

Carmen Gomes

List of Publications by Year in descending order

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88
papers

4,151
citations

109137

35
h-index

114278

63
g-index

89
all docs

89
docs citations

89
times ranked

5495
citing authors

#	ARTICLE	IF	CITATIONS
1	Quantification of bioactive compounds in pulps and by-products of tropical fruits from Brazil. <i>Food Chemistry</i> , 2014, 143, 398-404.	4.2	336
2	Characterization of beta-cyclodextrin inclusion complexes containing essential oils (trans-cinnamaldehyde, eugenol, cinnamon bark, and clove bud extracts) for antimicrobial delivery applications. <i>LWT - Food Science and Technology</i> , 2013, 51, 86-93.	2.5	318
3	Poly (DL-lactide-co-glycolide) (PLGA) Nanoparticles with Entrapped <i>trans</i> -Cinnamaldehyde and Eugenol for Antimicrobial Delivery Applications. <i>Journal of Food Science</i> , 2011, 76, N16-24.	1.5	192
4	Polysaccharide-based multilayered antimicrobial edible coating enhances quality of fresh-cut papaya. <i>LWT - Food Science and Technology</i> , 2012, 47, 39-45.	2.5	168
5	Laser-Induced Graphene Electrochemical Immunosensors for Rapid and Label-Free Monitoring of <i>Salmonella enterica</i> in Chicken Broth. <i>ACS Sensors</i> , 2020, 5, 1900-1911.	4.0	148
6	Synthesis and characterization of β -cyclodextrin inclusion complexes of thymol and thyme oil for antimicrobial delivery applications. <i>LWT - Food Science and Technology</i> , 2014, 59, 247-255.	2.5	141
7	Characterization of carvacrol beta-cyclodextrin inclusion complexes as delivery systems for antibacterial and antioxidant applications. <i>LWT - Food Science and Technology</i> , 2015, 60, 583-592.	2.5	128
8	Fluorescent nanodiamonds: past, present, and future. <i>Nanophotonics</i> , 2018, 7, 1423-1453.	2.9	124
9	Multilayered antimicrobial edible coating and its effect on quality and shelf-life of fresh-cut pineapple (<i>Ananas comosus</i>). <i>LWT - Food Science and Technology</i> , 2013, 51, 37-43.	2.5	121
10	Improved multilayered antimicrobial alginate-based edible coating extends the shelf life of fresh-cut watermelon (<i>Citrullus lanatus</i>). <i>LWT - Food Science and Technology</i> , 2013, 51, 9-15.	2.5	117
11	Antimicrobial and antioxidant activities of carvacrol microencapsulated in hydroxypropyl-beta-cyclodextrin. <i>LWT - Food Science and Technology</i> , 2014, 57, 701-709.	2.5	101
12	Effect of nanoencapsulation using PLGA on antioxidant and antimicrobial activities of guabiroba fruit phenolic extract. <i>Food Chemistry</i> , 2018, 240, 396-404.	4.2	98
13	Development of a multilayered antimicrobial edible coating for shelf-life extension of fresh-cut cantaloupe (<i>Cucumis melo</i> L.) stored at 4°C. <i>LWT - Food Science and Technology</i> , 2014, 56, 341-350.	2.5	96
14	A paper based graphene-nanocauliflower hybrid composite for point of care biosensing. <i>Biosensors and Bioelectronics</i> , 2016, 85, 479-487.	5.3	91
15	Laser Scribed Graphene Biosensor for Detection of Biogenic Amines in Food Samples Using Locally Sourced Materials. <i>Biosensors</i> , 2018, 8, 42.	2.3	85
16	Valorization of passion fruit (<i>Passiflora edulis</i> sp.) by-products: Sustainable recovery and biological activities. <i>Journal of Supercritical Fluids</i> , 2016, 111, 55-62.	1.6	73
17	Delivery of phytochemicals of tropical fruit by-products using poly (dl-lactide-co-glycolide) (PLGA) nanoparticles: Synthesis, characterization, and antimicrobial activity. <i>Food Chemistry</i> , 2014, 165, 362-370.	4.2	72
18	The effect of a de-oiling mechanism on the production of high quality vacuum fried potato chips. <i>Journal of Food Engineering</i> , 2009, 92, 297-304.	2.7	71

