

Barbosa Jr

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5455870/publications.pdf>

Version: 2024-02-01

19
papers

413
citations

1163117

8
h-index

1281871

11
g-index

19
all docs

19
docs citations

19
times ranked

391
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of a new scale-up equation to obtain Tucumã-oil (Astrocaryum vulgare Mart.) oil rich in carotenoids using supercritical CO ₂ as solvent. <i>Journal of Supercritical Fluids</i> , 2022, 181, 105481.	3.2	12
2	Food sustainability trends - How to value the açaí-production chain for the development of food inputs from its main bioactive ingredients?. <i>Trends in Food Science and Technology</i> , 2022, 124, 86-95.	15.1	12
3	Traditional Uses, Phytochemicals and Pharmacological Properties of <i>Chenopodium ambrosioides</i> L. (<i>Dysphania ambrosioides</i>) L. Mosyakin & Clemants. , 2021, , 234-245.		5
4	Polysaccharides obtained from natural edible sources and their role in modulating the immune system: Biologically active potential that can be exploited against COVID-19. <i>Trends in Food Science and Technology</i> , 2021, 108, 223-235.	15.1	95
5	Bioaerogels: Synthesis Approaches, Biomedical Applications and Cell Uptake. <i>Materials Research Foundations</i> , 2021, , 43-56.	0.3	1
6	Polymer Aerogels: Preparation and Potential for Biomedical Application. <i>Materials Research Foundations</i> , 2021, , 1-22.	0.3	1
7	From waste to sustainable industry: How can agro-industrial wastes help in the development of new products?. <i>Resources, Conservation and Recycling</i> , 2021, 169, 105466.	10.8	107
8	Biosurfactant production by solid-state fermentation, submerged fermentation, and biphasic fermentation. , 2021, , 155-171.		3
9	Microbial Degradation of Food Products. <i>Environmental and Microbial Biotechnology</i> , 2021, , 155-172.	0.7	0
10	Microbial Degradation of Aflatoxin. <i>Environmental and Microbial Biotechnology</i> , 2021, , 1-18.	0.7	0
11	Carboxymethyl cellulose-coated polypropylene films containing essential oil for food preservation. , 2021, , 133-147.		0
12	Polysaccharides of mushroom <i>Pleurotus</i> spp.: New extraction techniques, biological activities and development of new technologies. <i>Carbohydrate Polymers</i> , 2020, 229, 115550.	10.2	58
13	Obtaining extracts rich in antioxidant polysaccharides from the edible mushroom <i>Pleurotus ostreatus</i> using binary system with hot water and supercritical CO ₂ . <i>Food Chemistry</i> , 2020, 330, 127173.	8.2	62
14	Occurrence and possible roles of polysaccharides in fungi and their influence on the development of new technologies. <i>Carbohydrate Polymers</i> , 2020, 246, 116613.	10.2	36
15	Supercritical Green Solvent for Amazonian Natural Resources. <i>Nanotechnology in the Life Sciences</i> , 2020, , 15-31.	0.6	4
16	Aerogels Envisioning Future Applications. <i>Materials Research Foundations</i> , 2020, , 214-229.	0.3	0
17	Improvement of the characteristics of fish gelatin " gum arabic through the formation of the polyelectrolyte complex. <i>Carbohydrate Polymers</i> , 2019, 223, 115068.	10.2	15
18	Application of Mycogenic Nanoparticles Against Neurodegenerative Diseases. , 2019, , 139-162.		0

#	ARTICLE	IF	CITATIONS
19	Commercial and Therapeutic Potential of Plant-Based Fatty Acids. , 2018, , .		2