## Marcia R De Moura

## List of Publications by Year in Descending Order

Source: https://exaly.com/author-pdf/3609255/marcia-r-de-moura-publications-by-year.pdf

Version: 2024-04-28

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.

96 58 3,574 30 h-index g-index citations papers 106 4,089 5.38 3.9 L-index avg, IF ext. citations ext. papers

#	Paper	IF	Citations
96	Effect of corn stigma extract on physical and antioxidant properties of biodegradable and edible gelatin and corn starch films <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 208, 698-706	7.9	2
95	Novel pulp capping material based on sodium trimetaphosphate: synthesis, characterization, and antimicrobial properties <i>Journal of Applied Oral Science</i> , <b>2022</b> , 30, e20210483	3.3	0
94	Recent advances on nanohybrid systems constituting clayadhitosan with organic molecules all review. <i>Applied Clay Science</i> , <b>2022</b> , 226, 106548	5.2	1
93	Correlating pH and Swelling Degree Parameters to Understand the Sorption and Desorption Process of Diquat Herbicide from Nanocomposites Based on Polysaccharide and Clinoptilolite. <i>Journal of Polymers and the Environment</i> , <b>2021</b> , 29, 3389-3400	4.5	5
92	Nano-chitosan as an antimicrobial agent in preservative solutions for cut flowers. <i>Journal of Chemical Technology and Biotechnology</i> , <b>2021</b> , 96, 2168	3.5	2
91	Antioxidant and antimicrobial effect of an innovative active film containing corn stigma residue extract for refrigerated meat conservation. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e1577	2 <sup>2.1</sup>	4
90	Effect of green tea extract on gelatin-based films incorporated with lemon essential oil. <i>Journal of Food Science and Technology</i> , <b>2021</b> , 58, 1-8	3.3	8
89	Properties, synthesis, characterization and application of hydrogel and magnetic hydrogels: A concise review <b>2021</b> , 437-457		O
88	Performance of Gelatin Films Reinforced with Cloisite Na and Black Pepper Essential Oil Loaded Nanoemulsion <i>Polymers</i> , <b>2021</b> , 13,	4.5	1
87	Effect of Hydrogel Nanocomposites on the Fresh and Hardened Properties of Cementitious Pastes. <i>Macromolecular Symposia</i> , <b>2020</b> , 394, 2000047	0.8	
86	Escalating the technical bounds for the production of cellulose-aided peach leathers: From the benchtop to the pilot plant. <i>Carbohydrate Polymers</i> , <b>2020</b> , 245, 116437	10.3	2
85	On the preparation and physicochemical properties of pH-responsive hydrogel nanocomposite based on poly(acid methacrylic)/laponite RDS. <i>Materials Today Communications</i> , <b>2020</b> , 23, 100936	2.5	9
84	Upcycling Microbial Cellulose Scraps into Nanowhiskers with Engineered Performance as Fillers in All-Cellulose Composites. <i>ACS Applied Materials &amp; Amp; Interfaces</i> , <b>2020</b> , 12, 46661-46666	9.5	8
83	Development of alginate/starch-based hydrogels crosslinked with different ions: Hydrophilic, kinetic and spectroscopic properties. <i>Materials Today Communications</i> , <b>2019</b> , 21, 100636	2.5	7
82	Combining Cupuassu (Theobroma grandiflorum) Puree, Pectin, and Chitosan Nanoparticles into Novel Edible Films for Food Packaging Applications. <i>Journal of Food Science</i> , <b>2019</b> , 84, 2228-2233	3.4	20
81	Nanostructured Antimicrobials in Food Packaging-Recent Advances. <i>Biotechnology Journal</i> , <b>2019</b> , 14, e1900068	5.6	28
80	On the effects of hydroxyl substitution degree and molecular weight on mechanical and water barrier properties of hydroxypropyl methylcellulose films. <i>Carbohydrate Polymers</i> , <b>2018</b> , 185, 105-111	10.3	18

