

Giselle Maria Maciel

List of Publications by Year in descending order

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43
papers

1,596
citations

331259

21
h-index

301761

39
g-index

43
all docs

43
docs citations

43
times ranked

2373
citing authors

#	ARTICLE	IF	CITATIONS
1	Biotechnological potential of fungi from a mangrove ecosystem: Enzymes, salt tolerance and decolorization of a real textile effluent. <i>Microbiological Research</i> , 2022, 254, 126899.	2.5	16
2	Bioactive profile of edible nasturtium and rose flowers during simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2022, 381, 132267.	4.2	16
3	Synthesis and Characterization of Laccase Enzyme Aggregates From <i>Trametes villosa</i> for Simultaneous Elimination of Rifampicin and Isoniazid. <i>International Journal of Environmental Research</i> , 2022, 16, 1.	1.1	2
4	Biosorption of biocompounds from white and green tea in <i>Saccharomyces cerevisiae</i> waste: Study of the secondary metabolites by UPLC-QToF-MS and simulated in vitro gastrointestinal digestion. <i>Food Bioscience</i> , 2021, 41, 101001.	2.0	9
5	Acetone:Water fractionation of pyrolytic lignin improves its antioxidant and antibacterial activity. <i>Journal of Analytical and Applied Pyrolysis</i> , 2021, 156, 105175.	2.6	17
6	The role of bacterial cellulose loaded with plant phenolics in prevention of UV-induced skin damage. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100122.	1.6	5
7	Bioactivity and bioaccessibility of phenolic compounds from Brazilian fruit purees. <i>Future Foods</i> , 2021, 4, 100066.	2.4	24
8	Laccases as green and versatile biocatalysts: from lab to enzyme market – an overview. <i>Bioresources and Bioprocessing</i> , 2021, 8, .	2.0	38
9	Simultaneous Removal of Textile Dyes by Adsorption and Biodegradation Using <i>Trametes villosa</i> Laccase Immobilized on Magnetic Particles. <i>Water, Air, and Soil Pollution</i> , 2021, 232, 1.	1.1	7
10	Processing, chemical signature and food industry applications of <i>Camellia sinensis</i> teas: An overview. <i>Food Chemistry: X</i> , 2021, 12, 100160.	1.8	20
11	Fundamental and applied aspects of catechins from different sources: a review. <i>International Journal of Food Science and Technology</i> , 2020, 55, 429-442.	1.3	27
12	Residual diatomaceous earth as a potential and cost effective biosorbent of the azo textile dye Reactive Blue 160. <i>Journal of Environmental Chemical Engineering</i> , 2020, 8, 103617.	3.3	31
13	Addition of grape pomace in the hydration step of parboiling increases the antioxidant properties of rice. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2370-2380.	1.3	16
14	Comparison between the aqueous extracts of mycelium and basidioma of the edible mushroom <i>Pleurotus pulmonarius</i> : chemical composition and antioxidant analysis. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 830-837.	1.6	20
15	Development, characterization and antimicrobial activity of sodium dodecyl sulfate-polysaccharides capsules containing eugenol. <i>Carbohydrate Polymers</i> , 2020, 230, 115562.	5.1	8
16	Biodiscoloration, Detoxification and Biosorption of Reactive Blue 268 by <i>Trametes</i> sp. M3: a Strategy for the Treatment of Textile Effluents. <i>Water, Air, and Soil Pollution</i> , 2020, 231, 1.	1.1	4
17	Bacterial cellulose: From production optimization to new applications. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 2598-2611.	3.6	84
18	Hybrid bacterial cellulose – collagen membranes production in culture media enriched with antioxidant compounds from plant extracts. <i>Polymer Engineering and Science</i> , 2020, 60, 2814-2826.	1.5	15

