

Menandes Alves de Souza Neto

List of Publications by Year in Descending Order

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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

citations

3

h-index

4

g-index

12

ext. papers

34

ext. citations

3.1

avg, IF

1.63

L-index

#	Paper	IF	Citations
8	Ultrasound Modification of White Garland-Lily Starch: Functional, Thermal, and Pasting Properties. <i>Starch/Staerke</i> , 2021 , 73, 2000129	2.3	1
7	Functional and pasting properties of colorful bean (<i>Phaseolus vulgaris</i> L) flours: Influence of the cooking method. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15899	2.1	3
6	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
5	White and orange fleshed-sweet potato starches modified by autoclave. <i>Research, Society and Development</i> , 2021 , 10, e14210111620	1.1	2
4	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
3	Physicochemical, structural, and thermal properties of "batata-de-tei" starch. <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 332-340	7.9	8
2	Importance of Chromium in the Diet 2017 , 1-20		
1	Physical, chemical, technological and toxicological characteristics of teiu potato flour (<i>Jatropha elliptica</i> (Pohl) Oken). <i>Emirates Journal of Food and Agriculture</i> , 172	1	2