

# Joana Lea Meira Silveira

## List of Publications by Year in descending order

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77  
papers

2,511  
citations

201575

27  
h-index

223716

46  
g-index

77  
all docs

77  
docs citations

77  
times ranked

3124  
citing authors

#	ARTICLE	IF	CITATIONS
1	Methylcellulose, a Cellulose Derivative with Original Physical Properties and Extended Applications. <i>Polymers</i> , 2015, 7, 777-803.	2.0	345
2	Physicochemical and mechanical characterization of galactomannan from <i>Mimosa scabrella</i> : Effect of drying method. <i>Carbohydrate Polymers</i> , 2009, 76, 86-93.	5.1	107
3	Xanthan and galactomannan (from <i>M. scabrella</i> ) matrix tablets for oral controlled delivery of theophylline. <i>International Journal of Pharmaceutics</i> , 2005, 296, 1-11.	2.6	100
4	Rheological and structural characteristics of peach tree gum exudate. <i>Food Hydrocolloids</i> , 2010, 24, 486-493.	5.6	90
5	Structural and rheological properties of polysaccharides from mango ( <i>Mangifera indica</i> L.) pulp. <i>International Journal of Biological Macromolecules</i> , 2002, 31, 9-17.	3.6	86
6	NMR and rheological study of <i>Aloe barbadensis</i> partially acetylated glucomannan. <i>Carbohydrate Polymers</i> , 2013, 94, 511-519.	5.1	79
7	Rheological characterization of O/W emulsions incorporated with neutral and charged polysaccharides. <i>Carbohydrate Polymers</i> , 2013, 93, 266-272.	5.1	66
8	Determination of heat-set gelation capacity of a quinoa protein isolate ( <i>Chenopodium quinoa</i> ) by dynamic oscillatory rheological analysis. <i>Food Chemistry</i> , 2017, 232, 263-271.	4.2	62
9	Xanthan-galactomannan interactions as related to xanthan conformations. <i>International Journal of Biological Macromolecules</i> , 1998, 23, 263-275.	3.6	61
10	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
11	Study of solution properties of galactomannan from the seeds of <i>Mimosa scabrella</i> . <i>Carbohydrate Polymers</i> , 1992, 17, 171-175.	5.1	54
12	Viscometric studies on xanthan and galactomannan systems. <i>Carbohydrate Polymers</i> , 1997, 33, 131-138.	5.1	52
13	Three exopolysaccharides of the $\beta$ -D-(1 $\rightarrow$ 6)-d-glucan type and a $\beta$ -D-(1 $\rightarrow$ 3;1 $\rightarrow$ 6)-d-glucan produced by strains of <i>Botryosphaeria rhodina</i> isolated from rotting tropical fruit. <i>Carbohydrate Research</i> , 2008, 343, 2481-2485.	1.1	52
14	Pectins from the pulp of gabioba ( <i>Campomanesia xanthocarpa</i> Berg): Structural characterization and rheological behavior. <i>Carbohydrate Polymers</i> , 2019, 214, 250-258.	5.1	50
15	Galactomannans from Brazilian seeds: characterization of the oligosaccharides produced by mild acid hydrolysis. <i>International Journal of Biological Macromolecules</i> , 1995, 17, 13-19.	3.6	49
16	Topical curcumin-loaded hydrogels obtained using galactomannan from <i>Schizolobium parahybae</i> and xanthan. <i>Carbohydrate Polymers</i> , 2015, 116, 229-236.	5.1	48
17	Sulfonation and anticoagulant activity of fungal exocellular $\beta$ -D-(1 $\rightarrow$ 6)-d-glucan ( <i>Iasiodiplodan</i> ). <i>Carbohydrate Polymers</i> , 2013, 92, 1908-1914.	5.1	47
18	On the solution properties of bacterial polysaccharides of the gellan family. <i>Carbohydrate Research</i> , 1992, 231, 31-38.	1.1	45

