

Carolina Oliveira de Souza

List of Publications by Year in descending order

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39
papers

1,151
citations

471061

17
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395343

33
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39
docs citations

39
times ranked

1515
citing authors

#	ARTICLE	IF	CITATIONS
1	Storage conditions significantly influence the stability of stingless bee (<i>Melipona scutellaris</i>) honey. <i>Journal of Apicultural Research</i> , 2023, 62, 530-541.	0.7	1
2	Green tea extract as natural preservative in chicken patties: Effects on physicochemical, microbiological, and sensory properties. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16224.	0.9	7
3	Strategy for the cultivation of <i>Chlorella vulgaris</i> with high biomass production and biofuel potential in wastewater from the oil industry. <i>Environmental Technology and Innovation</i> , 2022, 25, 102204.	3.0	22
4	Physicochemical composition, fatty acid profile and sensory attributes of meat (<i>longissimus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 T 2022, 54, 47.	0.5	1
5	Cellulose Nanoparticles Prepared by Ionic Liquid-Assisted Method Improve the Properties of Bionanocomposite Films. <i>Journal of Polymers and the Environment</i> , 2022, 30, 3174-3185.	2.4	3
6	Current advances in phytoremediation and biochemical composition of <i>Arthrospira</i> () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 T	0.9	7
7	<i>Spirulina</i> sp. as a Bioremediation Agent for Aquaculture Wastewater: Production of High Added Value Compounds and Estimation of Theoretical Biodiesel. <i>Bioenergy Research</i> , 2021, 14, 254-264.	2.2	35
8	Combined effect of cassava starch nanoparticles and protein isolate in properties of starch-based nanocomposite films. <i>Journal of Applied Polymer Science</i> , 2021, 138, 50008.	1.3	3
9	Effects of dry and rainy seasons on the chemical composition of <i>Ulva fasciata</i> , <i>Crassiphycus corneus</i> , and <i>Sargassum vulgare</i> seaweeds in tropical environment. <i>Revista Brasileira De Botanica</i> , 2021, 44, 331-344.	0.5	11
10	Days in milk alters the milk fatty acid profile of grazing donkeys: A preliminary study. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2021, 105, 1173-1178.	1.0	2
11	Technological Propection of Oil Nanoparticles: Primary Characteristics and Profiles. <i>Recent Patents on Nanotechnology</i> , 2021, 15, 2-14.	0.7	1
12	Starch chemical modifications applied to drug delivery systems: From fundamentals to FDA-approved raw materials. <i>International Journal of Biological Macromolecules</i> , 2021, 184, 218-234.	3.6	64
13	Influence of under-fermented cocoa mass in chocolate production: Sensory acceptance and volatile profile characterization during the processing. <i>LWT - Food Science and Technology</i> , 2021, 149, 112048.	2.5	6
14	Brackish Groundwater from Brazilian Backlands in <i>Spirulina</i> Cultures: Potential of Carbohydrate and Polyunsaturated Fatty Acid Production. <i>Applied Biochemistry and Biotechnology</i> , 2020, 190, 907-917.	1.4	16
15	Structural and thermal investigations of starch polymers as matrices for retention of rhynchophorol aggregation pheromone. <i>Journal of Thermal Analysis and Calorimetry</i> , 2020, 146, 1157.	2.0	0
16	<i>Spirulina</i> sp. LEB 18 cultivation in a raceway-type bioreactor using wastewater from desalination process: Production of carbohydrate-rich biomass. <i>Bioresource Technology</i> , 2020, 311, 123495.	4.8	37
17	Preparation and characterization of C-phycoyanin coated with STMP/STPP cross-linked starches from different botanical sources. <i>International Journal of Biological Macromolecules</i> , 2020, 159, 739-750.	3.6	31
18	Chemical composition and fatty acids profile of chocolates produced with different cocoa (<i>Theobroma cacao</i> L.) cultivars. <i>Food Science and Technology</i> , 2020, 40, 326-333.	0.8	23

