

Carmen Gomes

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.

84
papers

3,017
citations

31
h-index

53
g-index

89
ext. papers

3,528
ext. citations

5.5
avg, IF

5.48
L-index

#	Paper	IF	Citations
84	Hydrophobic laser-induced graphene potentiometric ion-selective electrodes for nitrate sensing.. <i>Mikrochimica Acta</i> , 2022 , 189, 122	5.8	0
83	Bioanalytical approaches for the detection, characterization, and risk assessment of micro/nanoplastics in agriculture and food systems.. <i>Analytical and Bioanalytical Chemistry</i> , 2022 , 1	4.4	0
82	Tuning the Structure, Conductivity, and Wettability of Laser-Induced Graphene for Multiplexed Open Microfluidic Environmental Biosensing and Energy Storage Devices. <i>ACS Nano</i> , 2021 ,	16.7	7
81	Sense-Analyze-Respond-Actuate (SARA) Paradigm: Proof of Concept System Spanning Nanoscale and Macroscale Actuation for Detection of Escherichia coli in Aqueous Media. <i>Actuators</i> , 2021 , 10, 2	2.4	3
80	FEAST of biosensors: Food, environmental and agricultural sensing technologies (FEAST) in North America. <i>Biosensors and Bioelectronics</i> , 2021 , 178, 113011	11.8	3
79	Prevalence of and Antibiotic-Resistant Bacteria During Fresh Produce Production (Romaine Lettuce) Using Municipal Wastewater Effluents. <i>Frontiers in Microbiology</i> , 2021 , 12, 660047	5.7	2
78	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	3.7	2
77	All-graphene-based open fluidics for pumpless, small-scale fluid transport laser-controlled wettability patterning. <i>Nanoscale Horizons</i> , 2021 , 6, 24-32	10.8	4
76	3D printed imaging platform for portable cell counting. <i>Analyst, The</i> , 2021 , 146, 4033-4041	5	
75	Analysis of <i>Spirulina platensis</i> microalgal fuel cell. <i>Journal of Power Sources</i> , 2021 , 486, 229290	8.9	0
74	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, 1138-1144	2.3	0
73	Chitosan-Urea Nanocomposite for Improved Fertilizer Applications: The Effect on the Soil Enzymatic Activities and Microflora Dynamics in N Cycle of Potatoes (L.). <i>Polymers</i> , 2021 , 13,	4.5	5
72	Laser-induced graphene electrodes for electrochemical ion sensing, pesticide monitoring, and water splitting. <i>Analytical and Bioanalytical Chemistry</i> , 2021 , 413, 6201-6212	4.4	1
71	Planar Interdigitated Aptasensor for Flow-Through Detection of spp. in Hydroponic Lettuce Growth Media. <i>Sensors</i> , 2020 , 20,	3.8	12
70	Ion-Selective Sensors Based on Laser-Induced Graphene for Evaluating Human Hydration Levels Using Urine Samples. <i>Advanced Materials Technologies</i> , 2020 , 5, 1901037	6.8	17
69	Aerosol-jet-printed graphene electrochemical histamine sensors for food safety monitoring. <i>2D Materials</i> , 2020 , 7, 034002	5.9	27
68	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,	3.8	6

