

Lus Marangoni Jnior

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.

22 papers	212 citations	9 h-index	13 g-index
23 ext. papers	369 ext. citations	5.2 avg, IF	4.24 L-index

#	Paper	IF	Citations
22	Effect of high-pressure processing on characteristics of flexible packaging for foods and beverages. <i>Food Research International</i> , 2019 , 119, 920-930	7	35
21	Essential oils as additives in active starch-based food packaging films: A review. <i>International Journal of Biological Macromolecules</i> , 2021 , 182, 1803-1819	7.9	27
20	Furcellaran: An innovative biopolymer in the production of films and coatings. <i>Carbohydrate Polymers</i> , 2021 , 252, 117221	10.3	18
19	Kefiran-based films: Fundamental concepts, formulation strategies and properties. <i>Carbohydrate Polymers</i> , 2020 , 246, 116609	10.3	17
18	Effect of low concentrations of SiO nanoparticles on the physical and chemical properties of sodium alginate-based films. <i>Carbohydrate Polymers</i> , 2021 , 269, 118286	10.3	15
17	Stability of β -carotene rich sweet potato chips packed in different packaging systems. <i>LWT - Food Science and Technology</i> , 2018 , 92, 442-450	5.4	12
16	Morphological, thermal and mechanical properties of polyamide and ethylene vinyl alcohol multilayer flexible packaging after high-pressure processing. <i>Journal of Food Engineering</i> , 2020 , 276, 109913	6	11
15	Water vapor sorption and permeability of sustainable alginate/collagen/SiO ₂ composite films. <i>LWT - Food Science and Technology</i> , 2021 , 152, 112261	5.4	11
14	High-pressure processing effects on the barrier properties of flexible packaging materials. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14865	2.1	9
13	Sustainable Packaging Films Composed of Sodium Alginate and Hydrolyzed Collagen: Preparation and Characterization. <i>Food and Bioprocess Technology</i> , 2021 , 14, 2336	5.1	8
12	Effect of high-pressure processing on the migration of ϵ -caprolactam from multilayer polyamide packaging in contact with food simulants. <i>Food Packaging and Shelf Life</i> , 2020 , 26, 100576	8.2	8
11	Improving the mechanical properties and thermal stability of sodium alginate/hydrolyzed collagen films through the incorporation of SiO ₂ . <i>Current Research in Food Science</i> , 2022 , 5, 96-101	5.6	7
10	Influence of high-pressure processing on morphological, thermal and mechanical properties of retort and metallized flexible packaging. <i>Journal of Food Engineering</i> , 2020 , 273, 109812	6	7
9	Packaging aspects for processing and quality of foods treated by pulsed light. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14902	2.1	7
8	O-ATRP synthesized poly(ϵ -pinene) blended with chitosan for antimicrobial and antioxidant bio-based films production. <i>International Journal of Biological Macromolecules</i> , 2021 , 193, 425-432	7.9	5
7	Thermal degradation kinetics of total anthocyanins in apple pulp and transient processing simulations. <i>SN Applied Sciences</i> , 2020 , 2, 1	1.8	3
6	Physicochemical properties of chitosan-based films incorporated with limonene. <i>Journal of Food Measurement and Characterization</i> , 1	2.8	3

5	Biopolymer-Based Films from Sodium Alginate and Citrus Pectin Reinforced with SiO ₂ . <i>Materials</i> , 2022 , 15, 3881	3.5	3
4	Postplacental Placement of Intrauterine Devices: Acceptability, Reasons for Refusal and Proposals to Increase its Use. <i>Revista Brasileira De Ginecologia E Obstetricia</i> , 2021 , 43, 172-177	1.1	2
3	Diagnostic Value of the Neutrophil/Lymphocyte Ratio, Platelet/Lymphocyte Ratio, and Thrombocytosis in the Preoperative Investigation of Ovarian Masses. <i>Revista Brasileira De Ginecologia E Obstetricia</i> , 2020 , 42, 397-403	1.1	1
2	Retention of β -carotene in biofortified sweet potato chips after processing. <i>Acta Scientiarum - Technology</i> , 2019 , 42, e43103	0.5	1
1	Effect of green propolis extract on functional properties of active pectin-based films. <i>Food Hydrocolloids</i> , 2022 , 107746	10.6	1