Catarina GonÃ§alves

List of Publications by Year
in descending order

27	926	471061 17	552369 26
papers	citations	h-index	g-index

28	28	28	1348
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Self-Assembled Hydrogel Nanoparticles for Drug Delivery Applications. Materials, 2010, 3, 1420-1460.	1.3	152
2	Cellulose nanocrystals from grape pomace: Production, properties and cytotoxicity assessment. Carbohydrate Polymers, 2018, 192, 327-336.	5.1	108
3	Production and characterization of a new dextrin based hydrogel. European Polymer Journal, 2007, 43, 3050-3059.	2.6	79
4	Self-Assembled Nanoparticles of Dextrin Substituted with Hexadecanethiol. Biomacromolecules, 2007, 8, 392-398.	2.6	61
5	Dextrin nanoparticles: Studies on the interaction with murine macrophages and blood clearance. Colloids and Surfaces B: Biointerfaces, 2010, 75, 483-489.	2.5	47
6	Green synthesis of lignin nano- and micro-particles: Physicochemical characterization, bioactive properties and cytotoxicity assessment. International Journal of Biological Macromolecules, 2020, 163, 1798-1809.	3.6	46
7	A Novel Crosslinked Hyaluronic Acid Nanogel for Drug Delivery. Macromolecular Bioscience, 2014, 14, 1556-1568.	2.1	44
8	Characterization of dextrin hydrogels by FTIR spectroscopy and solid state NMR spectroscopy. European Polymer Journal, 2008, 44, 2318-2329.	2.6	37
9	Self-Assembled Dextrin Nanogel as Curcumin Delivery System. Journal of Biomaterials and Nanobiotechnology, 2012, 03, 178-184.	1.0	35
10	Bacterial cellulose/cashew gum films as probiotic carriers. LWT - Food Science and Technology, 2020, 130, 109699.	2.5	34
11	Characterization of the self-assembly process of hydrophobically modified dextrin. European Polymer Journal, 2008, 44, 3529-3534.	2.6	33
12	Biological activity of heterologous murine interleukin-10 and preliminary studies on the use of a dextrin nanogel as a delivery system. International Journal of Pharmaceutics, 2010, 400, 234-242.	2.6	29
13	Safety and fate of nanomaterials in food: The role of in vitro tests. Trends in Food Science and Technology, 2021, 109, 593-607.	7.8	26
14	Tamarind Trypsin Inhibitor in Chitosanâ€“Whey Protein Nanoparticles Reduces Fasting Blood Glucose Levels without Compromising Insulinemia: A Preclinical Study. Nutrients, 2019, 11, 2770.	1.7	25
15	Bio-Based Nanoparticles as a Carrier of Î²-Carotene: Production, Characterisation and In Vitro Gastrointestinal Digestion. Molecules, 2020, 25, 4497.	1.7	24
16	All-cellulose nanocomposite films based on bacterial cellulose nanofibrils and nanocrystals. Food Packaging and Shelf Life, 2021, 29, 100715.	3.3	21
17	Self-aggregation of hydrophobically modified dextrin and their interaction with surfactant. Thermochimica Acta, 2008, 467, 54-62.	1.2	20
18	In Vitro Intestinal Uptake And Permeability Of Fluorescently-Labelled Hyaluronic Acid Nanogels . International Journal of Nanomedicine, 2019, Volume 14, 9077-9088.	3.3	18

#	Article	IF	Citations
19	New dextrin nanomagnetogels as contrast agents for magnetic resonance imaging. Journal of Materials Chemistry B, 2013, 1, 5853.	2.9	17
20	Bacterial cellulose nanofiber-based films incorporating gelatin hydrolysate from tilapia skin: production, characterization and cytotoxicity assessment. Cellulose, 2018, 25, 6011-6029.	2.4	16
21	Low energy nanoemulsions as carriers of thyme and lemon balm essential oils. LWT - Food Science and Technology, 2022, 154, 112748.	2.5	10
22	Studies on the biodistribution of dextrin nanoparticles. Nanotechnology, 2010, 21, 295103.	1.3	9
23	Dextrin-Based Nanomagnetogel: In Vivo Biodistribution and Stability. Bioconjugate Chemistry, 2015, 26, 699-706.	1.8	9
24	Safety and potential functionality of nanoparticles loaded with a trypsin inhibitor isolated from tamarind seeds. Future Foods, 2020, 1-2, 100001.	2.4	9
25	Dextrin. , 2016, , 2634-2649.		7
26	Moringa oleiferaâ€"Storage Stability, In Vitro-Simulated Digestion and Cytotoxicity Assessment of Microencapsulated Extract. Processes, 2020, 8, 770.	1.3	6
27	Potential of mannan or dextrin nanogels as vaccine carrier/adjuvant systems. Journal of Bioactive and Compatible Polymers, 2016, 31, 453-466.	0.8	4