Marcelo A Da Silva

List of Publications by Year
in descending order

49 papers	984 citations	471509 17 h-index	454955 30 g-index
52 all docs	52 docs citations	52 times ranked	1401 citing authors

#	Article	IF	Citations
1	Thermoresponsive Triblockâ€Copolymers of Polyethylene Oxide and Polymethacrylates: Linking Chemistry, Nanoscale Morphology, and Rheological Properties. Advanced Functional Materials, 2022, 32, 2109010.	14.9	14
2	Polymer Architecture Effects on Poly(N,Nâ€Diethyl Acrylamide)â€bâ€Poly(Ethylene Glycol)â€bâ€Poly(N,Nâ€Diethyl) Tj ETQq0 0 0 rgBT /(Bioscience, 2022, 22, e2100432.	4.1	7
3	Microstructural, Thermal, Crystallization, and Water Absorption Properties of Films Prepared from Neverâ€Dried and Freezeâ€Dried Cellulose Nanocrystals. Macromolecular Materials and Engineering, 2021, 306, 2000462.	3.6	3
4	Monovalent Salt and pH-Induced Gelation of Oxidised Cellulose Nanofibrils and Starch Networks: Combining Rheology and Small-Angle X-ray Scattering. Polymers, 2021, 13, 951.	4.5	3
5	Drug reformulation for a neglected disease. The NANOHAT project to develop a safer more effective sleeping sickness drug. PLoS Neglected Tropical Diseases, 2021, 15, e0009276.	3.0	2
6	Spin diffusion transfer difference (SDTD) NMR: An advanced method for the characterisation of water structuration within particle networks. Journal of Colloid and Interface Science, 2021, 594, 217-227.	9.4	6
7	Rheological modification of partially oxidised cellulose nanofibril gels with inorganic clays. PLoS ONE, 2021, 16, e0252660.	2.5	2
8	Non-volatile conductive gels made from deep eutectic solvents and oxidised cellulose nanofibrils. Nanoscale Advances, 2021, 3, 2252-2260.	4.6	18
9	Charge-driven interfacial gelation of cellulose nanofibrils across the water/oil interface. Soft Matter, 2020, 16, 357-365.	2.7	12
10	Cationic surfactants as a non-covalent linker for oxidised cellulose nanofibrils and starch-based hydrogels. Carbohydrate Polymers, 2020, 233, 115816.	10.2	18
11	Bacteriophage M13 Aggregation on a Microhole Poly(ethylene terephthalate) Substrate Produces an Anionic Current Rectifier: Sensitivity toward Anionic versus Cationic Guests. ACS Applied Bio Materials, 2020, 3, 512-521.	4.6	11
12	Self-assembly of amphiphilic polyoxometalates for the preparation of mesoporous polyoxometalate-titania catalysts. Nanoscale, 2020, 12, 22245-22257.	5.6	14
13	Deep eutectic solvent in water pickering emulsions stabilised by cellulose nanofibrils. RSC Advances, 2020, 10, 37023-37027.	3.6	8
14	Antagonistic mixing in micelles of amphiphilic polyoxometalates and hexaethylene glycol monododecyl ether. Journal of Colloid and Interface Science, 2020, 578, 608-618.	9.4	2
15	Filler size effect in an attractive fibrillated network: a structural and rheological perspective. Soft Matter, 2020, 16, 3303-3310.	2.7	12
16	Coreâ€"Shell Spheroidal Hydrogels Produced via Charge-Driven Interfacial Complexation. ACS Applied Polymer Materials, 2020, 2, 1213-1221.	4.4	2
17	Impact of wormlike micelles on nano and macroscopic structure of TEMPO-oxidized cellulose nanofibril hydrogels. Soft Matter, 2020, 16, 4887-4896.	2.7	7
18	Processes associated with ionic current rectification at a 2D-titanate nanosheet deposit on a microhole poly(ethylene terephthalate) substrate. Journal of Solid State Electrochemistry, 2019, 23, 1237-1248.	2.5	12

