

Joana Lea Meira Silveira

List of Publications by Year in descending order

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77
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2,511
citations

201674

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docs citations

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Isolation, NMR characterization and bioactivity of a (4-O-methyl- β -D-glucurono)- β -D-xylan from <i>Campomanesia xanthocarpa</i> Berg fruits. <i>International Journal of Biological Macromolecules</i> , 2022, 207, 893-904.	7.5	7
2	Extraction, characterization and gelling ability of pectins from <i>Araçá</i> (<i>Psidium cattleianum</i> Sabine) fruits. <i>Food Hydrocolloids</i> , 2021, 121, 106845.	10.7	10
3	Effects of pressurized hot water extraction on the yield and chemical characterization of pectins from <i>Campomanesia xanthocarpa</i> Berg fruits. <i>International Journal of Biological Macromolecules</i> , 2020, 146, 431-443.	7.5	33
4	Interaction of Quillaja bark saponin and bovine serum albumin: Effect on secondary and tertiary structure, gelation and in vitro digestibility of the protein. <i>LWT - Food Science and Technology</i> , 2020, 121, 108970.	5.2	14
5	Effect of pH and protein particle shape on the stability of amylopectin-xyloglucan water-in-water emulsions. <i>Food Hydrocolloids</i> , 2020, 104, 105769.	10.7	20
6	Effect of antinutrients on heat-set gelation of soy, pea, and rice protein isolates. <i>Journal of Food Science and Technology</i> , 2020, 57, 4201-4210.	2.8	10
7	Modulation of Epidermal Growth Factor Release by Biopolymer-Coated Liposomes. <i>Journal of Pharmaceutical Sciences</i> , 2020, 109, 2294-2301.	3.3	14
8	Cytotoxic effect of crude and purified pectins from <i>Campomanesia xanthocarpa</i> Berg on human glioblastoma cells. <i>Carbohydrate Polymers</i> , 2019, 224, 115140.	10.2	21
9	Pectins from the pulp of gabioba (<i>Campomanesia xanthocarpa</i> Berg): Structural characterization and rheological behavior. <i>Carbohydrate Polymers</i> , 2019, 214, 250-258.	10.2	50
10	Pulp and Jam of Gabioba (<i>Campomanesia xanthocarpa</i> Berg): Characterization and Rheological Properties. <i>Food Chemistry</i> , 2018, 263, 292-299.	8.2	33
11	Chemical, thermal and rheological properties and stability of sapucaia (<i>Lecythis pisonis</i>) nut oils. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 131, 2105-2121.	3.6	22
12	Brazilian Amazon white yam (<i>Dioscorea</i> sp.) starch. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 134, 2075-2088.	3.6	13
13	Use of avocado phospholipids as emulsifier. <i>LWT - Food Science and Technology</i> , 2017, 79, 42-51.	5.2	20
14	Determination of heat-set gelation capacity of a quinoa protein isolate (<i>Chenopodium quinoa</i>) by dynamic oscillatory rheological analysis. <i>Food Chemistry</i> , 2017, 232, 263-271.	8.2	62
15	Extraction, purification and structural characterization of a galactoglucomannan from the gabioba fruit (<i>Campomanesia xanthocarpa</i> Berg), Myrtaceae family. <i>Carbohydrate Polymers</i> , 2017, 174, 887-895.	10.2	28
16	Nanoemulsion as a carrier to improve the topical anti-inflammatory activity of stem bark extract of <i>Rapanea ferruginea</i> . <i>International Journal of Nanomedicine</i> , 2016, Volume 11, 4495-4507.	6.7	15
17	The Impact of Polyoxyethylene Sorbitan Surfactants in the Microstructure and Rheological Behaviour of Emulsions Made With Melted Fat From Cupuassu (<i>Theobroma grandiflorum</i>). <i>Journal of Surfactants and Detergents</i> , 2016, 19, 725-738.	2.1	11
18	Analysis of the Biotechnological Potential of a <i>Lentinus crinitus</i> isolate in the Light of Its Secretome. <i>Journal of Proteome Research</i> , 2016, 15, 4557-4568.	3.7	16

