Laidson Paes Gomes

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/5792041/publications.pdf

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10 papers	165 citations	1307594 7 h-index	1474206 9 g-index
10 all docs	10 docs citations	10 times ranked	286 citing authors

#	Article	IF	Citations
1	Polyphenols from Root, Tubercles and Grains Cropped in Brazil: Chemical and Nutritional Characterization and Their Effects on Human Health and Diseases. Nutrients, 2017, 9, 1044.	4.1	40
2	Chitosan Nanoparticles: Production, Physicochemical Characteristics and Nutraceutical Applications. Revista Virtual De Quimica, 2017, 9, 387-409.	0.4	34
3	Edible Chitosan Films and Their Nanosized Counterparts Exhibit Antimicrobial Activity and Enhanced Mechanical and Barrier Properties. Molecules, 2019, 24, 127.	3.8	26
4	Analysis of the cocobiota and metabolites of Moniliophthora perniciosaâ€resistant Theobroma cacao beans during spontaneous fermentation in southern Brazil. Journal of the Science of Food and Agriculture, 2018, 98, 4963-4970.	3.5	18
5	Tweaking the mechanical and structural properties of colloidal chitosans by sonication. Food Hydrocolloids, 2016, 56, 29-40.	10.7	17
6	Proteomic Analyses Reveal New Insights on the Antimicrobial Mechanisms of Chitosan Biopolymers and Their Nanosized Particles against Escherichia coli. International Journal of Molecular Sciences, 2020, 21, 225.	4.1	10
7	Biocatalytic production of chitosan polymers from shrimp shells, using a recombinant enzyme produced by <i>pichia pastoris</i>. American Journal of Molecular Biology, 2012, 02, 341-350.	0.3	10
8	PurificaÃ§Ã£o e caracterizaÃ§Ã£o da quitinase de uva (Vitis vinÃfera L. cv Red Globe) para a produÃ§Ã£o de quitosana a partir de quitina de camarÃ£o. Quimica Nova, 2010, 33, 1882-1886.	0.3	7
9	Evaluating Physicochemical and Rheological Characteristics and Microbial Community Dynamics during the Natural Fermentation of Cassava Starch. Journal of Food Processing & Technology, 2016, 07, .	0.2	3
10	Characterization of Soluble Cell-Free Coelomic Fluid Proteome from the Starfish Marthasterias glacialis. Methods in Molecular Biology, 2022, 2450, 583-597.	0.9	0