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19	Understanding heat driven gelation of anionic cellulose nanofibrils: Combining saturation transfer difference (STD) NMR, small angle X-ray scattering (SAXS) and rheology. Journal of Colloid and Interface Science, 2019, 535, 205-213.	9.4	32
20	Alcohol induced gelation of TEMPO-oxidized cellulose nanofibril dispersions. Soft Matter, 2018, 14, 9243-9249.	2.7	19
21	TEMPO-oxidised cellulose nanofibrils; probing the mechanisms of gelation<i>via</i>small angle X-ray scattering. Physical Chemistry Chemical Physics, 2018, 20, 16012-16020.	2.8	41
22	Surfactant controlled zwitterionic cellulose nanofibril dispersions. Soft Matter, 2018, 14, 7793-7800.	2.7	16
23	Soft nanocomposites of gelatin and poly(3-hydroxybutyrate) nanoparticles for dual drug release. Colloids and Surfaces B: Biointerfaces, 2017, 157, 191-198.	5.0	35
24	Assessing the Potential of Folded Globular Polyproteins As Hydrogel Building Blocks. Biomacromolecules, 2017, 18, 636-646.	5.4	35
25	Tightening of gelatin chemically crosslinked networks assisted by physical gelation. Journal of Polymer Science, Part B: Polymer Physics, 2017, 55, 1850-1858.	2.1	5
26	Chapter 4. Unusual Surfactants. RSC Soft Matter, 2017, , 63-102.	0.4	1
27	Soft nanocomposites: nanoparticles to tune gel properties. Polymer International, 2016, 65, 268-279.	3.1	29
28	Competitive and Synergistic Interactions between Polymer Micelles, Drugs, and Cyclodextrins: The Importance of Drug Solubilization Locus. Langmuir, 2016, 32, 13174-13186.	3.5	46
29	Selective Tuning of the Self-Assembly and Gelation of a Hydrophilic Poloxamine by Cyclodextrins. Langmuir, 2015, 31, 5645-5655.	3.5	28
30	Exploring the Kinetics of Gelation and Final Architecture of Enzymatically Cross-Linked Chitosan/Gelatin Gels. Biomacromolecules, 2015, 16, 1401-1409.	5.4	52
31	Enzymatically Crossâ€Linked Gelatin/Chitosan Hydrogels: Tuning Gel Properties and Cellular Response. Macromolecular Bioscience, 2014, 14, 817-830.	4.1	37
32	Remarkable Viscoelasticity in Mixtures of Cyclodextrins and Nonionic Surfactants. Langmuir, 2014, 30, 11552-11562.	3.5	10
33	Tuning the Viscoelasticity of Nonionic Wormlike Micelles with Î²-Cyclodextrin Derivatives: A Highly Discriminative Process. Langmuir, 2013, 29, 7697-7708.	3.5	13
34	Hybrid gelation processes in enzymatically gelled gelatin: impact on nanostructure, macroscopic properties and cellular response. Soft Matter, 2013, 9, 6986-6999.	2.7	35
35	Dynamic Viscosity of Implantable Autologous Materials Into the Vocal Fold. Journal of Voice, 2012, 26, 502-505.	1.5	0
36	Enzymatically Cross-Linked Tilapia Gelatin Hydrogels: Physical, Chemical, and Hybrid Networks. Biomacromolecules, 2011, 12, 3741-3752.	5.4	98

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37	Associative networks of cholesterol-modified dextran with short and long micelles. Soft Matter, 2011, 7, 4888.	2.7	15
38	Effects of Extrusion on the Emulsifying Properties of Rumen and Soy Protein. Food Biophysics, 2010, 5, 94-102.	3.0	19
39	Effect of monomeric and polymeric co-solutes on cetyltrimethylammonium bromide wormlike micelles: Rheology, Cryo-TEM and Small-angle neutron scattering. Journal of Colloid and Interface Science, 2010, 345, 351-359.	9.4	34
40	Reverse micelles with spines: L₂phases of surfactant ionâ€”polyion complex salts, n-alcohols and water investigated by rheology, NMR diffusion and SAXS measurements. Soft Matter, 2010, 6, 144-153.	2.7	15
41	New Experimental Technique To Measure the Efficiency of Drag Reducer Additives for Oil Samples. Energy & Fuels, 2009, 23, 4529-4532.	5.1	4
42	Detection of charge distributions in insulator surfaces. Journal of Physics Condensed Matter, 2009, 21, 263002.	1.8	83
43	Measurement of the Viscoelastic Properties of the Vocal Folds. Annals of Otology, Rhinology and Laryngology, 2009, 118, 461-464.	1.1	6
44	Worm-like Micelles of CTAB and Sodium Salicylate under Turbulent Flow. Langmuir, 2008, 24, 13875-13879.	3.5	42
45	Lysozyme gelation in mixtures of tetramethylurea with protic solvents: Use of solvatochromic indicators to probe medium microstructure and soluteâ€“solvent interactions. Journal of Molecular Structure, 2007, 841, 51-60.	3.6	9
46	Solvent-induced lysozyme gels: Effects of system composition and temperature on structural and dynamic characteristics. Biopolymers, 2006, 83, 443-454.	2.4	16
47	Solvent-induced lysozyme gels: Rheology, fractal analysis, and solâ€“gel kinetics. Journal of Colloid and Interface Science, 2005, 289, 394-401.	9.4	32
48	Rheological study on lysozyme/tetramethylurea viscoelastic matrices. Biophysical Chemistry, 2002, 99, 129-141.	2.8	10
49	Lysozyme viscoelastic matrices in tetramethylurea/water media: a small angle X-ray scattering study. Biophysical Chemistry, 2002, 99, 169-179.	2.8	14