

Maria Rita Sierakowski

List of Publications by Year in descending order

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124
papers

4,379
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109137

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123241

61
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124
all docs

124
docs citations

124
times ranked

5562
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Bacterial cellulose in biomedical applications: A review. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 97-106. | 3.6 | 457 |
| 2 | Starch films reinforced with mineral clay. <i>Carbohydrate Polymers</i> , 2003, 52, 101-110. | 5.1 | 351 |
| 3 | Nanostructural Reorganization of Bacterial Cellulose by Ultrasonic Treatment. <i>Biomacromolecules</i> , 2010, 11, 1217-1224. | 2.6 | 181 |
| 4 | In vitro and in vivo antiviral properties of sulfated galactomannans against yellow fever virus (BeH111) Tj ETQq0 0 0 ggBT /Overlock 10 T | 1.9 | 120 |
| 5 | Production and characterization of nanospheres of bacterial cellulose from <i>Acetobacter xylinum</i> from processed rice bark. <i>Materials Science and Engineering C</i> , 2009, 29, 546-551. | 3.8 | 112 |
| 6 | Amylose contents, rheological properties and gelatinization kinetics of yam (<i>Dioscorea alata</i>) and cassava (<i>Manihot utilissima</i>) starches. <i>Carbohydrate Polymers</i> , 2004, 55, 3-8. | 5.1 | 104 |
| 7 | The effect of calcium salts on the viscosity and adsorption behavior of xanthan. <i>Carbohydrate Polymers</i> , 2011, 84, 669-676. | 5.1 | 99 |
| 8 | Bionanocomposites of thermoplastic starch reinforced with bacterial cellulose nanofibres: Effect of enzymatic treatment on mechanical properties. <i>Carbohydrate Polymers</i> , 2010, 80, 866-873. | 5.1 | 94 |
| 9 | Microencapsulation of Juãšara (<i>Euterpe edulis</i> M.) Pulp by Spray Drying Using Different Carriers and Drying Temperatures. <i>Drying Technology</i> , 2015, 33, 153-161. | 1.7 | 83 |
| 10 | Physico-chemical properties of seed xyloglucans from different sources. <i>Carbohydrate Polymers</i> , 2005, 60, 507-514. | 5.1 | 79 |
| 11 | Piezoelectric immunochip coated with thin films of bacterial cellulose nanocrystals for dengue detection. <i>Biosensors and Bioelectronics</i> , 2017, 92, 47-53. | 5.3 | 76 |
| 12 | Dynamic rheological study of <i>Sterculia striata</i> and karaya polysaccharides in aqueous solution. <i>Food Hydrocolloids</i> , 2005, 19, 861-867. | 5.6 | 75 |
| 13 | Specific modifications of galactomannans. <i>Carbohydrate Polymers</i> , 2000, 42, 51-57. | 5.1 | 69 |
| 14 | Influence of green banana pulp on the rheological behaviour and chemical characteristics of emulsions (mayonnaises). <i>LWT - Food Science and Technology</i> , 2008, 41, 1018-1028. | 2.5 | 68 |
| 15 | The influence of layered compounds on the properties of starch/layered compound composites. <i>Polymer International</i> , 2003, 52, 1035-1044. | 1.6 | 67 |
| 16 | Layer-by-layer polysaccharide-coated liposomes for sustained delivery of epidermal growth factor. <i>Carbohydrate Polymers</i> , 2016, 140, 129-135. | 5.1 | 67 |
| 17 | Electrospinning of commercial guar-gum: Effects of purification and filtration. <i>Carbohydrate Polymers</i> , 2013, 93, 484-491. | 5.1 | 66 |
| 18 | Chemical structure and physical-chemical properties of mucilage from the leaves of <i>Pereskia aculeata</i> . <i>Food Hydrocolloids</i> , 2017, 70, 20-28. | 5.6 | 66 |

