

# 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

394421  
19  
h-index

552781  
26  
g-index

31  
all docs

31  
docs citations

31  
times ranked

3712  
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.	1.3	2
2	Plant extracts in agriculture and their applications in the treatment of seeds. Ciencia Rural, 2022, 52, .	0.5	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.	7.5	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.	2.2	5
6	Evaluation of new environmental friendly particulate soil fertilizers based on agroindustry wastes biopolymers and sugarcane vinasse. Waste Management, 2020, 108, 144-153.	7.4	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.	3.1	16
8	Sugarcane vinasse and microalgal biomass in the production of pectin particles as an alternative soil fertilizer. Carbohydrate Polymers, 2019, 203, 322-330.	10.2	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.	0.1	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.	3.2	33
11	&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.	2.7	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.	1.8	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.	3.2	19
16	Synthesis and application of natural polymeric plasticizer obtained through polyesterification of rice fatty acid. Materials Research, 2014, 17, 386-391.	1.3	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.	5.2	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.	2.6	42

#	ARTICLE	IF	CITATIONS
19	Influence of natamycin loading methods on the physical characteristics of alginate active films. Journal of Supercritical Fluids, 2013, 76, 74-82.	3.2	46
20	Evaluation of the Antimicrobial Potential of Alginate and Alginate/Chitosan Films Containing Potassium Sorbate and Natamycin. Packaging Technology and Science, 2013, 26, 479-492.	2.8	37
21	Modelling natamycin release from alginate/chitosan active films. International Journal of Food Science and Technology, 2012, 47, 740-746.	2.7	28
22	Influence of Drying Conditions on Physical Properties of Alginate Films. Drying Technology, 2012, 30, 72-79.	3.1	28
23	Natamycin release from alginate/pectin films for food packaging applications. Journal of Food Engineering, 2012, 110, 18-25.	5.2	176
24	Natural-based plasticizers and biopolymer films: A review. European Polymer Journal, 2011, 47, 254-263.	5.4	1,425
25	Polyvinylchloride (PVC) and natural rubber films plasticized with a natural polymeric plasticizer obtained through polyesterification of rice fatty acid. Polymer Testing, 2011, 30, 478-484.	4.8	177
26	Alginate and pectin composite films crosslinked with Ca <sup>2+</sup> ions: Effect of the plasticizer concentration. Carbohydrate Polymers, 2009, 77, 736-742.	10.2	261
27	Phase Transitions of Frozen Camu-camu (Myrciaria dubia (H.B.K.) McVaugh) Pulp: Effect of Cryostabilizer Addition. Food Biophysics, 2008, 3, 312-317.	3.0	4
28	State diagrams of freeze-dried camu-camu ( Myrciaria dubia (HBK) Mc Vaugh) pulp with and without maltodextrin addition. Journal of Food Engineering, 2006, 77, 426-432.	5.2	88
29	Water sorption and glass transition of freeze-dried camu-camu (myrciaria dubia (H.B.K.) Mc Vaugh) pulp. Journal of Thermal Analysis and Calorimetry, 2006, 84, 435-439.	3.6	3
30	Ascorbic Acid Thermal Degradation during Hot Air Drying of Camu-Camu (Myrciaria dubia[H.B.K.]) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.1	26
31	PRODUÇÃO DE LIPÍDIOS UNICELULARES POR Desmodesmus subspicatus EM VINHAÇA A DIFERENTES TEMPERATURAS. , 0, , .		0