

# Magali Leonel

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1387377/publications.pdf>

Version: 2024-02-01

90  
papers

1,200  
citations

430442

18  
h-index

476904

29  
g-index

90  
all docs

90  
docs citations

90  
times ranked

1304  
citing authors

#	ARTICLE	IF	CITATIONS
1	Caracterizaç�o f�sico-qu�mica de algumas tuberosas amil�ceas. Food Science and Technology, 2002, 22, 65-69.	0.8	70
2	Crystallinity, thermal and pasting properties of starches from different potato cultivars grown in Brazil. International Journal of Biological Macromolecules, 2016, 82, 144-149.	3.6	69
3	Characterization of banana starches obtained from cultivars grown in Brazil. International Journal of Biological Macromolecules, 2016, 89, 632-639.	3.6	58
4	New starches for the food industry: Curcuma longa and Curcuma zedoaria. Carbohydrate Polymers, 2003, 54, 385-388.	5.1	57
5	Chemical composition of potato tubers: the effect of cultivars and growth conditions. Journal of Food Science and Technology, 2017, 54, 2372-2378.	1.4	56
6	Physical characteristics of extruded cassava starch. Scientia Agricola, 2009, 66, 486-493.	0.6	47
7	Caracterizaç�o f�sico-qu�mica de farinhas de mandioca de diferentes localidades do Brasil. Ciencia E Agrotecnologia, 2006, 30, 692-700.	1.5	42
8	Effects of processing on physical properties of extruded snacks with blends of sour cassava starch and flaxseed flour. Food Science and Technology, 2013, 33, 404-410.	0.8	41
9	An�lise da forma e tamanho de gr�nulos de amidos de diferentes fontes bot�nicas. Food Science and Technology, 2007, 27, 579-588.	0.8	39
10	Nutritional value and antioxidant compounds during the ripening and after domestic cooking of bananas and plantains. Food Research International, 2020, 132, 109061.	2.9	37
11	Spray-drying and extrusion processes: Effects on morphology and physicochemical characteristics of starches isolated from Peruvian carrot and cassava. International Journal of Biological Macromolecules, 2018, 118, 1346-1353.	3.6	34
12	Caracter�sticas f�sico-qu�micas de amidos modificados de grau aliment�cio comercializados no Brasil. Food Science and Technology, 2006, 26, 188-197.	0.8	31
13	Yield and nutritional requirements of cassava in response to potassium fertilizer in the second cycle. Journal of Plant Nutrition, 2017, 40, 2785-2796.	0.9	30
14	Changes in physical properties of extruded sour cassava starch and quinoa flour blend snacks. Food Science and Technology, 2012, 32, 826-834.	0.8	25
15	Harvest time optimization leads to the production of native cassava starches with different properties. International Journal of Biological Macromolecules, 2019, 132, 710-721.	3.6	25
16	Resistant starch in cassava products. Food Science and Technology, 2014, 34, 298-302.	0.8	24
17	Extraç�o e caracterizaç�o de amido de jacatup� (Pachyrhizus ahipa). Food Science and Technology, 2003, 23, 362-365.	0.8	22
18	Physicochemical properties of starches isolated from potato cultivars grown in soils with different phosphorus availability. Journal of the Science of Food and Agriculture, 2016, 96, 1900-1905.	1.7	21