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|----|--|-----|-----------|
| 19 | Physical and chemical properties of ultrasonically, spray-dried green banana (<i>Musa cavendish</i>) starch. <i>Journal of Food Engineering</i> , 2011, 104, 639-648. | 2.7 | 63 |
| 20 | Structural characterization and emulsifying properties of polysaccharides of <i>Acacia mearnsii</i> de Wild gum. <i>Carbohydrate Polymers</i> , 2013, 92, 312-320. | 5.1 | 63 |
| 21 | Chitosan and N-carboxymethylchitosan: I. The role of N-carboxymethylation of chitosan in the thermal stability and dynamic mechanical properties of its films. <i>Polymer International</i> , 2006, 55, 961-969. | 1.6 | 56 |
| 22 | Complexes of arabinogalactan of <i>Pereskia aculeata</i> and Co ²⁺ , Cu ²⁺ , Mn ²⁺ , and Ni ²⁺ . <i>Bioresource Technology</i> , 2001, 76, 29-37. | 4.8 | 53 |
| 23 | Viscometric studies on xanthan and galactomannan systems. <i>Carbohydrate Polymers</i> , 1997, 33, 131-138. | 5.1 | 52 |
| 24 | A rheological description of mixtures of a galactoxyloglucan with high amylose and waxy corn starches. <i>Carbohydrate Polymers</i> , 2003, 51, 25-32. | 5.1 | 51 |
| 25 | Nanocomposites coated with xyloglucan for drug delivery: In vitro studies. <i>International Journal of Pharmaceutics</i> , 2009, 367, 204-210. | 2.6 | 50 |
| 26 | Microbicidal gentamicin-alginate hydrogels. <i>Carbohydrate Polymers</i> , 2018, 186, 159-167. | 5.1 | 48 |
| 27 | Influence of temperature on the rheological behavior of whole ara- <i>Psidium cattleianum</i> pulp (Tj ETQq1 1 0.784314 rgBT /Overlo | 2.5 | 47 |
| 28 | Effects of iota-carrageenan on the rheological properties of starches. <i>Carbohydrate Polymers</i> , 2006, 65, 49-57. | 5.1 | 45 |
| 29 | Characterization and potential uses of <i>Copaifera langsdorfii</i> seeds and seed oil. <i>Bioresource Technology</i> , 2008, 99, 2659-2663. | 4.8 | 43 |
| 30 | Chemical and Functional Characterization of Products Obtained from Yam Tubers. <i>Starch/Staerke</i> , 2002, 54, 476-481. | 1.1 | 42 |
| 31 | Xyloglucan nano-aggregates: Physico-chemical characterisation in buffer solution and potential application as a carrier for camptothecin, an anti-cancer drug. <i>Carbohydrate Polymers</i> , 2010, 82, 355-362. | 5.1 | 42 |
| 32 | Property evaluations of dry-cast reconstituted bacterial cellulose/tamarind xyloglucan biocomposites. <i>Carbohydrate Polymers</i> , 2013, 93, 144-153. | 5.1 | 42 |
| 33 | Xyloglucan Octasaccharide XXLGol Derived from the Seeds of <i>Hymenaea courbaril</i> Acts as a Signaling Molecule1. <i>Plant Physiology</i> , 1998, 116, 1013-1021. | 2.3 | 41 |
| 34 | Oxidation of cashew tree gum exudate polysaccharide with TEMPO reagent. <i>Journal of the Brazilian Chemical Society</i> , 2007, 18, 85-92. | 0.6 | 38 |
| 35 | Galactomannans and arabinans from seeds of caesalpinaceae. <i>Phytochemistry</i> , 1998, 49, 737-743. | 1.4 | 36 |
| 36 | Influence of mechanical pretreatment to isolate cellulose nanocrystals by sulfuric acid hydrolysis. <i>International Journal of Biological Macromolecules</i> , 2019, 130, 622-626. | 3.6 | 36 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 37 | Lysozyme-Triggered Epidermal Growth Factor Release from Bacterial Cellulose Membranes Controlled by Smart Nanostructured Films. <i>Journal of Pharmaceutical Sciences</i> , 2014, 103, 3958-3965. | 1.6 | 35 |