Thermal and morphological characterization of highly porous nanocomposites for possible 79 application in potassium controlled release. Journal of Thermal Analysis and Calorimetry, 2018, 131, 2205 $^4$ 2 $^{5}$ 212  $^{9}$ Optimized and scaled-up production of cellulose-reinforced biodegradable composite films made 78 5.9 37 up of carrot processing waste. Industrial Crops and Products, 2018, 121, 66-72 Nanoparticles and Antimicrobial Food Packaging 2018, 5 77 Thermal, microstructural, and spectroscopic analysis of Ca2+ alginate/clay nanocomposite hydrogel 6 76 48 beads. Journal of Molecular Liquids, 2018, 265, 327-336 Water Absorption and Physicochemical Characterization of Novel Zeolite-PMAA-co-PAAm 75 1.3 4 Nanocomposites. Journal of Nanoscience and Nanotechnology, 2018, 18, 7286-7295 POLYSACCHARIDE-BASED NANOCOMPOSITE HYDROGELS WITH ZEOLITE: EVALUATION OF THE 1.6 2 74 SORPTION PROCESS OF PESTICIDE PARAQUAT. Quimica Nova, 2018, Synthesis and Characterization of Intercalated Nanocomposites Based on Poly(methacrylic acid) Hydrogel and Nanoclay Cloisite-Na+ for Possible Application in Agriculture. Journal of Nanoscience 16 1.3 73 and Nanotechnology, **2017**, 17, 5878-5883 Hybrid Biodegradable Hydrogels Obtained from Nanoclay and Carboxymethylcellulose Polysaccharide: Hydrophilic, Kinetic, Spectroscopic and Morphological Properties. Journal of 72 1.3 Nanoscience and Nanotechnology, 2017, 17, 821-27 Efficiency Improvement of Cellulose Derivative Nanocomposite Using Titanium Dioxide 71 1.3 1 Nanoparticles. Journal of Nanoscience and Nanotechnology, 2017, 17, 2206-2211 Recent Advances on Edible Films Based on Fruits and Vegetables-A Review. Comprehensive Reviews 16.4 70 215 in Food Science and Food Safety, **2017**, 16, 1151-1169 Chitosan nanoparticles as a modified diclofenac drug release system. Journal of Nanoparticle 69 2.3 10 Research, 2017, 19, 1 Cytotoxic and genotoxic effects of silver nanoparticle/carboxymethyl cellulose on Allium cepa. 68 18 3.1 Environmental Monitoring and Assessment, 2017, 189, 352 Chitosan nanoparticles on the improvement of thermal, barrier, and mechanical properties of high-67 10.6 96 and low-methyl pectin films. Food Hydrocolloids, 2016, 52, 732-740 Mineralogical characterization of diamonds from Roosevelt Indigenous Reserve, Brazil, using 66 2.9 non-destructive methods. Lithos, 2016, 265, 182-198 Effect of Dental Pigmentation Intensity on the Transenamel and Transdentinal Penetration of 65 1.9 7 Hydrogen Peroxide. Brazilian Dental Journal, 2016, 27, 399-403 New Edible Bionanocomposite Prepared by Pectin and Clove Essential Oil Nanoemulsions. Journal 64 1.3 19 of Nanoscience and Nanotechnology, **2016**, 16, 6540-4 Nanotechnology Applied in Agriculture: Controlled Release of Agrochemicals 2015, 103-118 63 14 Aporte e DecomposiB da Serapilheira na Caatinga no Sul do Piau\(\Pi\) Floresta E Ambiente, 2015, 22, 42-49 1 62 14

