Carmen Petkowicz

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

63 papers	1,598 citations	23 h-index	37 g-index
67 ext. papers	1,955 ext. citations	7 avg, IF	5.28 L-index

#	Paper	IF	Citations
63	Pectins with commercial features and gelling ability from peels of Hylocereus spp. *Food Hydrocolloids*, **2022**, 128, 107583	10.6	2
62	Comparison of cell wall polysaccharides in Schizophyllum commune after changing phenotype by mutation. *Anais Da Academia Brasileira De Ciencias*, **2021**, 93, e20210047	1.4	
61	Cytotoxic effect of xyloglucan and oxovanadium (IV/V) xyloglucan complex in HepG2 cells. *International Journal of Biological Macromolecules*, **2021**, 185, 40-48	7.9	
60	Pectins from alternative sources and uses beyond sweets and jellies: An overview. *Food Hydrocolloids*, **2021**, 118, 106824	10.6	14
59	Impact of extraction methods and genotypes on the properties of starch from peach palm (Bactris gasipaes Kunth) fruits. *LWT - Food Science and Technology*, **2021**, 150, 111983	5.4	2
58	Pectin from Brassica oleracea var. italica triggers immunomodulating effects in vivo. *International Journal of Biological Macromolecules*, **2020**, 161, 431-440	7.9	8
57	Optimization of acid-extraction of pectic fraction from grape (Vitis vinifera cv. Chardonnay) pomace, a Winery Waste. *International Journal of Biological Macromolecules*, **2020**, 161, 204-213	7.9	15
56	Extraction and characterization of a pectin from coffee (Coffea arabica L.) pulp with gelling properties. *Carbohydrate Polymers*, **2020**, 245, 116473	10.3	25
55	Partially hydrolyzed pectin extracted from passion fruit peel: Molar mass and physicochemical properties. *Bioactive Carbohydrates and Dietary Fibre*, **2020**, 21, 100206	3.4	4
54	Advances in Studies Using Vegetable Wastes to Obtain Pectic Substances: A Review. *Journal of Polymers and the Environment*, **2019**, 27, 549-560	4.5	11
53	Hypoxia protects against the cell death triggered by oxovanadium-galactomannan complexes in HepG2 cells. *Cellular and Molecular Biology Letters*, **2019**, 24, 18	8.1	3
52	Investigation of cell wall polysaccharides from flour made with waste peel from unripe banana (Musa sapientum) biomass. *Journal of the Science of Food and Agriculture*, **2019**, 99, 4363-4372	4.3	9
51	Rheological characterization of a pectin extracted from ponkan (Citrus reticulata blanco cv. ponkan) peel. *Food Hydrocolloids*, **2019**, 94, 326-332	10.6	25
50	Pectins from the pulp of gabiroba (Campomanesia xanthocarpa Berg): Structural characterization and rheological behavior. *Carbohydrate Polymers*, **2019**, 214, 250-258	10.3	30
49	Acid extraction and physicochemical characterization of pectin from cubiu (Solanum sessiliflorum D.) fruit peel. *Food Hydrocolloids*, **2019**, 86, 193-200	10.6	21
48	Changes in the composition and structure of cell wall polysaccharides from Artemisia annua in response to salt stress. *Carbohydrate Research*, **2019**, 483, 107753	2.9	15
47	Cytotoxicity of xyloglucan from Copaifera langsdorffii and its complex with oxovanadium (IV/V) on B16F10 cells. *International Journal of Biological Macromolecules*, **2019**, 121, 1019-1028	7.9	4