| 38 | Sustainable hydroxypropyl methylcellulose/xyloglucan/gentamicin films with antimicrobial properties. <i>Carbohydrate Polymers</i> , 2017, 165, 285-293. | 5.1 | 34 |
| 39 | An active heparinoid obtained by sulphation of a galactomannan extracted from the endosperm of <i>Senna macranthera</i> seeds. <i>Carbohydrate Polymers</i> , 2001, 46, 165-169. | 5.1 | 33 |
| 40 | Bacterial cellulose nanocrystals: impact of the sulfate content on the interaction with xyloglucan. <i>Cellulose</i> , 2015, 22, 1773-1787. | 2.4 | 33 |
| 41 | Tuning Fe ₃ O ₄ nanoparticle dispersion through pH in PVA/guar gum/electrospun membranes. <i>Carbohydrate Polymers</i> , 2015, 134, 775-783. | 5.1 | 33 |
| 42 | Adsorption behavior of oxidized galactomannans onto amino-terminated surfaces and their interaction with bovine serum albumin. <i>Carbohydrate Polymers</i> , 2002, 49, 167-175. | 5.1 | 30 |
| 43 | Regeneration of Skin Tissue Promoted by Mesenchymal Stem Cells Seeded in Nanostructured Membrane. <i>Transplantation Proceedings</i> , 2014, 46, 1882-1886. | 0.3 | 30 |
| 44 | Interfacial properties of cellulose nanoparticles obtained from acid and enzymatic hydrolysis of cellulose. <i>Cellulose</i> , 2016, 23, 2421-2437. | 2.4 | 30 |
| 45 | Hydrophilicity improvement of mercerized bacterial cellulose films by polyethylene glycol graft. <i>International Journal of Biological Macromolecules</i> , 2016, 86, 599-605. | 3.6 | 29 |
| 46 | Characterisation of bacterial cellulose partly acetylated by dimethylacetamide/lithium chloride. <i>Materials Science and Engineering C</i> , 2011, 31, 190-197. | 3.8 | 28 |
| 47 | Structural Studies on Galactomannans From Brazilian Seeds. <i>Journal of Carbohydrate Chemistry</i> , 1993, 12, 753-767. | 0.4 | 27 |
| 48 | Oligosaccharides derived from the xyloglucan isolated from the seeds of <i>Hymenaea courbaril</i> var. <i>stilbocarpa</i> . <i>International Journal of Biological Macromolecules</i> , 1995, 17, 413-415. | 3.6 | 27 |
| 49 | Some structural features of a heteropolysaccharide from the leaves of the cactus <i>Pereskia aculeata</i> . <i>Phytochemistry</i> , 1987, 26, 1709-1713. | 1.4 | 26 |
| 50 | Physicochemical and in vitro biocompatibility of films combining reconstituted bacterial cellulose with arabinogalactan and xyloglucan. <i>Carbohydrate Polymers</i> , 2016, 151, 889-898. | 5.1 | 26 |
| 51 | In vitro antiherpetic and antirotaviral activities of a sulfate prepared from <i>Mimosa scabrella</i> galactomannan. <i>International Journal of Biological Macromolecules</i> , 2009, 45, 453-457. | 3.6 | 24 |
| 52 | Bioactive nanocomposites of bacterial cellulose and natural hydrocolloids. <i>Journal of Materials Chemistry B</i> , 2014, 2, 7034-7044. | 2.9 | 24 |
| 53 | Polyelectrolyte complexes from gum arabic and gelatin: Optimal complexation pH as a key parameter to obtain reproducible microcapsules. <i>Food Hydrocolloids</i> , 2015, 46, 201-207. | 5.6 | 24 |
| 54 | Rheological study of ternary mixtures and pectic gels of red fruit pulps. <i>International Journal of Food Science and Technology</i> , 2007, 42, 629-639. | 1.3 | 23 |

