Determination of the Esterification Degree of Polygalacturonic Acid

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#	Paper	IF	Citations
55	Optimization of extraction of high-ester pectin from passion fruit peel (Passiflora edulis flavicarpa) with citric acid by using response surface methodology. *Bioresource Technology*, **2008**, 99, 5561-6	11	149
54	Extraction model of low methoxyl pectin from apple pomace effects of acid concentration and time on the process and the product. *Brazilian Archives of Biology and Technology*, **2009**, 52, 177-185	1.8	9
53	Optimisation of pectin acid extraction from passion fruit peel (Passiflora edulis flavicarpa) using response surface methodology. *International Journal of Food Science and Technology*, **2009**, 44, 476-483	3.8	84
52	A Comparative Study of Pectin Extracted from Passion Fruit Rind Flours. *Journal of Polymers and the Environment*, **2010**, 18, 593-599	4.5	22
51	Photocrosslinkable diazoresin/pectin films Synthesis and application as cell culture supports. *European Polymer Journal*, **2011**, 47, 1503-1513	5.2	25
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