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19	Influence of Molar Mass and Concentration on the Thermogelation of Methylcelluloses. International Journal of Polymer Analysis and Characterization, 2015, 20, 110-118.	1.9	15
20	Methylcellulose, a Cellulose Derivative with Original Physical Properties and Extended Applications. Polymers, 2015, 7, 777-803.	4.5	345
21	The addition of carboxymethylcellulose in caseinomacropeptide acid gels: Rheological, optical and microstructural characteristics. Food Hydrocolloids, 2015, 49, 11-17.	10.7	7
22	Time-dependent viscometry study of endoglucanase action on xyloglucan: A real-time approach. International Journal of Biological Macromolecules, 2015, 81, 461-466.	7.5	4
23	Influence of the extraction time on macromolecular parameters of galactomannans. Carbohydrate Polymers, 2015, 116, 200-206.	10.2	18
24	Real-time monitoring of the change in stiffness of single-strand xanthan gum induced by NaCl. Food Hydrocolloids, 2015, 44, 191-197.	10.7	6
25	Topical curcumin-loaded hydrogels obtained using galactomannan from Schizolobium parahybae and xanthan. Carbohydrate Polymers, 2015, 116, 229-236.	10.2	48
26	Interfacial Properties of Methylcelluloses: The Influence of Molar Mass. Polymers, 2014, 6, 2961-2973.	4.5	23
27	Evaluation of the chemical characteristics and rheological behavior of pitaya (<i>Hylocereus) Tj ETQq1 1 0.784314 0.4 BT /Overlock 10	10.2	18
28	Development and Validation of a RP-HPLCâ€“PDA Method for Determination of Curcuminoids in Microemulsions. Chromatographia, 2013, 76, 1041-1048.	1.3	11
29	Curcumin/xanthanâ€“galactomannan hydrogels: Rheological analysis and biocompatibility. Carbohydrate Polymers, 2013, 93, 279-284.	10.2	32
30	Sulfonation and anticoagulant activity of fungal exocellular Î²-(1â†’6)-d-glucan (lasiodiplodan). Carbohydrate Polymers, 2013, 92, 1908-1914.	10.2	47
31	Glucogalactan: A polysaccharide isolated from the cell-wall of Verticillium Lecanii. Carbohydrate Polymers, 2013, 98, 1353-1359.	10.2	5
32	Catastrophic inversion and rheological behavior in soy lecithin and Tween 80 based food emulsions. Journal of Food Engineering, 2013, 116, 72-77.	5.2	59
33	NMR and rheological study of Aloe barbadensis partially acetylated glucomannan. Carbohydrate Polymers, 2013, 94, 511-519.	10.2	79
34	Rheological characterization of O/W emulsions incorporated with neutral and charged polysaccharides. Carbohydrate Polymers, 2013, 93, 266-272.	10.2	66
35	Rheological Characterization of a Xanthanâ€“Galactomannan Hydrogel Loaded with Lipophilic Substances. Journal of Pharmaceutical Sciences, 2012, 101, 2457-2467.	3.3	14
36	A Galactomannan-Driven Enhancement of the In Vitro Multiplication Rate for the Marubakaido Apple Rootstock (Malus prunifolia (Willd.) Borkh) is Not Related to the Degradation of the Exogenous Galactomannan. Applied Biochemistry and Biotechnology, 2012, 166, 197-207.	2.9	3