#	ARTICLE	IF	CITATIONS
19	Effect of spray-drying and extrusion on physicochemical characteristics of sweet potato starch. <i>Journal of Food Science and Technology</i> , 2019, 56, 376-383.	1.4	19
20	Gelatinized sweet potato starches obtained at different preheating temperatures in a spray dryer. <i>International Journal of Biological Macromolecules</i> , 2020, 149, 1339-1346.	3.6	19
21	Efeito dos parâmetros de extrusão sobre as propriedades funcionais de extrusados da farinha de batata-doce. <i>Food Science and Technology</i> , 2005, 25, 835-843.	0.8	19
22	Produção de biscoitos extrusados de polvilho azedo com fibras: efeito de parâmetros operacionais sobre as propriedades físicas. <i>Food Science and Technology</i> , 2008, 28, 586-591.	0.8	18
23	Improvement in spray-drying technology for preparation of pregelatinized cassava starch. <i>Food Science and Technology</i> , 2019, 39, 939-946.	0.8	17
24	Improving the nutritional value and extending shelf life of red guava by adding calcium chloride. <i>LWT - Food Science and Technology</i> , 2020, 130, 109655.	2.5	15
25	Characteristics of quince fruits cultivars' ( <i>Cydonia oblonga</i> Mill.) grown in Brazil. <i>Australian Journal of Crop Science</i> , 2016, 10, 711-716.	0.1	14
26	Cassava derivatives in ice cream formulations: effects on physicochemical, physical and sensory properties. <i>Journal of Food Science and Technology</i> , 2017, 54, 1357-1367.	1.4	14
27	Phosphate fertilization changes the characteristics of "Maññ" banana starch. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 1138-1145.	3.6	13
28	Post-harvest physicochemical profile and bioactive compounds of 19 bananas and plantains genotypes. <i>Bragantia</i> , 2019, 78, 284-296.	1.3	12
29	Banana fruits with high content of resistant starch: Effect of genotypes and phosphorus fertilization. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 1020-1026.	3.6	12
30	Aproveitamento do resíduo da produção de etanol a partir de farelo de mandioca, como fonte de fibras dietéticas. <i>Food Science and Technology</i> , 1999, 19, 241-245.	0.8	12
31	Metodologia para avaliação do tempo de cozimento e características tecnológicas associadas em diferentes cultivares de mandioca. <i>Ciencia E Agrotecnologia</i> , 2005, 29, 126-133.	1.5	12
32	Cassava and turmeric flour blends as new raw materials to extruded snacks. <i>Ciencia E Agrotecnologia</i> , 2014, 38, 68-75.	1.5	11
33	Preparation and properties of phosphate starches from tuberous roots. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 898-907.	3.6	11
34	Manipueira como substrato na biossíntese de ácido cítrico por <i>Aspergillus niger</i> . <i>Scientia Agricola</i> , 1995, 52, 299-304.	0.6	10
35	Extrusion of blends of cassava leaves and cassava flour: physical characteristics of extrudates. <i>Food Science and Technology</i> , 2014, 34, 501-506.	0.8	10
36	Tuber Yield and Quality of Two Potato Cultivars in Response to Nitrogen Fertilizer Management. <i>Potato Research</i> , 2021, 64, 147-166.	1.2	10

#	ARTICLE	IF	CITATIONS
37	Efeitos de parâmetros de extrusão nas propriedades físicas de produtos expandidos de inhame. Food Science and Technology, 2006, 26, 459-464.	0.8	10
38	Efeito da concentração de ácido láctico sobre a propriedade de expansão em amidos modificados fotoquimicamente. Ciencia E Agrotecnologia, 2005, 29, 629-634.	1.5	9
39	Extração e caracterização do amido de diferentes genótipos de bananeira. Revista Brasileira De Fruticultura, 2011, 33, 599-605.	0.2	9
40	Características das raízes e do amido de Pachyrhizus ahipa em diferentes épocas de plantio e estádios de desenvolvimento da planta. Scientia Agrícola, 2005, 62, 528-533.	0.6	8
41	Potencialidade de processamento industrial de cultivares de batatas. Ciencia Rural, 2015, 45, 1742-1747.	0.3	8
42	Influence of nitrogen fertilization on the characteristics of potato starch. Australian Journal of Crop Science, 2018, 12, 365-373.	0.1	8
43	Parâmetros de extrusão na produção de snacks de farinha de mandioca enriquecidos com caseína. Semina:Ciencias Agrarias, 2010, 31, 109.	0.1	7
44	Desenvolvimento de snacks extrusados a partir de misturas de farinha de soja, flocula e farelo de mandioca. Ciencia Rural, 2013, 43, 178-184.	0.3	7
45	Fruit quality in the peach and nectarine with application of hydrogenated cyanamide and mineral oil. Revista Ciencia Agronomica, 2014, 45, 581-587.	0.1	7
46	Behavior of Sweet Potato Starch After Spray-Drying Under Different Pretreatment Conditions. Starch/Staerke, 2019, 71, 1800245.	1.1	7
47	Study and application of photo-modified cassava starch with lactic acid and UV-C irradiation. LWT - Food Science and Technology, 2021, 139, 110504.	2.5	7
48	Avaliação da concentração de pectinase no processo de hidrólise-sacarificação do farelo de mandioca para obtenção de etanol. Food Science and Technology, 2000, 20, .	0.8	7
49	Efeito de parâmetros de extrusão na cor e propriedades de pasta da farinha de mandioquinha-salsa (Arracacia xanthorrhiza). Ciencia E Agrotecnologia, 2007, 31, 1780-1792.	1.5	7
50	Produção de snacks funcionais à base de farinha de soja e polvilho azedo. Ciencia Rural, 2010, 40, 1418-1423.	0.3	6
51	Efeitos de parâmetros de fermentação na produção de etanol a partir de resíduo líquido da industrialização da mandioca (manipueira). Acta Scientiarum - Technology, 2011, 33, .	0.4	6
52	Thermal and pasting properties of cassava starch-dehydrated orange pulp blends. Scientia Agrícola, 2011, 68, 342-346.	0.6	6
53	Physical properties of snacks made from cassava leaf flour. Semina:Ciencias Agrarias, 2014, 35, 317.	0.1	6
54	Processamento de frutos de abacaxizeiro cv smooth cayenne: perfil de açúcares e ácidos dos sucos e composição nutricional da farinha de cascas. Revista Brasileira De Fruticultura, 2014, 36, 433-439.	0.2	6

