

# Bruna Aparecida Souza MacHado

## List of Publications by Year in descending order

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73  
papers

1,604  
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331642

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docs citations

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citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical Composition and Biological Activity of Extracts Obtained by Supercritical Extraction and Ethanolic Extraction of Brown, Green and Red Propolis Derived from Different Geographic Regions in Brazil. PLoS ONE, 2016, 11, e0145954.	2.5	141
2	Antioxidant, antimicrobial, antiparasitic, and cytotoxic properties of various Brazilian propolis extracts. PLoS ONE, 2017, 12, e0172585.	2.5	133
3	Chemical characterization and biological activity of six different extracts of propolis through conventional methods and supercritical extraction. PLoS ONE, 2018, 13, e0207676.	2.5	119
4	Supercritical Fluid Extraction Using CO <sub>2</sub> : Main Applications and Future Perspectives. Separation Science and Technology, 2013, 48, 2741-2760.	2.5	96
5	Propolis: types, composition, biological activities, and veterinary product patent prospecting. Journal of the Science of Food and Agriculture, 2020, 100, 1369-1382.	3.5	94
6	Application of convolutional neural networks for classification of adult mosquitoes in the field. PLoS ONE, 2019, 14, e0210829.	2.5	64
7	Determination of Parameters for the Supercritical Extraction of Antioxidant Compounds from Green Propolis Using Carbon Dioxide and Ethanol as Co-Solvent. PLoS ONE, 2015, 10, e0134489.	2.5	56
8	Bi-Functional Biobased Packing of the Cassava Starch, Glycerol, Licuri Nanocellulose and Red Propolis. PLoS ONE, 2014, 9, e112554.	2.5	55
9	The Main Molecular and Serological Methods for Diagnosing COVID-19: An Overview Based on the Literature. Viruses, 2021, 13, 40.	3.3	50
10	Evaluation of the antioxidant profile and cytotoxic activity of red propolis extracts from different regions of northeastern Brazil obtained by conventional and ultrasound-assisted extraction. PLoS ONE, 2019, 14, e0219063.	2.5	49
11	Physicochemical Characterization and Oxidative Stability of Microencapsulated Crude Palm Oil by Spray Drying. Food and Bioprocess Technology, 2016, 9, 124-136.	4.7	45
12	Passion fruit peel flour " Technological properties and application in food products. Food Hydrocolloids, 2017, 62, 158-164.	10.7	43
13	Physicochemical and sensory profile of Beaugard sweet potato beer. Food Chemistry, 2020, 312, 126087.	8.2	42
14	Desenvolvimento e avaliação da eficácia de filmes biodegradáveis de amido de mandioca com nanocelulose como reforço e com extrato de erva-mate como aditivo antioxidante. Ciencia Rural, 2012, 42, 2085-2091.	0.5	32
15	Optimization of convolutional neural network hyperparameters for automatic classification of adult mosquitoes. PLoS ONE, 2020, 15, e0234959.	2.5	32
16	Effect of Source and Interaction with Nanocellulose Cassava Starch, Glycerol and the Properties of Films Bionanocomposites. Materials Today: Proceedings, 2015, 2, 200-207.	1.8	31
17	Brazilian Green Propolis as a Therapeutic Agent for the Post-surgical Treatment of Caseous Lymphadenitis in Sheep. Frontiers in Veterinary Science, 2019, 6, 399.	2.2	27
18	The Importance of Vaccination in the Context of the COVID-19 Pandemic: A Brief Update Regarding the Use of Vaccines. Vaccines, 2022, 10, 591.	4.4	27