67	Laser-Induced Graphene Electrochemical Immunosensors for Rapid and Label-Free Monitoring of in Chicken Broth. <i>ACS Sensors</i> , 2020 , 5, 1900-1911	9.2	62
66	Development and optimization of pH-responsive PLGA-chitosan nanoparticles for triggered release of antimicrobials. <i>Food Chemistry</i> , 2019 , 295, 671-679	8.5	27
65	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	5.8	13
64	SNAPS: Sensor Analytics Point Solutions for Detection and Decision Support Systems. <i>Sensors</i> , 2019 , 19,	3.8	11
63	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	5.4	26
62	Actuation of chitosan-aptamer nanobrush borders for pathogen sensing. <i>Analyst, The</i> , 2018 , 143, 1650-1661	5.6	23
61	Post hoc support vector machine learning for impedimetric biosensors based on weak protein-ligand interactions. <i>Analyst, The</i> , 2018 , 143, 2066-2075	5	16
60	Effect of nanoencapsulation using PLGA on antioxidant and antimicrobial activities of guabiroba fruit phenolic extract. <i>Food Chemistry</i> , 2018 , 240, 396-404	8.5	77
59	Fluorescent nanodiamonds: past, present, and future. <i>Nanophotonics</i> , 2018 , 7, 1423-1453	6.3	80
58	Fluorescent nanodiamonds for luminescent thermometry in the biological transparency window. <i>Optics Letters</i> , 2018 , 43, 3317-3320	3	25
57	Laser Scribed Graphene Biosensor for Detection of Biogenic Amines in Food Samples Using Locally Sourced Materials. <i>Biosensors</i> , 2018 , 8,	5.9	63
56	Tip-enhanced Raman scattering of DNA aptamers for <i>Listeria monocytogenes</i> . <i>Biointerphases</i> , 2018 , 13, 03C402	1.8	3
55	Lanthanide ions doped in vanadium oxide for sensitive optical glucose detection. <i>Optical Materials Express</i> , 2018 , 8, 3277	2.6	11
54	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	9.2	54
53	Encapsulation of passion fruit seed oil by means of supercritical antisolvent process. <i>Journal of Supercritical Fluids</i> , 2017 , 129, 96-105	4.2	21
52	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	3.4	6
51	Nanoencapsulation of passion fruit by-products extracts for enhanced antimicrobial activity. <i>Food and Bioproducts Processing</i> , 2017 , 104, 137-146	4.9	32
50	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	16.4	40

49	Food Processing and Waste Within the Nexus Framework. <i>Current Sustainable/Renewable Energy Reports</i> , 2017 , 4, 99-108	2.8	7
48	Engineering water-tolerant core/shell upconversion nanoparticles for optical temperature sensing. <i>Optics Letters</i> , 2017 , 42, 2451-2454	3	23
47	Synthesis and applications of cellulose nanohybrid materials 2017 , 289-320		4
46	High efficiency upconversion nanophosphors for high-contrast bioimaging. <i>Nanotechnology</i> , 2016 , 27, 485501	3.4	24
45	Impedance biosensor for the rapid detection of <i>Listeria</i> spp. based on aptamer functionalized Pt-interdigitated microelectrodes array 2016 ,		6
44	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	4.2	60
43	Biosensors for Indirect Monitoring of Foodborne Bacteria. <i>Biosensors Journal</i> , 2016 , 5,		6
42	Bio-inspired patterned networks (BIPS) for development of wearable/disposable biosensors 2016 ,		1
41	A paper based graphene-nanocauliflower hybrid composite for point of care biosensing. <i>Biosensors and Bioelectronics</i> , 2016 , 85, 479-487	11.8	73
40	Biomimetic Fractal Nanometals As A Transducer Layer in Electrochemical Biosensing 2016 , 35-67		4
39	Physics. Single proteins under a diamond spotlight. <i>Science</i> , 2015 , 347, 1072-3	33.3	5
38	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	4.7	14
37	Rapid detection of <i>Listeria</i> spp. using an internalin A aptasensor based on carbon-metal nanohybrid structures 2015 ,		3
36	Nanoencapsulation of hydrophobic phytochemicals using poly (dl-lactide-co-glycolide) (PLGA) for antioxidant and antimicrobial delivery applications: Guabiroba fruit (<i>Campomanesia xanthocarpa</i> O. Berg) study. <i>LWT - Food Science and Technology</i> , 2015 , 63, 100-107	5.4	43
35	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	6	27
34	A comparative study of graphene-hydrogel hybrid bionanocomposites for biosensing. <i>Analyst</i> , 2015 , 140, 1466-76	5	40
33	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	5.4	100
32	Preparation of Chitosan-Alginate Nanoparticles for Trans-cinnamaldehyde Entrapment. <i>Journal of Food Science</i> , 2015 , 80, N2305-15	3.4	31