#	ARTICLE	IF	CITATIONS
55	Dry matter accumulation and mineral nutrition of arracacha in response to nitrogen fertilization. <i>Pesquisa Agropecuaria Brasileira</i> , 2015, 50, 669-680.	0.9	6
56	Peruvian carrot ( <i>Arracacia xanthorrhiza</i> Bancroft) as raw material for producing special native starches. <i>Australian Journal of Crop Science</i> , 2016, 10, 1151-1157.	0.1	6
57	Avaliação da celulase e pectinase como enzimas complementares, no processo de hidrólise-sacarificação do farelo de mandioca para produção de etanol. <i>Food Science and Technology</i> , 1999, 19, .	0.8	6
58	Produção de snacks extrusados à base de polvilho doce e fibra de laranja. <i>Ciencia Rural</i> , 2010, 40, 1411-1417.	0.3	5
59	Concentração de enzimas amilolíticas na hidrólise do amido de gengibre. <i>Ciencia Rural</i> , 2012, 42, 1327-1332.	0.3	5
60	Nitrogênio no crescimento da planta e na qualidade de raízes da mandioquinha-salsa. <i>Ciencia Rural</i> , 2016, 46, 242-247.	0.3	5
61	Physical and chemical characterization and bioactive compounds from blackberry under calcium chloride application. <i>Acta Scientiarum - Agronomy</i> , 0, 42, e42449.	0.6	5
62	Impact of nitrogen and green manure on yield and quality of sweet potato in sandy soil: A Brazilian case study. <i>Journal of Agriculture and Food Research</i> , 2021, 4, 100131.	1.2	5
63	Unmodified cassava starches with high phosphorus content. <i>International Journal of Biological Macromolecules</i> , 2021, 187, 113-118.	3.6	5
64	Growth, yield and fruit quality of 'Maçã' banana under different rates of phosphorus fertilization. <i>Australian Journal of Crop Science</i> , 2016, 10, 1368-1374.	0.1	4
65	COMPOSIÇÃO FÍSICO-QUÍMICA E PROPRIEDADES TECNOLÓGICAS DA FARINHA DE FOLHAS DE MANDIOCA. <i>Energia Na Agricultura</i> , 2014, 29, 76.	0.1	4
66	Efeito da concentração de fibra e parâmetros operacionais de extrusão sobre as propriedades de pasta de misturas de fécula de mandioca e polpa cátrica. <i>Food Science and Technology</i> , 2010, 30, 686-692.	0.8	3
67	Características físicas, reológicas e sensorial de produtos extrusados de misturas de farinha de maracujá e fécula de mandioca. <i>Ciencia Rural</i> , 2013, 43, 1885-1891.	0.3	3
68	Instant blend from cassava derivatives produced by extrusion. <i>Ciencia Rural</i> , 2016, 46, 573-579.	0.3	3
69	Gluten-free puffed snacks of rice and cassava. <i>Australian Journal of Crop Science</i> , 2018, 12, 185-192.	0.1	3
70	Potato cultivars as a source of starch in Brazil: physicochemical characteristics of the starches and their correlations. <i>Australian Journal of Crop Science</i> , 2019, , 1786-1792.	0.1	3
71	Agronomic yield and starch properties of banana cultivars. <i>Pesquisa Agropecuaria Brasileira</i> , 0, 56, .	0.9	3
72	PRODUCTION OF ginger vinegar. <i>Ciencia E Agrotecnologia</i> , 2015, 39, 183-190.	1.5	2