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19	Role of galactomannan composition on the binary gel formation with xanthan. <i>International Journal of Biological Macromolecules</i> , 1999, 26, 225-231.	3.6	45
20	Conformation of galactomannan: experimental and modelling approaches. <i>Food Hydrocolloids</i> , 1999, 13, 263-266.	5.6	43
21	Pharmaceutical use of galactomannans. <i>Química Nova</i> , 2011, 34, 292-299.	0.3	38
22	Galactomannans and arabinans from seeds of caesalpinaceae. <i>Phytochemistry</i> , 1998, 49, 737-743.	1.4	36
23	Structural characterization of the cell wall d-glucans isolated from the mycelium of <i>Botryosphaeria rhodina</i> MAMB-05. <i>Carbohydrate Research</i> , 2008, 343, 793-798.	1.1	35
24	Pulp and Jam of Gabiroba ( <i>Campomanesia xanthocarpa</i> Berg): Characterization and Rheological Properties. <i>Food Chemistry</i> , 2018, 263, 292-299.	4.2	33
25	Effects of pressurized hot water extraction on the yield and chemical characterization of pectins from <i>Campomanesia xanthocarpa</i> Berg fruits. <i>International Journal of Biological Macromolecules</i> , 2020, 146, 431-443.	3.6	33
26	Curcumin/xanthan-galactomannan hydrogels: Rheological analysis and biocompatibility. <i>Carbohydrate Polymers</i> , 2013, 93, 279-284.	5.1	32
27	Extraction, purification and structural characterization of a galactoglucomannan from the gabiroba fruit ( <i>Campomanesia xanthocarpa</i> Berg), Myrtaceae family. <i>Carbohydrate Polymers</i> , 2017, 174, 887-895.	5.1	28
28	On the viscosity of sodium poly(styrene sulphonate), a flexible polyelectrolyte. <i>Polymer</i> , 1992, 33, 113-116.	1.8	27
29	Structural Studies on Galactomannans From Brazilian Seeds. <i>Journal of Carbohydrate Chemistry</i> , 1993, 12, 753-767.	0.4	27
30	Oligosaccharides derived from the xyloglucan isolated from the seeds of <i>Hymenaea courbaril</i> var. <i>stilbocarpa</i> . <i>International Journal of Biological Macromolecules</i> , 1995, 17, 413-415.	3.6	27
31	Evaluation of xanthan and highly substituted galactomannan from <i>M. scabrella</i> as a sustained release matrix. <i>International Journal of Pharmaceutics</i> , 2004, 271, 197-205.	2.6	26
32	Degalatosylation of xyloglucan: Effect on aggregation and conformation, as determined by time dependent static light scattering, HPSEC-MALLS and viscosimetry. <i>Carbohydrate Polymers</i> , 2011, 83, 1636-1642.	5.1	26
33	Solution properties of D-xylans from corn cobs. <i>European Polymer Journal</i> , 2000, 36, 783-787.	2.6	23
34	Interfacial Properties of Methylcelluloses: The Influence of Molar Mass. <i>Polymers</i> , 2014, 6, 2961-2973.	2.0	23
35	Chemical, thermal and rheological properties and stability of sapucaia ( <i>Lecythis pisonis</i> ) nut oils. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 131, 2105-2121.	2.0	22
36	Water-soluble galactomannans from seeds of Mimosaceae spp.. <i>Bioresource Technology</i> , 1999, 68, 55-62.	4.8	21