46	Pulp and Jam of Gabiroba (Campomanesia xanthocarpa Berg): Characterization and Rheological Properties. *Food Chemistry*, **2018**, 263, 292-299	8.5	19
45	Cell wall polysaccharides from Ponkan mandarin (Citrus reticulata Blanco cv. Ponkan) peel. *Carbohydrate Polymers*, **2018**, 195, 120-127	10.3	26
44	Gastroprotective effects and structural characterization of a pectic fraction isolated from Artemisia campestris subsp maritima. *International Journal of Biological Macromolecules*, **2018**, 107, 2395-2403	7.9	15
43	Extraction of pectin from ponkan (Citrus reticulata Blanco cv. Ponkan) peel: Optimization and structural characterization. *International Journal of Biological Macromolecules*, **2018**, 117, 385-391	7.9	37
42	Characterization of cell wall polysaccharides from Sicana odorifera fruit and structural analysis of a galactan-rich fraction pectins as side chains. *Carbohydrate Polymers*, **2018**, 197, 395-402	10.3	18
41	Chemical modification of citrus pectin: Structural, physical and rheologial implications. *International Journal of Biological Macromolecules*, **2018**, 109, 784-792	7.9	41
40	Toxicity of native and oxovanadium (IV/V) galactomannan complexes on HepG2 cells is related to impairment of mitochondrial functions. *Carbohydrate Polymers*, **2017**, 173, 665-675	10.3	11
39	Cacao pod husks as a source of low-methoxyl, highly acetylated pectins able to gel in acidic media. *International Journal of Biological Macromolecules*, **2017**, 101, 146-152	7.9	29
38	Galactomannan from Schizolobium amazonicum seed and its sulfated derivatives impair metabolism in HepG2 cells. *International Journal of Biological Macromolecules*, **2017**, 101, 464-473	7.9	6
37	Inulin-type fructan and infusion of Artemisia vulgaris protect the liver against carbon tetrachloride-induced liver injury. *Phytomedicine*, **2017**, 24, 68-76	6.5	22
36	Degalactosylation of xyloglucans modify their pro-inflammatory properties on murine peritoneal macrophages. *International Journal of Biological Macromolecules*, **2017**, 105, 533-540	7.9	9
35	Characterization and physicochemical properties of pectins extracted from agroindustrial by-products. *Journal of Food Science and Technology*, **2017**, 54, 3111-3117	3.3	27
34	Cell wall polysaccharides from pulp and peel of cubiu: A pectin-rich fruit. *Carbohydrate Polymers*, **2017**, 174, 226-234	10.3	36
33	Extraction, purification and structural characterization of a galactoglucomannan from the gabiroba fruit (Campomanesia xanthocarpa Berg), Myrtaceae family. *Carbohydrate Polymers*, **2017**, 174, 887-895	10.3	16
32	Pectins from food waste: Extraction, characterization and properties of watermelon rind pectin. *Food Hydrocolloids*, **2017**, 65, 57-67	10.6	99
31	Biopolymer production using fungus Mucor racemosus Fresenius and glycerol as substrate. *Polimeros*, **2016**, 26, 144-151	1.6	5
30	Phytochemicals, Monosaccharides and Elemental Composition of the Non-Pomace Constituent of Organic and Conventional Grape Juices (Vitis labrusca L.): Effect of Drying on the Bioactive Content. *Plant Foods for Human Nutrition*, **2016**, 71, 422-428	3.9	14
29	Galactinol synthase transcriptional profile in two genotypes of Coffea canephora with contrasting tolerance to drought. *Genetics and Molecular Biology*, **2015**, 38, 182-90	2	34

