

Josiane Bartz

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

10
papers

309
citations

7
h-index

10
g-index

10
ext. papers

362
ext. citations

4.9
avg, IF

2.86
L-index

#	Paper	IF	Citations
10	Structure, morphology and functionality of acetylated and oxidised barley starches. <i>Food Chemistry</i> , 2015 , 168, 247-56	8.5	113
9	Acetylation of rice starch in an aqueous medium for use in food. <i>LWT - Food Science and Technology</i> , 2015 , 62, 1076-1082	5.4	57
8	Impact of heat-moisture treatment on rice starch, applied directly in grain paddy rice or in isolated starch. <i>LWT - Food Science and Technology</i> , 2015 , 60, 708-713	5.4	54
7	Functional, thermal and rheological properties of oat β -glucan modified by acetylation. <i>Food Chemistry</i> , 2015 , 178, 243-50	8.5	21
6	The effects of heat-moisture treatment of rice grains before parboiling on viscosity profile and physicochemical properties. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1939-1945	3.8	21
5	Study of heat-moisture treatment of potato starch granules by chemical surface gelatinization. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3114-3123	4.3	15
4	Acetylation of barnyardgrass starch with acetic anhydride under iodine catalysis. <i>Food Chemistry</i> , 2015 , 178, 236-42	8.5	14
3	Propriedades de pasta de amidos de arroz nativo e acetilados. <i>Brazilian Journal of Food Technology</i> , 2012 , 15, 78-83	1.5	7
2	Abscisic acid as a potential chemical thinner for peach. <i>Pesquisa Agropecuária Brasileira</i> , 2015 , 50, 989-992	8	5
1	Functional, physiological, and rheological properties of oat β -glucan oxidized with hydrogen peroxide under soft conditions. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13169	2.1	2