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37	Rheological behavior of a pectic fraction from the pulp of cupuassu ( <i>Theobroma grandiflorum</i> ). <i>Carbohydrate Polymers</i> , 2010, 79, 312-317.	5.1	21
38	Cytotoxic effect of crude and purified pectins from <i>Campomanesia xanthocarpa</i> Berg on human glioblastoma cells. <i>Carbohydrate Polymers</i> , 2019, 224, 115140.	5.1	21
39	Use of avocado phospholipids as emulsifier. <i>LWT - Food Science and Technology</i> , 2017, 79, 42-51.	2.5	20
40	Effect of pH and protein particle shape on the stability of amylopectin-xyloglucan water-in-water emulsions. <i>Food Hydrocolloids</i> , 2020, 104, 105769.	5.6	20
41	Chemical Modification of Botryosphaeran: Structural Characterization and Anticoagulant Activity of a Water-Soluble Sulfonated (1 $\rightarrow$ 3)(1 $\rightarrow$ 6)- $\beta$ -D-Glucan. <i>Journal of Microbiology and Biotechnology</i> , 2011, 21, 1036-1042.	0.9	19
42	Physical properties of xanthan, galactomannan and their mixtures in aqueous solutions. <i>Macromolecular Symposia</i> , 1999, 140, 115-124.	0.4	18
43	Rheological behavior of gel of xanthan with seed galactomannan: Effect of hydroalcoholic-ascorbic acid. <i>Materials Science and Engineering C</i> , 2009, 29, 559-563.	3.8	18
44	Evaluation of the chemical characteristics and rheological behavior of pitaya ( <i>Hylocereus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 T	0.3	18
45	Influence of the extraction time on macromolecular parameters of galactomannans. <i>Carbohydrate Polymers</i> , 2015, 116, 200-206.	5.1	18
46	Galactomannan from the seeds of <i>Mimosa scabrella</i> : a scale-up process. <i>International Journal of Biological Macromolecules</i> , 1997, 21, 137-140.	3.6	17
47	Real-time monitoring of enzymatic hydrolysis of galactomannans. <i>Biopolymers</i> , 2001, 59, 226-242.	1.2	17
48	Chemical and rheological properties of a starch-rich fraction from the pulp of the fruit cupuassu ( <i>Theobroma grandiflorum</i> ). <i>Materials Science and Engineering C</i> , 2009, 29, 651-656.	3.8	17
49	Analysis of the Biotechnological Potential of a <i>Lentinus crinitus</i> isolate in the Light of Its Secretome. <i>Journal of Proteome Research</i> , 2016, 15, 4557-4568.	1.8	16
50	Rheological properties of thermally xyloglucan gel from the seeds of <i>Hymenaea courbaril</i> . <i>Materials Science and Engineering C</i> , 2009, 29, 410-414.	3.8	15
51	Thermal and Rheological Properties of a Family of Botryosphaerans Produced by <i>Botryosphaeria rhodina</i> MAMB-05. <i>Molecules</i> , 2011, 16, 7488-7501.	1.7	15
52	Influence of Molar Mass and Concentration on the Thermogelation of Methylcelluloses. <i>International Journal of Polymer Analysis and Characterization</i> , 2015, 20, 110-118.	0.9	15
53	Nanoemulsion as a carrier to improve the topical anti-inflammatory activity of stem bark extract of <i>Rapanea ferruginea</i> . <i>International Journal of Nanomedicine</i> , 2016, Volume 11, 4495-4507.	3.3	15
54	Interaction between the galactomannan from <i>Mimosa scabrella</i> and milk proteins. <i>Food Hydrocolloids</i> , 2002, 16, 403-417.	5.6	14

