

# Maria Rita Sierakowski

## List of Publications by Year in descending order

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124  
papers

4,379  
citations

109137

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h-index

123241

61  
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124  
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124  
docs citations

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times ranked

5562  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Beneficial Roles of Cellulose Patch-Mediated Cell Therapy in Myocardial Infarction: A Preclinical Study. <i>Cells</i> , 2021, 10, 424.	1.8	12
3	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
4	Salt-induced thermal gelation of xyloglucan in aqueous media. <i>Carbohydrate Polymers</i> , 2019, 223, 115083.	5.1	12
5	Cellulose Based Cryogels as Adsorbents for Organic Pollutants. <i>Macromolecular Symposia</i> , 2019, 383, 1800013.	0.4	16
6	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
7	Microbicidal gentamicin-alginate hydrogels. <i>Carbohydrate Polymers</i> , 2018, 186, 159-167.	5.1	48
8	Engineered biomarkers for leprosy diagnosis using labeled and label-free analysis. <i>Talanta</i> , 2018, 187, 165-171.	2.9	7
9	A comprehensive study of the relation between structural and physical chemical properties of acacia gums. <i>Food Hydrocolloids</i> , 2018, 85, 167-175.	5.6	17
10	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
11	Sustainable hydroxypropyl methylcellulose/xyloglucan/gentamicin films with antimicrobial properties. <i>Carbohydrate Polymers</i> , 2017, 165, 285-293.	5.1	34
12	Polysaccharide depolymerization from TEMPO-catalysis: Effect of TEMPO concentration. <i>Carbohydrate Polymers</i> , 2017, 170, 140-147.	5.1	12
13	Bacterial cellulose in biomedical applications: A review. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 97-106.	3.6	457
14	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
15	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
16	Evaluation of Castor Oil Cake Starch and Recovered Glycerol and Development of â€œGreenâ€•Composites Based on Those with Plant Fibers. <i>Materials</i> , 2016, 9, 76.	1.3	16
17	Interfacial properties of cellulose nanoparticles obtained from acid and enzymatic hydrolysis of cellulose. <i>Cellulose</i> , 2016, 23, 2421-2437.	2.4	30
18	TEMPO-mediated oxidation on galactomannan: Gal/Man ratio and chain flexibility dependence. <i>Carbohydrate Polymers</i> , 2016, 153, 371-378.	5.1	19

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19	Chitosan-coated microvesicles: Effect of polysaccharide-phospholipid affinity on decafluorobutane dissolution. <i>Carbohydrate Polymers</i> , 2016, 153, 169-175.	5.1	1
20	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
21	Layer-by-layer polysaccharide-coated liposomes for sustained delivery of epidermal growth factor. <i>Carbohydrate Polymers</i> , 2016, 140, 129-135.	5.1	67
22	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
23	Transient and quasi-permanent networks in xyloglucan solutions. <i>Carbohydrate Polymers</i> , 2015, 129, 216-223.	5.1	18
24	Preparation of cellulose II and III films by allomorphic conversion of bacterial cellulose I pellicles. <i>Materials Science and Engineering C</i> , 2015, 51, 167-173.	3.8	16
25	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
26	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
27	Influence of two different alcohols in the esterification of fatty acids over layered zinc stearate/palmitate. <i>Bioresource Technology</i> , 2015, 193, 337-344.	4.8	17
28	Bacterial cellulose nanocrystals: impact of the sulfate content on the interaction with xyloglucan. <i>Cellulose</i> , 2015, 22, 1773-1787.	2.4	33
29	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
30	Tuning Fe <sub>3</sub> O <sub>4</sub> nanoparticle dispersion through pH in PVA/guar gum/electrospun membranes. <i>Carbohydrate Polymers</i> , 2015, 134, 775-783.	5.1	33
31	Microencapsulation of Juãsara (<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
32	Wettability effect of graphene-based surfaces on silicon carbide and their influence on hydrophobicity of nanocrystalline cerium oxide films. <i>Journal of Colloid and Interface Science</i> , 2015, 441, 71-77.	5.0	19
33	Comparison between the interactions of the cationic surfactant DODAB with xanthan and galactomannan. <i>Carbohydrate Polymers</i> , 2015, 115, 478-484.	5.1	7
34	Nanometric organisation in blends of gellan/xyloglucan hydrogels. <i>Carbohydrate Polymers</i> , 2014, 114, 48-56.	5.1	8
35	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
36	Chemically sulfated galactomannan from <i>Dimorphandra gardneriana</i> seed: Characterization and toxicity evaluation. <i>Carbohydrate Polymers</i> , 2014, 101, 1013-1017.	5.1	15

