

Vitor D Alves

List of Publications by Citations

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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.

101
papers

3,841
citations

32
h-index

60
g-index

114
ext. papers

4,682
ext. citations

6.8
avg, IF

5.89
L-index

#	Paper	IF	Citations
101	Advances in bacterial exopolysaccharides: from production to biotechnological applications. <i>Trends in Biotechnology</i> , 2011 , 29, 388-98	15.1	476
100	Antioxidants of Natural Plant Origins: From Sources to Food Industry Applications. <i>Molecules</i> , 2019 , 24,	4.8	259
99	Impact of chitosan-beeswax edible coatings on the quality of fresh strawberries (<i>Fragaria ananassa</i> cv Camarosa) under commercial storage conditions. <i>LWT - Food Science and Technology</i> , 2013 , 52, 80-92	5.4	194
98	Bacterial Cellulose Production from Industrial Waste and by-Product Streams. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 14832-49	6.3	175
97	Characterization of an extracellular polysaccharide produced by a <i>Pseudomonas</i> strain grown on glycerol. <i>Bioresource Technology</i> , 2009 , 100, 859-65	11	152
96	Polysaccharide-Based Membranes in Food Packaging Applications. <i>Membranes</i> , 2016 , 6,	3.8	145
95	Emulsifying behaviour and rheological properties of the extracellular polysaccharide produced by <i>Pseudomonas oleovorans</i> grown on glycerol byproduct. <i>Carbohydrate Polymers</i> , 2009 , 78, 549-556	10.3	144
94	Orange juice concentration by osmotic evaporation and membrane distillation: A comparative study. <i>Journal of Food Engineering</i> , 2006 , 74, 125-133	6	116
93	Active food packaging prepared with chitosan and olive pomace. <i>Food Hydrocolloids</i> , 2018 , 74, 139-150	10.6	110
92	Fucose-containing exopolysaccharide produced by the newly isolated <i>Enterobacter</i> strain A47 DSM 23139. <i>Carbohydrate Polymers</i> , 2011 , 83, 159-165	10.3	101
91	Barrier properties of biodegradable composite films based on kappa-carrageenan/pectin blends and mica flakes. <i>Carbohydrate Polymers</i> , 2010 , 79, 269-276	10.3	96
90	Agar extraction from integrated multitrophic aquacultured <i>Gracilaria vermiculophylla</i> : evaluation of a microwave-assisted process using response surface methodology. <i>Bioresource Technology</i> , 2010 , 101, 3258-67	11	89
89	Production of polyhydroxyalkanoates from spent coffee grounds oil obtained by supercritical fluid extraction technology. <i>Bioresource Technology</i> , 2014 , 157, 360-3	11	84
88	Development and characterization of bilayer films of FucoPol and chitosan. <i>Carbohydrate Polymers</i> , 2016 , 147, 8-15	10.3	74
87	Exopolysaccharides enriched in rare sugars: bacterial sources, production, and applications. <i>Frontiers in Microbiology</i> , 2015 , 6, 288	5.7	67
86	Separation of biohydrogen by supported ionic liquid membranes. <i>Desalination</i> , 2009 , 240, 311-315	10.3	67
85	Effect of temperature on the dynamic and steady-shear rheology of a new microbial extracellular polysaccharide produced from glycerol byproduct. <i>Carbohydrate Polymers</i> , 2010 , 79, 981-988	10.3	55

