

# Mariana Altenhofen da Silva

## List of Publications by Year in descending order

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Version: 2024-02-01

31  
papers

2,648  
citations

448610

19  
h-index

620720

26  
g-index

31  
all docs

31  
docs citations

31  
times ranked

4045  
citing authors

#	ARTICLE	IF	CITATIONS
1	Natamycin release from alginate active films to liquid and semi-solid media. Brazilian Journal of Chemical Engineering, 2022, 39, 455-462.	0.7	2
2	Plant extracts in agriculture and their applications in the treatment of seeds. Ciencia Rural, 2022, 52, .	0.3	5
3	Physicochemical properties of konjac glucomannan/alginate films enriched with sugarcane vinasse intended for mulching applications. International Journal of Biological Macromolecules, 2020, 165, 1717-1726.	3.6	21
4	Fundamentals of two-dimensional films and membranes. , 2020, , 35-66.		6
5	Bioprocessing of shrimp wastes to obtain chitosan and its antimicrobial potential in the context of ethanolic fermentation against bacterial contamination. 3 Biotech, 2020, 10, 135.	1.1	5
6	Evaluation of new environmental friendly particulate soil fertilizers based on agroindustry wastes biopolymers and sugarcane vinasse. Waste Management, 2020, 108, 144-153.	3.7	23
7	Production and characterization of alginate beads for growth of immobilized <i>Desmodesmus subspicatus</i> and its potential to remove potassium, carbon and nitrogen from sugarcane vinasse. Biocatalysis and Agricultural Biotechnology, 2019, 22, 101438.	1.5	16
8	Sugarcane vinasse and microalgal biomass in the production of pectin particles as an alternative soil fertilizer. Carbohydrate Polymers, 2019, 203, 322-330.	5.1	31
9	Heterotrophic growth of <i>Aphanothece microscopica</i> Ngeli in calcium alginate beads from BG11 medium and vinasse. Semina: Cincias Exatas E Tecnolgicas, 2019, 40, 155.	0.3	0
10	Heterotrophic growth of green microalgae <i>Desmodesmus subspicatus</i> in ethanol distillation wastewater (vinasse) and lipid extraction with supercritical CO <sub>2</sub> . Journal of Chemical Technology and Biotechnology, 2017, 92, 573-579.	1.6	33
11	&lt;i>&lt;i>Development and characterization of pectin/vinasse films for agriculture applications&lt;/i>. , 2017, , .		0
12	Chitosan Associated with the Extract of Unripe Banana Peel for Potential Wound Dressing Application. International Journal of Polymer Science, 2017, 2017, 1-8.	1.2	10
13	Lipid productivity in the fed-batch growth of <i>Desmodesmus</i> green microalgae from sugarcane vinasse. , 2017, , .		1
14	Chitosan Cross-Linked Pentasodium Tripolyphosphate Micro/Nanoparticles Produced by Ionotropic Gelation. Sugar Tech, 2016, 18, 49-54.	0.9	30
15	Inactivation of <i>Bacillus subtilis</i> and <i>Geobacillus stearothermophilus</i> inoculated over metal surfaces using supercritical CO <sub>2</sub> process and nisin. Journal of Supercritical Fluids, 2016, 109, 87-94.	1.6	19
16	Synthesis and application of natural polymeric plasticizer obtained through polyesterification of rice fatty acid. Materials Research, 2014, 17, 386-391.	0.6	32
17	Effect of calcium and/or barium crosslinking on the physical and antimicrobial properties of natamycin-loaded alginate films. LWT - Food Science and Technology, 2014, 57, 494-501.	2.5	73
18	Epoxidation of modified natural plasticizer obtained from rice fatty acids and application on polyvinylchloride films. Journal of Applied Polymer Science, 2013, 127, 3543-3549.	1.3	42

#	ARTICLE	IF	CITATIONS
19	Influence of natamycin loading methods on the physical characteristics of alginate active films. <i>Journal of Supercritical Fluids</i> , 2013, 76, 74-82.	1.6	46
20	Evaluation of the Antimicrobial Potential of Alginate and Alginate/Chitosan Films Containing Potassium Sorbate and Natamycin. <i>Packaging Technology and Science</i> , 2013, 26, 479-492.	1.3	37
21	Modelling natamycin release from alginate/chitosan active films. <i>International Journal of Food Science and Technology</i> , 2012, 47, 740-746.	1.3	28
22	Influence of Drying Conditions on Physical Properties of Alginate Films. <i>Drying Technology</i> , 2012, 30, 72-79.	1.7	28
23	Natamycin release from alginate/pectin films for food packaging applications. <i>Journal of Food Engineering</i> , 2012, 110, 18-25.	2.7	176
24	Natural-based plasticizers and biopolymer films: A review. <i>European Polymer Journal</i> , 2011, 47, 254-263.	2.6	1,425
25	Polyvinylchloride (PVC) and natural rubber films plasticized with a natural polymeric plasticizer obtained through polyesterification of rice fatty acid. <i>Polymer Testing</i> , 2011, 30, 478-484.	2.3	177
26	Alginate and pectin composite films crosslinked with Ca <sup>2+</sup> ions: Effect of the plasticizer concentration. <i>Carbohydrate Polymers</i> , 2009, 77, 736-742.	5.1	261
27	Phase Transitions of Frozen Camu-camu ( <i>Myrciaria dubia</i> (H.B.K.) McVaugh) Pulp: Effect of Cryostabilizer Addition. <i>Food Biophysics</i> , 2008, 3, 312-317.	1.4	4
28	State diagrams of freeze-dried camu-camu ( <i>Myrciaria dubia</i> (HBK) Mc Vaugh) pulp with and without maltodextrin addition. <i>Journal of Food Engineering</i> , 2006, 77, 426-432.	2.7	88
29	Water sorption and glass transition of freeze-dried camu-camu ( <i>myrciaria dubia</i> (H.B.K.) Mc Vaugh) pulp. <i>Journal of Thermal Analysis and Calorimetry</i> , 2006, 84, 435-439.	2.0	3
30	Ascorbic Acid Thermal Degradation during Hot Air Drying of Camu-Camu ( <i>Myrciaria dubia</i> [H.B.K.]) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	26
31	PRODUÇÃO DE LIPÍDIOS UNICELULARES POR <i>Desmodesmus subspicatus</i> EM VINHAÇA A DIFERENTES TEMPERATURAS. , 0, , .		0