31	Pre-heating and polyphenol oxidase inhibition impact on extraction of purple sweet potato anthocyanins. <i>Food Chemistry</i> , 2015 , 180, 227-234	8.5	39
30	Antimicrobial and antioxidant activities of carvacrol microencapsulated in hydroxypropyl-beta-cyclodextrin. <i>LWT - Food Science and Technology</i> , 2014 , 57, 701-709	5.4	78
29	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	5.4	82
28	Quantification of bioactive compounds in pulps and by-products of tropical fruits from Brazil. <i>Food Chemistry</i> , 2014 , 143, 398-404	8.5	252
27	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	5.4	104
26	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, 362-70	8.5	61
25	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	1.7	4
24	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	1.7	7
23	Xanthine oxidase biosensor for monitoring meat spoilage 2014 ,		1
22	Effects of clarification on physicochemical characteristics, antioxidant capacity and quality attributes of amla (<i>Euterpe oleracea</i> Mart.) juice. <i>Journal of Food Science and Technology</i> , 2014 , 51, 3293-3003		25
21	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	1	1
20	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	3.4	32
19	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	3.4	49
18	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	5.4	93
17	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	5.4	248
16	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	5.4	91
15	Quality of olive oil reformulated MRE entrapped packaged in oxygen-absorbing film. <i>LWT - Food Science and Technology</i> , 2012 , 45, 191-197	5.4	4
14	Polysaccharide-based multilayered antimicrobial edible coating enhances quality of fresh-cut papaya. <i>LWT - Food Science and Technology</i> , 2012 , 47, 39-45	5.4	130

13	Radiosensitization of Salmonella spp. and Listeria spp. in ready-to-eat baby spinach leaves. <i>Journal of Food Science</i> , 2011 , 76, E141-8	3-4	26
12	Poly (DL-lactide-co-glycolide) (PLGA) nanoparticles with entrapped trans-cinnamaldehyde and eugenol for antimicrobial delivery applications. <i>Journal of Food Science</i> , 2011 , 76, N16-24	3-4	172
11	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	3-4	45
10	Understanding E. coli internalization in lettuce leaves for optimization of irradiation treatment. <i>International Journal of Food Microbiology</i> , 2009 , 135, 238-47	5-8	42
9	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	6	61
8	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	3-4	22
7	E-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	3-4	35
6	Electron-beam irradiation of fresh broccoli heads (<i>Brassica oleracea L. italica</i>). <i>LWT - Food Science and Technology</i> , 2008 , 41, 1828-1833	5-4	25
5	TREATMENT OF CULTIVATED Highbush Blueberries (<i>Vaccinium corymbosum L.</i>) WITH ELECTRON BEAM IRRADIATION: DOSIMETRY AND PRODUCT QUALITY. <i>Journal of Food Process Engineering</i> , 2008 , 31, 155-172	2-4	11
4	OPTIMIZING ELECTRON BEAM IRRADIATION OF TOMMY ATKINS MANGOES (<i>Mangifera indica L.</i>). <i>Journal of Food Process Engineering</i> , 2007 , 30, 436-457	2-4	24
3	Quality of electron beam irradiation of blueberries (<i>Vaccinium corymbosum L.</i>) at medium dose levels (1.0B.2kGy). <i>LWT - Food Science and Technology</i> , 2007 , 40, 1123-1132	5-4	50
2	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	3-4	6
1	Effects of Electron Beam Irradiation on Physical, Textural, and Microstructural Properties of Tommy Atkins Mangoes (<i>Mangifera indica L.</i>). <i>Journal of Food Science</i> , 2006 , 71, E80-E86	3-4	39