellulose acetate and polyester biodegradable sheets: Effect of composition and processing conditions. <i>Materials Science and Engineering C</i> , <b>2017</b> , 78, 932-941	8.3	20
9	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> , <b>2016</b> , 9, 69-78	8.2	65
8	Influence of multilayer packaging and microfiltration process on milk shelf life. <i>Food Packaging and Shelf Life</i> , <b>2014</b> , 1, 151-159	8.2	9
7	Use of Allyl Isothiocyanate-containing Sachets to Reduce <i>Aspergillus flavus</i> Sporulation in Peanuts. <i>Packaging Technology and Science</i> , <b>2014</b> , 27, 549-558	2.3	24
6	Optimal antimicrobial formulation and physical-mechanical properties of edible films based on alginate and pectin for food preservation. <i>Food Packaging and Shelf Life</i> , <b>2014</b> , 2, 38-49	8.2	48
5	Modelling <i>Bacillus cereus</i> adhesion on stainless steel surface as affected by temperature, pH and time. <i>International Dairy Journal</i> , <b>2014</b> , 34, 153-158	3.5	37
4	Edible films from pectin: Physical-mechanical and antimicrobial properties - A review. <i>Food Hydrocolloids</i> , <b>2014</b> , 35, 287-296	10.6	367
3	Antimicrobial efficiency of film incorporated with pediocin (ALTA 2351) on preservation of sliced ham. <i>Food Control</i> , <b>2009</b> , 20, 85-89	6.2	120
2	Active and Intelligent Packaging for Milk and Milk Products. <i>Contemporary Food Engineering</i> , <b>2009</b> , 175-199		8
1	Characterization and effect of edible coatings on minimally processed garlic quality. <i>Carbohydrate Polymers</i> , <b>2008</b> , 72, 403-409	10.3	47