84	Concentration of Tea Extracts by Osmotic Evaporation: Optimisation of Process Parameters and Effect on Antioxidant Activity. <i>Membranes</i> , 2016 , 7,	3.8	49
83	Microbial polysaccharide-based membranes: Current and future applications. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	46
82	Design of biodegradable composite films for food packaging. <i>Desalination</i> , 2006 , 199, 331-333	10.3	44
81	Effect of membrane characteristics on mass and heat transfer in the osmotic evaporation process. <i>Journal of Membrane Science</i> , 2004 , 228, 159-167	9.6	40
80	Biodegradable films produced from the bacterial polysaccharide FucoPol. <i>International Journal of Biological Macromolecules</i> , 2014 , 71, 111-6	7.9	38
79	Advances in the Application of Microcapsules as Carriers of Functional Compounds for Food Products. <i>Applied Sciences (Switzerland)</i> , 2019 , 9, 571	2.6	38
78	Barrier properties of carrageenan/pectin biodegradable composite films. <i>Procedia Food Science</i> , 2011 , 1, 240-245		37
77	Rheological and morphological characterization of the culture broth during exopolysaccharide production by <i>Enterobacter</i> sp.. <i>Carbohydrate Polymers</i> , 2010 , 81, 758-764	10.3	37
76	Biodegradable Films Based on Gelatin and Papaya Peel Microparticles with Antioxidant Properties. <i>Food and Bioprocess Technology</i> , 2018 , 11, 536-550	5.1	37
75	Effect of polymer molecular weight on the physical properties and CO ₂ /N ₂ separation of pyrrolidinium-based poly(ionic liquid) membranes. <i>Journal of Membrane Science</i> , 2018 , 549, 267-274	9.6	36
74	Characterization of biodegradable films from the extracellular polysaccharide produced by <i>Pseudomonas oleovorans</i> grown on glycerol byproduct. <i>Carbohydrate Polymers</i> , 2011 , 83, 1582-1590	10.3	35
73	Production of a new exopolysaccharide (EPS) by <i>Pseudomonas oleovorans</i> NRRL B-14682 grown on glycerol. <i>Process Biochemistry</i> , 2010 , 45, 297-305	4.8	35
72	Controlled production of exopolysaccharides from <i>Enterobacter</i> A47 as a function of carbon source with demonstration of their film and emulsifying abilities. <i>Applied Biochemistry and Biotechnology</i> , 2014 , 172, 641-57	3.2	34
71	Kinetics of production and characterization of the fucose-containing exopolysaccharide from <i>Enterobacter</i> A47. <i>Journal of Biotechnology</i> , 2011 , 156, 261-7	3.7	34
70	Mass transfer in osmotic evaporation: effect of process parameters. <i>Journal of Membrane Science</i> , 2002 , 208, 171-179	9.6	34
69	Microencapsulation of β -Carotene by Spray Drying: Effect of Wall Material Concentration and Drying Inlet Temperature. <i>International Journal of Food Science</i> , 2019 , 2019, 8914852	3.4	32
68	Study of the interactive effect of temperature and pH on exopolysaccharide production by <i>Enterobacter</i> A47 using multivariate statistical analysis. <i>Bioresource Technology</i> , 2012 , 119, 148-56	11	31
67	Solution properties of an exopolysaccharide from a <i>Pseudomonas</i> strain obtained using glycerol as sole carbon source. <i>Carbohydrate Polymers</i> , 2009 , 78, 526-532	10.3	31

