Menandes Alves de Souza Neto

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.

8 papers 25 h-index g-index

12 34 sext. papers ext. citations avg, IF L-index

#	Paper	IF	Citations
8	Physicochemical, structural, and thermal properties of "batata-de-teil starch. <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 332-340	7.9	8
7	Pre-gelatinized flours of black and carioca bean by-products: Development of gluten-free instant pasta and baked snacks. <i>International Journal of Gastronomy and Food Science</i> , 2021 , 25, 100383	2.8	6
6	Functional and pasting properties of colorful bean (Phaseolus vulgaris L) flours: Influence of the cooking method. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15899	2.1	3
5	The convenience of non-conventional methods for evaluation of the culinary quality of beans. <i>Research, Society and Development</i> , 2020 , 9, e44491110103	1.1	2
4	Physical, chemical, technological and toxicological characteristics of teiu potato flour (Jatropha elliptica (Pohl) Oken). <i>Emirates Journal of Food and Agriculture</i> ,172	1	2
3	White and orange fleshed-sweet potato starches modified by autoclave. <i>Research, Society and Development</i> , 2021 , 10, e14210111620	1.1	2
2	Ultrasound Modification of White Garland-Lily Starch: Functional, Thermal, and Pasting Properties. <i>Starch/Staerke</i> , 2021 , 73, 2000129	2.3	1

1 Importance of Chromium in the Diet **2017**, 1-20