# Giselle Maria Maciel

List of Publications by Year
in descending order



| 43 | 1,596 | 331259 | 301761 |
|---|---|---|---|
| papers | citations | 21 h-index | 39 g-index |

| 43 | 43 | 43 | 2373 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Phenolic compounds in fruits â€“ an overview. International Journal of Food Science and Technology, 2012, 47, 2023-2044. | 1.3 | 377 |
| 2 | Edible mushrooms: a potential source of essential amino acids, glucans and minerals. International Journal of Food Science and Technology, 2017, 52, 2382-2392. | 1.3 | 94 |
| 3 | The past decade findings related with nutritional composition, bioactive molecules and biotechnological applications of Passiflora spp. (passion fruit). Trends in Food Science and Technology, 2016, 58, 79-95. | 7.8 | 87 |
| 4 | Bacterial cellulose: From production optimization to new applications. International Journal of Biological Macromolecules, 2020, 164, 2598-2611. | 3.6 | 84 |
| 5 | Evaluation of the bioactive compounds and the antioxidant capacity of grape pomace. International Journal of Food Science and Technology, 2015, 50, 62-69. | 1.3 | 72 |
| 6 | Bio compounds of edible mushrooms: in vitro antioxidant and antimicrobial activities. LWT - Food Science and Technology, 2019, 107, 214-220. | 2.5 | 70 |
| 7 | Catastrophic inversion and rheological behavior in soy lecithin and Tween 80 based food emulsions. Journal of Food Engineering, 2013, 116, 72-77. | 2.7 | 59 |
| 8 | Physicochemical properties of modified citrus pectins extracted from orange pomace. Journal of Food Science and Technology, 2015, 52, 4102-4112. | 1.4 | 54 |
| 9 | Bioactive compounds of organic goji berry ( Lycium barbarum L.) prevents oxidative deterioration of soybean oil. Industrial Crops and Products, 2018, 112, 90-97. | 2.5 | 50 |
| 10 | Bioactive compounds of 44 traditional and exotic Brazilian fruit pulps: phenolic compounds and antioxidant activity. International Journal of Food Properties, 2018, 21, 106-118. | 1.3 | 46 |
| 11 | Enrichment of waste yeast with bioactive compounds from grape pomace as an innovative and emerging technology: Kinetics, isotherms and bioaccessibility. Innovative Food Science and Emerging Technologies, 2018, 45, 18-28. | 2.7 | 41 |
| 12 | Effect of Extraction Process on Composition, Antioxidant and Antibacterial Activity of Oil from Yellow Passion Fruit (Passiflora edulis Var. Flavicarpa) Seeds. Waste and Biomass Valorization, 2019, 10, 2611-2625. | 1.8 | 40 |
| 13 | Laccases as green and versatile biocatalysts: from lab to enzyme marketâ€”an overview. Bioresources and Bioprocessing, 2021, 8, . | 2.0 | 38 |
| 14 | Residual diatomaceous earth as a potential and cost effective biosorbent of the azo textile dye Reactive Blue 160. Journal of Environmental Chemical Engineering, 2020, 8, 103617. | 3.3 | 31 |
| 15 | Improvement of phenolic compound bioaccessibility from yerba mate (Ilex paraguariensis) extracts after biosorption on Saccharomyces cerevisiae. Food Research International, 2019, 126, 108623. | 2.9 | 30 |
| 16 | Biosorption of anthocyanins from grape pomace extracts by waste yeast: kinetic and isotherm studies. Journal of Food Engineering, 2016, 169, 53-60. | 2.7 | 29 |
| 17 | Biosorption of herbicide picloram from aqueous solutions by live and heat-treated biomasses of Ganoderma lucidum (Curtis) P. Karst and Trametes sp.. Chemical Engineering Journal, 2013, 215-216, 331-338. | 6.6 | 28 |
| 18 | Fundamental and applied aspects of catechins from different sources: a review. International Journal of Food Science and Technology, 2020, 55, 429-442. | 1.3 | 27 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Bioactivity and bioaccessibility of phenolic compounds from Brazilian fruit purees. Future Foods, 2021, 4, 100066. | 2.4 | 24 |
| 20 | Rheological study of ternary mixtures and pectic gels of red fruit pulps. International Journal of Food Science and Technology, 2007, 42, 629-639. | 1.3 | 23 |
| 21 | Acai pulp and seeds as emerging sources of phenolic compounds for enrichment of residual yeasts (Saccharomyces cerevisiae) through biosorption process. LWT - Food Science and Technology, 2020, 128, 109447. | 2.5 | 23 |
| 22 | Response of Ganoderma lucidum and Trametes sp. to the herbicide picloram: Tolerance, antioxidants and production of ligninolytic enzymes. Pesticide Biochemistry and Physiology, 2013, 105, 84-92. | 1.6 | 20 |