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|----|---|-----|-----------|
| 55 | Caesalpinia ferrea var. ferrea seeds as a new source of partially substituted galactomannan. Carbohydrate Polymers, 2010, 82, 641-647. | 5.1 | 23 |
| 56 | Stability and rheological behaviour of salad dressing obtained with whey and different combinations of stabilizers. International Journal of Food Science and Technology, 2009, 44, 777-783. | 1.3 | 22 |
| 57 | Chemical, physico-chemical and cytotoxicity characterisation of xyloglucan from Guibourtia hymenifolia (Moric.) J. Leonard seeds. Food Hydrocolloids, 2011, 25, 1242-1250. | 5.6 | 22 |
| 58 | Fe (III) - Galactomannan Solid and Aqueous Complexes: Potentiometric, EPR Spectroscopy and Thermal Data. Journal of the Brazilian Chemical Society, 2001, 12, 791-798. | 0.6 | 20 |
| 59 | Sensory Evaluation and Rheological Behavior of Commercial Mayonnaise. International Journal of Food Engineering, 2007, 3, . | 0.7 | 20 |
| 60 | Specific modification of xyloglucan from Hymenaea courbaril seeds. Materials Science and Engineering C, 2009, 29, 552-558. | 3.8 | 20 |
| 61 | Location of O-acetyl groups in the heteropolysaccharide of the cactus Pereskia aculeata. Carbohydrate Research, 1990, 201, 277-284. | 1.1 | 19 |
| 62 | Wettability effect of graphene-based surfaces on silicon carbide and their influence on hydrophobicity of nanocrystalline cerium oxide films. Journal of Colloid and Interface Science, 2015, 441, 71-77. | 5.0 | 19 |
| 63 | TEMPO-mediated oxidation on galactomannan: Gal/Man ratio and chain flexibility dependence. Carbohydrate Polymers, 2016, 153, 371-378. | 5.1 | 19 |
| 64 | Rheological Properties of Butia Pulp. International Journal of Food Engineering, 2006, 2, . | 0.7 | 18 |
| 65 | Transient and quasi-permanent networks in xyloglucan solutions. Carbohydrate Polymers, 2015, 129, 216-223. | 5.1 | 18 |
| 66 | Lectins and/or xyloglucans/alginate layers as supports for immobilization of dengue virus particles. Colloids and Surfaces B: Biointerfaces, 2008, 66, 45-52. | 2.5 | 17 |
| 67 | Influence of two different alcohols in the esterification of fatty acids over layered zinc stearate/palmitate. Bioresource Technology, 2015, 193, 337-344. | 4.8 | 17 |
| 68 | A comprehensive study of the relation between structural and physical chemical properties of acacia gums. Food Hydrocolloids, 2018, 85, 167-175. | 5.6 | 17 |
| 69 | A xyloglucan from seeds of the native Brazilian species Hymenaea courbaril for micropropagation of Marubakaido and Jonagored apples. Plant Cell Reports, 2003, 21, 402-407. | 2.8 | 16 |
| 70 | Propriedades reológicas da polpa de manga (Mangifera indica L. cv. Keitt) centrifugada. Ciencia E Agrotecnologia, 2006, 30, 955-960. | 1.5 | 16 |
| 71 | Preparation of cellulose II and III films by allomorphic conversion of bacterial cellulose I pellicles. Materials Science and Engineering C, 2015, 51, 167-173. | 3.8 | 16 |
| 72 | Evaluation of Castor Oil Cake Starch and Recovered Glycerol and Development of "Green" Composites Based on Those with Plant Fibers. Materials, 2016, 9, 76. | 1.3 | 16 |