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19	Development and application starch films: PBAT with additives for evaluating the shelf life of Tommy Atkins mango in the fresh-cut state. <i>Journal of Applied Polymer Science</i> , 2019, 136, 48150.	2.6	25
20	Caracteriza�o e avalia�o das propriedades antioxidantes de filmes biodegrad�veis incorporados com polpas de frutas tropicais. <i>Ciencia Rural</i> , 2015, 45, 142-148.	0.5	24
21	Effect of Experimental Parameters on the Extraction of Grape Seed Oil Obtained by Low Pressure and Supercritical Fluid Extraction. <i>Molecules</i> , 2020, 25, 1634.	3.8	24
22	Production of biodegradable starch nanocomposites using cellulose nanocrystals extracted from coconut fibers. <i>Polimeros</i> , 2017, 27, 320-329.	0.7	22
23	Effect of Cellulose Nanocrystals from Different Lignocellulosic Residues to Chitosan/Glycerol Films. <i>Polymers</i> , 2019, 11, 658.	4.5	22
24	Antiviral effects of Brazilian green and red propolis extracts on Enterovirus surrogates. <i>Environmental Science and Pollution Research</i> , 2020, 27, 28510-28517.	5.3	22
25	Evaluation of Different Methods for Cultivating <i>Gluconacetobacter hansenii</i> for Bacterial Cellulose and Montmorillonite Biocomposite Production: Wound-Dressing Applications. <i>Polymers</i> , 2020, 12, 267.	4.5	17
26	Grape peel (Syrah var.) jam as a polyphenol-enriched functional food ingredient. <i>Food Science and Nutrition</i> , 2019, 7, 1584-1594.	3.4	16
27	Combination of carotenoids from <i>Spirulina</i> and PLA/PLGA or PHB: New options to obtain bioactive nanoparticles. <i>Food Chemistry</i> , 2021, 346, 128742.	8.2	15
28	Ozonized Water in Microbial Control: Analysis of the Stability, In Vitro Biocidal Potential, and Cytotoxicity. <i>Biology</i> , 2021, 10, 525.	2.8	15
29	Study on the sensory acceptance and check all that apply of mixed juices in distinct Brazilian regions. <i>Food Science and Technology</i> , 2020, 40, 708-717.	1.7	15
30	Incorpora�o de urucum como aditivo antioxidante em embalagens biodegrad�veis a base de quitosana. <i>Ciencia Rural</i> , 2013, 43, 544-550.	0.5	14
31	Syrah Grape Skin Residues Has Potential as Source of Antioxidant and Anti-Microbial Bioactive Compounds. <i>Biology</i> , 2021, 10, 1262.	2.8	13
32	Metal Content of Nutritional and Toxic Value in Different Types of Brazilian Propolis. <i>Scientific World Journal</i> , The, 2020, 2020, 1-9.	2.1	12
33	Technological Advances in Ozone and Ozonized Water Spray Disinfection Devices. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3081.	2.5	12
34	Effect of Drying Methods on Bioactive Compounds and Antioxidant Capacity in Grape Skin Residues from the New Hybrid Variety 'BRS Magna'. <i>Molecules</i> , 2020, 25, 3701.	3.8	11
35	Herbicide determination in Brazilian propolis using high pressure liquid chromatography. <i>International Journal of Environmental Health Research</i> , 2021, 31, 507-517.	2.7	11
36	A Simple Method for Evaluating the Bioactive Phenolic Compounds' Presence in Brazilian Craft Beers. <i>Molecules</i> , 2021, 26, 4716.	3.8	10

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37	Susceptibility of <i>Malassezia pachydermatis</i> Clinical Isolates to Allopathic Antifungals and Brazilian Red, Green, and Brown Propolis Extracts. <i>Frontiers in Veterinary Science</i> , 2019, 6, 460.	2.2	9
38	Potential Applicability of Cocoa Pulp ( <i>Theobroma cacao</i> ) as an Adjunct for Beer Production. <i>Scientific World Journal</i> , The, 2020, 2020, 1-14.	2.1	9
39	Supercritical Extraction of Red Propolis: Operational Conditions and Chemical Characterization. <i>Molecules</i> , 2020, 25, 4816.	3.8	9
40	Activity of antifungal drugs and Brazilian red and green propolis extracted with different methodologies against oral isolates of <i>Candida</i> spp.. <i>BMC Complementary Medicine and Therapies</i> , 2021, 21, 286.	2.7	9
41	OBTAINING NANOCELLULOSE FROM GREEN COCONUT FIBERS AND INCORPORATION IN BIODEGRADABLE FILMS OF STARCH PLASTICIZED WITH GLYCEROL. <i>Quimica Nova</i> , 2014, , .	0.3	8
42	Cocoa pulp in beer production: Applicability and fermentative process performance. <i>PLoS ONE</i> , 2017, 12, e0175677.	2.5	8
43	Development of Bacterial Cellulose Biocomposites Combined with Starch and Collagen and Evaluation of Their Properties. <i>Materials</i> , 2021, 14, 458.	2.9	8
44	Bionanocomposites of PLA/PBAT/organophilic clay: preparation and characterization. <i>Polimeros</i> , 2019, 29, .	0.7	8
45	Comparison of the Centesimal, Mineral and Phytochemical Composition of Pulp and Peel of Ten Different Fruits. <i>Revista Virtual De Quimica</i> , 2018, 10, 811-823.	0.4	8
46	Technological Advancements in Monoclonal Antibodies. <i>Scientific World Journal</i> , The, 2021, 2021, 1-19.	2.1	7
47	Adding Technology Sustainability Evaluation to Product Development: A Proposed Methodology and an Assessment Model. <i>Sustainability</i> , 2021, 13, 2097.	3.2	7
48	A Detailed Forecast of the Technologies Based on Lifecycle Analysis of GMAW and CMT Welding Processes. <i>Sustainability</i> , 2021, 13, 3766.	3.2	6
49	Application of Propolis Extract in Food Products: A Prospecting Based in Patent Documents. <i>Revista Virtual De Quimica</i> , 2016, 8, 1251-1261.	0.4	6
50	Disinfecting Efficacy of an Ozonated Water Spray Chamber: Scientific Evidence of the Total and Partial Biocidal Effect on Personal Protective Equipment and in Vitro Analysis of a Viral Experimental Model. <i>Ozone: Science and Engineering</i> , 2023, 45, 111-129.	2.5	6
51	Potential application of novel technology developed for instant decontamination of personal protective equipment before the doffing step. <i>PLoS ONE</i> , 2021, 16, e0250854.	2.5	5
52	ESTUDO PROSPECTIVO DA PRÁTICA POLIS E TECNOLOGIAS CORRELATAS SOB O ENFOQUE EM DOCUMENTOS DE PATENTES DEPOSITADOS NO BRASIL. <i>Revista GEINTEC</i> , 2012, 2, 221-235.	0.2	5
53	Active Potential of Bacterial Cellulose-Based Wound Dressing: Analysis of Its Potential for Dermal Lesion Treatment. <i>Pharmaceutics</i> , 2022, 14, 1222.	4.5	5
54	A Patent Data Analysis in Nanotechnology Applied to Essential Oils. <i>Recent Patents on Nanotechnology</i> , 2022, 16, 92-106.	1.3	4