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55	Rheological Characterization of a Xanthan-Galactomannan Hydrogel Loaded with Lipophilic Substances. <i>Journal of Pharmaceutical Sciences</i> , 2012, 101, 2457-2467.	1.6	14
56	Interaction of Quillaja bark saponin and bovine serum albumin: Effect on secondary and tertiary structure, gelation and in vitro digestibility of the protein. <i>LWT - Food Science and Technology</i> , 2020, 121, 108970.	2.5	14
57	Modulation of Epidermal Growth Factor Release by Biopolymer-Coated Liposomes. <i>Journal of Pharmaceutical Sciences</i> , 2020, 109, 2294-2301.	1.6	14
58	Brazilian Amazon white yam ( <i>Dioscorea</i> sp.) starch. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 134, 2075-2088.	2.0	13
59	Caracterização química dos géis produzidos pelas bactérias diazotróficas <i>Rhizobium tropici</i> e <i>Mesorhizobium</i> sp.. <i>Química Nova</i> , 2012, 35, 705-708.	0.3	13
60	Propriedades reológicas e efeito da adição de sal na viscosidade de exopolissacarídeos produzidos por bactérias do gênero <i>Rhizobium</i> . <i>Química Nova</i> , 2010, 33, 895-899.	0.3	11
61	Development and Validation of a RP-HPLC-PDA Method for Determination of Curcuminoids in Microemulsions. <i>Chromatographia</i> , 2013, 76, 1041-1048.	0.7	11
62	The Impact of Polyoxyethylene Sorbitan Surfactants in the Microstructure and Rheological Behaviour of Emulsions Made With Melted Fat From Cupuassu ( <i>Theobroma grandiflorum</i> ). <i>Journal of Surfactants and Detergents</i> , 2016, 19, 725-738.	1.0	11
63	Effect of antinutrients on heat-set gelation of soy, pea, and rice protein isolates. <i>Journal of Food Science and Technology</i> , 2020, 57, 4201-4210.	1.4	10
64	Extraction, characterization and gelling ability of pectins from <i>Araçá</i> ( <i>Psidium cattleianum</i> Sabine) fruits. <i>Food Hydrocolloids</i> , 2021, 121, 106845.	5.6	10
65	Polysaccharides from the seeds of <i>Senna multijuga</i> . <i>International Journal of Biological Macromolecules</i> , 1995, 17, 409-412.	3.6	9
66	Nicotine Induces Sensitization of Turning Behavior in 6-Hydroxydopamine Lesioned Rats. <i>Neurotoxicity Research</i> , 2009, 15, 359-366.	1.3	8
67	Differential performance of marubakaido apple rootstock shoots grown in culture media containing different agar brands: dynamic rheological analysis. <i>In Vitro Cellular and Developmental Biology - Plant</i> , 2007, 43, 356-363.	0.9	7
68	Spherical aggregates obtained from N-carboxymethylation and acetylation of chitosan. <i>Colloid and Polymer Science</i> , 2008, 286, 1387-1394.	1.0	7
69	The addition of carboxymethylcellulose in caseinomacropéptide acid gels: Rheological, optical and microstructural characteristics. <i>Food Hydrocolloids</i> , 2015, 49, 11-17.	5.6	7
70	Isolation, NMR characterization and bioactivity of a (4-O-methyl- $\beta$ -D-glucurono)- $\beta$ -D-xylan from <i>Campomanesia xanthocarpa</i> Berg fruits. <i>International Journal of Biological Macromolecules</i> , 2022, 207, 893-904.	3.6	7
71	Structural aspects of the exudate from the fruit of <i>Chorisia speciosa</i> St. Hil. <i>International Journal of Biological Macromolecules</i> , 1999, 26, 219-224.	3.6	6
72	Real-time monitoring of the change in stiffness of single-strand xanthan gum induced by NaCl. <i>Food Hydrocolloids</i> , 2015, 44, 191-197.	5.6	6

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73	Apparent Viscosity of a Skim Milk Based Dessert: Optimization Through Response Surface Methodology. <i>Food and Nutrition Sciences (Print)</i> , 2011, 02, 90-95.	0.2	5
74	Glucogalactan: A polysaccharide isolated from the cell-wall of <i>Verticillium Lecanii</i> . <i>Carbohydrate Polymers</i> , 2013, 98, 1353-1359.	5.1	5
75	Nota Científica: Caracterização reológica dos botriosferanas produzidos pelo <i>Botryosphaeria rhodina</i> MAMB-05 em glucose, sacarose e frutose como fontes de carbono. <i>Brazilian Journal of Food Technology</i> , 2009, 12, 53-59.	0.8	5
76	Time-dependent viscometry study of endoglucanase action on xyloglucan: A real-time approach. <i>International Journal of Biological Macromolecules</i> , 2015, 81, 461-466.	3.6	4
77	A Galactomannan-Driven Enhancement of the In Vitro Multiplication Rate for the Marubakaido Apple Rootstock ( <i>Malus prunifolia</i> (Willd.) Borkh) is Not Related to the Degradation of the Exogenous Galactomannan. <i>Applied Biochemistry and Biotechnology</i> , 2012, 166, 197-207.	1.4	3