| # | ARTICLE | IF | CITATIONS |
|----|--|----------|-----------|
| 73 | Cellulose Based Cryogels as Adsorbents for Organic Pollutants. <i>Macromolecular Symposia</i> , 2019, 383, 1800013. | 0.4 | 16 |
| 74 | Physicochemical aspects of galactoxyloglucan from the seeds of <i>Hymenaea courbaril</i> and its tetraborate complex. <i>Carbohydrate Polymers</i> , 2003, 54, 287-295. | 5.1 | 15 |
| 75 | Effect of the oxidation level on the thermogravimetric kinetics of an oxidized galactoxyloglucan from <i>Hymenaea courbaril</i> (Jatobá) seeds. <i>Thermochimica Acta</i> , 2004, 409, 41-47. | 1.2 | 15 |
| 76 | Chemically sulfated galactomannan from <i>Dimorphandra gardneriana</i> seed: Characterization and toxicity evaluation. <i>Carbohydrate Polymers</i> , 2014, 101, 1013-1017. | 5.1 | 15 |
| 77 | Agar/galactomannan blends for strawberry (<i>Fragaria x ananassa</i> Duchesne) cv. Pelican micropropagation. <i>Scientia Horticulturae</i> , 2006, 107, 358-364. | 1.7 | 14 |
| 78 | Characterization of the galactomannans from <i>Parkinsonia aculeata</i> seeds and their application on affinity chromatography. <i>Polimeros</i> , 2006, 16, 99-103. | 0.2 | 14 |
| 79 | Granules morphology and rheological behavior of green banana (<i>Musa cavendishii</i>) and corn (<i>Zea mays</i>) starch. <i>Journal of Applied Polymer Science</i> , 2014, 114, 1-14. | 0.784314 | 14 |
| 80 | Galactomannan thin films as supports for the immobilization of Concanavalin A and/or dengue viruses. <i>International Journal of Biological Macromolecules</i> , 2012, 50, 88-94. | 3.6 | 14 |
| 81 | A linear (1 → 5)-linked β-D-arabinofuranan from the seeds of guapuruvu (<i>Schizolobium parahybum</i>). <i>Carbohydrate Research</i> , 1992, 233, 265-269. | 1.1 | 13 |
| 82 | Evaluation of the complexes of galactomannan of <i>Leucaena leucocephala</i> and Co ²⁺ , Mn ²⁺ , Ni ²⁺ and Zn ²⁺ . <i>Journal of the Brazilian Chemical Society</i> , 2000, 11, 224-231. | 0.6 | 13 |
| 83 | Thin films of xyloglucans for BSA adsorption. <i>Materials Science and Engineering C</i> , 2009, 29, 631-637. | 3.8 | 12 |
| 84 | Nanocapsule of cationic liposomes obtained using <i>in situ</i> acrylic acid polymerization: Stability, surface charge and biocompatibility. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011, 87, 267-272. | 2.5 | 12 |
| 85 | Polysaccharide depolymerization from TEMPO-catalysis: Effect of TEMPO concentration. <i>Carbohydrate Polymers</i> , 2017, 170, 140-147. | 5.1 | 12 |
| 86 | Salt-induced thermal gelation of xyloglucan in aqueous media. <i>Carbohydrate Polymers</i> , 2019, 223, 115083. | 5.1 | 12 |
| 87 | Beneficial Roles of Cellulose Patch-Mediated Cell Therapy in Myocardial Infarction: A Preclinical Study. <i>Cells</i> , 2021, 10, 424. | 1.8 | 12 |
| 88 | Highly uneven distribution of O-acetyl groups in the acidic d-xylan of <i>Mimosa scabrella</i> (bracatinga). <i>Carbohydrate Research</i> , 1989, 193, 23-31. | 1.1 | 11 |
| 89 | Equilibrium studies of galactomannan of <i>Cassia fastuosa</i> and <i>Leucaena leucocephala</i> and Cu ²⁺ using potentiometry and EPR spectroscopy. <i>Carbohydrate Polymers</i> , 1998, 35, 13-20. | 5.1 | 11 |
| 90 | Rheological properties of emulsions stabilized by green banana (<i>Musa cavendishii</i>) pulp fitted by power law model. <i>Brazilian Archives of Biology and Technology</i> , 2009, 52, 1541-1553. | 0.5 | 11 |

