Tarsila Rodrigues Arruda

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8005124/publications.pdf

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10 papers	148 citations	1307594 7 h-index	1372567 10 g-index
10 all docs	10 docs citations	10 times ranked	140 citing authors

#	Article	IF	Citations
1	Semisynthetic Phenol Derivatives Obtained from Natural Phenols: Antimicrobial Activity and Molecular Properties. Journal of Agricultural and Food Chemistry, 2018, 66, 323-330.	5.2	37
2	A new perspective of a well-recognized raw material: Phenolic content, antioxidant and antimicrobial activities and Î±- and Î²-acids profile of Brazilian hop (Humulus lupulus L.) extracts. LWT - Food Science and Technology, 2021, 141, 110905.	5.2	33
3	Unconventional food plants: Nutritional aspects and perspectives for industrial applications. Future Foods, 2022, 5, 100124.	5.4	21
4	Native Cyclodextrins and Their Derivatives as Potential Additives for Food Packaging: A Review. Polysaccharides, 2021, 2, 825-842.	4.8	12
5	What are the prospects for ultrasound technology in food processing? An update on the main effects on different food matrices, drawbacks, and applications. Journal of Food Process Engineering, 2021, 44, e13872.	2.9	10
6	Development and Investigation of Zein and Cellulose Acetate Polymer Blends Incorporated with Garlic Essential Oil and Î²-Cyclodextrin for Potential Food Packaging Application. Polysaccharides, 2022, 3, 277-291.	4.8	10
7	Exclusive Raw Material for Beer Production? Addressing Greener Extraction Techniques, the Relevance, and Prospects of Hops (Humulus lupulus L.) for the Food Industry. Food and Bioprocess Technology, 2022, 15, 275-305.	4.7	9
8	Exposure to cellulose acetate films incorporated with garlic essential oil does not lead to homologous resistance in Listeria innocua ATCC 33090. Food Research International, 2022, 160, 111676.	6.2	8
9	Ionic Strength of Methylcellulose-Based Films: An Alternative for Modulating Mechanical Performance and Hydrophobicity for Potential Food Packaging Application. Polysaccharides, 2022, 3, 426-440.	4.8	7
10	Probiotic and paraprobiotic potential of Bacillus coagulans: Impact of processing and storage on viability and resistance in the gastrointestinal tract. Research, Society and Development, 2022, 11, e26211831013.	0.1	1