

Nanci Castanha da Silva

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

663
citations

623574

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h-index

887953

17
g-index

18
all docs

18
docs citations

18
times ranked

530
citing authors

#	ARTICLE	IF	CITATIONS
1	Potato starch modification using the ozone technology. <i>Food Hydrocolloids</i> , 2017, 66, 343-356.	5.6	116
2	Starch modification through environmentally friendly alternatives: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2482-2505.	5.4	92
3	Enhancing mung bean hydration using the ultrasound technology: description of mechanisms and impact on its germination and main components. <i>Scientific Reports</i> , 2016, 6, 38996.	1.6	69
4	Emerging technologies to enhance starch performance. <i>Current Opinion in Food Science</i> , 2021, 37, 26-36.	4.1	49
5	Properties and possible applications of ozone-modified potato starch. <i>Food Research International</i> , 2019, 116, 1192-1201.	2.9	42
6	Combining ozone and ultrasound technologies to modify maize starch. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 63-74.	3.6	37
7	Ozone modification of arracacha starch: Effect on structure and functional properties. <i>Food Hydrocolloids</i> , 2020, 108, 106066.	5.6	36
8	Ozonation of whole wheat flour and wet milling effluent: Degradation of deoxynivalenol (DON) and rheological properties. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2017, 52, 516-524.	0.7	32
9	Ozone technology as an alternative to fermentative processes to improve the oven-expansion properties of cassava starch. <i>Food Research International</i> , 2019, 123, 56-63.	2.9	31
10	Ozone technology to reduce zearalenone contamination in whole maize flour: degradation kinetics and impact on quality. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6814-6821.	1.7	28
11	Structure and properties of starches from Arracacha (<i>Arracacia xanthorrhiza</i>) roots. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 1029-1038.	3.6	26
12	Starch modification by ozone: Correlating molecular structure and gel properties in different starch sources. <i>Food Hydrocolloids</i> , 2020, 108, 106027.	5.6	22
13	Ozone Processing of Cassava Starch. <i>Ozone: Science and Engineering</i> , 2021, 43, 60-77.	1.4	21
14	Irradiation of mung beans (<i>Vigna radiata</i>): A prospective study correlating the properties of starch and grains. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 460-470.	3.6	20
15	Structural modification on potato tissue and starch using ethanol pre-treatment and drying process. <i>Food Structure</i> , 2021, 29, 100202.	2.3	20
16	Biodegradable Films Produced from Ozone-Modified Potato Starch. <i>Journal of Packaging Technology and Research</i> , 2020, 4, 3-11.	0.6	12
17	Conventional Technologies of Food Preservation. , 2018, , 3-23.		7
18	Physicochemical and functional properties of a novel starch from uvaia (<i>Eugenia pyriformis</i>) seed, a native fruit from Brazil. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15845.	0.9	3