

Josiane Bartz

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1378008/publications.pdf>

Version: 2024-02-01

10
papers

432
citations

1162889

8
h-index

1372474

10
g-index

10
all docs

10
docs citations

10
times ranked

629
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Structure, morphology and functionality of acetylated and oxidised barley starches. Food Chemistry, 2015, 168, 247-256. | 4.2 | 156 |
| 2 | Acetylation of rice starch in an aqueous medium for use in food. LWT - Food Science and Technology, 2015, 62, 1076-1082. | 2.5 | 81 |
| 3 | Impact of heat-moisture treatment on rice starch, applied directly in grain paddy rice or in isolated starch. LWT - Food Science and Technology, 2015, 60, 708-713. | 2.5 | 77 |
| 4 | Functional, thermal and rheological properties of oat β -glucan modified by acetylation. Food Chemistry, 2015, 178, 243-250. | 4.2 | 32 |
| 5 | The effects of heat-moisture treatment of rice grains before parboiling on viscosity profile and physicochemical properties. International Journal of Food Science and Technology, 2014, 49, 1939-1945. | 1.3 | 24 |
| 6 | Study of heat-moisture treatment of potato starch granules by chemical surface gelatinization. Journal of the Science of Food and Agriculture, 2017, 97, 3114-3123. | 1.7 | 23 |
| 7 | Acetylation of barnyardgrass starch with acetic anhydride under iodine catalysis. Food Chemistry, 2015, 178, 236-242. | 4.2 | 21 |
| 8 | Propriedades de pasta de amidos de arroz nativo e acetilados. Brazilian Journal of Food Technology, 2012, 15, 78-83. | 0.8 | 10 |
| 9 | Abscisic acid as a potential chemical thinner for peach. Pesquisa Agropecuaria Brasileira, 2015, 50, 989-992. | 0.9 | 6 |
| 10 | Functional, physiological, and rheological properties of oat β -glucan oxidized with hydrogen peroxide under soft conditions. Journal of Food Processing and Preservation, 2017, 41, e13169. | 0.9 | 2 |