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37	Caracterização química dos gâis produzidos pelas bact�rias diazotr�ficas <i>Rhizobium tropici</i> e <i>Mesorhizobium</i> sp.. <i>Quimica Nova</i> , 2012, 35, 705-708.	0.3	13
38	Thermal and Rheological Properties of a Family of Botryosphaerans Produced by <i>Botryosphaeria rhodina</i> MAMB-05. <i>Molecules</i> , 2011, 16, 7488-7501.	3.8	15
39	Apparent Viscosity of a Skim Milk Based Dessert: Optimization Through Response Surface Methodology. <i>Food and Nutrition Sciences (Print)</i> , 2011, 02, 90-95.	0.4	5
40	Pharmaceutical use of galactomannans. <i>Quimica Nova</i> , 2011, 34, 292-299.	0.3	38
41	Degalatosylation of xyloglucan: Effect on aggregation and conformation, as determined by time dependent static light scattering, HPSEC-MALLS and viscosimetry. <i>Carbohydrate Polymers</i> , 2011, 83, 1636-1642.	10.2	26
42	Chemical Modification of Botryosphaeran: Structural Characterization and Anticoagulant Activity of a Water-Soluble Sulfonated (1�3)(1�6)-�2-D-Glucan. <i>Journal of Microbiology and Biotechnology</i> , 2011, 21, 1036-1042.	2.1	19
43	Rheological and structural characteristics of peach tree gum exudate. <i>Food Hydrocolloids</i> , 2010, 24, 486-493.	10.7	90
44	Rheological behavior of a pectic fraction from the pulp of cupuassu (<i>Theobroma grandiflorum</i>). <i>Carbohydrate Polymers</i> , 2010, 79, 312-317.	10.2	21
45	Propriedades reol�gicas e efeito da adi��o de sal na viscosidade de exopolissacar�deos produzidos por bact�rias do g�nero <i>Rhizobium</i> . <i>Quimica Nova</i> , 2010, 33, 895-899.	0.3	11
46	Nicotine Induces Sensitization of Turning Behavior in 6-Hydroxydopamine Lesioned Rats. <i>Neurotoxicity Research</i> , 2009, 15, 359-366.	2.7	8
47	Rheological properties of thermally xyloglucan gel from the seeds of <i>Hymenaea courbaril</i> . <i>Materials Science and Engineering C</i> , 2009, 29, 410-414.	7.3	15
48	Rheological behavior of gel of xanthan with seed galactomannan: Effect of hydroalcoholic�� ascorbic acid. <i>Materials Science and Engineering C</i> , 2009, 29, 559-563.	7.3	18
49	Chemical and rheological properties of a starch-rich fraction from the pulp of the fruit cupuassu (<i>Theobroma grandiflorum</i>). <i>Materials Science and Engineering C</i> , 2009, 29, 651-656.	7.3	17
50	Physicochemical and mechanical characterization of galactomannan from <i>Mimosa scabrella</i> : Effect of drying method. <i>Carbohydrate Polymers</i> , 2009, 76, 86-93.	10.2	107
51	Nota Cient�fica: Caracteriza��o reol�gica dos botriosferanas produzidos pelo <i>Botryosphaeria rhodina</i> MAMB-05 em glucose, sacarose e frutose como fontes de carbono. <i>Brazilian Journal of Food Technology</i> , 2009, 12, 53-59.	0.8	5
52	Spherical aggregates obtained from N-carboxymethylation and acetylation of chitosan. <i>Colloid and Polymer Science</i> , 2008, 286, 1387-1394.	2.1	7
53	Structural characterization of the cell wall d-glucans isolated from the mycelium of <i>Botryosphaeria rhodina</i> MAMB-05. <i>Carbohydrate Research</i> , 2008, 343, 793-798.	2.3	35
54	Three exopolysaccharides of the �2-(1�6)-d-glucan type and a �2-(1�3;1�6)-d-glucan produced by strains of <i>Botryosphaeria rhodina</i> isolated from rotting tropical fruit. <i>Carbohydrate Research</i> , 2008, 343, 2481-2485.	2.3	52