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37	Bioactive nanocomposites of bacterial cellulose and natural hydrocolloids. <i>Journal of Materials Chemistry B</i> , 2014, 2, 7034-7044.	2.9	24
38	Regeneration of Skin Tissue Promoted by Mesenchymal Stem Cells Seeded in Nanostructured Membrane. <i>Transplantation Proceedings</i> , 2014, 46, 1882-1886.	0.3	30
39	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
40	Property evaluations of dry-cast reconstituted bacterial cellulose/tamarind xyloglucan biocomposites. <i>Carbohydrate Polymers</i> , 2013, 93, 144-153.	5.1	42
41	Electrospinning of commercial guar-gum: Effects of purification and filtration. <i>Carbohydrate Polymers</i> , 2013, 93, 484-491.	5.1	66
42	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
43	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
44	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
45	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
46	Oxidation and 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
47	Chemical, physico-chemical and cytotoxicity characterisation of xyloglucan from <i>Guibourtia hymenifolia</i> (Moric.) J. Leonard seeds. <i>Food Hydrocolloids</i> , 2011, 25, 1242-1250.	5.6	22
48	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
49	Self-assembled polystyrene/xyloglucan nanospheres from spin coating evaporating mixtures. <i>Carbohydrate Polymers</i> , 2011, 84, 126-132.	5.1	7
50	The effect of calcium salts on the viscosity and adsorption behavior of xanthan. <i>Carbohydrate Polymers</i> , 2011, 84, 669-676.	5.1	99
51	Characterisation of bacterial cellulose partly acetylated by dimethylacetamide/lithium chloride. <i>Materials Science and Engineering C</i> , 2011, 31, 190-197.	3.8	28
52	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
53	Galactomannan-Alginate Synergism Applied in Albumin Encapsulation. <i>Macromolecular Symposia</i> , 2011, 299-300, 99-106.	0.4	4
54	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

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55	ESTUDO DO COMPORTAMENTO REOLÓGICO DE SUCOS COMBINADOS DE FRUTAS VERMELHAS. Revista Brasileira De Tecnologia Agroindustrial, 2011, 5, .	0.1	0
56	Surface Electrostatic Interactions: Effect of Protein Purification in a Thin Polysaccharide Film Adsorbed on a Solid Support. ACS Symposium Series, 2010, , 121-130.	0.5	0
57	Bionanocomposites of thermoplastic starch reinforced with bacterial cellulose nanofibres: Effect of enzymatic treatment on mechanical properties. Carbohydrate Polymers, 2010, 80, 866-873.	5.1	94
58	Caesalpinia ferrea var. ferrea seeds as a new source of partially substituted galactomannan. Carbohydrate Polymers, 2010, 82, 641-647.	5.1	23
59	Xyloglucan nano-aggregates: Physico-chemical characterisation in buffer solution and potential application as a carrier for camptothecin, an anti-cancer drug. Carbohydrate Polymers, 2010, 82, 355-362.	5.1	42
60	Nanostructural Reorganization of Bacterial Cellulose by Ultrasonic Treatment. Biomacromolecules, 2010, 11, 1217-1224.	2.6	181
61	Comportamento reológico de sistemas p�cticos de polpas de frutas vermelhas. Food Science and Technology, 2009, 29, 225-231.	0.8	8
62	Rheological properties of emulsions stabilized by green banana (Musa cavendishii) pulp fitted by power law model. Brazilian Archives of Biology and Technology, 2009, 52, 1541-1553.	0.5	11
63	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
64	Nanocomposites coated with xyloglucan for drug delivery: In vitro studies. International Journal of Pharmaceutics, 2009, 367, 204-210.	2.6	50
65	Specific modification of xyloglucan from Hymenaea courbaril seeds. Materials Science and Engineering C, 2009, 29, 552-558.	3.8	20
66	Rheological behavior of borate complex and polysaccharides. Materials Science and Engineering C, 2009, 29, 607-612.	3.8	10
67	Thin films of xyloglucans for BSA adsorption. Materials Science and Engineering C, 2009, 29, 631-637.	3.8	12
68	Production and characterization of nanospheres of bacterial cellulose from Acetobacter xylinum from processed rice bark. Materials Science and Engineering C, 2009, 29, 546-551.	3.8	112
69	Dewetting pattern and stability of thin xyloglucan films adsorbed on silicon and mica. Colloids and Surfaces B: Biointerfaces, 2009, 70, 174-180.	2.5	5
70	In vitro antiherpetic and antirotaviral activities of a sulfate prepared from Mimosa scabrella galactomannan. International Journal of Biological Macromolecules, 2009, 45, 453-457.	3.6	24
71	Efeito das xiloglucanas de sementes e derivados no crescimento de <i>Arabidopsis thaliana</i>. Ciencia Florestal, 2009, 18, 315-320.	0.1	1
72	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