66	Calcium-Alginate-Inulin Microbeads as Carriers for Aqueous Carqueja Extract. <i>Journal of Food Science</i> , 2016 , 81, E65-75	3.4	31
65	Demonstration of the adhesive properties of the medium-chain-length polyhydroxyalkanoate produced by <i>Pseudomonas chlororaphis</i> subsp. <i>aurantiaca</i> from glycerol. <i>International Journal of Biological Macromolecules</i> , 2019 , 122, 1144-1151	7.9	31
64	Magnetic Responsive PVA Hydrogels for Remote Modulation of Protein Sorption. <i>ACS Applied Materials & Interfaces</i> , 2019 , 11, 21239-21249	9.5	30
63	CO ₂ /N ₂ gas separation using Fe(BTC)-based mixed matrix membranes: A view on the adsorptive and filler properties of metal-organic frameworks. <i>Separation and Purification Technology</i> , 2018 , 202, 174-184	8.3	30
62	Poly(ionic liquid)-based engineered mixed matrix membranes for CO ₂ /H ₂ separation. <i>Separation and Purification Technology</i> , 2019 , 222, 168-176	8.3	29
61	Characterization of multilayered and composite edible films from chitosan and beeswax. <i>Food Science and Technology International</i> , 2015 , 21, 83-93	2.6	28
60	Novel mango bars using gellan gum as gelling agent: Rheological and microstructural studies. <i>LWT - Food Science and Technology</i> , 2015 , 62, 576-583	5.4	27
59	Optimisation of gellan gum edible coating for ready-to-eat mango (<i>Mangifera indica</i> L.) bars. <i>International Journal of Biological Macromolecules</i> , 2016 , 84, 43-53	7.9	24
58	Characterization of medium chain length polyhydroxyalkanoate produced from olive oil deodorizer distillate. <i>International Journal of Biological Macromolecules</i> , 2016 , 82, 243-8	7.9	23
57	Aroma recovery by integration of sweeping gas pervaporation and liquid absorption in membrane contactors. <i>Separation and Purification Technology</i> , 2009 , 70, 103-111	8.3	23
56	Using membrane contactors for fruit juice concentration. <i>Desalination</i> , 2004 , 162, 263-270	10.3	22
55	CO ₂ /H ₂ separation through poly(ionic liquid) based liquid membranes: The effect of multicomponent gas mixtures, temperature and gas feed pressure. <i>Separation and Purification Technology</i> , 2021 , 259, 118113	8.3	22
54	Rheological studies of the fucose-rich exopolysaccharide FucoPol. <i>International Journal of Biological Macromolecules</i> , 2015 , 79, 611-7	7.9	21
53	Texture, microstructure and consumer preference of mango bars jellified with gellan gum. <i>LWT - Food Science and Technology</i> , 2015 , 62, 584-591	5.4	21
52	Microencapsulation of Tomato (<i>Solanum lycopersicum</i> L.) Pomace Ethanollic Extract by Spray Drying: Optimization of Process Conditions. <i>Applied Sciences (Switzerland)</i> , 2019 , 9, 612	2.6	19
51	Influence of temperature on the rheological behavior of a new fucose-containing bacterial exopolysaccharide. <i>International Journal of Biological Macromolecules</i> , 2011 , 48, 695-9	7.9	19
50	Bacterial polymers as materials for the development of micro/nanoparticles. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2016 , 65, 211-224	3	16
49	Using a bacterial fucose-rich polysaccharide as encapsulation material of bioactive compounds. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 1099-1106	7.9	16