28	Artemisia absinthium and Artemisia vulgaris: a comparative study of infusion polysaccharides. *Carbohydrate Polymers*, **2014**, 102, 738-45	10.3	21
27	Guarana powder polysaccharides: Characterization and rheological properties of starch. *Starch/Staerke*, **2014**, 66, 914-922	2.3	3
26	Salt stress alters the cell wall polysaccharides and anatomy of coffee (Coffea arabica L.) leaf cells. *Carbohydrate Polymers*, **2014**, 112, 686-94	10.3	36
25	Isolation of an arabinogalactan from Endopleura uchi bark decoction and its effect on HeLa cells. *Carbohydrate Polymers*, **2014**, 101, 871-7	10.3	16
24	Heat stress causes alterations in the cell-wall polymers and anatomy of coffee leaves (Coffea arabica L.). *Carbohydrate Polymers*, **2013**, 93, 135-43	10.3	54
23	Diverse patterns of cell wall mannan/galactomannan occurrence in seeds of the Leguminosae. *Carbohydrate Polymers*, **2013**, 92, 192-9	10.3	22
22	Highly acetylated pectin from cacao pod husks (Theobroma cacao L.) forms gel. *Food Hydrocolloids*, **2013**, 33, 58-65	10.6	43
21	Chemical characterization and evaluation of the antioxidant potential of gabiroba jam (Campomanesia xanthocarpa Berg). *Acta Scientiarum - Agronomy*, **2013**, 35,	0.6	4
20	Physiological behaviour of Blepharocalyx salicifolius and Casearia decandra seeds on the tolerance to dehydration. *Journal of Seed Science*, **2013**, 35, 323-330	1	3
19	Characterization of Apple Pectin A Chromatographic Approach **2012**,		4
18	Extraction and characterization of pectin from cacao pod husks (Theobroma cacao L.) with citric acid. *LWT - Food Science and Technology*, **2012**, 49, 108-116	5.4	98
17	Guarana powder polysaccharides: characterisation and evaluation of the antioxidant activity of a pectic fraction. *Food Chemistry*, **2012**, 134, 1804-12	8.5	44
16	Cacao pod husks (Theobroma cacao L.): Composition and hot-water-soluble pectins. *Industrial Crops and Products*, **2011**, 34, 1173-1181	5.9	94
15	Storage xyloglucans: potent macrophages activators. *Chemico-Biological Interactions*, **2011**, 189, 127-33	5	26
14	Optimization of nitric acid-mediated extraction of pectin from cacao pod husks (Theobroma cacao L.) using response surface methodology. *Carbohydrate Polymers*, **2011**, 84, 1230-1236	10.3	78
13	Characterization of xanthan gum produced from sugar cane broth. *Carbohydrate Polymers*, **2011**, 86, 469-476	10.3	151
12	Chemical and instrumental characterization of pectin from dried pomace of eleven apple cultivars. *Acta Scientiarum - Agronomy*, **2011**, 33,	0.6	10
11	Influence of the postharvest processing method on polysaccharides and coffee beverages. *International Journal of Food Science and Technology*, **2010**, 45, 2167-2175	3.8	16

10	Influence of extraction conditions on properties of seed xyloglucan. *International Journal of Biological Macromolecules*, **2010**, 46, 223-8	7.9	15
9	Rheological behavior of a pectic fraction from the pulp of cupuassu (Theobroma grandiflorum). *Carbohydrate Polymers*, **2010**, 79, 312-317	10.3	18
8	Rheological behavior of gel of xanthan with seed galactomannan: Effect of hydroalcoholic ascorbic acid. *Materials Science and Engineering C*, **2009**, 29, 559-563	8.3	13
7	Chemical and rheological properties of a starch-rich fraction from the pulp of the fruit cupuassu (Theobroma grandiflorum). *Materials Science and Engineering C*, **2009**, 29, 651-656	8.3	14
6	Polysaccharides from the pulp of cupuassu (Theobroma grandiflorum): Structural characterization of a pectic fraction. *Carbohydrate Polymers*, **2009**, 77, 72-79	10.3	62
5	Changes in cell wall composition associated to the softening of ripening papaya: evidence of extensive solubilization of large molecular mass galactouronides. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 7064-71	5.7	45
4	Acidic polysaccharides from Psidium cattleianum (Ara). *Brazilian Archives of Biology and Technology*, **2009**, 52, 259-264	1.8	11
3	Spherical aggregates obtained from N-carboxymethylation and acetylation of chitosan. *Colloid and Polymer Science*, **2008**, 286, 1387-1394	2.4	5
2	Effect of storage xyloglucans on peritoneal macrophages. *Phytochemistry*, **2008**, 69, 464-72	4	24
1	The mannan from Schizolobium parahybae endosperm is not a reserve polysaccharide. *Carbohydrate Polymers*, **2007**, 69, 659-664	10.3	15