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|-----|---|-----|-----------|
| 91 | Characterisation of ultra-thin films of oxidised bacterial cellulose for enhanced anchoring and build-up of polyelectrolyte multilayers. <i>Colloid and Polymer Science</i> , 2014, 292, 97-105. | 1.0 | 11 |
| 92 | Dynamic rheological properties of Yam starch/hectorite composite gels. <i>Polymer International</i> , 2005, 54, 814-822. | 1.6 | 10 |
| 93 | Rheological behavior of borate complex and polysaccharides. <i>Materials Science and Engineering C</i> , 2009, 29, 607-612. | 3.8 | 10 |
| 94 | Nanostructured Celluloseâ€“Gellanâ€“Xyloglucanâ€“Lysozyme Dressing Seeded with Mesenchymal Stem Cells for Deep Second-Degree Burn Treatment. <i>International Journal of Nanomedicine</i> , 2021, Volume 16, 833-850. | 3.3 | 10 |
| 95 | Seed gum of <i>Stryphnodendron barbatiman</i> (barbatimÃ£o). <i>Applied Biochemistry and Biotechnology</i> , 1991, 28-29, 353-361. | 1.4 | 9 |
| 96 | Properties of the seed gum of <i>stryphnodendron barbatiman</i> (BarbatimÃ£o). <i>Applied Biochemistry and Biotechnology</i> , 1992, 34-35, 349-357. | 1.4 | 9 |
| 97 | Polysaccharides from the seeds of <i>Senna multijuga</i> . <i>International Journal of Biological Macromolecules</i> , 1995, 17, 409-412. | 3.6 | 9 |
| 98 | Xyloglucan gelation induced by enzymatic degalactosylation; kinetics and the effect of the molar mass. <i>Carbohydrate Polymers</i> , 2017, 174, 517-523. | 5.1 | 9 |
| 99 | Effect of adding galactomannans on some physical and chemical properties of hyaluronic acid. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 527-535. | 3.6 | 9 |
| 100 | Assembling of xyloglucans and lectin onto si wafers and onto amino-terminated surfaces. <i>Journal of the Brazilian Chemical Society</i> , 2007, 18, 1017-1023. | 0.6 | 9 |
| 101 | Blends of agar/galactomannan for Marubakaido apple rootstock shoot proliferation. <i>Polimeros</i> , 2005, 15, 146-150. | 0.2 | 8 |
| 102 | Comportamento reolÃ³gico de sistemas pÃ©cticos de polpas de frutas vermelhas. <i>Food Science and Technology</i> , 2009, 29, 225-231. | 0.8 | 8 |
| 103 | Sodium Borohydride as a Protective Agent for the Alkaline Treatment of Sisal Fibers for Polymer Composites. <i>Composite Interfaces</i> , 2011, 18, 407-418. | 1.3 | 8 |
| 104 | Nanometric organisation in blends of gellan/xyloglucan hydrogels. <i>Carbohydrate Polymers</i> , 2014, 114, 48-56. | 5.1 | 8 |
| 105 | Spherical aggregates obtained from N-carboxymethylation and acetylation of chitosan. <i>Colloid and Polymer Science</i> , 2008, 286, 1387-1394. | 1.0 | 7 |
| 106 | Oxidation and N-alkylation at the C6 Position of Galactomannan Extracted from <i>Caesalpinia ferrea</i> var. <i>ferrea</i> Seeds. <i>Macromolecular Symposia</i> , 2011, 299-300, 66-73. | 0.4 | 7 |
| 107 | Self-assembled polystyrene/xyloglucan nanospheres from spin coating evaporating mixtures. <i>Carbohydrate Polymers</i> , 2011, 84, 126-132. | 5.1 | 7 |
| 108 | Comparison between the interactions of the cationic surfactant DODAB with xanthan and galactomannan. <i>Carbohydrate Polymers</i> , 2015, 115, 478-484. | 5.1 | 7 |

