

Bárbara Catarina Bastos de Freitas

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4817747/publications.pdf>

Version: 2024-02-01

20
papers

575
citations

840119

11
h-index

996533

15
g-index

20
all docs

20
docs citations

20
times ranked

651
citing authors

#	ARTICLE	IF	CITATIONS
1	Operational and economic aspects of Spirulina-based biorefinery. <i>Bioresource Technology</i> , 2019, 292, 121946.	4.8	111
2	Potential of microalgae as biopesticides to contribute to sustainable agriculture and environmental development. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2019, 54, 366-375.	0.7	84
3	Development of powdered food with the addition of Spirulina for food supplementation of the elderly population. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 216-220.	2.7	59
4	Innovative polyhydroxybutyrate production by <i>Chlorella fusca</i> grown with pentoses. <i>Bioresource Technology</i> , 2018, 265, 456-463.	4.8	56
5	Progress in the physicochemical treatment of microalgae biomass for value-added product recovery. <i>Bioresource Technology</i> , 2020, 301, 122727.	4.8	55
6	Pentoses and light intensity increase the growth and carbohydrate production and alter the protein profile of <i>Chlorella minutissima</i> . <i>Bioresource Technology</i> , 2017, 238, 248-253.	4.8	51
7	Microalgal biorefinery from CO ₂ and the effects under the Blue Economy. <i>Renewable and Sustainable Energy Reviews</i> , 2019, 99, 58-65.	8.2	50
8	<i>Chlorella minutissima</i> cultivation with CO ₂ and pentoses: Effects on kinetic and nutritional parameters. <i>Bioresource Technology</i> , 2017, 244, 338-344.	4.8	21
9	Open pond systems for microalgal culture. , 2019, , 199-223.		19
10	A scientific approach to extraction methods and stability of pigments from Amazonian fruits. <i>Trends in Food Science and Technology</i> , 2021, 113, 335-345.	7.8	17
11	Nitrogen balancing and xylose addition enhances growth capacity and protein content in <i>Chlorella minutissima</i> cultures. <i>Bioresource Technology</i> , 2016, 218, 129-133.	4.8	15
12	Cultivation of different microalgae with pentose as carbon source and the effects on the carbohydrate content. <i>Environmental Technology (United Kingdom)</i> , 2019, 40, 1062-1070.	1.2	13
13	Essential and fixed oils from Amazonian fruits: proprieties and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8842-8854.	5.4	13
14	Liquid Biofuels From Microalgae: Recent Trends. , 2019, , 351-372.		2
15	<i>Chlorella minutissima</i> grown with xylose and arabinose in tubular photobioreactors: Evaluation of kinetics, carbohydrate production, and protein profile. <i>Canadian Journal of Chemical Engineering</i> , 0, , .	0.9	2
16	Some wild fruits from amazon biodiversity: composition, bioactive compounds, and characteristics. <i>Food Research</i> , 2021, 5, 17-32.	0.3	2
17	Pentoses Used in Cultures of <i>Synechococcus nidulans</i> and <i>Spirulina paracas</i> : Evaluation of Effects in Growth and in Content of Proteins and Carbohydrates. <i>Brazilian Archives of Biology and Technology</i> , 0, 62, .	0.5	2
18	Development and optimization of the jam production process of <i>Pouteria cf. gardneriana</i> Radlk (guaieva). <i>Food Science and Technology</i> , 0, 42, .	0.8	1

#	ARTICLE	IF	CITATIONS
19	The effects of microwave application on the physicochemical properties of bacaba (<i>Oenocarpus bacaba</i>) Tj ETQq1	1,0784314	1
20	Características nutricionais de doces em pasta de Araticum (<i>Annona crassiflora</i> Mart.). <i>Scientia Plena</i> , 2021, 17, .	0.1	1