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19	Rapid and Label-Free Detection of Interferon Gamma via an Electrochemical Aptasensor Comprising a Ternary Surface Monolayer on a Gold Interdigitated Electrode Array. <i>ACS Sensors</i> , 2017, 2, 210-217.	4.0	71
20	Aerosol-jet-printed graphene electrochemical histamine sensors for food safety monitoring. <i>2D Materials</i> , 2020, 7, 034002.	2.0	61
21	Quality of electron beam irradiation of blueberries (<i>Vaccinium corymbosum</i> L.) at medium dose levels (1.0–3.2kGy). <i>LWT - Food Science and Technology</i> , 2007, 40, 1123-1132.	2.5	59
22	Antimicrobial Efficacy of Poly (DL-lactide-co-glycolide) (PLGA) Nanoparticles with Entrapped Cinnamon Bark Extract against <i>Listeria monocytogenes</i> and <i>Salmonella typhimurium</i> . <i>Journal of Food Science</i> , 2013, 78, N626-32.	1.5	58
23	Emerging Biorecognition and Transduction Schemes for Rapid Detection of Pathogenic Bacteria in Food. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 1188-1205.	5.9	56
24	Nanoencapsulation of hydrophobic phytochemicals using poly (dl-lactide-co-glycolide) (PLGA) for antioxidant and antimicrobial delivery applications: Guabiroba fruit (<i>Campomanesia xanthocarpa</i> O.) <i>Tj ETQq0 0 0 rBT /Overback 10 Tf 5</i>	2.8	55
25	Microencapsulated Antimicrobial Compounds as a Means to Enhance Electron Beam Irradiation Treatment for Inactivation of Pathogens on Fresh Spinach Leaves. <i>Journal of Food Science</i> , 2011, 76, E479-88.	1.5	53
26	A comparative study of graphene-hydrogel hybrid bionanocomposites for biosensing. <i>Analyst, The</i> , 2015, 140, 1466-1476.	1.7	53
27	Understanding <i>E. coli</i> internalization in lettuce leaves for optimization of irradiation treatment. <i>International Journal of Food Microbiology</i> , 2009, 135, 238-247.	2.1	52
28	Pre-heating and polyphenol oxidase inhibition impact on extraction of purple sweet potato anthocyanins. <i>Food Chemistry</i> , 2015, 180, 227-234.	4.2	52
29	Effects of Electron Beam Irradiation on Physical, Textural, and Microstructural Properties of Tommy Atkins Mangoes (<i>Mangifera indica</i> L.). <i>Journal of Food Science</i> , 2006, 71, E80.	1.5	49
30	Nanoencapsulation of passion fruit by-products extracts for enhanced antimicrobial activity. <i>Food and Bioproducts Processing</i> , 2017, 104, 137-146.	1.8	43
31	Preparation of Chitosan-Alginate Nanoparticles for Trans-cinnamaldehyde Entrapment. <i>Journal of Food Science</i> , 2015, 80, N2305-15.	1.5	42
32	Synthesis and Characterization of Nano-Encapsulated Black Pepper Oleoresin using Hydroxypropyl Beta-Cyclodextrin for Antioxidant and Antimicrobial Applications. <i>Journal of Food Science</i> , 2013, 78, N1913-20.	1.5	41
33	Tuning the Structure, Conductivity, and Wettability of Laser-Induced Graphene for Multiplexed Open Microfluidic Environmental Biosensing and Energy Storage Devices. <i>ACS Nano</i> , 2022, 16, 15-28.	7.3	40
34	Electron Beam Irradiation of Bagged, Ready-to-Eat Spinach Leaves (<i>Spinacea oleracea</i>): An Engineering Approach. <i>Journal of Food Science</i> , 2008, 73, E95-102.	1.5	39
35	Development and optimization of pH-responsive PLGA-chitosan nanoparticles for triggered release of antimicrobials. <i>Food Chemistry</i> , 2019, 295, 671-679.	4.2	39
36	Fluorescent nanodiamonds for luminescent thermometry in the biological transparency window. <i>Optics Letters</i> , 2018, 43, 3317.	1.7	38