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|-----|--|-----|-----------|
| 109 | Engineered biomarkers for leprosy diagnosis using labeled and label-free analysis. <i>Talanta</i> , 2018, 187, 165-171. | 2.9 | 7 |
| 110 | Poly(ethylene oxide)-polyelectrolyte blends: viscometric and thermal analysis behaviour. <i>Polymer International</i> , 2000, 49, 81-87. | 1.6 | 6 |
| 111 | Agar/galactomannan gels applied to shoot regeneration from tobacco leaves. <i>Biologia Plantarum</i> , 2007, 51, 173-176. | 1.9 | 6 |
| 112 | Micropropagation of "Durondeau"™ pear in modified-gelled medium. <i>In Vitro Cellular and Developmental Biology - Plant</i> , 2006, 42, 287-290. | 0.9 | 5 |
| 113 | Dewetting pattern and stability of thin xyloglucan films adsorbed on silicon and mica. <i>Colloids and Surfaces B: Biointerfaces</i> , 2009, 70, 174-180. | 2.5 | 5 |
| 114 | The novel use of sodium borohydride as a protective agent for the chemical treatment of vegetable fibers. <i>Fibers and Polymers</i> , 2012, 13, 641-646. | 1.1 | 5 |
| 115 | Polysaccharides from <i>Chorisia speciosa</i> St. Hil. <i>Progress in Biotechnology</i> , 1996, 14, 549-559. | 0.2 | 4 |
| 116 | Galactomannan-Alginate Synergism Applied in Albumin Encapsulation. <i>Macromolecular Symposia</i> , 2011, 299-300, 99-106. | 0.4 | 4 |
| 117 | Rheological description of the interaction of xyloglucan and starches: effect of the amylose content in starches. <i>CYTA - Journal of Food</i> , 2015, 13, 235-242. | 0.9 | 4 |
| 118 | Time-dependent viscometry study of endoglucanase action on xyloglucan: A real-time approach. <i>International Journal of Biological Macromolecules</i> , 2015, 81, 461-466. | 3.6 | 4 |
| 119 | Effect of Heat Treatment on Pectic Fractions and Apparent Viscosity of Whole Blackberry (<i>Rubus</i> spp.) Pulp. <i>International Journal of Food Engineering</i> , 2008, 4, . | 0.7 | 2 |
| 120 | AFM characterization of spin coated carboxylated polystyrene nanospheres/xyloglucan layers on mica and silicon. <i>Carbohydrate Polymers</i> , 2013, 93, 240-245. | 5.1 | 1 |
| 121 | Chitosan-coated microvesicles: Effect of polysaccharide-phospholipid affinity on decafluorobutane dissolution. <i>Carbohydrate Polymers</i> , 2016, 153, 169-175. | 5.1 | 1 |
| 122 | Efeito das xiloglucanas de sementes e derivados no crescimento de <i>Arabidopsis thaliana</i>. <i>Ciencia Florestal</i> , 2009, 18, 315-320. | 0.1 | 1 |
| 123 | Surface Electrostatic Interactions: Effect of Protein Purification in a Thin Polysaccharide Film Adsorbed on a Solid Support. <i>ACS Symposium Series</i> , 2010, , 121-130. | 0.5 | 0 |
| 124 | ESTUDO DO COMPORTAMENTO REOLÓGICO DE SUCOS COMBINADOS DE FRUTAS VERMELHAS. <i>Revista Brasileira De Tecnologia Agroindustrial</i> , 2011, 5, . | 0.1 | 0 |