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55	Differential performance of marubakaido apple rootstock shoots grown in culture media containing different agar brands: dynamic rheological analysis. <i>In Vitro Cellular and Developmental Biology - Plant</i> , 2007, 43, 356-363.	2.1	7
56	Xanthan and galactomannan (from <i>M. scabrella</i>) matrix tablets for oral controlled delivery of theophylline. <i>International Journal of Pharmaceutics</i> , 2005, 296, 1-11.	5.2	100
57	Evaluation of xanthan and highly substituted galactomannan from <i>M. scabrella</i> as a sustained release matrix. <i>International Journal of Pharmaceutics</i> , 2004, 271, 197-205.	5.2	26
58	Structural and rheological properties of polysaccharides from mango (<i>Mangifera indica</i> L.) pulp. <i>International Journal of Biological Macromolecules</i> , 2002, 31, 9-17.	7.5	86
59	Interaction between the galactomannan from <i>Mimosa scabrella</i> and milk proteins. <i>Food Hydrocolloids</i> , 2002, 16, 403-417.	10.7	14
60	Real-time monitoring of enzymatic hydrolysis of galactomannans. <i>Biopolymers</i> , 2001, 59, 226-242.	2.4	17
61	Solution properties of D-xylans from corn cobs. <i>European Polymer Journal</i> , 2000, 36, 783-787.	5.4	23
62	Water-soluble galactomannans from seeds of <i>Mimosaceae</i> spp.. <i>Bioresource Technology</i> , 1999, 68, 55-62.	9.6	21
63	Conformation of galactomannan: experimental and modelling approaches. <i>Food Hydrocolloids</i> , 1999, 13, 263-266.	10.7	43
64	Structural aspects of the exudate from the fruit of <i>Chorisia speciosa</i> St. Hil. <i>International Journal of Biological Macromolecules</i> , 1999, 26, 219-224.	7.5	6
65	Role of galactomannan composition on the binary gel formation with xanthan. <i>International Journal of Biological Macromolecules</i> , 1999, 26, 225-231.	7.5	45
66	Physical properties of xanthan, galactomannan and their mixtures in aqueous solutions. <i>Macromolecular Symposia</i> , 1999, 140, 115-124.	0.7	18
67	Galactomannans and arabinans from seeds of <i>caesalpinaceae</i> . <i>Phytochemistry</i> , 1998, 49, 737-743.	2.9	36
68	Xanthan-galactomannan interactions as related to xanthan conformations. <i>International Journal of Biological Macromolecules</i> , 1998, 23, 263-275.	7.5	61
69	Galactomannan from the seeds of <i>Mimosa scabrella</i> : a scale-up process. <i>International Journal of Biological Macromolecules</i> , 1997, 21, 137-140.	7.5	17
70	Viscometric studies on xanthan and galactomannan systems. <i>Carbohydrate Polymers</i> , 1997, 33, 131-138.	10.2	52
71	Galactomannans from Brazilian seeds: characterization of the oligosaccharides produced by mild acid hydrolysis. <i>International Journal of Biological Macromolecules</i> , 1995, 17, 13-19.	7.5	49
72	Polysaccharides from the seeds of <i>Senna multijuga</i> . <i>International Journal of Biological Macromolecules</i> , 1995, 17, 409-412.	7.5	9

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73	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.	7.5	27
74	Structural Studies on Galactomannans From Brazilian Seeds. <i>Journal of Carbohydrate Chemistry</i> , 1993, 12, 753-767.	1.1	27
75	On the viscosity of sodium poly(styrene sulphonate), a flexible polyelectrolyte. <i>Polymer</i> , 1992, 33, 113-116.	3.8	27
76	Study of solution properties of galactomannan from the seeds of <i>Mimosa scabrella</i> . <i>Carbohydrate Polymers</i> , 1992, 17, 171-175.	10.2	54
77	On the solution properties of bacterial polysaccharides of the gellan family. <i>Carbohydrate Research</i> , 1992, 231, 31-38.	2.3	45