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55	Prospective study on microencapsulation of oils and its application in foodstuffs. Recent Patents on Nanotechnology, 2021, 15, .	1.3	4
56	Numerical and experimental analyses for the improvement of surface instant decontamination technology through biocidal agent dispersion: Potential of application during pandemic. PLoS ONE, 2021, 16, e0251817.	2.5	4
57	Prospective Study on the Collection and Incorporation of Cellulose Nanocrystals in Biodegradable Films. Revista Virtual De Quimica, 2016, 8, 1104-1114.	0.4	4
58	Lipid content and fatty acids compositions in commercial cuts of young goat meat. Ciencia Rural, 2019, 49, .	0.5	3
59	Produção de goma xantana obtida a partir do caldo de cana. Food Science and Technology, 0, 28, 217-222.	1.7	3
60	MAPEAMENTO TECNOLÓGICO DA GOMA XANTANA SOB O ENFOQUE EM PEDIDOS DE PATENTES DEPOSITADOS NO MUNDO ENTRE 1970 A 2009. Revista GEINTEC, 2012, 2, 154-165.	0.2	3
61	Novel bioactive nanoparticles from crude palm oil and its fractions as foodstuff ingredients. Food Chemistry, 2022, 373, 131252.	8.2	3
62	Development and Characterization of Powdered Antioxidant Compounds Made from Shiraz (Vitis TJ ETQq0 0 0 rgBT /Overlock 10 Tf 30 2022, 1-13.	2.1	3
63	Extraction of propolis using supercritical carbon dioxide. , 2020, , 169-183.		2
64	Effect of Applying Pectinolytic Enzymes in Spondias tuberosa Arr. Cam. Pulp. Revista Virtual De Quimica, 2016, 8, 1067-1078.	0.4	2
65	Levantamento dos estudos realizados com a própolis produzida no estado da Bahia. Sitientibus, Série Ciências Biológicas, 0, 13, .	0.2	2
66	Use of Patent Indicators as a Methodology for Evaluating the Development of Supercritical Extraction Technology. Revista Virtual De Quimica, 2016, 8, 1079-1093.	0.4	2
67	Prospective Study of Microbial Colorants under the Focus of Patent Documents. Recent Patents on Biotechnology, 2020, 14, 184-193.	0.8	2
68	Evaluation of the Technological Potential of Grape Peels Through Patent Document Analysis: Agro-industrial Waste with Biotechnological Potential. Recent Patents on Nanotechnology, 2021, 15, 35-46.	1.3	1
69	Technological Prospection of Oil Nanoparticles: Primary Characteristics and Profiles. Recent Patents on Nanotechnology, 2021, 15, 2-14.	1.3	1
70	Technology Assessment on the Use of Cocoa Fine. Revista Virtual De Quimica, 2016, 8, 1094-1103.	0.4	1
71	Tomato as a Natural Source of Dyes in the Food Industry: A Patent Data Analysis. Recent Patents on Nanotechnology, 2023, 17, 243-258.	1.3	1
72	Application of Liposomes in Cancer Therapy: An Assessment of the Advancement of Technology Through Patent Documents. Recent Patents on Nanotechnology, 2021, 15, 367-376.	1.3	0

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73	Estrat�gias para redu�o de Campylobacter termotolerantes em frangos. Research, Society and Development, 2019, 9, e75932440.	0.1	0