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73	Spherical aggregates obtained from N-carboxymethylation and acetylation of chitosan. <i>Colloid and Polymer Science</i> , 2008, 286, 1387-1394.	1.0	7
74	Characterization and potential uses of <i>Copaifera langsdorfii</i> seeds and seed oil. <i>Bioresource Technology</i> , 2008, 99, 2659-2663.	4.8	43
75	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
76	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
77	Granules morphology and rheological behavior of green banana ( <i>Musa cavendishii</i> ) and corn ( <i>Zea</i> ) Tj ETQq1 1 0.784314 rgBT/Overload 1.5 14	1.5	14
78	Sensory Evaluation and Rheological Behavior of Commercial Mayonnaise. <i>International Journal of Food Engineering</i> , 2007, 3, .	0.7	20
79	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
80	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
81	Agar/galactomannan gels applied to shoot regeneration from tobacco leaves. <i>Biologia Plantarum</i> , 2007, 51, 173-176.	1.9	6
82	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
83	Influence of temperature on the rheological behavior of whole araÃ§Ã¡ pulp ( <i>Psidium cattleianum</i> ) Tj ETQq1 1 0.784314 rgBT/Overload 2.5 47	2.5	47
84	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
85	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
86	Propriedades reolÃ³gicas da polpa de manga ( <i>Mangifera indica</i> L. cv. Keitt) centrifugada. <i>Ciencia E Agrotecnologia</i> , 2006, 30, 955-960.	1.5	16
87	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
88	Effects of iota-carrageenan on the rheological properties of starches. <i>Carbohydrate Polymers</i> , 2006, 65, 49-57.	5.1	45
89	Micropropagation of â€˜Durondeauâ€™™ pear in modified-gelled medium. <i>In Vitro Cellular and Developmental Biology - Plant</i> , 2006, 42, 287-290.	0.9	5
90	Rheological Properties of Butia Pulp. <i>International Journal of Food Engineering</i> , 2006, 2, .	0.7	18