| 23 | Comparison between the aqueous extracts of mycelium and basidioma of the edible mushroom Pleurotus pulmonarius: chemical composition and antioxidant analysis. Journal of Food Measurement and Characterization, 2020, 14, 830-837. | 1.6 | 20 |
| 24 | Processing, chemical signature and food industry applications of Camellia sinensis teas: An overview. Food Chemistry: X, 2021, 12, 100160. | 1.8 | 20 |
| 25 | Bringing together Saccharomyces cerevisiae and bioactive compounds from plants: A new function for a well-known biosorbent. Journal of Functional Foods, 2019, 60, 103433. | 1.6 | 19 |
| 26 | Rheological Properties of Butia Pulp. International Journal of Food Engineering, 2006, 2, . | 0.7 | 18 |
| 27 | Acetone:Water fractionation of pyrolytic lignin improves its antioxidant and antibacterial activity. Journal of Analytical and Applied Pyrolysis, 2021, 156, 105175. | 2.6 | 17 |
| 28 | Addition of grape pomace in the hydration step of parboiling increases the antioxidant properties of rice. International Journal of Food Science and Technology, 2020, 55, 2370-2380. | 1.3 | 16 |
| 29 | Biotechnological potential of fungi from a mangrove ecosystem: Enzymes, salt tolerance and decolorization of a real textile effluent. Microbiological Research, 2022, 254, 126899. | 2.5 | 16 |
| 30 | Bioactive profile of edible nasturtium and rose flowers during simulated gastrointestinal digestion. Food Chemistry, 2022, 381, 132267. | 4.2 | 16 |
| 31 | Simultaneous Removal of the Antimicrobial Activity and Toxicity of Sulfamethoxazole and Trimethoprim by White Rot Fungi. Water, Air, and Soil Pollution, 2017, 228, 1. | 1.1 | 15 |
| 32 | <sup>1</sup>H <scp>NMR</scp> and Raman spectroscopy of oils and extracts obtained from organic and conventional goji berries: yield, fatty acids, carotenoids and biological activities. International Journal of Food Science and Technology, 2019, 54, 282-290. | 1.3 | 15 |
| 33 | Hybrid bacterial celluloseâ€collagen membranes production in culture media enriched with antioxidant compounds from plant extracts. Polymer Engineering and Science, 2020, 60, 2814-2826. | 1.5 | 15 |
| 34 | Saccharomyces cerevisiae biosorbed with grape pomace flavonoids: adsorption studies and inÂvitro simulated gastrointestinal digestion. International Journal of Food Science and Technology, 2019, 54, 1413-1422. | 1.3 | 13 |
| 35 | Biosorption of biocompounds from white and green tea in Saccharomyces cerevisiae waste: Study of the secondary metabolites by UPLC-QToF-MS and simulated in vitro gastrointestinal digestion. Food Bioscience, 2021, 41, 101001. | 2.0 | 9 |
| 36 | Study of some parameters which affect xylanase production: Strain selection, enzyme extraction optimization, and influence of drying conditions. Biotechnology and Bioprocess Engineering, 2009, 14, 748-755. | 1.4 | 8 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | Development, characterization and antimicrobial activity of sodium dodecyl sulfate-polysaccharides capsules containing eugenol. Carbohydrate Polymers, 2020, 230, 115562. | 5.1 | 8 |
| 38 | Simultaneous Removal of Textile Dyes by Adsorption and Biodegradation Using Trametes villosa Laccase Immobilized on Magnetic Particles. Water, Air, and Soil Pollution, 2021, 232, 1. | 1.1 | 7 |
| 39 | Common components and specific weights analysis for the discrimination and evaluation of vegetable oil quality. International Journal of Food Science and Technology, 2017, 52, 1995-2005. | 1.3 | 5 |
| 40 | The role of bacterial cellulose loaded with plant phenolics in prevention of UV-induced skin damage. Carbohydrate Polymer Technologies and Applications, 2021, 2, 100122. | 1.6 | 5 |
| 41 | Biodiscoloration, Detoxification and Biosorption of Reactive Blue 268 by Trametes sp. M3: a Strategy for the Treatment of Textile Effluents. Water, Air, and Soil Pollution, 2020, 231, 1. | 1.1 | 4 |
| 42 | Synthesis and Characterization of Laccase Enzyme Aggregates From Trametes villosa for Simultaneous Elimination of Rifampicin and Isoniazid. International Journal of Environmental Research, 2022, 16, 1. | 1.1 | 2 |
| 43 | Multiâ€block analysis for the correlation of physicoâ€chemical and rheological data of 42 fruit pulps. Journal of Texture Studies, 2019, 50, 114-123. | 1.1 | 1 |