

Rosa Maria Vercelino Alves

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

476
citations

687363

13
h-index

713466

21
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21
all docs

21
docs citations

21
times ranked

422
citing authors

#	ARTICLE	IF	CITATIONS
1	Stability of Sliced Mozzarella Cheese in Modified-Atmosphere Packaging. <i>Journal of Food Protection</i> , 1996, 59, 838-844.	1.7	68
2	Mechanical properties and water vapour permeability of hydrolysed collagen-cocoa butter edible films plasticised with sucrose. <i>Food Hydrocolloids</i> , 2013, 30, 625-631.	10.7	51
3	Sustainable Packaging Films Composed of Sodium Alginate and Hydrolyzed Collagen: Preparation and Characterization. <i>Food and Bioprocess Technology</i> , 2021, 14, 2336-2346.	4.7	38
4	Effect of low concentrations of SiO ₂ nanoparticles on the physical and chemical properties of sodium alginate-based films. <i>Carbohydrate Polymers</i> , 2021, 269, 118286.	10.2	35
5	Water vapor sorption and permeability of sustainable alginate/collagen/SiO ₂ composite films. <i>LWT - Food Science and Technology</i> , 2021, 152, 112261.	5.2	32
6	Effect of light and packages on stability of spreadable processed cheese. <i>International Dairy Journal</i> , 2007, 17, 365-373.	3.0	29
7	O-ATRP synthesized poly(β -pinene) blended with chitosan for antimicrobial and antioxidant bio-based films production. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 425-432.	7.5	28
8	Improving the mechanical properties and thermal stability of sodium alginate/hydrolyzed collagen films through the incorporation of SiO ₂ . <i>Current Research in Food Science</i> , 2022, 5, 96-101.	5.8	25
9	Effect of EVA as compatibilizer on the mechanical properties, permeability characteristics, lamellae orientation, and long period of blown films of HDPE/clay nanocomposites. <i>Journal of Applied Polymer Science</i> , 2010, 118, 3340-3350.	2.6	24
10	Effect of green propolis extract on functional properties of active pectin-based films. <i>Food Hydrocolloids</i> , 2022, 131, 107746.	10.7	23
11	Biopolymer-Based Films from Sodium Alginate and Citrus Pectin Reinforced with SiO ₂ . <i>Materials</i> , 2022, 15, 3881.	2.9	21
12	Environmental effect on sunflower oil quality. <i>Crop Breeding and Applied Biotechnology</i> , 2016, 16, 197-204.	0.4	17
13	Stability of β -carotene rich sweet potato chips packed in different packaging systems. <i>LWT - Food Science and Technology</i> , 2018, 92, 442-450.	5.2	15
14	High-pressure processing effects on the barrier properties of flexible packaging materials. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14865.	2.0	14
15	Stability of omega-3 enriched milk powder in different commercial packages stored under accelerated conditions of temperature and relative humidity. <i>International Dairy Journal</i> , 2019, 88, 1-9.	3.0	13
16	Biodegradable films functionalized with <i>Moringa oleifera</i> applied in food packaging. <i>Iranian Polymer Journal (English Edition)</i> , 2021, 30, 235-246.	2.4	11
17	Experimental method to obtain a uniform food powder mixture of omega-3 microcapsules and whole milk powder. <i>LWT - Food Science and Technology</i> , 2019, 102, 372-378.	5.2	8
18	Storage stability of three genotypes of sunflower seeds. <i>Industrial Crops and Products</i> , 2016, 80, 6-16.	5.2	7

#	ARTICLE	IF	CITATIONS
19	Co-crystallized sucrose-soluble fiber matrix: Physicochemical and structural characterization. LWT - Food Science and Technology, 2022, 154, 112685.	5.2	7
20	Performance of aluminium trays for sterilized products. Packaging Technology and Science, 1995, 8, 55-72.	2.8	5
21	Stability of milk chocolate with hygroscopic fibers during storage. LWT - Food Science and Technology, 2021, 137, 110477.	5.2	5