

Tamires Barlati Vieira da Silva

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9267558/publications.pdf>

Version: 2024-02-01

10
papers

200
citations

1306789

7
h-index

1473754

9
g-index

10
all docs

10
docs citations

10
times ranked

249
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of fungal laccase on pineapple waste and application in detoxification of malachite green. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2022, 57, 90-101.	0.7	10
2	Bioactivity screening of pinhão (<i>Araucaria Angustifolia</i> (Bertol.) Kuntze) seed extracts: the inhibition of cholinesterases and α -amylases, and cytotoxic and anti-inflammatory activities. Food and Function, 2021, 12, 9820-9828.	2.1	5
3	Use of Water-Soluble Curcumin in TPS/PBAT Packaging Material: Interference on Reactive Extrusion and Oxidative Stability of Chia Oil. Food and Bioprocess Technology, 2021, 14, 471-482.	2.6	22
4	Soy Protein Isolate Films Incorporated with Pinhão (<i>Araucaria angustifolia</i> (Bertol.) Kuntze) Extract for Potential Use as Edible Oil Active Packaging. Food and Bioprocess Technology, 2020, 13, 998-1008.	2.6	32
5	TPCS/PBAT blown extruded films added with curcumin as a technological approach for active packaging materials. Food Packaging and Shelf Life, 2019, 22, 100424.	3.3	49
6	<i>Araucaria angustifolia</i> (Bertol.) Kuntze extract as a source of phenolic compounds in TPS/PBAT active films. Food and Function, 2019, 10, 7697-7706.	2.1	26
7	Hydrogels based on gelatin: Effect of lactic and acetic acids on microstructural modifications, water absorption mechanisms and antibacterial activity. LWT - Food Science and Technology, 2019, 103, 69-77.	2.5	12
8	Partial Substitution of Margarine by Microencapsulated Chia Seeds Oil in the Formulation of Cookies. Food and Bioprocess Technology, 2019, 12, 77-87.	2.6	17
9	Enzymatically crosslinked gelatin coating added of bioactive nanoparticles and antifungal agent: Effect on the quality of Benitaka grapes. LWT - Food Science and Technology, 2017, 84, 175-182.	2.5	27
10	Optimization of Pinhão Extract Encapsulation by Solid Dispersion and Application to Cookies as a Bioactive Ingredient. Food and Bioprocess Technology, 0, , .	2.6	0