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37	Actuation of chitosan-aptamer nanobrush borders for pathogen sensing. <i>Analyst, The</i> , 2018, 143, 1650-1661.	1.7	37
38	Preparation of black pepper oleoresin inclusion complexes based on beta-cyclodextrin for antioxidant and antimicrobial delivery applications using kneading and freeze drying methods: A comparative study. <i>LWT - Food Science and Technology</i> , 2018, 91, 439-445.	2.5	35
39	A comparative study for improving prediction of total viable count in beef based on hyperspectral scattering characteristics. <i>Journal of Food Engineering</i> , 2015, 162, 38-47.	2.7	34
40	Ion-selective Sensors Based on Laser-Induced Graphene for Evaluating Human Hydration Levels Using Urine Samples. <i>Advanced Materials Technologies</i> , 2020, 5, 1901037.	3.0	34
41	Engineering water-tolerant core/shell upconversion nanoparticles for optical temperature sensing. <i>Optics Letters</i> , 2017, 42, 2451.	1.7	33
42	Post hoc support vector machine learning for impedimetric biosensors based on weak protein-ligand interactions. <i>Analyst, The</i> , 2018, 143, 2066-2075.	1.7	33
43	Radiosensitization of <i>Salmonella</i> spp. and <i>Listeria</i> spp. in Ready-to-Eat Baby Spinach Leaves. <i>Journal of Food Science</i> , 2011, 76, E141-8.	1.5	31
44	High efficiency upconversion nanophosphors for high-contrast bioimaging. <i>Nanotechnology</i> , 2016, 27, 485501.	1.3	31
45	Effects of clarification on physicochemical characteristics, antioxidant capacity and quality attributes of <i>Euterpe oleracea</i> Mart.) juice. <i>Journal of Food Science and Technology</i> , 2014, 51, 3293-3300.	1.4	30
46	Planar Interdigitated Aptasensor for Flow-Through Detection of <i>Listeria</i> spp. in Hydroponic Lettuce Growth Media. <i>Sensors</i> , 2020, 20, 5773.	2.1	30
47	Electron-beam irradiation of fresh broccoli heads (<i>Brassica oleracea</i> L. italica). <i>LWT - Food Science and Technology</i> , 2008, 41, 1828-1833.	2.5	29
48	Encapsulation of passion fruit seed oil by means of supercritical antisolvent process. <i>Journal of Supercritical Fluids</i> , 2017, 129, 96-105.	1.6	28
49	Effect of Oxygen-Absorbing Packaging on the Shelf Life of a Liquid-Based Component of Military Operational Rations. <i>Journal of Food Science</i> , 2009, 74, E167-76.	1.5	27
50	OPTIMIZING ELECTRON BEAM IRRADIATION OF "TOMMY ATKINS" MANGOES (<i>MANGIFERA INDICA</i> L.). <i>Journal of Food Process Engineering</i> , 2007, 30, 436-457.	1.5	26
51	Aerosol-jet-printed graphene electrochemical immunosensors for rapid and label-free detection of SARS-CoV-2 in saliva. <i>2D Materials</i> , 2022, 9, 035016.	2.0	24
52	Morphological and release characterization of nanoparticles formulated with poly (dl-lactide-co-glycolide) (PLGA) and lupeol: In vitro permeability and modulator effect on NF- κ B in Caco-2 Cell system stimulated with TNF- α . <i>Food and Chemical Toxicology</i> , 2015, 85, 2-9.	1.8	20
53	Stamped multilayer graphene laminates for disposable in-field electrodes: application to electrochemical sensing of hydrogen peroxide and glucose. <i>Mikrochimica Acta</i> , 2019, 186, 533.	2.5	19
54	FEAST of biosensors: Food, environmental and agricultural sensing technologies (FEAST) in North America. <i>Biosensors and Bioelectronics</i> , 2021, 178, 113011.	5.3	19