61	Chitosan nanoparticle coatings reduce microbial growth on fresh-cut apples while not affecting quality attributes. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 440-448	3.8	69
60	Chelating and antibacterial properties of chitosan nanoparticles on dentin. <i>Restorative Dentistry &amp; Endodontics</i> , <b>2015</b> , 40, 195-201	1.5	46
59	Evaluation of antimicrobial activity of silver nanoparticles for carboxymethylcellulose film applications in food packaging. <i>Journal of Nanoscience and Nanotechnology</i> , <b>2014</b> , 14, 5512-7	1.3	29
58	Antimicrobial and physical-mechanical properties of pectin/papaya puree/cinnamaldehyde nanoemulsion edible composite films. <i>Food Hydrocolloids</i> , <b>2014</b> , 41, 188-194	10.6	216
57	Genesis of the Proterozoic Mangabeira tinâlhdium mineralization, Central Brazil: Evidence from geology, petrology, fluid inclusion and stable isotope data. <i>Ore Geology Reviews</i> , <b>2014</b> , 60, 36-49	3.2	15
56	Preparaß de novos nanobiocompßitos comestßeis ativos contendo nanoemulsß de canela e pectina. <i>Polimeros</i> , <b>2014</b> , 24, 486-490	1.6	7
55	Entrapment characteristics of hydrosoluble vitamins loaded into chitosan and N,N,N-trimethyl chitosan nanoparticles. <i>Macromolecular Research</i> , <b>2014</b> , 22, 1261-1267	1.9	17
54	Effect of chitosan nanoparticles and pectin content on mechanical properties and water vapor permeability of banana puree films. <i>Journal of Food Science</i> , <b>2013</b> , 78, N98-104	3.4	86
53	Hybrid nanocomposites containing carboxymethylcellulose and silver nanoparticles. <i>Journal of Nanoscience and Nanotechnology</i> , <b>2013</b> , 13, 1946-50	1.3	4
52	Development of cellulose-based bactericidal nanocomposites containing silver nanoparticles and their use as active food packaging. <i>Journal of Food Engineering</i> , <b>2012</b> , 109, 520-524	6	242
51	Application of polysaccharide hydrogels in adsorption and controlled-extended release of fertilizers processes. <i>Journal of Applied Polymer Science</i> , <b>2012</b> , 123, 2291-2298	2.9	50
50	Analysis of the physical and functional parameters of older adults with chronic venous disease. <i>Archives of Gerontology and Geriatrics</i> , <b>2012</b> , 55, 696-701	4	12
49	Edible films from alginate-acerola puree reinforced with cellulose whiskers. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 46, 294-297	5.4	70
48	Intentionality of organ/tissues donation for transplantation within a Brazilian hospital complex. <i>Transplantation Proceedings</i> , <b>2012</b> , 44, 2272-5	1.1	2
47	Tensile and water vapour properties of calcium-crosslinked alginate-cashew tree gum films. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 710-715	3.8	22
46	N,N,N-trimethyl chitosan nanoparticles as a vitamin carrier system. <i>Food Hydrocolloids</i> , <b>2012</b> , 27, 487-49	9310.6	76
45	Development of novel guava puree films containing chitosan nanoparticles. <i>Journal of Nanoscience and Nanotechnology</i> , <b>2012</b> , 12, 2711-7	1.3	30
44	Barrier and Mechanical Properties of Clay-Reinforced Polymeric Nanocomposites. <i>Polymer-Plastics Technology and Engineering</i> , <b>2011</b> , 50, 1323-1328		28