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19	Grape peel (Syrah var.) jam as a polyphenol-enriched functional food ingredient. Food Science and Nutrition, 2019, 7, 1584-1594.	1.5	16
20	Light emitting diodes applied in Synechococcus nidulans cultures: Effect on growth, pigments production and lipid profiles. Bioresource Technology, 2019, 280, 511-514.	4.8	17
21	Valorization of crude glycerol based on biological processes for accumulation of lipophilic compounds. International Journal of Biological Macromolecules, 2019, 129, 728-736.	3.6	7
22	Investigation of cellular fatty acid composition of Xanthomonas spp. as chemical markers of productivity and quality of xanthan gum. Carbohydrate Polymers, 2018, 192, 291-298.	5.1	5
23	Annona muricata L. (soursop) seed oil improves type 1 diabetes parameters in vivo and in vitro. PharmaNutrition, 2018, 6, 1-8.	0.8	9
24	Bioactive efficacy of low-density polyethylene films with natural additives. Journal of Applied Polymer Science, 2018, 135, 46461.	1.3	9
25	Xanthan Gum Production by Xanthomonas campestris pv. campestris IBSBF 1866 and 1867 from Lignocellulosic Agroindustrial Wastes. Applied Biochemistry and Biotechnology, 2018, 186, 750-763.	1.4	33
26	Potential of Annona muricata L. seed oil: phytochemical and nutritional characterization associated with non-toxicity. Grasas Y Aceites, 2018, 69, 234.	0.3	6
27	Milk protein-based formulas containing different oils affect fatty acids balance in term infants: A randomized blinded crossover clinical trial. Lipids in Health and Disease, 2017, 16, 78.	1.2	13
28	Hydrolysis of part of cassava starch into nanocrystals leads to increased reinforcement of nanocomposite films. Journal of Applied Polymer Science, 2017, 134, 45311.	1.3	26
29	Development and application of edible film of active potato starch to extend mini panettone shelf life. LWT - Food Science and Technology, 2016, 73, 311-319.	2.5	26
30	Botryococcus , what to do with it? Effect of nutrient concentration on biorefinery potential. Algal Research, 2015, 11, 43-49.	2.4	41
31	Active biocomposites of cassava starch: The effect of yerba mate extract and mango pulp as antioxidant additives on the properties and the stability of a packaged product. Food and Bioprocess Processing, 2015, 94, 382-391.	1.8	89
32	Bi-Functional Biobased Packing of the Cassava Starch, Glycerol, Licuri Nanocellulose and Red Propolis. PLoS ONE, 2014, 9, e112554.	1.1	55
33	Microalgae Versus Land Crops as Feedstock for Biodiesel: Productivity, Quality, and Standard Compliance. Bioenergy Research, 2014, 7, 1002.	2.2	27
34	Influência da natureza do rejeito agroindustrial fermentado por Xanthomonas axonopodis pv. manihotis nas propriedades das gomas xantana resultantes. Polimeros, 2014, 24, 176-183.	0.2	3
35	Calcium and fat metabolic balance, and gastrointestinal tolerance in term infants fed milk-based formulas with and without palm olein and palm kernel oils: a randomized blinded crossover study. BMC Pediatrics, 2013, 13, 215.	0.7	21
36	Screening Microalgae Strains for Biodiesel Production: Lipid Productivity and Estimation of Fuel Quality Based on Fatty Acids Profiles as Selective Criteria. Bioenergy Research, 2013, 6, 1-13.	2.2	389

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37	Estudo comparativo da caracterização de filmes biodegradáveis de amido de mandioca contendo polpas de manga e de acerola. Quimica Nova, 2012, 35, 262-267.	0.3	26
38	Mango and Acerola Pulps as Antioxidant Additives in Cassava Starch Bio-based Film. Journal of Agricultural and Food Chemistry, 2011, 59, 2248-2254.	2.4	63
39	Technological Prospecting: Electroflocculation Harvesting Procedure to Obtain Microalgae Biomass. Industrial Biotechnology, 0, , .	0.5	0