

# Alessandra Braga B Ribeiro

## List of Publications by Year in descending order

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Version: 2024-02-01

33  
papers

494  
citations

759233

12  
h-index

677142

22  
g-index

34  
all docs

34  
docs citations

34  
times ranked

829  
citing authors

#	ARTICLE	IF	CITATIONS
1	Scaffold based on castor oil as an osteoconductive matrix in bone repair: biocompatibility analysis. Polimeros, 2022, 32, .	0.7	0
2	Sweet cherry phenolics revealed to be promising agents in inhibiting Pâ€glycoprotein activity and increasing cellular viability under oxidative stress conditions: in vitro and in silico study. Journal of Food Science, 2022, 87, 450-465.	3.1	5
3	Potential Wound Healing Effect of Gel Based on Chicha Gum, Chitosan, and Mauritia flexuosa Oil. Biomedicines, 2022, 10, 899.	3.2	7
4	Biopolymer from Water Kefir as a Potential Clean-Label Ingredient for Health Applications: Evaluation of New Properties. Molecules, 2022, 27, 3895.	3.8	2
5	Characterization and Evaluation of Commercial Carboxymethyl Cellulose Potential as an Active Ingredient for Cosmetics. Applied Sciences (Switzerland), 2022, 12, 6560.	2.5	11
6	Are Structurally Modified Galactomannan Derivatives Biologically Active?. Polysaccharides, 2021, 2, 1-15.	4.8	9
7	Biopolymeric Materials Used as Nonviral Vectors: A Review. Polysaccharides, 2021, 2, 100-109.	4.8	1
8	New properties of chia seed mucilage (Salvia hispanica L.) and potential application in cosmetic and pharmaceutical products. Industrial Crops and Products, 2021, 171, 113981.	5.2	21
9	A study of the bioactive potential of seven neglected and underutilized leaves consumed in Brazil. Food Chemistry, 2021, 364, 130350.	8.2	7
10	AvaliaÃ§Ã£o da qualidade microbiolÃ³gica de gelados comestÃveis comercializados por ambulantes em refeitÃrios de um campus universitÃrio da cidade de Teresina-PiauÃ-/ Evaluation of the microbiological quality of edible ice cream commercialized by rulers in cafeteria of a university campus in the city of Teresina-PiauÃ-. Brazilian Journal of Development, 2021, 7, 121447-121460.	0.1	0
11	Antimicrobial efficacy of building material based on ZnO/palygorskite against Gram-negative and Gram-positive bacteria. Applied Clay Science, 2020, 188, 105499.	5.2	35
12	Biocompatible Gels of Chitosanâ€Buriti Oil for Potential Wound Healing Applications. Materials, 2020, 13, 1977.	2.9	17
13	Synthesis of catalyst composed of palygorskite-TiO2 and silver nanoparticles for the development of assays antioxidant based on the generation of reactive oxygen species. Journal of Food Science and Technology, 2019, 56, 4349-4358.	2.8	4
14	Sustainable natural gums for industrial application: Physiochemical and texturometric evaluation. Journal of Drug Delivery Science and Technology, 2019, 54, 101306.	3.0	7
15	Heterogeneous photocatalysis using TiO2 in suspension applied to antioxidant activity assays. Materials Today: Proceedings, 2019, 14, 648-655.	1.8	1
16	Anthocyanins, non-anthocyanin phenolics, tocopherols and antioxidant capacity of aÃ§aÃ-juice (Euterpe) Tj ETQq0 0 0 rgBT /Overlock 10 and Emerging Technologies, 2019, 55, 88-96.	5.6	63
17	Chitosan associated with chlorhexidine in gel form: Synthesis, characterization and healing wounds applications. Journal of Drug Delivery Science and Technology, 2019, 49, 375-382.	3.0	17
18	Extracts of Peels and Seeds of Five Varieties of Brazilian Jabuticaba Present High Capacity to Deactivate Reactive Species of Oxygen and Nitrogen. Plant Foods for Human Nutrition, 2019, 74, 135-140.	3.2	3

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19	Nanostructured Materials for the Photocatalytic Degradation of Organic Pollutants in Water. Engineering Materials, 2019, , 65-90.	0.6	7
20	Photodegradation study of TiO <sub>2</sub> and ZnO in suspension using miniaturized tests. Revista Materia, 2019, 24, .	0.2	7
21	Cinnamaldehyde induces changes in the protein profile of Salmonella Typhimurium biofilm. Research in Microbiology, 2018, 169, 33-43.	2.1	26
22	Biopolymer from <i>Adenanthera pavonina</i> L. Seeds: Characterization, Photostability, Antioxidant Activity, and Biotoxicity Evaluation. International Journal of Polymer Science, 2018, 2018, 1-7.	2.7	11
23	Avaliação de propagandas de alimentos com alegação funcional disponibilizadas em sites brasileiros. Saúde, 2018, 44, .	0.1	0
24	White açaí-juice ( <i>Euterpe oleracea</i> ): Phenolic composition by LC-ESI-MS/MS, antioxidant capacity and inhibition effect on the formation of colorectal cancer related compounds. Journal of Functional Foods, 2017, 36, 215-223.	3.4	29
25	Solanum diploconos fruits: profile of bioactive compounds and in vitro antioxidant capacity of different parts of the fruit. Food and Function, 2016, 7, 2249-2257.	4.6	12
26	Chitosan Hydrogel in combination with Nerolidol for healing wounds. Carbohydrate Polymers, 2016, 152, 409-418.	10.2	59
27	Application of edible coating with starch and carvacrol in minimally processed pumpkin. Journal of Food Science and Technology, 2016, 53, 1975-1983.	2.8	18
28	Bioactive compounds and scavenging capacity of extracts from different parts of <i>Vismia cauliflora</i> against reactive oxygen and nitrogen species. Pharmaceutical Biology, 2015, 53, 1267-1276.	2.9	15
29	The seed of the Amazonian fruit <i>Couepia bracteosa</i> exhibits higher scavenging capacity against ROS and RNS than its shell and pulp extracts. Food and Function, 2015, 6, 3081-3090.	4.6	12
30	Stem bark and flower extracts of <i>Vismia cauliflora</i> are highly effective antioxidants to human blood cells by preventing oxidative burst in neutrophils and oxidative damage in erythrocytes. Pharmaceutical Biology, 2015, 53, 1691-1698.	2.9	10
31	Bioactive compounds and scavenging capacity of pulp, peel and seed extracts of the Amazonian fruit <i>Quararibea cordata</i> against ROS and RNS. Food Research International, 2015, 77, 236-243.	6.2	25
32	Stem bark and flower extracts of <i>Vismia cauliflora</i> : modulation of oxidative burst in human neutrophils and inhibition of oxidative damage in human erythrocytes. Free Radical Biology and Medicine, 2014, 75, S45-S46.	2.9	1
33	<i>Psidium cattleianum</i> fruit extracts are efficient in vitro scavengers of physiologically relevant reactive oxygen and nitrogen species. Food Chemistry, 2014, 165, 140-148.	8.2	52