## (2008-2011)

43	Rapid, single-step assay for Hunter syndrome in dried blood spots using digital microfluidics. <i>Clinica Chimica Acta</i> , <b>2011</b> , 412, 1895-7	6.2	24
42	Preparation and characterization of novel micro- and nanocomposite hydrogels containing cellulosic fibrils. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 9433-42	5.7	67
41	Highly stable, edible cellulose films incorporating chitosan nanoparticles. <i>Journal of Food Science</i> , <b>2011</b> , 76, N25-9	3.4	55
40	Development of a panel of highly sensitive, equivalent assays for detection of antibody responses to velaglucerase alfa or imiglucerase enzyme replacement therapy in patients with Gaucher disease. <i>Journal of Immunological Methods</i> , <b>2011</b> , 373, 45-53	2.5	19
39	The La Uniñ Au – Cu prospect, Camagñy District, Cuba: fluid inclusion and stable isotope evidence for ore-forming processes. <i>Mineralium Deposita</i> , <b>2011</b> , 46, 91-104	4.8	3
38	Preparation and characterization of hydrophilic, spectroscopic, and kinetic properties of hydrogels based on polyacrylamide and methylcellulose polysaccharide. <i>Journal of Applied Polymer Science</i> , <b>2011</b> , 120, 3004-3013	2.9	22
37	Miniaturization of cellulose fibers and effect of addition on the mechanical and barrier properties of hydroxypropyl methylcellulose films. <i>Journal of Food Engineering</i> , <b>2011</b> , 104, 154-160	6	28
36	Evaluation of the genotoxicity of chitosan nanoparticles for use in food packaging films. <i>Journal of Food Science</i> , <b>2010</b> , 75, N89-96	3.4	52
35	pH effect in aquatic fulvic acid from a Brazilian river. <i>Journal of the Brazilian Chemical Society</i> , <b>2010</b> , 21, 1490-1496	1.5	10
34	A preliminary study of the incorparation of NPK fertilizer into chitosan nanoparticles. <i>EXPRESS Polymer Letters</i> , <b>2010</b> , 4, 509-515	3.4	248
33	Polyacrylamide and methylcellulose hydrogel as delivery vehicle for the controlled release of paraquat pesticide. <i>Journal of Materials Science</i> , <b>2010</b> , 45, 4977-4985	4.3	56
32	Improved barrier and mechanical properties of novel hydroxypropyl methylcellulose edible films with chitosan/tripolyphosphate nanoparticles. <i>Journal of Food Engineering</i> , <b>2009</b> , 92, 448-453	6	250
31	Release of BSA from porous matrices constituted of alginatea@a2+ and PNIPAAm-interpenetrated networks. <i>Materials Science and Engineering C</i> , <b>2009</b> , 29, 2319-2325	8.3	52
30	Properties of novel hydroxypropyl methylcellulose films containing chitosan nanoparticles. <i>Journal of Food Science</i> , <b>2008</b> , 73, N31-7	3.4	62
29	Kinetic Study of Bovine Serum Albumin (BSA) Released from Alginate-Ca2+/PNIPAAm Hydrogels. <i>Macromolecular Symposia</i> , <b>2008</b> , 266, 108-113	0.8	12
28	Caracterizab de hidrogts condutores constitudos por PAAm e PEDOT/PSS por meio de planejamento fatorial. <i>Polimeros</i> , <b>2008</b> , 18, 126-131	1.6	4
27	Hidrogts semi-IPN baseados em rede de alginato-Ca2+ com PNIPAAm entrelatido: propriedades hidrofticas, morfoltgicas e mecticas. <i>Polimeros</i> , <b>2008</b> , 18, 132-137	1.6	10
26	Preparation of chitosan nanoparticles using methacrylic acid. <i>Journal of Colloid and Interface Science</i> , <b>2008</b> , 321, 477-83	9.3	96