#	ARTICLE	IF	CITATIONS
73	Physical characteristics of potato flour from 'Ibituaçã' cv. under different extrusion parameters. <i>Ciencia Rural</i> , 2015, 45, 2245-2251.	0.3	2
74	Agronomic performance of Banana 'FHIA 18'™ in response to phosphate fertilization. <i>Agronomy Journal</i> , 2020, 112, 2033-2046.	0.9	2
75	PROPRIEDADES DE PASTA E TÂMICAS DE MISTURAS INSTANTÂNEAS DE FARINHA DE SOJA, FÂCULA E FARELO DE MANDIOCA. <i>Energia Na Agricultura</i> , 2010, 25, 50.	0.1	2
76	PRODUTIVIDADE E QUALIDADE DE RAÍZES DA MANDIOQUINHA-SALSA EM DIFERENTES NÍVEIS DE ADUBAÇÃO NPK. <i>Colloquium Agrariae</i> , 2018, 14, 194-203.	0.1	2
77	Produção de farinha instantânea de mandioca: efeito das condições de extrusão sobre as propriedades físicas e de pasta. <i>Acta Scientiarum - Technology</i> , 2009, 31, .	0.4	1
78	Yield and nutritional evaluation of the banana hybrid 'FHIA-18'™ as influenced by phosphate fertilization. <i>Journal of Plant Nutrition</i> , 2020, 43, 1331-1342.	0.9	1
79	AVALIAÇÃO DO PROCESSO DE HIDRÁLISE ENZIMÁTICA PARA OBTENÇÃO DE AÇÚCARES A PARTIR DE GENGIBRE ( <i>Zingiber officinale</i> ). <i>Energia Na Agricultura</i> , 2010, 25, 68.	0.1	1
80	COMPOSIÇÃO FÍSICO-QUÍMICA E COR DE CLONES DE MANDIOQUINHA-SALSA. <i>Energia Na Agricultura</i> , 2012, 27, 62.	0.1	1
81	OBTENÇÃO DE VINAGRE A PARTIR DE MANDIOCA E GENGIBRE. <i>Energia Na Agricultura</i> , 2013, 28, 52.	0.1	1
82	BATATA CV PIRASSU COMO MATÉRIA-PRIMA INDUSTRIAL. <i>Energia Na Agricultura</i> , 2014, 29, 220.	0.1	1
83	AVALIAÇÃO DA QUALIDADE DE SORVETE ADICIONADO DE MALTODEXTRINA E FARELO DE MANDIOCA AO LONGO DO ARMAZENAMENTO. <i>Energia Na Agricultura</i> , 2019, 34, 297-305.	0.1	1
84	Physicochemical characteristics of unripe and ripe banana 'FHIA 18'™ submitted to phosphorus fertilizer over three production cycles. <i>Semina: Ciências Agrárias</i> , 2020, 41, 33.	0.1	1
85	Ideal harvest stage and quality descriptors of 5 banana cultivars based on 5 fruit diameters. <i>Emirates Journal of Food and Agriculture</i> , 0, , 220.	1.0	1
86	Desenvolvimento de misturas instantâneas de mandioca e caseína: efeito do teor de proteína e parâmetros de extrusão sobre a viscosidade. <i>Food Science and Technology</i> , 2010, 30, 693-699.	0.8	0
87	Orange-fleshed Sweet Potato Chips: Processing Effect on Carotenoid Content and Resistant Starch and Sensory Acceptance. <i>Brazilian Archives of Biology and Technology</i> , 0, 64, .	0.5	0
88	Minerais e amido resistente em farinhas de banana vermelha 'São Domingos'™ triploide (AAA). <i>Research, Society and Development</i> , 2021, 10, e1810413860.	0.0	0
89	Blends of cassava starch with banana flours as raw materials for gluten-free biscuits. <i>Semina: Ciências Agrárias</i> , 2021, 42, 2293-2312.	0.1	0
90	COMPOSIÇÃO QUÍMICA E PROPRIEDADES DE PASTA DE FARINHAS DE MANDIOCA. <i>Energia Na Agricultura</i> , 2013, 28, 277.	0.1	0