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55	Chitosan-Urea Nanocomposite for Improved Fertilizer Applications: The Effect on the Soil Enzymatic Activities and Microflora Dynamics in N Cycle of Potatoes (<i>Solanum tuberosum</i> L.). <i>Polymers</i> , 2021, 13, 2887.	2.0	18
56	SNAPS: Sensor Analytics Point Solutions for Detection and Decision Support Systems. <i>Sensors</i> , 2019, 19, 4935.	2.1	17
57	Laser-induced graphene electrodes for electrochemical ion sensing, pesticide monitoring, and water splitting. <i>Analytical and Bioanalytical Chemistry</i> , 2021, 413, 6201-6212.	1.9	16
58	TREATMENT OF CULTIVATED HIGHBUSH BLUEBERRIES (<i>VACCINIUM CORYMBOSUM</i> L.) WITH ELECTRON BEAM IRRADIATION: DOSIMETRY AND PRODUCT QUALITY. <i>Journal of Food Process Engineering</i> , 2008, 31, 155-172.	1.5	14
59	Delivery of selenium using chitosan nanoparticles: Synthesis, characterization, and antioxidant and growth effects in Nile tilapia (<i>Oreochromis niloticus</i>). <i>PLoS ONE</i> , 2021, 16, e0251786.	1.1	13
60	All-graphene-based open fluidics for pumpless, small-scale fluid transport <i>via</i> laser-controlled wettability patterning. <i>Nanoscale Horizons</i> , 2021, 6, 24-32.	4.1	12
61	Lanthanide ions doped in vanadium oxide for sensitive optical glucose detection. <i>Optical Materials Express</i> , 2018, 8, 3277.	1.6	12
62	Sensor-as-a-Service: Convergence of Sensor Analytic Point Solutions (SNAPS) and Pay-A-Penny-Per-Use (PAPPU) Paradigm as a Catalyst for Democratization of Healthcare in Underserved Communities. <i>Diagnostics</i> , 2020, 10, 22.	1.3	11
63	Analysis of <i>Spirulina platensis</i> microalgal fuel cell. <i>Journal of Power Sources</i> , 2021, 486, 229290.	4.0	11
64	Quality and Microbial Population of Cornish Game Hen Carcasses as Affected by Electron Beam Irradiation. <i>Journal of Food Science</i> , 2006, 71, E327-E336.	1.5	9
65	Characterization of temperature and pH-responsive poly-N-isopropylacrylamide-co-polymer nanoparticles for the release of antimicrobials. <i>Materials Research Express</i> , 2014, 1, 035405.	0.8	9
66	Food Processing and Waste Within the Nexus Framework. <i>Current Sustainable/Renewable Energy Reports</i> , 2017, 4, 99-108.	1.2	9
67	Sense-“Analyze”-Respond-“Actuate (SARA) Paradigm: Proof of Concept System Spanning Nanoscale and Macroscale Actuation for Detection of <i>Escherichia coli</i> in Aqueous Media. <i>Actuators</i> , 2021, 10, 2.	1.2	9
68	Single proteins under a diamond spotlight. <i>Science</i> , 2015, 347, 1072-1073.	6.0	8
69	Impedance biosensor for the rapid detection of <i>Listeria</i> spp. based on aptamer functionalized Pt-interdigitated microelectrodes array. <i>Proceedings of SPIE</i> , 2016, , .	0.8	8
70	A Comparative Study of Natural Antimicrobial Delivery Systems for Microbial Safety and Quality of Fresh-Cut Lettuce. <i>Journal of Food Science</i> , 2017, 82, 1132-1141.	1.5	8
71	One-Step Fabrication of Stimuli-Responsive Chitosan-Platinum Brushes for <i>Listeria monocytogenes</i> Detection. <i>Biosensors</i> , 2021, 11, 511.	2.3	8
72	Hydrophobic laser-induced graphene potentiometric ion-selective electrodes for nitrate sensing. <i>Mikrochimica Acta</i> , 2022, 189, 122.	2.5	8

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73	Biosensors for Indirect Monitoring of Foodborne Bacteria. <i>Biosensors Journal</i> , 2016, 5, .	0.4	7
74	Prevalence of Escherichia coli and Antibiotic-Resistant Bacteria During Fresh Produce Production (Romaine Lettuce) Using Municipal Wastewater Effluents. <i>Frontiers in Microbiology</i> , 2021, 12, 660047.	1.5	7
75	Bioanalytical approaches for the detection, characterization, and risk assessment of micro/nanoplastics in agriculture and food systems. <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 4591-4612.	1.9	6
76	Quality of olive oil reformulated MRE entrã©e packaged in oxygen-absorbing film. <i>LWT - Food Science and Technology</i> , 2012, 45, 191-197.	2.5	4
77	Optimization of synthesis process of thermally-responsive poly-n-isopropylacrylamide nanoparticles for controlled release of antimicrobial hydrophobic compounds. <i>Materials Research Express</i> , 2014, 1, 045404.	0.8	4
78	Biomimetic Fractal Nanometals As A Transducer Layer in Electrochemical Biosensing. , 2016, , 35-67.		4
79	Synthesis and applications of cellulose nanohybrid materials. , 2017, , 289-320.		4
80	Rapid detection of listeria spp. using an internalin A aptasensor based on carbon-metal nanohybrid structures. <i>Proceedings of SPIE</i> , 2015, , .	0.8	3
81	Tip-enhanced Raman scattering of DNA aptamers for <i>Listeria monocytogenes</i>. <i>Biointerphases</i> , 2018, 13, 03C402.	0.6	3
82	Xanthine oxidase biosensor for monitoring meat spoilage. <i>Proceedings of SPIE</i> , 2014, , .	0.8	2
83	Fate of enteric viruses during leafy greens (romaine lettuce) production using treated municipal wastewater and AP205 bacteriophage as a surrogate. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2021, 56, 1-7.	0.9	2
84	Bio-inspired patterned networks (BIPS) for development of wearable/disposable biosensors. , 2016, , .		1
85	3D printed imaging platform for portable cell counting. <i>Analyst, The</i> , 2021, 146, 4033-4041.	1.7	1
86	Effect of heat treatment on rheological properties of mixed nectars based on cashew apple, mango and acerola pulps. <i>Acta Alimentaria</i> , 2014, 43, 19-27.	0.3	1
87	A paper based graphene-nanocauliflower hybrid composite for point of care biosensing. <i>Proceedings of SPIE</i> , 2016, , .	0.8	0
88	2018 Conference of Food Engineering Special Issue. <i>Journal of Food Process Engineering</i> , 2020, 43, e13412.	1.5	0