25	Stitese de hidrogts e cintica de liberati de amílio e pottisio. <i>Revista Brasileira De Ciencia Do Solo</i> , <b>2008</b> , 32, 1643-1649	1.5	10
24	THE INDIUM-RICH SULFIDES AND RARE ARSENATES OF THE Sn-In-MINERALIZED MANGABEIRA A-TYPE GRANITE, CENTRAL BRAZIL. <i>Canadian Mineralogist</i> , <b>2007</b> , 45, 485-496	0.7	19
23	Resistficia mecfiica de hidroglis termo-senslleis constitutios de Alginato-Ca2+ / PNIPAAm, tipo Semi-IPN. <i>Quimica Nova</i> , <b>2007</b> , 30, 1649-1652	1.6	4
22	Granite-Related Paleoproterozoic, Serrinha Gold Deposit, Southern Amazonia, Brazil: Hydrothermal Alteration, Fluid Inclusion and Stable Isotope Constraints on Genesis and Evolution. <i>Economic Geology</i> , <b>2006</b> , 101, 585-605	4.3	13
21	Kalungaite, PdAsSe, a new platinum-group mineral from the Buraco do Ouro gold mine, Cavalcante, Goill State, Brazil. <i>Mineralogical Magazine</i> , <b>2006</b> , 70, 123-130	1.7	6
20	Birefringent hydrogels based on PAAm and lyotropic liquid crystal: Optical, morphological and hydrophilic characterization. <i>European Polymer Journal</i> , <b>2006</b> , 42, 2781-2790	5.2	20
19	Thermo-sensitive IPN hydrogels composed of PNIPAAm gels supported on alginate-Ca2+ with LCST tailored close to human body temperature. <i>Polymer Testing</i> , <b>2006</b> , 25, 961-969	4.5	39
18	Novel thermo-responsive membranes composed of interpenetrated polymer networks of alginate-Ca2+ and poly(N-isopropylacrylamide). <i>Polymer</i> , <b>2005</b> , 46, 2668-2674	3.9	41
17	Porous alginate-Ca2+ hydrogels interpenetrated with PNIPAAm networks: Interrelationship between compressive stress and pore morphology. <i>European Polymer Journal</i> , <b>2005</b> , 41, 2845-2852	5.2	57
16	Optical and morphological characterization of polyacrylamide hydrogel and liquid crystal systems. <i>European Polymer Journal</i> , <b>2005</b> , 41, 2134-2141	5.2	44
15	Characterization of PNIPAAm photografted on PET and PS surfaces. <i>Applied Surface Science</i> , <b>2005</b> , 245, 223-233	6.7	59
14	Brown adipose tissue glyceroneogenesis is activated in rats exposed to cold. <i>Pflugers Archiv European Journal of Physiology</i> , <b>2005</b> , 449, 463-9	4.6	27
13	Adaptation to a high protein, carbohydrate-free diet induces a marked reduction of fatty acid synthesis and lipogenic enzymes in rat adipose tissue that is rapidly reverted by a balanced diet. <i>Canadian Journal of Physiology and Pharmacology</i> , <b>2005</b> , 83, 477-82	2.4	3
12	Surface modification of polystyrene and poly(ethylene terephtalate) by grafting poly(N-isopropylacrylamide). <i>Journal of Materials Science: Materials in Medicine</i> , <b>2002</b> , 13, 1175-80	4.5	21
11	Relative importance of sympathetic outflow and insulin in the reactivation of brown adipose tissue lipogenesis in rats adapted to a high-protein diet. <i>Metabolism: Clinical and Experimental</i> , <b>2002</b> , 51, 343-9	12.7	18
10	Petrogenetic and mineralization processes in Paleo- to Mesoproterozoic rapakivi granites: examples from Pitinga and Goig, Brazil. <i>Precambrian Research</i> , <b>2002</b> , 119, 277-299	3.9	29
9	Gold deposits of the Tapajß and Alta Floresta Domains, Tapajßâ <b>P</b> arima orogenic belt, Amazon Craton, Brazil. <i>Mineralium Deposita</i> , <b>2001</b> , 36, 278-299	4.8	46
8	Glucose uptake and glycolytic flux in adipose tissue from rats adapted to a high-protein, carbohydrate-free diet. <i>Metabolism: Clinical and Experimental</i> , <b>2001</b> , 50, 1208-12	12.7	17

## LIST OF PUBLICATIONS

7	Effect of cold acclimation on brown adipose tissue fatty acid synthesis in rats adapted to a high-protein, carbohydrate-free diet. <i>Metabolism: Clinical and Experimental</i> , <b>2001</b> , 50, 1493-8	12.7	9
6	Infusion of alpha-galactosidase A reduces tissue globotriaosylceramide storage in patients with Fabry disease. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , <b>2000</b> , 97, 365-70	11.5	311
5	Granite-ore deposit relationships in Central Brazil. <i>Journal of South American Earth Sciences</i> , <b>1998</b> , 11, 427-438	2	36
4	Proteolytic activity of purified avian sarcoma and leukemia virus NC-PR protein expressed in Escherichia coli. <i>Virology</i> , <b>1996</b> , 221, 335-45	3.6	7
3	Fabrica® de filmes bionanocomp®itos ®base de pectina e polpa de cacau com potencial uso como embalagem para alimentos. <i>Quimica Nova</i> ,	1.6	2
2	Structural and mechanical characterization of polyurethane-CaCO3 composites synthesized at high calcium carbonate loading: An experimental and theoretical study. <i>Journal of Composite Materials</i> ,0021	19 <del>9</del> 832	199641
1	Citric acid incorporated in a chitosan film as an active packaging material to improve the quality and duration of matured cheese shelf life. <i>Journal of Dairy Research</i> ,1-7	1.6	1