48	Sterilization of silicone-based hydrogels for biomedical application using ozone gas: Comparison with conventional techniques. <i>Materials Science and Engineering C</i> , 2017 , 78, 389-397	8.3	15
47	Conversion of cheese whey into a fucose- and glucuronic acid-rich extracellular polysaccharide by <i>Enterobacter A47</i> . <i>Journal of Biotechnology</i> , 2015 , 210, 1-7	3.7	15
46	Study of mass and heat transfer in the osmotic evaporation process using hollow fibre membrane contactors. <i>Journal of Membrane Science</i> , 2007 , 289, 249-257	9.6	15
45	Application of Edible Alginate Films with Pineapple Peel Active Compounds on Beef Meat Preservation. <i>Antioxidants</i> , 2020 , 9,	7.1	15
44	Preparation and Characterization of Films Based on a Natural P(3HB)/mcl-PHA Blend Obtained through the Co-culture of and in Apple Pulp Waste. <i>Bioengineering</i> , 2020 , 7,	5.3	15
43	Chitin-glucan complex - Based biopolymeric structures using biocompatible ionic liquids. <i>Carbohydrate Polymers</i> , 2020 , 247, 116679	10.3	13
42	Effect of water activity on carbon dioxide transport in cholinium-based ionic liquids with carbonic anhydrase. <i>Separation and Purification Technology</i> , 2016 , 168, 74-82	8.3	13
41	Assessment of the adhesive properties of the bacterial polysaccharide FucoPol. <i>International Journal of Biological Macromolecules</i> , 2016 , 92, 383-389	7.9	12
40	Development of bioactive films based on chitosan and <i>Cynara cardunculus</i> leaves extracts for wound dressings. <i>International Journal of Biological Macromolecules</i> , 2020 , 163, 1707-1718	7.9	12
39	Production of medium-chain-length polyhydroxyalkanoates by <i>Pseudomonas chlororaphis</i> subsp. <i>aurantiaca</i> : Cultivation on fruit pulp waste and polymer characterization. <i>International Journal of Biological Macromolecules</i> , 2021 , 167, 85-92	7.9	12
38	Design of alumina monoliths by emulsion-gel casting: Understanding the monolith structure from a rheological approach. <i>Materials and Design</i> , 2018 , 157, 119-129	8.1	11
37	Antioxidant activity and phenolic content of extracts from different <i>Pterospartum tridentatum</i> populations growing in Portugal. <i>Procedia Food Science</i> , 2011 , 1, 1454-1458		11
36	Microencapsulation of Pineapple Peel Extract by Spray Drying Using Maltodextrin, Inulin, and Arabic Gum as Wall Matrices. <i>Foods</i> , 2020 , 9,	4.9	10
35	FucoPol and chitosan bilayer films for walnut kernels and oil preservation. <i>LWT - Food Science and Technology</i> , 2018 , 91, 34-39	5.4	10
34	Cr-based MOF/IL composites as fillers in mixed matrix membranes for CO ₂ separation. <i>Separation and Purification Technology</i> , 2021 , 276, 119303	8.3	10
33	Bacterial Polysaccharides: Production and Applications in Cosmetic Industry 2015 , 2017-2043		9
32	Novel hydrogels based on yeast chitin-glucan complex: Characterization and safety assessment. <i>International Journal of Biological Macromolecules</i> , 2020 , 156, 1104-1111	7.9	9
31	Enzyme-Assisted Extraction of Fruit Juices 2018 , 183-200		9

30	Effect of film thickness in gelatin hybrid gels for artificial olfaction. <i>Materials Today Bio</i> , 2019 , 1, 100002	9.9	8
29	Purification of Arabinoxylans from Corn Fiber and Preparation of Bioactive Films for Food Packaging. <i>Membranes</i> , 2020 , 10,	3.8	7
28	Production and Food Applications of Microbial Biopolymers. <i>Contemporary Food Engineering</i> , 2013 , 61-88		7
27	Optimization of Natural Antioxidants Extraction from Pineapple Peel and Their Stabilization by Spray Drying. <i>Foods</i> , 2021 , 10,	4.9	7
26	Demonstration of the ability of the bacterial polysaccharide FucoPol to flocculate kaolin suspensions. <i>Environmental Technology (United Kingdom)</i> , 2020 , 41, 287-295	2.6	7
25	Composite Coatings of Chitosan and Alginate Emulsions with Olive Oil to Enhance Postharvest Quality and Shelf Life of Fresh Figs (L. cv. Tingo De Mel). <i>Foods</i> , 2021 , 10,	4.9	7
24	Microbial Conversion of Waste and Surplus Materials into High-Value Added Products: The Case of Biosurfactants 2017 , 29-77		6
23	Impact of biopolymer purification on the structural characteristics and transport performance of composite polysaccharide membranes for pervaporation. <i>Journal of Membrane Science</i> , 2015 , 493, 179-187	8.6	6
22	Effect of thermal and high hydrostatic pressure treatments on mango bars shelf-life under refrigeration. <i>Journal of Food Engineering</i> , 2017 , 212, 113-120	6	5
21	Cation-mediated gelation of the fucose-rich polysaccharide FucoPol: preparation and characterization of hydrogel beads and their cytotoxicity assessment. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2021 , 70, 90-99	3	5
20	Evaluation of the quality of coffee extracts concentrated by osmotic evaporation. <i>Journal of Food Engineering</i> , 2018 , 222, 178-184	6	5
19	Rheological and morphological characterization of the culture broth during exopolysaccharide production by <i>Enterobacter</i> sp.. <i>Carbohydrate Polymers</i> , 2009 ,	10.3	4
18	Recovery of lupanine from <i>Lupinus albus</i> L. leaching waters. <i>Separation and Purification Technology</i> , 2010 , 74, 38-43	8.3	4
17	Tackling Humidity with Designer Ionic Liquid-Based Gas Sensing Soft Materials. <i>Advanced Materials</i> , 2021 , e2107205	24	4
16	Bacterial Polysaccharides: Production and Applications in Cosmetic Industry 2014 , 1-24		4
15	Ionic liquid-based semi-interpenetrating polymer network (sIPN) membranes for CO ₂ separation. <i>Separation and Purification Technology</i> , 2021 , 274, 118437	8.3	4
14	Low Temperature Dissolution of Yeast Chitin-Glucan Complex and Characterization of the Regenerated Polymer. <i>Bioengineering</i> , 2020 , 7,	5.3	3
13	Natural Multimerization Rules the Performance of Affinity-Based Physical Hydrogels for Stem Cell Encapsulation and Differentiation. <i>Biomacromolecules</i> , 2020 , 21, 3081-3091	6.9	3