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19	Acai pulp and seeds as emerging sources of phenolic compounds for enrichment of residual yeasts (<i>Saccharomyces cerevisiae</i>) through biosorption process. <i>LWT - Food Science and Technology</i> , 2020, 128, 109447.	2.5	23
20	Improvement of phenolic compound bioaccessibility from yerba mate (<i>Ilex paraguariensis</i>) extracts after biosorption on <i>Saccharomyces cerevisiae</i> . <i>Food Research International</i> , 2019, 126, 108623.	2.9	30
21	Bringing together <i>Saccharomyces cerevisiae</i> and bioactive compounds from plants: A new function for a well-known biosorbent. <i>Journal of Functional Foods</i> , 2019, 60, 103433.	1.6	19
22	Bio compounds of edible mushrooms: in vitro antioxidant and antimicrobial activities. <i>LWT - Food Science and Technology</i> , 2019, 107, 214-220.	2.5	70
23	<i>Saccharomyces cerevisiae</i> biosorbed with grape pomace flavonoids: adsorption studies and in vitro simulated gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1413-1422.	1.3	13
24	¹ H NMR and Raman spectroscopy of oils and extracts obtained from organic and conventional goji berries: yield, fatty acids, carotenoids and biological activities. <i>International Journal of Food Science and Technology</i> , 2019, 54, 282-290.	1.3	15
25	Multi-block analysis for the correlation of physicochemical and rheological data of 42 fruit pulps. <i>Journal of Texture Studies</i> , 2019, 50, 114-123.	1.1	1
26	Effect of Extraction Process on Composition, Antioxidant and Antibacterial Activity of Oil from Yellow Passion Fruit (<i>Passiflora edulis</i> Var. <i>Flavicarpa</i>) Seeds. <i>Waste and Biomass Valorization</i> , 2019, 10, 2611-2625.	1.8	40
27	Bioactive compounds of 44 traditional and exotic Brazilian fruit pulps: phenolic compounds and antioxidant activity. <i>International Journal of Food Properties</i> , 2018, 21, 106-118.	1.3	46
28	Enrichment of waste yeast with bioactive compounds from grape pomace as an innovative and emerging technology: Kinetics, isotherms and bioaccessibility. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 18-28.	2.7	41
29	Bioactive compounds of organic goji berry (<i>Lycium barbarum</i> L.) prevents oxidative deterioration of soybean oil. <i>Industrial Crops and Products</i> , 2018, 112, 90-97.	2.5	50
30	Simultaneous Removal of the Antimicrobial Activity and Toxicity of Sulfamethoxazole and Trimethoprim by White Rot Fungi. <i>Water, Air, and Soil Pollution</i> , 2017, 228, 1.	1.1	15
31	Common components and specific weights analysis for the discrimination and evaluation of vegetable oil quality. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1995-2005.	1.3	5
32	Edible mushrooms: a potential source of essential amino acids, glucans and minerals. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2382-2392.	1.3	94
33	The past decade findings related with nutritional composition, bioactive molecules and biotechnological applications of <i>Passiflora</i> spp. (passion fruit). <i>Trends in Food Science and Technology</i> , 2016, 58, 79-95.	7.8	87
34	Biosorption of anthocyanins from grape pomace extracts by waste yeast: kinetic and isotherm studies. <i>Journal of Food Engineering</i> , 2016, 169, 53-60.	2.7	29
35	Physicochemical properties of modified citrus pectins extracted from orange pomace. <i>Journal of Food Science and Technology</i> , 2015, 52, 4102-4112.	1.4	54
36	Evaluation of the bioactive compounds and the antioxidant capacity of grape pomace. <i>International Journal of Food Science and Technology</i> , 2015, 50, 62-69.	1.3	72

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37	Response of <i>Ganoderma lucidum</i> and <i>Trametes</i> sp. to the herbicide picloram: Tolerance, antioxidants and production of ligninolytic enzymes. <i>Pesticide Biochemistry and Physiology</i> , 2013, 105, 84-92.	1.6	20
38	Catastrophic inversion and rheological behavior in soy lecithin and Tween 80 based food emulsions. <i>Journal of Food Engineering</i> , 2013, 116, 72-77.	2.7	59
39	Biosorption of herbicide picloram from aqueous solutions by live and heat-treated biomasses of <i>Ganoderma lucidum</i> (Curtis) P. Karst and <i>Trametes</i> sp.. <i>Chemical Engineering Journal</i> , 2013, 215-216, 331-338.	6.6	28
40	Phenolic compounds in fruits – an overview. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2023-2044.	1.3	377
41	Study of some parameters which affect xylanase production: Strain selection, enzyme extraction optimization, and influence of drying conditions. <i>Biotechnology and Bioprocess Engineering</i> , 2009, 14, 748-755.	1.4	8
42	Rheological study of ternary mixtures and pectic gels of red fruit pulps. <i>International Journal of Food Science and Technology</i> , 2007, 42, 629-639.	1.3	23
43	Rheological Properties of Butia Pulp. <i>International Journal of Food Engineering</i> , 2006, 2, .	0.7	18