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91	Physico-chemical properties of seed xyloglucans from different sources. <i>Carbohydrate Polymers</i> , 2005, 60, 507-514.	5.1	79
92	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
93	Dynamic rheological properties of Yam starch/hectorite composite gels. <i>Polymer International</i> , 2005, 54, 814-822.	1.6	10
94	Blends of agar/galactomannan for Marubakaido apple rootstock shoot proliferation. <i>Polimeros</i> , 2005, 15, 146-150.	0.2	8
95	Effect of the oxidation level on the thermogravimetric kinetics of an oxidized galactoxyloglucan from <i>Hymenaea courbaril</i> (Jatobã) seeds. <i>Thermochimica Acta</i> , 2004, 409, 41-47.	1.2	15
96	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
97	A xyloglucan from seeds of the native Brazilian species <i>Hymenaea courbaril</i> for micropropagation of Marubakaido and Jonagored apples. <i>Plant Cell Reports</i> , 2003, 21, 402-407.	2.8	16
98	In vitro and in vivo antiviral properties of sulfated galactomannans against yellow fever virus (BeH111) Tj ETQq0 0 Q rgBT /Overlock 10 T	1.9	120
99	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
100	Physico-chemical 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
101	The influence of layered compounds on the properties of starch/layered compound composites. <i>Polymer International</i> , 2003, 52, 1035-1044.	1.6	67
102	Starch films reinforced with mineral clay. <i>Carbohydrate Polymers</i> , 2003, 52, 101-110.	5.1	351
103	Chemical and Functional Characterization of Products Obtained from Yam Tubers. <i>Starch/Staerke</i> , 2002, 54, 476-481.	1.1	42
104	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
105	Fe (III) - Galactomannan Solid and Aqueous Complexes: Potentiometric, EPR Spectroscopy and Thermal Data. <i>Journal of the Brazilian Chemical Society</i> , 2001, 12, 791-798.	0.6	20
106	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
107	Complexes of arabinogalactan of <i>Pereskia aculeata</i> and Co <sup>2+</sup> , Cu <sup>2+</sup> , Mn <sup>2+</sup> , and Ni <sup>2+</sup> . <i>Bioresource Technology</i> , 2001, 76, 29-37.	4.8	53
108	Poly(ethylene oxide)-polyelectrolyte blends: viscometric and thermal analysis behaviour. <i>Polymer International</i> , 2000, 49, 81-87.	1.6	6

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109	Specific modifications of galactomannans. <i>Carbohydrate Polymers</i> , 2000, 42, 51-57.	5.1	69
110	Evaluation of the complexes of galactomannan of <i>Leucaena leucocephala</i> and Co <sup>2+</sup> , Mn <sup>2+</sup> , Ni <sup>2+</sup> and Zn <sup>2+</sup> . <i>Journal of the Brazilian Chemical Society</i> , 2000, 11, 224-231.	0.6	13
111	Equilibrium studies of galactomannan of <i>Cassia fastuosa</i> and <i>Leucaena leucocephala</i> and Cu <sup>2+</sup> using potentiometry and EPR spectroscopy. <i>Carbohydrate Polymers</i> , 1998, 35, 13-20.	5.1	11
112	Galactomannans and arabinans from seeds of caesalpiniaceae. <i>Phytochemistry</i> , 1998, 49, 737-743.	1.4	36
113	Xyloglucan Octasaccharide XXLGol Derived from the Seeds of <i>Hymenaea courbaril</i> Acts as a Signaling Molecule 1. <i>Plant Physiology</i> , 1998, 116, 1013-1021.	2.3	41
114	Viscometric studies on xanthan and galactomannan systems. <i>Carbohydrate Polymers</i> , 1997, 33, 131-138.	5.1	52
115	Polysaccharides from <i>Chorisia speciosa</i> St. Hil. <i>Progress in Biotechnology</i> , 1996, 14, 549-559.	0.2	4
116	Polysaccharides from the seeds of <i>Senna multijuga</i> . <i>International Journal of Biological Macromolecules</i> , 1995, 17, 409-412.	3.6	9
117	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
118	Structural Studies on Galactomannans From Brazilian Seeds. <i>Journal of Carbohydrate Chemistry</i> , 1993, 12, 753-767.	0.4	27
119	A linear (1 → 5)-linked $\beta$ -D-arabinofuranan from the seeds of <i>guapuruvu</i> ( <i>Schizolobium parahybum</i> ). <i>Carbohydrate Research</i> , 1992, 233, 265-269.	1.1	13
120	Properties of the seed gum of <i>stryphnodendron barbatiman</i> ( <i>Barbatimã</i> o). <i>Applied Biochemistry and Biotechnology</i> , 1992, 34-35, 349-357.	1.4	9
121	Seed gum of <i>Stryphnodendron barbatiman</i> ( <i>barbatimã</i> o). <i>Applied Biochemistry and Biotechnology</i> , 1991, 28-29, 353-361.	1.4	9
122	Location of O-acetyl groups in the heteropolysaccharide of the cactus <i>Pereskia aculeata</i> . <i>Carbohydrate Research</i> , 1990, 201, 277-284.	1.1	19
123	Highly uneven distribution of O-acetyl groups in the acidic d-xylan of <i>Mimosa scabrella</i> ( <i>bracatinga</i> ). <i>Carbohydrate Research</i> , 1989, 193, 23-31.	1.1	11
124	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