12	Microneedle Arrays of Polyhydroxyalkanoate by Laser-Based Micromolding Technique.. <i>ACS Applied Bio Materials</i> , 2020 , 3, 5856-5864	4.1	3
11	Affinity-Triggered Assemblies Based on a Designed Peptide-Peptide Affinity Pair. <i>Biotechnology Journal</i> , 2019 , 14, e1800559	5.6	2
10	In vitro Shoot Cultures of <i>Pterospartum tridentatum</i> as an Alternative to Wild Plants as a Source of Bioactive Compounds. <i>Natural Product Communications</i> , 2018 , 13, 1934578X1801300	0.9	2
9	Optimization of Ultrasound-Assisted Extraction of Bioactive Compounds from to Sunflower Oil. <i>Foods</i> , 2021 , 10,	4.9	2
8	Impact of Ionic Liquid Structure and Loading on Gas Sorption and Permeation for ZIF-8-Based Composites and Mixed Matrix Membranes.. <i>Membranes</i> , 2021 , 12,	3.8	2
7	Comparison of different coating techniques on the properties of FucoPol films. <i>International Journal of Biological Macromolecules</i> , 2017 , 103, 268-274	7.9	1
6	Rendering Banana Plant Residues into a Potentially Commercial Byproduct by Doping Cellulose Films with Phenolic Compounds. <i>Polymers</i> , 2021 , 13,	4.5	1
5	Decolorization of a Corn Fiber Arabinoxylan Extract and Formulation of Biodegradable Films for Food Packaging. <i>Membranes</i> , 2021 , 11,	3.8	1
4	Heat Treatment and Wounding as Abiotic Stresses to Enhance the Bioactive Composition of Pineapple By-Products. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 4313	2.6	1
3	Development of a Cryoprotective Formula Based on the Fucose-Containing Polysaccharide FucoPol.. <i>ACS Applied Bio Materials</i> , 2021 , 4, 4800-4808	4.1	1
2	Design of Chitosan and Alginate Emulsion-Based Formulations for the Production of Monolayer Crosslinked Edible Films and Coatings. <i>Foods</i> , 2021 , 10,	4.9	1
1	Development of cellulose-based polymeric structures using dual functional ionic liquids.. <i>RSC Advances</i> , 2021 , 11, 39278-39286	3.7	0