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List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Essential and fixed oils from Amazonian fruits: proprieties and applications. Critical Reviews in Food Science and Nutrition, 2022, 62, 8842-8854.	5.4	13
2	The effects of microwave application on the physicochemical properties of bacaba (Oenocarpus bacaba) Tj ETQq0	0.0 rgBT	Qverlock 1
3	A scientific approach to extraction methods and stability of pigments from Amazonian fruits. Trends in Food Science and Technology, 2021, 113, 335-345.	7.8	17

4	Some wild fruits from amazon biodiversity: composition, bioactive compounds, and characteristics. Food Research, 2021, 5, 17-32.	0.3	2
5	CaracterÃsticas nutricionais de doces em pasta de Araticum (Annona crassiflora Mart.). Scientia Plena, 2021, 17, .	0.1	1
6	Progress in the physicochemical treatment of microalgae biomass for value-added product recovery. Bioresource Technology, 2020, 301, 122727.	4.8	55
7	Operational and economic aspects of Spirulina-based biorefinery. Bioresource Technology, 2019, 292, 121946.	4.8	111
8	Open pond systems for microalgal culture. , 2019, , 199-223.		19
9	Liquid Biofuels From Microalgae: Recent Trends. , 2019, , 351-372.		2
10	Potential of microalgae as biopesticides to contribute to sustainable agriculture and environmental development. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2019, 54, 366-375.	0.7	84
11	Microalgal biorefinery from CO2 and the effects under the Blue Economy. Renewable and Sustainable Energy Reviews, 2019, 99, 58-65.	8.2	50
12	Cultivation of different microalgae with pentose as carbon source and the effects on the carbohydrate content. Environmental Technology (United Kingdom), 2019, 40, 1062-1070.	1.2	13
13	Innovative polyhydroxybutyrate production by Chlorella fusca grown with pentoses. Bioresource Technology, 2018, 265, 456-463.	4.8	56
14	Pentoses and light intensity increase the growth and carbohydrate production and alter the protein profile of Chlorella minutissima. Bioresource Technology, 2017, 238, 248-253.	4.8	51
15	Chlorella minutissima cultivation with CO2 and pentoses: Effects on kinetic and nutritional parameters. Bioresource Technology, 2017, 244, 338-344.	4.8	21
16	Development of powdered food with the addition of Spirulina for food supplementation of the elderly population. Innovative Food Science and Emerging Technologies, 2016, 37, 216-220.	2.7	59
17	Nitrogen balancing and xylose addition enhances growth capacity and protein content in Chlorella minutissima cultures. Bioresource Technology, 2016, 218, 129-133.	4.8	15
18	Chlorella minutissima grown with xylose and arabinose in tubular photobioreactors: Evaluation of kinetics, carbohydrate production, and protein profile. Canadian Journal of Chemical Engineering, 0, ,	0.9	2

#	Article	IF	CITATIONS
19	Development and optimization of the jam production process of Pouteria cf. gardneriana Radlk (guapeva). Food Science and Technology, 0, 42, .	0.8	1
20	Pentoses Used in Cultures of Synechococcus nidulans and Spirulina paracas: Evaluation of Effects in Growth and in Content of Proteins and Carbohydrates. Brazilian Archives of Biology and Technology, 0, 62, .	0.5	2